

REPRINTED FROM THE RESTAURANT RESEARCHER SOCIETY NEWS SPECIAL REPORT, "WHERE TO FIND THE BEST NEW FUSION, EXCELLENT SUSHI AND FAMOUS ★★★★★ KITCHEN SPECIALTIES", 9/10/08, BY GAIL GERSON-WITTE



# THE NEW Koo OF MARLBORO

A True Champion of Fine Asian Fusion  
Japanese Tastes



Owners Cindy and Chef Hunter's formula is a winning one. "Creative recipes prepared from the best local and Asian imported products, served at very easy prices and, served in a family friendly environment."

This charming new Marlboro arrival presents Neo Japanese cuisine, with the finest sushi and sashimi. Owners Hunter Chen (also head chef) and Cindy Poon, who greets all, along with Chefs Charlie and Danny, boast a myriad of specialty dishes with fair prices. Under the watchful eye of this dining dream team, this Dining Chateau serves dishes prepared with painstaking detail. Applauded by critics, including the New York Times, this is the fourth and youngest Koo.



**TRY THE BUBBLE TEAS!**  
Popular in Japan and Taiwan, flavors like Mango, Apple, Chocolate, Almond and Peach feature translucent balls of tapioca or "Pearls" that sit at the bottom of the glass & are consumed with colorful wide straws.

They will assist in party planning, menu selection and any whim or desire. The researchers were impressed by the smooth service in the highly atmospheric dining room with lovely artwork, a glamorous mahogany Sushi Station, a multileveled dining area, a wonderfully appointed private party section and a convenient easy access parking lot. The exciting 'Daily Specialties of the House', include a variety of creative meats, luxurious chicken creations and a brilliant selection of fresh fish, vegetarian and seafood specialties.

Dishes to try: The Thai Style Spring Rolls (\$5) and the luscious Sushi Pizza (\$15), along with the Pineapple Fried Rice and the Shrimp Pad Thai (\$12), are the best in the business. The addictive Rock Shrimp Tempura (\$9), in a house creamy sauce and the Crispy Calamari (\$6), were other stars on the award-winning menu. Entrees are nicely portioned, robust and flavorful. A favorite of Len Trugman, ABC Eyewitness News, was the

stimulating Mango Chicken (\$15), with fresh mango, bell peppers and onion served in a luscious Thai sweet chili sauce. Another major hit that Lianne Procany, Star Ledger researcher, recommends is the extraordinary Thai Style Tilapia, fried with onion, pineapple, red and green pepper and cucumber, sure to please any picky palette. Chef Hunter certainly has an amazing ability to combine just the right seasonings with each dish to produce a memorable masterpiece!



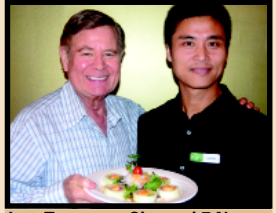
Koo has mastered the art of creating a harmonious palette of flavors that has brought the restaurant to the forefront of evolving Asian fare. This bottomless treasure-chest of good tastes is unusual unless you travel to the Orient.



**KID'S KORNER PRESIDENT ALYSSA:** "I really loved the Tom Yum Kai soup (\$6). The wonderful Rocky Mountain Ribs are great and the Junior Bento Box (\$10), with Shrimp Tempura served with Gyoza, rice, salad and a soft drink, had a great flavor and is perfect for kids like me. This is a great place because they are nice to kids."

## ★★★★★ dishes to try

- APPETIZERS**  
Rocky Mountain Roll (\$8)  
Shumai (\$5)  
Yom Tom Kung Soup (\$7)  
Miso Soup (\$2)  
Shrimp Tempura (\$6)  
Thai Spring Rolls (\$5)  
Roasted Duck Salad (\$8)  
Golden Shrimp Rolls (\$8)  
Rainbow Naruto (\$11)  
Broiled Black Cod (\$13)  
Koo Special Ceviche (\$10)
- ENTREES**  
Jr. Bento Box (\$10)  
Mango Crispy Tilapia (\$18)  
Mango Jumbo Shrimp (\$17)  
Shrimp Tempura Udon (\$14)
- SUSHI**  
Red Snapper (\$2)  
Spiderweb (\$10)  
Yummy (\$14)  
Salmon Roe (\$3)  
Striped Bass (\$3)  
Tuna (\$3)  
Jersey Shore (\$12)  
Koo Special (\$12)



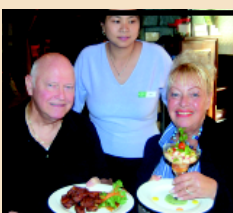
Len Trugman, Channel 7 News: "Try the exquisite Seared Tuna appetizer & the blissful Broiled Black Cod glazed in a Saikyo Miso Sauce."



Sheila Lidz, NY Times: "The Crispy Shrimp with Mango sauce followed by the Mochi Ice Cream dessert (\$5), are completely in tune."



Lianne Procany, Star Ledger: "What a great addition to my world. From heavenly soups, to affordable and marvelous lunches, this place is my new dining home. The Ginger Glazed Duck (\$17), is unforgettable and the Lunch Special (\$8), with salad and soup, is a gift."



John C., Wall St Journal Researcher & Gail Gerson-Witte: "From the Roasted Duck Salad to the hand made Shumai, (\$5), this kitchen knows how to utilize a unique blend of vibrant products."

## ★★★★★ ASIAN FUSION SPECIALTIES

71A South Street, Marlboro, NJ 07746  
(732) 866-8838 • Fax: (732) 866-8837  
www.KooMarlboro.com  
Open 7 days Lunch & dinner; Mon-Thurs 11:30am-2:30pm, 4:30-10pm, Fri-Sat 11:30am-2:30 pm, 4:30-11 pm, Sun 3-10pm; Online ordering available; Credit Cards: All Major; Reservations Accepted; BYOB; Menu: Neo Japanese-Asian Cuisine; Gift Cert; Full Catering on and off site; Dress: Casual; Handicap Access; Special lunch/take out menu; Dinner: From \$18-\$20 pp; Express Lunch Menu from \$8.50; Special Diets Accommodated; Parties to accommodate 150 people; Sushi Bar seats 10; Easy Party Prices; Children's Menu; Prices: Moderate; Parking Lot

