

NEW YORK

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OPENING Comforts of Home

Bunkei Yo and his family own two dozen restaurants and a line of prepared foods in their native Japan, and this week, they establish a sizable American foothold in the West Village. The location formerly housed the home-furnishings boutique Room Interior Products, and **EN Japanese Brasserie** takes a similarly domestic approach to its traditional Japanese home cooking, as well as to its décor (the mezzanine is meant to resemble the living room, dining room, and library of a Japanese home). The owners are betting that New Yorkers' growing sophistication about Japanese food will yield a receptive audience for mochi croquettes with sautéed duck and pork shoulder grilled with sake lees. Vegetarians should feel especially at home: Tofu is made fresh several times a day and served warm, on a Krispy Kreme-like schedule, every hour and a half, with ponzu and soy milk. (435 Hudson Street; 212-647-9196.)