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It's Catching On: Twittering Chinese-Mexican Taco Truck on the Streets



A tofu taco from Don Chow Tacos I Photo by Zach Behrens/LAist

It's safe to say that togit BBQ has started a trend: fusion, Twitter and deliberate locations. Don Chow Tacos, obviously inspired by Kogi, has been around for about two months and last night they were found at the Downtown Art Walk.

A taste of their tofu taco, glazed in sesame ginger, topped with hot sauce with chopped onions, tomatoes and cilantro, was actually quite delightful. Sure, Don Chow doesn't have the cachet of Chef Roy Choi and there isn't one-hundred plus people waiting at their every stop found on Twitter, but good food doesn't have to be trendy,

For what it's worth, in 10 reviews, Yelpers have given the . However, the market will drive this asian taquería's fate. Knowing full well that Kogi is king, we just like seeing the diversity of fusion trucks out there.

You can follow Don Chow Tacos on Twitter at @donchowtacos

Contact the author of this article or email tips@laist.com with further questions, comments or tips.

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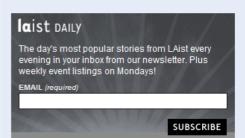
don chow tacos kogi bbq mexican taco taco truck



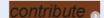
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fyi, this post is about Don Chow and they do Chinese-Mexican. fyi, it's korean-mexican... "kogi" means "meat" in korean and much of the kogi truck's menu is derived from korean dishes (like kalbi) msmervmac Are their taco tortillas vegetarian? Because if so, I'm a new fan! (Kogi's are not.) Do they have items besides tacos? Oh, just spoke to Kogi, they say the lard rumor is not true. "They are corn tortillas, lightly crsiped," my contact said and I trust him 100%. msmerymac Here's the post from March: Since then, I've stuck to stuff in the flour tortillas. But like I said, they might be different now. I mean, it's not hard to make a vegan corn tortilla (says my package of corn tortillas from Trader Joes, which contain corn, water and salt). msmerymac Okay. Quarrygirl had a post up a few months ago, I'll see if I can find it. A lot of the employees were uninformed about there being lard in the tortillas (including Eric, who manages the second truck), but Chef Choi confirmed it. It's possible that the complaints made them change it though. Thanks! Their website says no lard is used. Is that suffice? © 2003-2010 Gothamist LLC. All rights reserved. Terms of Use & Privacy Policy