i Loc serves dynamic taste of Korea and Japan

If you try to locate Mi Loc, the marquee sign still reads Kobe, the former restaurant at this Southfield location. A window poster aports the name Mi Loc, where there's new dynamiem in Korean and Japanese cuisine created by owner Sang Candela. Mi Loc is Korean for 'enjoy the taste,' and diners most certainly do that.

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This is not Sang Candele's first restaurant. Between 1989 and 1992 she owned and operated Hometown Restaurant in Trenton, specializing in Korcan and American dishes. After selling this restaurant, she pursued a number of interests, including retailing at Hudson's. Her husband, Michael, whom she credits for ultimate encouragement in her projects, discouraged this position because every day was like Christmas. I spent more than I made, she admitted. But after leaving this job, I missed working with people and knew I should get back into the restaurant business.
Candeln's sister owns Seoul

snound get neck into the restaurant business.

Candela's sister owns Seoul Oriental Market in the same shopping complex as Mi Loc. When Kobe came up for sale, Candela thought the site was perfect to again enter the restaurant business. Her sister is the source of many unusual items available at Mi Loc, such as corn tea made from roasted corn. It smells and tastes exactly like what it is and makes a nice accumpaniment to vegetable dishes on the menu.

The center of this unpretentious eatery is dominated by a

Mi Loc Where: 23043 Beach, at Nine Mile, Southfield, (810) 359-2155. Houre: 11 a.m. to 10:00 p.m. Monday through Thursday; 11 a.m. to 11 p.m. Friday and Saturday; noon to 9:00 p.m. Sunday.

Saturday; noon to successful and a sunday.

Menu highlights: Extensive selection of Korean and depanese specialties in a casulate still a setting. Sush bar with 30 made-to-order items. Luncheon specials 11 a.m. to 2:30 p.m. Monday through Friday.

Cost: Sushi \$1.30-\$15; appelizers \$1,50-\$9; Korean dishes \$6-\$13; Japanese dishes \$6-\$13; Japanese dishes \$6-\$19.

dishes 55-510, organisms \$6-\$19. Reservations: Advised on

Smoking: Separate non-

moking area. Handicap access: Wide

ont entry. Credit cards: Major cards

Japanese-style sushi bar replete with comfortable stools and lanterns for added atmosphere. About 30 fresh and made-to-order items are available. Among the most popular are California Roll made with real crab meat, Maguro (tuna), Sake (salmon), Take (octopus) and Ebi (shrimp). To guarantee freshness, a sushi essential, Candela receives a fresh fish order four times weekly. Each sushi plate is garnished with wasnbi (Japanese horseradish) and thinly sliced raw ginger. Candela recommends

mixing the wasabi with some sey sauce in a small dish and dipping the sushi in the sauce before enting it with a small gorton of the ginger.

Main seating is in booths or at tables. One section is equipped with table grills and overhead wents for Korcan Sot-Ddu-Kkung Gui (tableside barbecue). While a number of meats and various cuts ago vanishble. Candela recommends Kal-Bi (marinated beef short ribs) and Bul-Go-Gi (thinty sliced and marinated rib eye steak).

The Mi Loe menu is distinctly divided between Korcan and Japanese dishes. Candela explains that Korcan dishes range from spicy to spicy het by the inclusion of hot peppers. Sesame seed oil is frequently used in cooking. Biblim Balcooked vegetables, marinated beef and fried egg over rice with a hot sauce) is typically Korcan, but at Mi Loe its raised to a signature dish and represents a creative use of root vegetables. Japanese cuisine, on the other hand, uses soy sauce and vinegars. A good example of this is Katsu made with either pork or chicken with a sweet honey-soy sauce and garnished with supremely fresh, crisp and crunchy vegetables. Korcan main courses are always accompanied by about eight small mouthwatering side dishes, including such items as Radish Kimchi, Napa (cabbage) with spices, bean aprouts, spinach and Doragi (hot peppers).

So great was Condela's reputation in her Downriver entery that many former patrons are finding her and traveling to the new Southfield location.

Taste of Korea and Japan: Restaurant owners Michael and Sang Candela serve Korean and Japanese dishes at Mi Loc, which is Korean for "enjoy the taste."

Confirming this was a Ford Motor Co. engineer, Korean-born Soon Kwon of Grosse Isle who brought a 'table of nations' to Mi Loc. His associates, all Ford American, Lebanese and Indian ancestry. They gave five thumbs up to Haemul-Pa-loon, a seafood and green onion paneake, which is listed on the menu as a side dish, but the gentlemon wore eating it as an appelizer. They gave the same approval rating to their grilled Kal-Bi and Kimchi Pork.

Pork.
A number of house wines are available, and, with inquiry, some other bottlings (there's no wine list). But with their food

the "dinner of nations" table pre-ferred to drink OB Beer from Korea. OB stands for Oriental Brewery. Beers from Japan are Kirin, Asahi and Sapporo. Also available is sake, served hot or cold.

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Oriental grill experts are encouraged to cook their own harbecued items, but novices get able assistance from friendly wait staff or even Candela herself, who is apron-clad for such occasions. Chof and general manager Kyu Man Yi stays behind the scenes heading a kitchen staff of four.

Besides table grilling skills, eating the harbecued items is also an art. Each generously-

sized dish of raw meat for grilling is accompanied by a dish of lettuce, a bowl of plain rice, soy bean paste and a lettuce and green onion salad. The Korean way to eat the thinly-sliced grilled meat is to place a piece of lettuce on your plate, top it in order with about one tablespoon of plain rice, one tablespoon of plain rice, one tablespoon of soy bean paste and a dollop of salad, then add a slice of meat. Roll it up in the lettuce leaf and go for it!

For dessert, try green tea ice cream, savory, not sweet. It makes a perfect ending after you've "enjoyed the taste" at the place named for just that eating pleasure.

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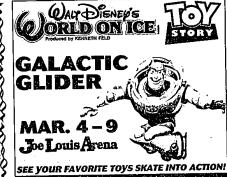
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