



# BWW Previews: SACHI - A New Kind of Asian Bistro in NYC

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by Marina Kennedy



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Sachi, a completely new kind of Asian bistro, is now open at 713 Second Avenue at 38th Street in New York City.

Sachi offers inventive interpretations of authentic Asian cuisine with a menu created by Pichet Ong, a multiple **James Beard** Award nominee and Andy Yang, creator of Rhong-Tiam, the first Thai restaurant in the United States to receive a Michelin star. Sachi's menu features familiar street food and classic dishes that have been elevated and re-imagined using the finest ingredients.

Inspired by the Southeast Asian cooking they grew up on and their travels around the world, Yang and Ong create healthy, inspired versions of authentic Asian foods, using high heat and little oil. Yang, known for his spicy, multi-layered Thai food, comes up with an idea for a dish, and then Ong twists it around, adding unusual accents or a surprising dipping sauce, always ensuring that it all works together. The result is power food that gives you energy and nourishment, but is always delicious and deeply satisfying, accessible and affordable.

David Chan of the Amber Group heads the team as General Manager. With his knowledge of fine food, beverages, and service, he built a strong team to inspire service and hospitality insuring guests a wonderful dining experience. To design the interior, Chan brought in Phakkapol Pasuthip, an architect and interior designer from Thailand.

To manage the kitchen, Chef de Cuisine Ma-Lé Au, a graduate of the International Culinary Center, is well known in New York City. She was a member of the opening team for the Michelin-starred and **James Beard** award-winning restaurant Marea, she also did a stint at Momofuku's Ma Peche and was part of the opening chef team of Revel Casino in Atlantic City. Chef Au also appeared on *Cutthroat Kitchen* on the Food Network. Au is joined in the kitchen by sous chef **Michael Todd** Wann, who worked under Michael Bao for three years.

Guests of Sachi will be familiar with the dishes by name, but the taste sensations promise to be delightfully different including their creative dim-sum menu and starters. There is a generous selection of inventive sushi, meat and fish entrees as well as noodle and rice dishes.

The desserts are all Pichet Ong with wonderful Asian accents. Famous for his desserts at Spice Market and **Rick Moonen's** RM, he was named one of the Top Ten Pastry Chefs in America by *Pastry Arts & Design* and *Chocolatier*.

Sachi's beverage program is designed to be perfectly paired with their menu choices. Cocktails are designed by veteran mixologist Jason Walsh, alum of several of New York City's most acclaimed bars and restaurants including Monkey Bar, and Bistro La Promenade. And, their wine list focuses on wines that pair well with Asian flavors, a fine selection of sakes, plum wine, bottled and draft beer.

Guests can now visit Sachi. The restaurant is located at 713 Second Avenue at 38th Street. You may call 212-297-1883 or visit their web site at: [www.sachinyc.com](http://www.sachinyc.com). Sachi is open seven days a week, Mon-Fri, 11:30am-3pm (lunch), 5-11:30pm (dinner) and Sat & Sun, 12-11:30pm. Takeout, delivery and weekend traditional dim sum brunch with pushcarts are coming soon. Sachi is available for private parties and special events. For more information, contact David Chan.

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