

# TimeOut

NEW YORK

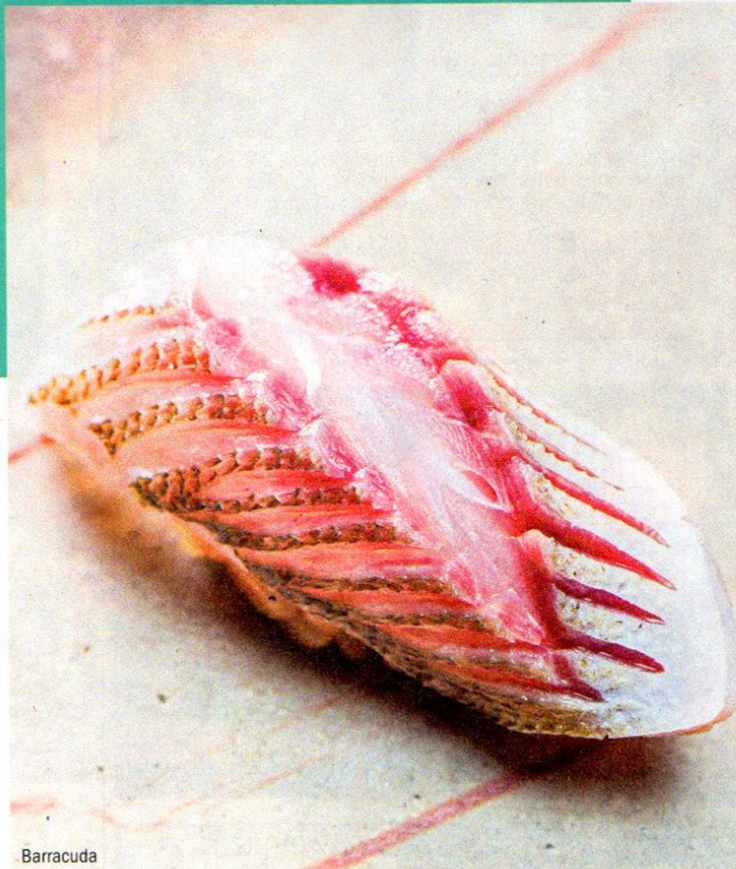
## Eating

Edited by Richard Morgan  
timeout.com/newyork/restaurants

### Sushi Ginza Onodera



Fishing for complements  
By Richard Morgan



Barracuda

**GIVE A MAN** a fish and feed him for a day; teach a man to fish and feed him for a lifetime. Such a pearl of wisdom! But not enough is said in favor of being given fish—especially when it's happening at the newly two-Michelin-starred Sushi Ginza Onodera. After decades of New Yorkers' sushi shrugs, this one-stop Little Tokyo flips that script, and its revenge is a nigiri best served cold—and aged (Ginza hews to *edomaezushi*). Oceans lap shores in hopes of reclaiming these fish.

Ginza's seasonal *omakase* is not just freshly flown in from Tokyo's prestigious Tsukiji market, nor is it dependent on exotic varieties. Having debuted here last year, Ginza offers an epic, sporty mastery, one that found our dining companion—who lives in Japan four months of the year and has eaten at some of its finest

restaurants—closing his eyes upon tasting a weeklong-aged golden eye snapper and saying: "Be quiet. Gimme a second. Let me have this moment." Ginza delivers fish the way a diamond delivers carbon: with spectacular flawlessness lush with luxury. This is fish that traps *us*.

Seared barracuda with barely there char ignites the mouth with smoke and wraps the tongue in umami. Monkfish liver, slow-cooked for two days in wine, sneaks into the mix, resembling a surprise slab of brawny foie gras. Bonito, usually served in an angular cut, here is a bright red, soy-kissed suprême of katsuo, the Tootsie Roll center of the fish. The fatty tuna is so marbled that it could be mistaken for carpaccio. To preserve its natural brine, uni from Hokkaido is shipped in

#### WHY GO?

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A different kettle of fish

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Omakase

→ 461 Fifth Ave (212-390-0925, [onodera-group.com](http://onodera-group.com)). Dinner for two: *omakase* \$300/person, premium *omakase* \$400/person (Lunch options: \$70-\$150/person).

bags of sealed seawater (which could just as believably be pooled tears of joy). Even the rice, surprisingly brown and an elopement of two red vinegars, is transcendent.

When a bowl arrived carrying a tangle of milky tendrils, we gobbled the blob. It hits the tongue warm, oozing across the palate and then bursting into a flood of salty tang. It was cod milt—essentially fish semen. You will not have a better above-the-waist experience with semen. That cod piece had us literally licking our lips afterward.

Presiding over it all is chef Masaki Saito, who wields his knives with a sacred silence in this sushi shrine. At one point on a recent visit, he winced and sucked his index finger after slicing ginger. Aghast diners held their breath until he showed his unscathed finger and deadpanned, "I am professional." At Ginza, understatement is an exquisite art form.

Baby snow crab





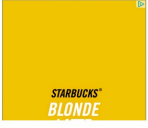
US | NEW YORK | CULTURE

### Old Fish Makes the Best Sushi, Some Top Chefs Say

Japanese restaurants in New York City are getting top dollar for aged sushi, noting that the old-working process is more authentic.



Chef Nozomu Abe prepared 11-day aged pink snapper at Sushi Noz, a Manhattan restaurant. PHOTO: BESS ADLER FOR THE WALL STREET JOURNAL.



By Charles Pasay  
March 28, 2018 7:26 pm ET

3 COMMENTS

The newest sushi fad in New York City is old, preferably days old.

A number of Japanese restaurants in New York City are offering an aged version of their popular specialty. Sushi prepared in this manner is more authentic, and its roots go back hundreds, if not thousands of years, they say. Time is a friend to raw fish, giving it a richer texture and flavor, they add.

The concept isn't an easy sell.

"A big goal is to dispel the myth that aged fish is gross," says Joshua Foulquier, a co-owner of Sushi Noz, a Japanese restaurant on Manhattan's Upper East Side set to open this weekend. The high-end dining spot is making aged sushi the cornerstone of its menu, charging \$300 (tip included) for a multicourse spread (or omakase) that includes several varieties of fish.



Chef Nozomu Abe sliced into 10-day aged tuna at Sushi Noz, a new Upper East Side in Manhattan restaurant. PHOTO: BESS ADLER FOR THE WALL STREET JOURNAL.

Sushi Ginza Onodera, the Michelin-starred restaurant in Midtown, takes a similar approach, with multicourse menu options that run as high as \$400 (tip included). Chef Masaki Saito says aged sushi is simply better sushi. The fish is tenderized and transformed during the process, he notes. "The animal comes up," he says, referring to the so-called "fifth taste," a signature savory element of Japanese and other cuisines.

"If we were to use a tuna that had been caught an hour ago, the texture would be firm and probably nice. But if we age that fish for a week or so, the texture will become delicate and the flavor much more complex," says Neal Covington, whose title is maritime liaison at sushi Nakazawa, a Japanese restaurant in Manhattan's Greenwich Village that also ages sushi.



Aging sushi isn't as simple as just letting some fish sit around for a few days, chefs note. The process is more akin to curing. The fish is typically treated with salt, soy sauce or vinegar and is sometimes wrapped in seaweed. From there, it is chilled for periods that can range from a couple of days to slightly beyond a week, depending on the fish.

The particulars go beyond that for truly fussy chefs. At Sushi Noz, Chef Nozomu Abe uses a special icebox, imported from Japan, for aging his fish, rather than a refrigerator. "Electricity cools the fish too much," he explains.



Gizzard Snail, which is offered at Sushi Noz in New York City. PHOTO: BESS ADLER FOR THE WALL STREET JOURNAL.

As novel as aged sushi might seem—at least to New Yorkers—it is hardly new. In fact, it is how sushi got its start in Japan, says Trevor Corson, the New York-based author of "The Story of Sushi." In a pre-refrigeration era, preserving fish was simply a necessity.

Even with the advent of refrigeration, the tradition of aging continued in Japan. As sushi spread to the U.S. in the 1970s and '80s, aging fell by the wayside for an obvious reason, Mr. Corson says. "The idea of eating raw fish was

horrifying, so the emphasis was on freshness."

Sushi itself was enough of a stretch for many Americans at the time. Hasaki, an East Village sushi spot in Manhattan, stands out because it has offered sushi in this style since it opened in 1984. Owner Bon Yagi admits customers always have been a bit hesitant about the idea of aged sushi. "But once they try it, they say it's so flavorful."

Not so, say even some people with adventurous palates. "If I wanted aged sushi, I could go buy gas-station maki for \$1.09," says Allen Salkin, a veteran food writer.



A five-day aged pink snapper was on display at Sushi Noz, restaurant on Manhattan's Upper East Side that is set to open this month. PHOTO: BESS ADLER FOR THE WALL STREET JOURNAL.

New York City's Department of Health and Mental Hygiene, which oversees food safety at restaurants, says that dining spots offering the specialty must adhere to certain rules, such as those pertaining to raw fish and cured food products. The city also may require restaurants to submit a plan outlining the steps they take to ensure the food is safely prepared.

Restaurants that serve aged sushi say they follow the proper protocols and that the specialty poses no risks.

Wataru Takagi, general manager at Sushi Ginza Onodera, points to the restaurant's "A" grade from the city based on its latest food-safety inspection. The restaurant's staff, he says, "would never serve something that we don't eat ourselves."

Approved in the March 30, 2018, print edition as "Old Fish Makes the Best Sushi, Some Top Chefs Say."

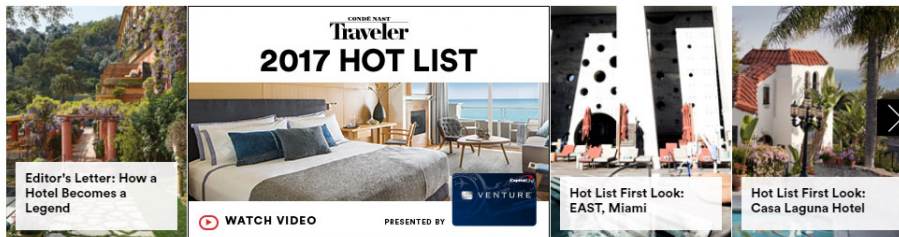


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FOOD & DRINKS • RESTAURANTS & CAFÉS



# New York City Has the Most Michelin-Starred Japanese Restaurants Outside Japan

by Bridget Hallinan • October 31, 2017



Courtesy Masa  
Three Michelin-starred Masa “has the best sushi rice—the true determinant of great sushi—in the world,” says Anthony Bourdain.

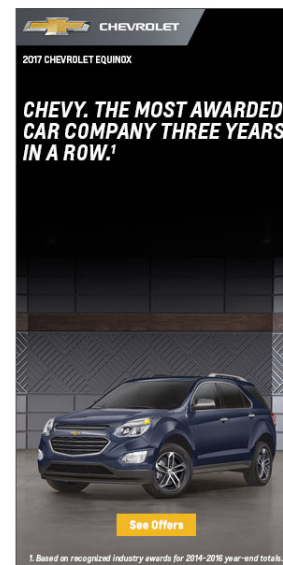
Get ready for some next-level sushi.

Craving world-class nigiri and ramen? Look no further than [New York](#), where nearly one-fifth of the city’s Michelin-starred restaurants are Japanese. That’s kind of astounding, given that 71 restaurants across multiple cuisines received stars in the 2018 NYC guide. [Fifteen alone were Japanese](#)—the highest concentration of Michelin-starred spots outside of Japan itself. According to [Eater](#), a spike in demand for kaiseki dining (traditional multi-course meals) and pricy sushi joints has helped Manhattan’s rapidly growing Japanese scene. And with new additions to the Michelin list like [Satsuki](#) in Midtown and the Lower East Side’s [Bar Uchu](#)—both with omakase, or chef’s tasting menus—the trend won’t be slowing down anytime soon.

Most of these Japanese Michelin winners come with a hefty price tag. For a casual \$595 per person, you can have dinner at three-starred [Masa](#), one of only five New York restaurants to receive such acclaim. “Masa has the best sushi rice—the true determinant of great sushi—in the world,” Anthony Bourdain has raved. “And the most impeccable fish, too.” Chef Masa Takayama, if preparing the food himself, will make your exquisite meal right before your eyes. However, do know that Masa doesn’t have a menu. Save for a few add-on options like Ohmi beef and white truffle ice cream, diners are at the mercy of the restaurant (and its prices, the highest in NYC).

[Ginza Onodera](#), a newly minted two-star establishment, has also won praise from the restaurant guide. The Tokyo-based chain is New York’s second-most expensive sushi joint, but with the option to indulge in a 17-course meal prepared by a sushi master, we’d say it’s well worth it. If you’re looking for more reasonable fare, head over to [Kyo Ya](#) in the East Village—it has one star and prices under \$100.

Keep in mind that the Michelin Guide has been criticized for frequently leaning on expensive Japanese, New American, and European restaurants in its ratings. Only five of 2018’s New York winners featured food outside this realm, and excluding Mexican restaurant Case Enrique, all of them were Asian. South Asian restaurants, on the other hand, were [comparatively snubbed](#)—New York used to have three Michelin-starred Indian restaurants, and now it only has one.



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## Why Aged Sushi Is Better Than Fresh Sushi



Alamy/Photo

Chef Masaki Saito of Sushi Ginza Onodera in New York City explains why you should be eating Edomae style sushi.

**EXCLUSIVE** EXCLUSIVE October 23, 2017

Before you ask chef Masaki Saito anything about how he goes about aging fish for sushi, you need to know why he does it.

On this weirdly warm Thursday evening, dinner guests are already starting to slide in front of the sparse wood sushi counter at [Sushi Ginza Onodera](#) in New York City. But the chef pays no attention to them. (Another sushi chef is preparing their meal.) Saito's taken over the interview now.

"Why do you think it's important to age fish?" Saito asks through one of Sushi Ginza Onodera's front-of-house members acting as our translator.



Alamy/Photo

I say what I know: that it was a technique developed as a way to preserve fish in Southeast Asia, stuffing the fish with salt before a 4-month slumber. It made its way to Japan and, during the Edo period in the 18th century, raw sushi over rice became the hot fast-food item. But that's not what Saito's looking for.

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"Umami," he says emphatically. "Aging the fish brings out the umami flavor."

Saito cures nearly all the fish that he serves at Sushi Ginza Onodera with salt, dried kelp, soy sauce or a mix of them, following the Edomae [dry aging](#) like style. Only about 10 percent of his customers come into the restaurant knowing this process, but Saito says they don't really care once they leave learning the fact — "As long as it tastes good, it doesn't really matter to them," he says with a smile.



Alamy/Photo

Ever since he was a kid, Saito knew he wanted to be a sushi chef. He studied at a trade high school in Japan focused on marine life, and after that, he began working at lauded sushi temples in Tokyo and Hokkaido, including [Sushi Zen](#). And he was already drawn to the Edomae style.

Now the head chef at Sushi Ginza Onodera, he has his own method to aging fish that comes in from [Tokyo fish market](#) three times a week.

"Energy, umami and quality: That's what I always think about when I'm figuring out the best way to age fish," he says.

In terms of energy, Saito is examining the size and strength of the fish. He's looking to see how many fins there are since the meat around that area will be tougher and require more time in salt and kelp. Umami, well, this is self-explanatory, and then Saito pokes around to see if the eyes are clear and the scales and fins are intact, which indicate that the fish was transported properly. Quality is key.

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"You can't hide behind the aging," he says.



Alamy/Photo

Once that's all to his liking, Saito brainstorms how he will age the fish. For today's golden eye snapper, he relies on the salt and kelp method. Salt darkens the skin, and after showering the fish with flakes, he pours hot water — 100 degrees Fahrenheit — over the fish, slightly more on the tail to soften it up. Then, he soaks kelp or kombu in sake to make it pliable and wrap around the fish. A little modernism makes it way into the aging technique: Saito vacuum seals the fish and stores it for five days.



Alamy/Photo

Other fish get different treatments — yellowtail spends one night soaking in soy sauce, mackerel is cured in salt and vinegar for three days — but tonight is about the golden eye snapper.

"He looks good," says Saito.

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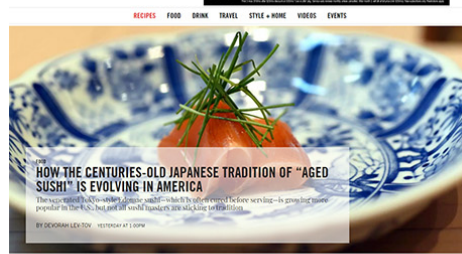
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# HOW THE CENTURIES-OLD JAPANESE TRADITION OF 'AGED SUSHI' IS EVOLVING IN AMERICA

The reputation of the venerable Japanese method—sushi that's fermented for five weeks long—is growing faster than popular in the U.S., but only if you know how to make it. By Deborah Levin, *Restaurant 510*

**A**s Sushi Gracia Chiodini, which was recently awarded its second Michelin star, soon makes Edamame sushi presents over pounds of fish shipped straight from Tokyo Bay to the New York City restaurant Golden Eye Snapper, govt-owned, and Japanese tempura comes as a treat of the delicious chef Saito.

Edamame (the soybean) is prepared during his late night omakase sittings. But chef Saito, who grew up in Hokkaido and followed a more traditional path, focused on more fish before he studied sushi in Tokyo, prepares the sushi differently from most. Instead of simply seasoning the raw fish with a mound of sushi rice, chef Saito adds the soy sauce of Edamame.

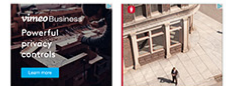
Edamame (the soybean) is the old name for Tokyo and also literally means "to heat," as in waterflood, in a style of sushi that was invented in Tokyo about 200 years ago. Sushi master Kazuo Tanaka had defined it clearly in his book on the subject, *Edamame Sushi*, as "first an expert sushi chef makes by hand out of Japanese ingredients." But from a more to it than that, Edamame sushi is generally understood to mean being fish, which is the uncooked ingredients must come from Tokyo Bay—with some sort of cooking or curing element before serving it.



The unique presentation is just one facet of the Edamame sushi tradition.

Despite its previous history, Edamame style sushi was a method born of necessity. In nineteenth century Tokyo, "aged sushi"—a small bit of raw seafood with a sauce and topped with sea urchin—was first used by Bay fishermen from salted portions as a "fast food" while Shimizu without any means for refrigeration. Sometimes packing their catch out of Tokyo they needed to find a way to make their fish last longer. With proper handling, ingredients to heat, they must have had everything to extend the shelf life of the so-called "sushi." The book, however, they have understood that using unique preservation methods—the marinating the fish in salt and vinegar, curing it in salt, cooking it with soy sauce, or putting it into a pot with rice—would extend its life.

But today when refrigeration is readily available, why wouldn't a sushi master just serve fresh, raw fish? Chef Saito explains that by using the fermented fish to begin with, from taking the time and care to bring the fish from Japan to Tokyo, it was in bringing to his table. "Rivers that you can't see if you simply put it up and serve fish" in his book, Shimizu writes "has not gone at all. There's been a long time to live behind the scenes, preparing salt, curing with vinegar, flash blanching in boiling water—that's real Edamame sushi technique."



Chef Saito at his restaurant, Sushi Gracia.

Over the years, Edamame style sushi, of course, has evolved. Saito, for example, is involved in Saito's Saito, and Saito's Saito is a part of the Edamame style that is often associated with the chef. After chef Saito came in, he will remove all the water, look for about 10 seconds, and then give it an ice bath before draining the sushi. In Japanese, about 100 characters will from Japan, he then cooks it in a hot oil of soy sauce. The fish is pure, succulent umami.

Chef Saito is joined by other highly trained Edamame chefs who have been bringing these methods to Americans in cities like New York, Portland, Los Angeles, Seattle, and San Francisco over the last few years. And while all Edamame chefs agree on the basic aging methods to prepare fish, some broaden their horizons with to allow for the use of local ingredients.

Chef Saito is strict. He only sources his ingredients from Japan, with all of his fish coming directly from Tokyo in his kitchen. Chef Hiroaki Nishida of U.S. Sushi in Los Angeles is much more forgiving, occasionally using local seafood when the quality is high enough. If you are from Seattle, for example, "happens to be up to snuff, so fish that instead of importing it from Hokkaido, like chef Saito does, Chef Hiroaki also, who just comes to the market. Saito has in New York's Upper East Side, practices the Edamame method in his preparation, but by his definition, quality is much more important. He's a "chef" Saito. "It's important for me to enjoy sourcing locally, looking and discovering new things, instead of just coming to the chef. I can't find the fish. To that end, he may source ingredients from Scotland, but all preserve from the U.S. in my Edamame style or style—a 100-year-old Japanese storage vessel that uses massive oak barrels to keep fish fresh.



A lot of raw fish is being used for curing.

**W**hen chef Saito gets a fish in from Tokyo, he first checks for freshness and quality. After cutting it and breaking it down, he determines how best to preserve it, based on the same species of fish he's prepared, differently depending on its size or toughness. "This could mean washing it and vacuum-sealing it, submerging it in salt water, marinating it in vinegar or soaking it in sake. It all depends on the fish," he says. The aging process itself is considered as well, with daily adjustments as necessary. For example, if a whole bonito fish is more than two months old, just as drying bonito is a snack and allows it to develop intense umami flavors over time, fish, and then can be used from a long aging process, too. One fish, and any real connoisseur will agree.

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According to chef Hiro, Japanese cuisine is the art of subtraction. "A task is the same as a human body—it's mostly percent water," he says. "That's what goes bad from the water. So to age it, you want to take the water out and the umami stays. When you get to aging, bonito, it's being a lot but it's actually just subtracting the water from the fish, allowing the nitro to process."

Like fish, chef Hiro believes that less is more. "By curing, aging, or boiling, I try to get rid of the water that's causing the flavor. So by salting it, I get rid of the water. By boiling it, I get rid of the water. In essence, that you had to add more heat to make it taste better," says Chef Hiroaki. "But for Edamame, the flavor is already there in the fish."



Chef Saito's Edamame style sushi is prepared, gently finished, and pressed in a hot oil and vinegar. The result is buttery, tender, and flavorful almost a taste of rainforest.

**C**onvincing Americans that aged sushi is actually the way to go isn't that easy. \$100 omakase menus by these highly-reputable chefs, it was worth it. He has been 100% of the aged sushi. Chef Saito has the most of his customers have been to 100% and chef Edamame sushi from the omakase about 50 percent of Tokyo's sushi restaurants serve Edamame sushi. But chef Hiroaki says that the Edamame sushi doesn't actually look any different from regular sushi—although the preparation is not the same—the customers don't seem to mind, especially once they taste the fish.

Chef Kyoji Chan of Sushi Inn in Chicago has taken a different tact, to make Americans comfortable with trying aged sushi. He broadened the definition of Edamame to much so that he agrees to his non-traditional sushi ingredients like lobster and prawns. "We use the traditional methods and techniques of Edamame to inspire all of our creations, including aging the fish, vegetables, meats, and more," he says. For example, in the melted bonito roll, chef Chan trashes segments of a 100-year-old bonito with soy and apricot & white pepper salt, a high quality Edamame roe. These rolls sit above the market for about five hours to approximate a texture similar to curing, before being served over seasoned sushi rice.

For chef Chan, being inspired by Edamame methods allows him more freedom and creativity, and to share his interpretation of Edamame with more customers. "The education and awareness about sushi and its methods are growing," says chef Chan. "Our people are learning and appreciating the main principles that go into creating sushi."

But for chef, like Masaki Saito, tradition is still paramount. He's not interested in incorporating Edamame sushi to American palates. "Coming here is like being in Osaka," he says. "You need a passport."

**PLUS:**  
**FALL**  
**PREVIEW**

# TimeOut

NEW YORK

# THE Eat LIST

## 7 | **Sushi Ginza Onodera**

This fish has us hooked. After decades of New Yorkers' sushi shrugs, this one-stop Little Tokyo spot flipped the script when it opened in 2016, eventually becoming the only Japanese restaurant in the city to receive two Michelin stars. Ginza's fresh, seasonal *omakase* is flown in daily from Tokyo's prestigious Tsukiji market, but the menu is not slavishly dependent on exotic varieties. Ginza delivers fish the way a diamond delivers carbon: with a spectacular flawlessness that's lush with luxury.

→ 451 Fifth Ave, midtown ([onodera-group.com](http://onodera-group.com))

Our definitive ranking of the best restaurants in NYC is here, so you never again have to ask "Where should we eat tonight?"

# IN NEW YORK



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## flavor of the month

WHAT'S TRENDING ON THE FOODIE SCENE  
by Lobi Levitz



1. Lunch with coffee at Sushi from Godaiki  
2. The interior of Harry's  
3. Dishes from a room with all the hits  
at Sofitel



I WAS EXCITED about visiting **Sushi from Godaiki** (at Harry's, 375 West 42nd St.) considering the amazing menu I had recently seen on Facebook. I had dinner there after being referred into the dining room. I sat in a large, round wood table and was served a cup of smoky green tea in a few seconds. Moments later, my bowl of the stuff I can eat took 45 minutes to cook or maybe a bit later another—those noodles, golden-egg, potato, seaweed, and so on—I learned the ABCs of eating and so on. The restaurant is very nice, it's got a really good dining, and a nice table in several things require no big space, and it's also in a nice, but still very nice, location. I really liked it. 4 stars. It was, [www.Sofitel.com](http://www.Sofitel.com) (212) 251-2000.

I'd also tried the high end, a good for me of a 1000 and 2000, starting with a chocolate and a wall collage of blue and white. I had the 2000, it was like you're at a Michelin star restaurant, where dishes, such as tomatoes and a hard-boiled egg, are served on a plate of organic purées and filled with a soft, airy, and so on. We went to several other places, but the most interesting was Harry's (at Harry's, 375 West 42nd St., 212) 251-2000, and where both are good for a premium. I had dinner in the dining room, but it was a bit like you're at a 1000, and so on. It was a bit like a nice chocolate bar cream, unspiced cream, which was, in fact, a bit like a 1000, and so on. It was a bit like a 1000, and so on.

Margit Brinke  
Peter Kränzle



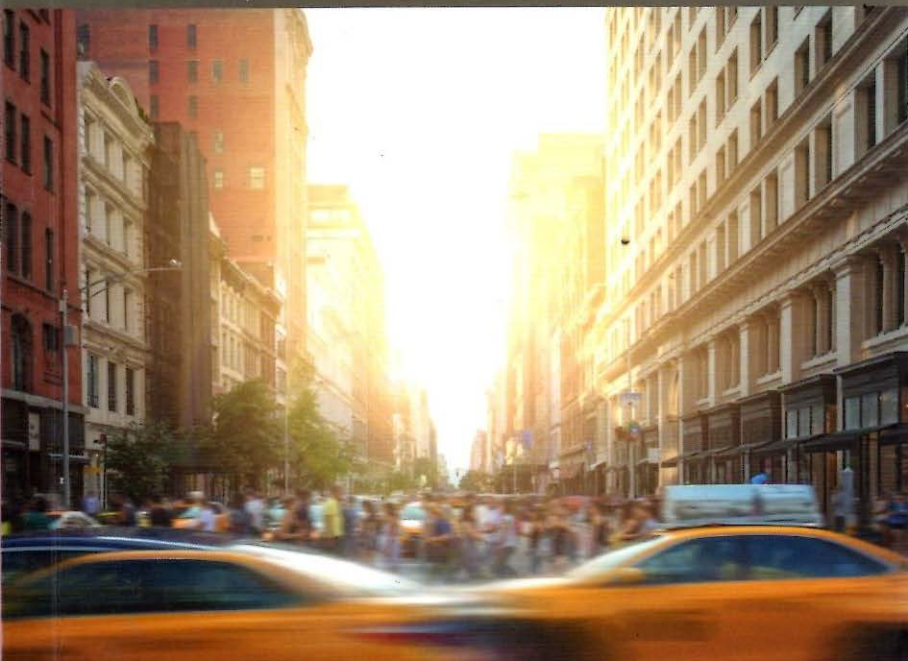
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📍 **230** [D14] **Hachibei** <sup>\$\$\$</sup>, 238 E 53rd St., Tel. 212 8888003, <https://hachibei.nyc>. Unagi House – Lokal für Aal-Gerichte, die in Japan als besonders gesund gelten. Aal in verschiedenen Varianten mit „secret sauce“.

📍 **231** [D18] **Ippudo** <sup>\$\$</sup>, 65 4th Ave, 9th–10th St, Tel. 212 3880088, [www.ippudony.com](http://www.ippudony.com). Schickes, immer volles Lokal im East Village mit offener Küche, in der die Nudeln gemacht werden. Bekannt für Ramen (Nudelsuppen) in allen Variationen.

📍 **232** [E21] **Joe's Shanghai** <sup>\$</sup>, 9 Pell St., [www.joeshanghairestaurants.com](http://www.joeshanghairestaurants.com). Chinaimbiss, bekannt geworden durch gefüllte Teigtaschen (*dumplings*), vielerlei asiatische Fleischgerichte, v. a. *sliced beef*, fast alles unter \$ 10. Filiale in Midtown (24 W 56 St.).

📍 **233** [C14] **MakiMaki** <sup>\$-\$\$</sup>, 1369 6th Ave., [www.makimaki.nyc](http://www.makimaki.nyc), Mo.–Fr. 11–20, Sa./So. 12–19 Uhr. Sushi ganz frisch und erschwinglich.

📍 **234** [C17] **Mira Sushi & Izakaya** <sup>\$\$-\$\$\$</sup>, 46 W 22nd St., Tel. 212 989 7889, [www.mirasushi.com](http://www.mirasushi.com), Mo.–Sa. Lunch/Dinner, Sa. Brunch. Die richtige Adresse für alle Sushi-Fans!

📍 **235** [E18] **Momofuku Ssäm Bar** <sup>\$\$-\$\$\$</sup>, 207 2nd Ave./13th St., Tel. 212 7777773, <https://ssambar.momofuku.com>. Asiatisches vermischt mit Amerikanischem, fleischbetont, aber auch „Raw Bar“ (rohe Schalentiere) und Wochenend-Brunch. Liebt und oft voll.

📍 **236** [E19] **Soogil** <sup>\$\$-\$\$\$</sup>, 108 E 4th St., Tel. 646 8385524, [www.soogil.com](http://www.soogil.com), Di.–So. Dinner, Sa./So. Brunch. Chefkoch Soogil Lim kommt aus Südkorea und kombiniert französische und koreanische Küche. Gute Weine und koreanische Drinks.

📍 **237** [D15] **Sushi Ginza Onodera** <sup>\$\$\$</sup>, 461 5th Ave., Tel. 212 3900925, [www.sushiginzaonoderanewyork.com](http://www.sushiginzaonoderanewyork.com), Mo.–Fr. Lunch und Dinner, Sa. Dinner. Edler „Sushi-Tempel“ bzw. Omakase-Restaurant, in dem der Chef das Sagen hat und es keine feste Speisekarte gibt. Fisch und Meeresfrüchte werden dreimal wöchentlich aus Tokyo importiert und das Erlebnis, in dem schlicht-eleganten Restaurant mit nur 16 Plätzen zu essen, ist unvergesslich.

