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Interview with Kim Miyoung (New Korea)

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Interviewee: Kim Miyoung

Interviewers: Charlene Roberts & Sara Vernetti

Date: April 26, 2022

Location: New Korea Restaurant

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Length: 00:07:12

Biography: Kim Miyoung is the owner of New Korea Restaurant in Marina, CA. Born in Seoul, South Korea, she immigrated to the U.S. twenty years ago. She has only recently become the owner of New Korea Restaurant about three months ago.

Summary of Transcript: (0:00) The interview begins. (0:25) Kim Miyoung saying she has owned the restaurant for about three months. (1:06) Kim explains that in a Korean restaurant, the food is very healthy and delicious, but can take a long time to make. (2:23) She says that she came to the U.S. twenty years ago and that her hometown is Seoul. (4:22) Kim regards the Korean community here in Marina as very helpful. (5:31) We begin talking about Kim's favorite Korean foods as well as menu recommendations. (7:02) Interview wrap up.

Interview Transcript:

CR: [0:00] Hello, my name is Charlene Roberts and I'm with my partner Sara Vernetti. This is our interview for our 317 Pacific Food Empires class. We're here with the owner of New Korea, Ms. Kim. All right.

SV: [0:17] So to start us off we heard from your employees that you actually acquired ownership three months ago, could you tell us a little bit about what led to that?

KM: [0:25] Yeah, it's three months ago, I started here, yeah.

CR: [0:31] How did you, like, come upon owning the restaurant?

KM: [0:35] Restaurant is, Korean restaurant, it's very interesting and healthy food for customer, it's, yeah.

CR: [0:45] Oh yeah. I really, I really love your guys' food!

KM: [0:48] Is almost.. Korean food is healthy, yeah.

CR: [0:51] I love kimchi, it's very healthy as well! Uhm, so I'm wondering how did you end up in Marina like in the restaurant itself, like, just want to know a little bit about maybe yourself?

KM: [1:06] Oh, yeah, it's... In Marina, it's two.. two of Korean restaurants have in it. Maybe it's almost Korean food is very hard with working. Every day is side dish maker, you make it every day. Yeah.

CR: [1:37] Takes a long time.

KM: [1:38] Yeah, take a long time and do all of it too, yeah.

SV: [1:44] So what do you think of as like, authentic Korean food that made you want to get into it?

KM: [1:54] I don't know what to say it, all most people, in America, people it's, I... What is it? I saw it's a very healthy food, it's, I'm proud.

CR: [2:17] And can I ask, is it okay to ask, um, were you- so you are from Korea, correct?

KM: [2:23] Yeah. I'm from Korea it's been, here, it's twenty years ago.

CR: [2:30] Oh. Can I ask a little bit, like, did you face any sort of like, challenges coming from Korea over to America? Or was it hard?

KM: [2:42] I don't know it's, what to say. I can't speak English very well.

CR: [2:50] That's okay!

SV: [2:51] Was it difficult moving from Korea to the U.S.?

KM: [2:55] It's- it's from moving here? From Korea. Yeah, it's twenty years ago. Yeah.

CR: [3:05] So how- so you've been here for for about twenty years. Um, how did you come about- Did you own restaurants before this one?

KM: [3:13] Oh, I- This restaurant is three, three months ago I first time it's Korean restaurant. It's all of the time have people, all of the time. Yeah.

CR: [3:29] Um, where are you from in Korea?

KM: [3:34] Korea is? Where?

CR: [3:36] Oh, no, like um, what town? Like Seoul or Busan or..?

KM: [3:40] Hometown is uhm, Korea hometown is Seoul. Yeah.

SV: [3:48] Did you know the previous owners of this restaurant. Did you have any connection with them?

KM: [3:53] No connection, yeah.

CR: [3:55] You just bought the restaurant from them? Let's see... So it seems like that there's like a pretty big Korean community in Marina because we also know the Asian market, the owners there. How do you feel about like, has the community here like helped you or has it changed?

KM: [4:22] Oh, it's, in Monterey County in Marina is... Lots of Korean people in Marina and Korean market and all of the restaurants is, it's all in Marina.

CR: [4:47] Yeah. A nice, nice like, community of people. Do you guys help each other out?

KM: [4:52] Yeah, help me, yeah. Help each other. It's a Korean people community together.

CR: [5:03] That's nice to hear.

SV: [5:06] So do you find that that community affects what you serve, that it influences what you offer on the menu?

KM: [5:17] It's okay, because I cannot understand this, this sorry, I cannot hear it clear.

CR: [5:31] It's okay! Um, can I ask, do you have like a favorite Korean meal or what's your personal favorite type of Korean food?

KM: [5:39] Yeah, I, it's almost... Korean BBQ, Korean meat, BBQ yeah, and it's soup and kimchi.

CR: [5:59] Okay, so when just one last question, um, what is your favorite part about owning a restaurant and working in the restaurant?

KM: [6:07] Is, favorite, favorite working?

CR: [6:12] Mhm. Like, what do you like to do? What do you like about your job?

KM: [6:15] I make it's all the Korean food is, I make. I like.

CR: [6:25] It's delicious, it's really delicious. And then lastly, what's something that you would recommend off of your menu?

KM: [6:34] Menu? It's BBQ and it's soup! Yeah. And it's appetizers.

CR: [6:42] Oh, yeah. What kind of? Yeah, I was gonna say which soup is your favorite?

KM: [6:46] Yeah, favorite like is uh... It's pig feet and it's soondae, right. Yeah. Yeah.

SV: [6:58] Do you call that your signature dish? The one you're best at?

KM: [7:00] Yeah.

CR: [7:02] I'll definitely have to get the soup next time I'm here.

KM: [7:04] Yeah.

CR: [7:06] Okay, well, that about wraps it up! Thank you so much.

SV: [7:09] Thank you so much for your time.

KM: [7:10] Yeah, thank you.