









– MORTON GROVE —

Restaurant Feature

JeonJu Korean Restaurant

5707 Dempster Street Morton Grove, Illinois 60053 847-470-0066

Jeon Ju is a full-service Korean restaurant located on the south side of Dempster Street between Major and Menard Avenues. The restaurant celebrated 40 years in Morton Grove this year. The lure of authentic Korean cuisine has kept this family-run establishment busy from the start.

JeonJu is owned and operated by Minho Cho and his daughter, Ahyoung Cho. The family has owned the restaurant for seven years and serves authentic Korean meals to customers six days a week. From the dining room, customers can see the family and staff preparing the dishes and their fresh ingredients.

Dining at JeonJu starts with a hot tea while perusing the menu. After ordering, banchan (side dishes) are delivered to accompany the main dishes. There are a variety of specialties on the menu to choose from, including Korean soups and stews, noodles, char-broiled meats, seafood, bibimbaps (hot stone rice bowls), scallion pancakes, dumplings, and fried rice. A customer favorite is



JeonJu Owner Minho Cho takes a quick break from preparing perilla leaves

the spicy goat soup, or yeomso tang. The goat is cooked for eight hours, then sliced and finished on a tabletop wok with perilla leaves and scallions. A second course is made up of the goat meat along with rice, sesame oil, kimchi, and bean sprouts crisped in a hot stone bowl.

Bibimbop is another favorite. Served in a sizzling hot stone bowl, the rice base is topped with vegetables and meat or seafood, which are mixed with a red pepper sauce served on the side. The flavors at JeonJu are comforting, fresh, and inspiring.

JeonJu differentiates itself from other Korean restaurants in the area in that it does not serve Korean barbecue or fried chicken. Rather, its focus is on satisfying and healthy dishes that reflect authentic Korean home cooking. Alongside its reasonably priced dishes, warm and cozy atmosphere, and friendly and attentive service, customers at JeonJu can enjoy makgeolli (rice wine) and various Korean beers.



Banchan (side dishes) served alongside bibimbaps (hot stone rice bowls)

JeonJu maintains excellent reviews, with customers noting the authentic food and friendly service. Over 130 Yelp reviews give JeonJu 4.5 stars and note the cozy dining room, the affordable lunch specials, and having the best food outside of South Korea.

The owners were proud to welcome "The Food Guy," Steve Dolinsky, from NBC Channel 5 for a visit earlier in the year. Celebrating Asian American Pacific Islander Heritage Month in May, The Food Guy highlighted the restaurant's popular yeomso tang (spicy goat soup). The owners noted that a lot of people eat the dish for health reasons and that its popularity spikes during seasonal changes.

JeonJu is currently open for lunch and dinner every day of the week except Wednesday. The restaurant offers dine-in and carry-out service but not delivery.

The Village encourages you to check out JeonJu and patronize the diversity of restaurants the community offers. Whether you choose to dine-in, carry-out, or order delivery, supporting Morton Grove restaurants bolsters the local economy and helps ensure that our businesses and commercial districts thrive for years to come.