



JENNIFER GOULD KEIL

LIVING SIDE DISH

Taste of Southeast Asia set for Second Avenue rollout

By Jennifer Gould Keil

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Chef Pichet Ong

Photo: Jennifer Weisbord

Two talented chefs are opening Sachi Asian Bistro on Sept. 8, offering fun, inventive twists on the classics and Southeast Asian street food they grew up on.

Andy Yang, whose restaurant, Rhong-Tiam, was the first Thai eatery to receive a Michelin star in the US, and Pichet Ong, of dessert fame at Jean Georges and Spice Market, are opening their space at 713 Second Ave. at 38th Street.

The focus is “healthy,” with everything made from scratch and organic and gluten free when possible, using high heat and little oil.

The restaurant is 3,000 square feet, with 85 seats in the dining room, 15 at the bar and 5 at the sushi bar.

Menu items range from dim sum to noodles, sushi and sashimi to main courses and inspiration coming from China, Japan, Korea, Vietnam, Thailand and Singapore. Traditional dishes are made with twists. For example, tomato egg drop soup has slow roasted tomatoes and a broth base made from organic chicken bones, and lemongrass chicken is brined.