



# DINING OUT

## NEW NOODLES

Dig in to bowls at these Asian restaurants

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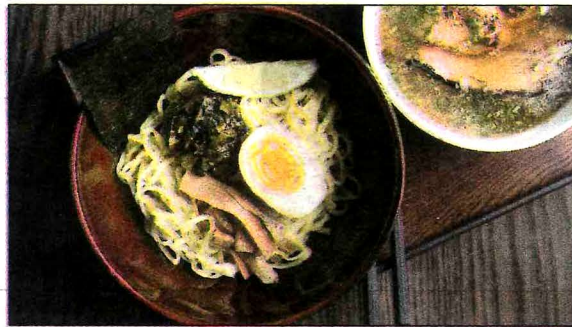
**G**rab your chopsticks. NYC is on a noodle kick, with spots for ramen, soba and more popping up in recent months. Here are new Asian restaurants to know that are serving up traditional cuisine or fusion fare by the bowlful.

### Hey Hey Canteen

The team behind Park Slope favorite 2 Duck Goose revamped their corner Cantonese restaurant into this casual noodle destination, which opened last month. The generous noodle dishes include sesame peanut noodles and spicy matcha soba (\$9.99) — both of which can be prepared cold, a bonus during summer months — as well as roast pork lo mein with ramen noodles (\$12.99). Sub in rice or zucchini noodles to go gluten-free. 400 Fourth Ave., Park Slope, 347-987-3830

### ROKC

The R in ROKC stands for ramen, so that should tell you something. A few veterans of the Japanese bar Angel's Share soft-opened the new Hamilton Heights spot in April and had its grand opening last week. There are three bowls of ramen on the small food menu, all



Momosan Ramen & Sake's tsukemen

for \$13: the fish-based Tokyo, the chicken-and-fish based Kyoto and the chicken-based Sapporo. Add-ons include bamboo shoot and the house-blend hot spices. The rest of the name stands for oysters, kitchen and cocktails, so you can also dabble from the raw bar, steamed buns and the new drinks menu. 3452 Broadway, no number

### Momosan Ramen & Sake

Acclaimed chef Masaharu Morimoto (of "Iron Chef" fame) opened his first ramen restaurant in April. The elevated Japanese menu features such noodle dishes as the pork-based tonkotsu (\$10-\$13), the spicy tantan with coconut curry (\$10-\$13) and tsukemen — ramen dipped in a separate bowl of soup (\$14). The ramen was specially made for the chef by Sun Noodles and is a

wife team of Salil Mehta and Stacey Lo, behind the Union Square Malaysian spot Laut. Chinese Club opened in their other Malaysian spot, Pasar Malam, this past spring and is modeled after Lo's great-grandfather's own Chinese Club in Darjeeling, India. The spicy menu is also inspired by her Hakka-Chinese and Indian-Chinese household, resulting in such dishes as tandoori kung bao chicken (\$10.95). There are nearly a dozen noodle offerings, too, from Darjeeling Hakka lo mein to Calcutta chili garlic egg noodles (both \$9.95). 208 Grand St., Williamsburg, 718-487-4576

### Chinese Club

Chinese meets Indian cuisine at this Williamsburg restaurant from the husband-and-



ABOVE: Darjeeling Hakka lo mein at the Chinese Club  
LEFT: Hey Hey Canteen's spicy matcha soba



NYC Restaurant Week is back! The dining special runs July 25-Aug. 19. Find out the best deals (like Vaucluse, pictured) at [amNY.com/eat](http://amNY.com/eat)