

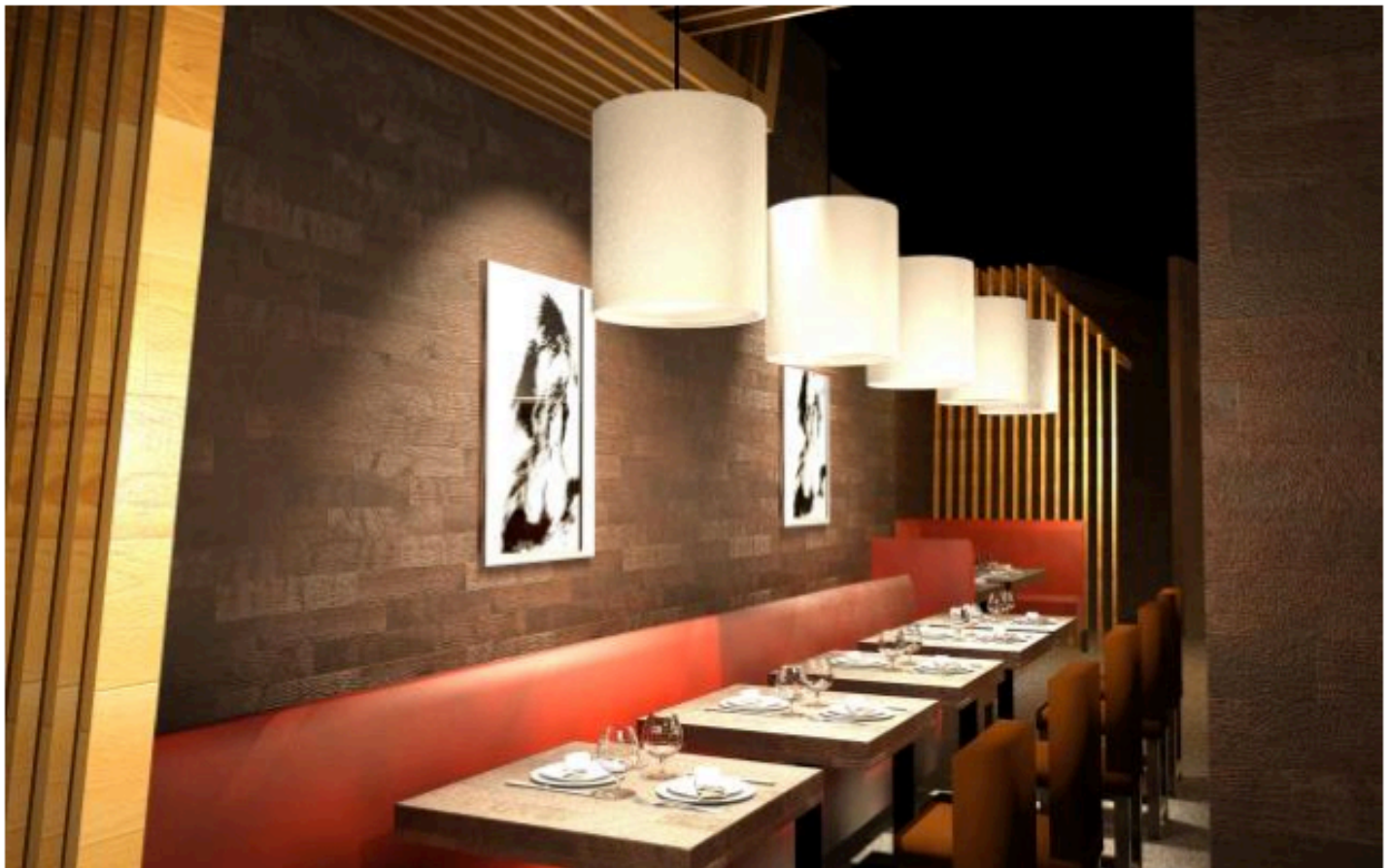


OPENINGS

Sachi Asian Bistro Offers Upscale Thai and More in Murray Hill

By Billy Lyons

September 4, 2014



The Gist: Spice Market's Pichet Ong teams with Rhong-Tiam's Andy Yang for a upscale take on Asian street food classics, not to mention sushi and sashimi. The restaurant draws inspiration from across the continent, with many of the dishes designed to be enjoyed family style. The restaurant is scheduled to open on September 8.

The space: Designed to bring good luck, the decor features the revered number eight throughout the dining room. A stone waterfall wall provides a eye catching backdrop, while dark stained wood panels and red banquettes induce a sophisticated, upscale atmosphere. A set of twin Tibetan statues - another symbol of prosperity - are also located near the entrance

to the restaurant, offering a sense of comfort for those of us having a rough day. The main dining room can seat up to 85 guests, with additional seating available at the bar and sushi counter.

The Food: Former **Marea** chef Ma-Lé Au is executing a pan-Asian menu offering eel tacos, triple pork fried black rice, and massaman curry braised short rib. Specialty sushi rolls include eel and buffalo mozzarella as well as a Texas roll with barbecued pork belly. A traditional dim sum weekend brunch with pushcarts is also expected to debut in the coming weeks, though for now guests can enjoy the likes of duck buns and mushroom dumplings during lunch and dinner. Ong's penchant for pastries is also put on full display, with caramelized ginger custard and yuzu meringue pie a few choices for the final course.

The Drinks: To balance powerful ingredients and spices, Sachi's wine list focuses select sparkling wines and rieslings. There's also sake, Asian beers, and plum wine available. Cocktails like the Gun Powder Bramble, which uses Lapsang Souchong tea-infused bourbon, are also designed to help accentuate main course offerings.

The Details: *713 Second Avenue; 212-297-1883*

DIM SUM

Dim sum sauces

suca (soy vinaigrette), rauram-ginger scallion oil, gochujang sambal

SHRIMP TOAST (4) <i>water chestnut, sesame</i>	7
LOBSTER POTSTICKER (5) <i>shrimp, pork, mushroom, chives, water chestnut</i>	10
MUSHROOM SPRING ROLLS (2) <i>oyster, enoki, shiitake, carrot</i>	6
SCALLION PANCAKES (4) <i>green curry</i>	7
BLUE CRAB SIUMEI (4) <i>shrimp, pork, mushroom, water chestnut, soybean</i>	10
CHARSUI DUCK BUN (3) <i>wheat flour, shallot, BBQ marmalade</i>	8
MUSHROOM DUMPLINGS (4) <i>oyster, enoki, shiitake, soy bean</i>	8
STUFFED EGGPLANT (4) <i>pork, shrimp, mushroom, scallion, water chestnut</i>	8

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Sachi Drink List

Thai Sidecar	13	Thai tea infused house cognac, Cointreau, fresh pressed lemon juice, a touch of brown sugar *Shaken and served up
Gun Powder Bramble	14	Lapsang Souchong smoked black tea infused bourbon, Crème de mure blackberry liqueur, fresh pressed lemon juice, a touch of sweetness *Served over crushed ice
Mekhong Martinez	13	Mekhong Thai sugar cane rum, Noilly Prat sweet vermouth, Luxardo Maraschino liqueur, Regan's orange bitters *Stirred over ice and served up
Jasmine Gin & Tonic	13	very subtly infused jasmine pearl tea London dry gin and Fever-Tree tonic water, very light and refreshing *Served long over ice
Tokyo Royale	12	Combiar Crème de mure blackberry liqueur, Japanese yuzu citrus juice, house sparkling prosecco *Served up
Galangal Sour	14	famous grouse blended scotch, fresh pressed lemon juice, galangal root, kaffir lime, egg white, a touch of sweetness *Shaken and served over ice
Shiso Mai Tai	14	Mekhong Thai style sugar cane rum, white rum, house-made orgeat almond syrup, Grand Marnier orange liqueur, fresh pressed lime juice, fresh shiso leaf *Served over crushed ice
Velvet Slipper	12	house vodka, fresh lychee purée, dry fino sherry, Crème de Cassis, fresh pressed lemon juice, lemon oils *Shaken and served over ice
Ginger Singapore Sling	13	London dry gin, Cherry Heering cherry liqueur, house ginger syrup, fresh pressed lime juice, sparkling water *Served long over ice
The Jade Lantern	14	house vodka, matcha green tea, fresh pressed lemon juice, fresh mint leaves, a touch of sweetness *Shaken and served over ice
Southeast Margarita	13	Espolon blanco tequila, house-made lemongrass water, calamansi nectar, fresh pressed lime juice, Korean chili powder salt rim *Shaken and served over ice
A Taste of Asia	12	lightly infused cilantro infused Vodka, calamansi nectar, fresh pressed lime juice *Shaken and served up

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