

Mongolian barbecue set to open

Nurhachi Mongolian Stir-fry B.B.Q. and Sushi's plans to open Oct. 11

BY LISA KUCHARSKI
Staff Reporter

Instead of tacos and tortilla chips, the restaurant at 2910 N. Baltimore St. will soon be serving up stir-fry and sushi.

Manager Patsy Halstead said Nurachi Mongolian Stir-fry B.B.Q. and Sushi will finish remodeling what was once the Happy Mexican restaurant, and it will open for business Oct. 11.

She said it is unlike other restaurants in town because of the food preparation technique. Halstead said customers can pick the food they would like and are able to see it being cooked in a massive pan — called a wok — out in the dining area of the restaurant that approximately four cooks can use at the same time.

"We are not like a Chinese buffet," Halstead said. "We won't have food cook over here and sit over there. Everything is fresh and cool ... and cooked right away."

Nurachi is owned by the Lin family, who started their restaurant in New York. The second generation of the family lives in Kirksville and is starting the second Nurachi Mongolian restaurant. Halstead said the family has a 10-year rental contract for the building, but hopes to buy it in the future.

When it opens, Halstead said the restaurant will serve seafood, chicken, beef, pork and vegetables. She said there also is a fresh sushi bar.

Halstead said that although there are many Chinese food res-

taurants in Kirksville, the closest Mongolian barbecue is in Columbia. Halstead said the restaurant is something new for the city that gives customers more choices and keeps them in town instead of driving to Columbia for the experience.

After receiving a remodeling permit from the City of Kirksville Codes Department, the modification process began Aug. 20. The new look of the restaurant features decorative windows, new dining furnishings and other Chinese-inspired decorative items brought in from New York to match the style of the original restaurant.

The floor tile inside and the mural around the outside of the building have been left as they were when the Happy Mexican operated the building. Halstead said the landlord did not want the mural to be painted over because it cost \$18,000.

Brad Selby, the Kirksville codes and planning director, said a remodeling permit was issued to the restaurant for a six-month time frame. He said this permit allows for modifications such as painting, rewiring the electrical system, putting in new lights, making surface changes, changing the ceiling material and putting in new windows. Selby said this particular permit does not cover any structural changes, so the building will be left with the original floor plan.

The remodeling process is almost complete, but Selby said after the changes are made the codes department has to approve the business and issue a final occupancy permit. The Fire Department must inspect the building's wiring and safety features. The Adair County Health Department will inspect the food preparation and service techniques to approve the safety of



Lisa Kucharski/Index

Nurachi Mongolian Stir-fry B.B.Q. and Sushi plans to open for business Oct. 11. The restaurant is finishing the remodeling project that has transformed the building that formerly housed the Happy Mexican restaurant into a home for Mongolian cuisine and Chinese decorations.

the business. Selby said after these inspections have been completed, the restaurant will receive its business license and can officially open to the public.

Sophomore Ashley Barnes said she does not dine out frequently because of costs but plans to give Nurachi a try once it is open. She said she mostly orders Chinese when she does eat out but is look-

ing forward to a change in restaurant choices.

"I don't think I've ever had Mongolian," Barnes said. "I think it will be fun. At least, it will be something new."

Last year, Kirksville got a taste of something new when Bonzai Steak Teriyaki and Sushi House opened on the square. The restaurant serves traditional Japanese dishes and features sushi.

Bonzai owner Peter Saeteurn said he is not worried about competition from another sushi restaurant because his sushi has a unique style and selection of ingredients. He said it depends on the style people prefer.

"Our style is much different," Saeteurn said. "I've been to Chicago, St. Louis, Kansas City, and I haven't seen any style similar to ours."

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