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FOOD

Momosan Ramen & Sake Moves Into Murray Hill

Off the Menu

By FLORENCE FABRICANT APRIL 5, 2016



Jae Lee, the executive chef at Momosan Ramen & Sake. Caitlin Ochs for The New York Times

Headliner

Momosan Ramen & Sake Masaharu Morimoto has used his nickname for this relaxed ramen restaurant, a new direction for the chef, who has a global empire of Morimoto restaurants. On the ramen front, he's breaking new ground: There are four varieties on the menu, all available in two sizes. His long-simmered pork chashu, the basis of many ramen dishes, is cut into thin ribbons using a classic red Italian hand-cranked ham slicer on the bar. And with Sun Noodle, his supplier, he developed a noodle that does not become soggy as quickly as most. Some of the ramen bowls are classic, like the tonkotsu, though Mr. Morimoto's executive chef, Jae Lee, is Korean, and was given the liberty to indulge his taste for chiles and kimchi in a number of dishes. "Morimoto likes the fusion approach," Mr. Lee said. That means Peking duck tacos, and a complex take on bibimbap, called chashu bop, that comes sizzling in a stoneware bowl with crispy rice on the bottom. Sake, beer and wine are poured, and mixed into cocktails with Asian fruits. The white brick restaurant is simply furnished, with high and low dark wood tables and effective lighting. (Opens Friday): 342 Lexington Avenue (39th Street), 646-201-5529, momosanramen.com.