

THE DISH

How Masaharu Morimoto's Momosan Makes Its Pickled Napa Cabbage

By Mary Jane Weedman



When chef-owner Masaharu Morimoto was opening **Momosan**, his new *izakaya*-like midtown restaurant, he told his executive chef, Jae Lee, that he wanted a foil for the menu's rich, decadent options like tonkotsu noodles and pork-belly baos. The answer: this clean and bright side of pickled cabbage with mustard. "It's almost like kimchee, but it's not spicy, it's punchy," explains Lee. "It's a perfect complement to any of the ramen dishes." The prep process takes two full days: one to brine the cabbage in water, salt, and dried kombu (kelp); one to press it in a mustard marinade. That last step imparts flavor and helps remove moisture — crucial in delivering that satisfyingly tangy crunch.

On the menu at Momosan Ramen & Sake; \$10; 342 Lexington Ave., nr. 39th St.; [646-201-5529](tel:646-201-5529)

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