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Tantan (spicy coconut curry, pork chashu, red miso ground pork, aji-tama, cilantro) ramen at Masaharu Morimoto's new NYC noodle spot.

RESTAURANT INTEL

This Week In Restaurant News: Morimoto's NYC Ramen, Cleveland-Style 'Cue, **Employees Only Expansion**





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It was all about the big names this week here at Food Republic. Masaharu Morimoto, Michael Symon, Julian Medina and Richard Sandoval were just four of several acclaimed chefs to introduce new or upcoming restaurants, with a few of them testing their hands at previously unattempted types of cuisine. New York City

was certainly the star of the show this week from a pure numbers standpoint, but the Midwest came up strong with a couple of major announcements. Check out some of this week's biggest restaurant news and be sure to drop us a line if we missed anything.

New York City



Momosan Ramen & Sake

Masaharu Morimoto certainly needs no introduction to Japanese-food enthusiasts. With his latest opening in Murray Hill, the Iron Chef steps away from his usual sushi fare to take a stab at authentic ramen dishes, along with creative appetizers. Among the noodle dishes available are traditional tonkotsu, tantan (a spicy coconut-curry version), and Tokyo chicken. Diners are encouraged to order a variety of appetizers alongside the ramen, with inventive options including gyoza with pork and chives, Peking duck tacos, Kurobuta sausage and chasu bap, served with pork chasu, menma, daikon, spinach, takana, egg yolk, red yuzu, kosho and sweet chasu sauce. More than 20 regional sakes complement the extensive menu, in addition to sake-based cocktails and beers. 342 Lexington Ave., New York, NY 10016; momosanramen.com