



## EAT AND DRINK

# Noodles NYC: Where to eat ramen and more

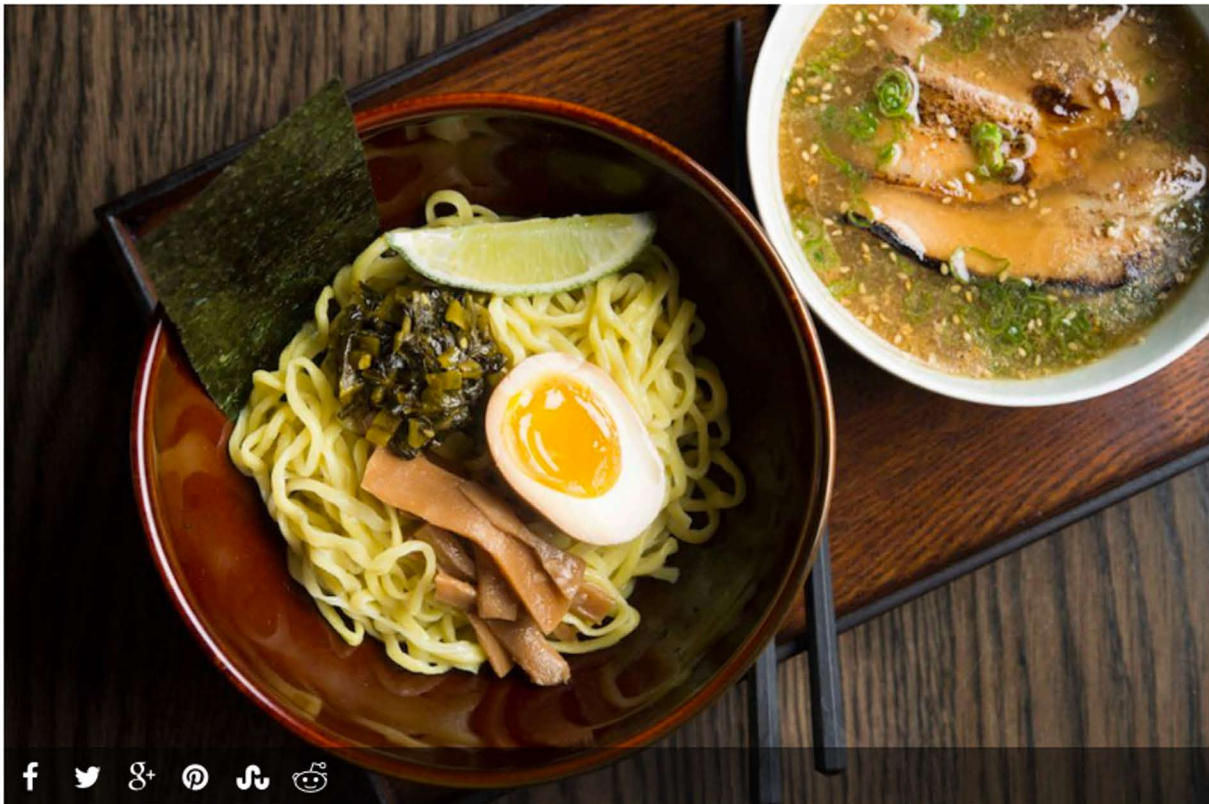
By Meredith Deliso and Ariel Kanter July 20, 2016

Grab 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.

## Momosan Ramen



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, pictured -- ramen dipped in a separate bowl of soup (\$14). The ramen was specially made for the chef by Sun Noodles and is a hand-massaged noodle that resists becoming soggy in the broth. Beyond ramen, appetizers include pork belly bao (\$4/each) and sticky ribs (\$7/two). 342 Lexington Ave., 646-201-9273, [momosanramen.com](http://momosanramen.com)

(Credit: Evan Sung)