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<https://www.nytimes.com/2023/06/20/dining/ok-dongsik-korea-town-restaurant-review.html>

Restaurant Review: Okdongsik Serves Two Things, and Both Are Outstanding

By Pete Wells

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I don't think I ever understood how any meat broth could be the basis of a restaurant's reputation until I ate the dweji gomtang at Okdongsik.





_____ on the southeastern outskirts(외곽, 교외) of Koreatown in Manhattan, Okdongsik is nearly a _____ of a restaurant in Seoul with the same name, a variation(변형) on the name of their _____ and founder(창업가), Ok Dongsik. Both Okdongsiks are small spaces where everyone is served at a single _____. (The New York location has 13 seats, three more than the South Korean _____.) Standing cards display the gloriously simple two-item _____ although there is not much need for this. Everybody gets the dweji gomtang.



chef counter located menu
original (본점) replica

bowl broth counter excellent kimchi liquid order paste pork rice

2. Each time an _____ comes in, a cook behind the _____ will place steamed white _____ in the bottom of a polished bronze(청동색) _____.



Pork broth is ladled(국자로 뜨다) over the rice and then a few slices of cooked _____ are laid across the surface, along with chopped scallions(잘게 썬 쪽파). On the side is a small dish of cabbage _____ and a rust-colored dab of the chile _____. This may sound like a pretty spartan soup, but each part of it is _____, and best of all is the pork _____. I can't remember the last time I tasted a more delicious _____ that didn't contain at least some alcohol.☺



beer

broth
give off

counter
odor

fat
tastes



3. Okdongsik's soup is said to be made from just aromatic vegetables and muscle, without bones, or offal(내장) that might thicken and cloud(뿌옇게 만들다) the _____. There are no beads of _____ on the surface, and its pale gold color suggests wheat _____ or the iced barley tea(보리차) that Okdongsik pours for everyone who sits at the _____. There is no blunt(둔한, 탁한), heavy, animal _____ and flavor of the kind that pork stock(돼지고기육수) can _____, especially in its first hour or so on the stove. The broth _____ of beef, chicken, mushrooms or tomatoes — none of which go into making it. ↵

4. Mr. Ok opened his original restaurant in western Seoul in
_____. At the time, he cooked enough soup each day for
_____ bowls. When it had all been _____, lunch was
_____ and the restaurant _____ for the day. ...



closed over sold 100 2016



Al dente

Dish :

In cooking, al dente describes pasta or rice that is cooked to be firm to the bite. The term also extends to firmly-cooked vegetables. In contemporary Italian cooking, the term identifies the ideal consistency for pasta and involves a brief cooking time. [Wikipedia](#)

Origin: Italy

rice gomtang gukbap home more pork staples

5. The soup he makes is a combination of two Korean _____; the clear meat soup known as



_____ and soup prepared with boiled rice, called _____. Beef gomtang is a staple of both _____ cooking and restaurants. Dweji gomtang, made with _____, is far less **(common / popular)**. Beyond that, though, what **sets** Mr. Ok's

gomtang **apart** is the attention he trains on every element, making a bowl of soup seem like _____ than a bowl of soup. The _____, cooked al dente(이빨로, 알갱이가 살아 있는 씹는 맛이 느껴지도록), isn't starchy(끈적거리는) or clumpy(덩어리지는), and it has a subtle and slightly floral flavor of its own. ↵

