

The New York Times

Megu and Its Japanese Menu Return to New York

By Florence Fabricant
September 20, 2016

Headliner

MEGU New York once again has a branch of this lavish global Japanese-style restaurant chain, which closed its two Manhattan locations two years ago. The group is now owned by Jon Bakhshi, who also owns Beautique restaurant, a celebrity magnet, on West 58th Street. The sumptuous new Megu has replaced Cherry in the basement of the Dream Downtown hotel. A dramatic mirrored staircase leads to a lounge, a sushi bar and a vast dining room. Some of the décor, like a room decorated with antique kimonos, may be familiar to those who recall the original Megu in TriBeCa. Nothing is modest here, and that also goes for the menu, by the chef Frances Tariga-Weshnak, a native of the Philippines, who is serving spice-crusting duck, edamame lollipops with tahini sauce and Maine lobster with ginger emulsion. There's an extensive selection of sushi. (Opens Thursday): 355 West 16th Street, 212-885-9400, meguworldwide.com.

Opening

GRAMERCY FARMER & THE FISH Michael Kaphan, a chef and farmer, and Edward Taylor, the president of Down East Seafood, own Purdy's Farmer & the Fish in North Salem, N.Y. They've brought a version of that restaurant to Manhattan. The menu emphasizes sustainable seafood from Mr. Taylor's wholesale company, along with produce from the partners' farm. The dining room features exposed brick, whitewashed paneling and a raw bar: 245 Park Avenue South (19th Street), 646-998-5991, farmerandthefish.com.

HAROLD'S MEAT & THREE Harold Moore's interpretation of the classic Southern lineup, refined with French techniques and some lighter options, is served in a simple, spacious dining room: Arlo Hudson Square hotel, 2 Renwick Street (Canal Street), 212-374-2632.

THE JOHN LAMB This Lower East Side hotel pub, named for a New York colonel in George Washington's army, serves farm-to-table fare and cocktails made from domestic spirits in a vintage setting: Sago Hotel, 120 Allen Street (Delancey Street), 212-392-2944, thejohnlamb.com.

LOS MARISCOS Los Tacos No. 1, the Baja-style taco stall in Chelsea Market, will add this nearby sibling serving seafood tacos, ceviches and other items. Christian Pineda, an owner, said it's

authentically Mexican to have meat and fish tacos sold at separate stands, There is also a raw bar and cocktails are served. (Friday): 75 Ninth Avenue (15th Street), 212-920-4986, losmariscos1.com.

WOK CHI The fast-casual formula of food components selected and piled in bowls has a new Chinese purveyor. Customers choose a starch, a protein, vegetables and sauce. There is also dim sum, including spring and summer rolls and pot stickers. To celebrate the opening, this Monday through Wednesday from 11 a.m. to 2 p.m., the bowls will be \$5, with proceeds donated to the Food Bank for New York City. (Monday): 918 Third Avenue (55th Street), 646-564-2255, wokchi.com.

Reopening

THE MODERN The extensive kitchen renovation for this restaurant and its barroom, which began Aug. 8, is complete. In early October, the executive chef, Abram Bissell, will add the Kitchen Table, which will seat four and serve a multicourse menu for lunch from noon to 2 p.m. and dinner from 5 to 10:30 p.m., for \$298 per person. (Friday): 9 East 53rd Street, 212-333-1220, themodernnyc.com.

Looking Ahead

EUREKA Flynn McGarry, the child-prodigy chef who started his career at age 11 and is now 17, will be back in New York preparing tasting menus as he did last fall and winter at a caterer and party space. This time he'll be at Kava Cafe in the West Village. Starting Oct. 1, he will also serve breakfast and lunch, which he described as "very casual and no reservations, toasts, salads, sandwiches and pastries, \$8 to \$16." Dinner, \$160 including tip but not beverages, will start Oct. 18, Tuesdays to Saturdays with seatings at 6 and 9 p.m.: *Kava Cafe, 803 Washington Street (Horatio Street), dinner reservations available as of Tuesday, eurekanyc.com.*

OUSIA The Livanos family, which owns Oceana, Molyvos and restaurants in Westchester County, will open a restaurant in late fall in the pyramidal Via 57 West apartment building near the Hudson River waterfront. He plans an all-day menu that's Greek-inspired, served at tables and at a 37-seat bar: 629 West 57th Street.

X Danny Brown, who earned a Michelin star for his restaurant Danny Brown Wine Bar & Kitchen in Forest Hills, Queens, then closed it last year, plans a new place in Manhattan. While walking along East 84th Street a few months ago, he said, he noticed an available storefront that reminded him of a restaurant he loved on the Left Bank in Paris, Bar de L'x, which is now closed. His goal is to reinterpret it, for a November opening: 316 East 84th Street.

Chefs on the Move

DEUKI HONG has left Kang Ho Dong Baekjeong on East 32nd Street to promote his cookbook.

Closing

ALL'ONDA The chef Chris Jaeckle has closed his Italian-Japanese restaurant near Union Square and plans to focus his attention on his Japanese fast-casual restaurant, Uma Temakeria.

BIAGI GELATO Antonio Biagi has closed his Brazilian gelato and coffee shop with the bright yellow storefront in NoLita. The gelato is being sold in pints at some Whole Foods Markets, and Mr. Biagi plans to develop that part of his business.

MOMOFUKU SSAM BAR, AND BOOKER AND DAX After 10 years, Ssam Bar will close after lunch on Oct. 16 for renovations that include replacing the signature backless stools with more-comfortable chairs with backs. It will expand into the area in the rear that has been occupied by the bar Booker and Dax. Dave Arnold, who runs the bar, is looking for another space; its last day will be Oct. 15: 207 Second Avenue (13th Street), 212-254-3500, ssambar.momofuku.com, bookeranddax.momofuku.com.