

Busan Food Journal, Part One

We ate a lot of interesting new foods during our time in Busan. The city's supermarkets are rather expensive, and eating out was almost as cheap as cooking at home, particularly when you stick to the kinds of local joints which we prefer.



Most of Busan's restaurants don't have menus with pictures or English descriptions, so a lot of our meal choices were the result of a random guess-and-point, until we learned the basics. To help ourselves, and other newbies to Korea's food culture, we kept a little journal of the things we consumed. Bon appetit!

Mulmil-myeon (물밀면)

Mulmil-myeon is cold, thick noodles served in spicy cold broth, perfect for a hot summer day... except, I was eating it for the first time on an unseasonably cool spring day. *Brrrr*. Jürgen got the dry mixed noodles, which were also cold, and we split dumplings. It was all good; the restaurant was called Bonga Milmyeon in the Suyeong District.

Dongnae Pajeon (파전)

"Jeon" means something like "pancake", and this popular Korean dish can be made with a variety of main ingredients. When prepared with green onions, the name of the dish becomes "pa"-jeon. Pajeon is a specialty of Dongnae, the neighborhood we were in after having hiked around the [Geumjeongsanseong Fortress](#), and we ordered some at a street vendor. Our pancakes made with eggs, flour, chunks of pork and bunch of green onions. Delicious, but not very filling.