

Time Out

New York

The obsessive guide to impulsive entertainment
September 30-October 7, 2004 Issue No. 470 \$2.99

Just opened



En vogue Sibling restaurateurs are giving us a peek into Japanese home life at **En Brasserie**. On the main floor of the multilevel space, Bunkei and Reika Yo have built tatami-style rooms; on the mezzanine level, they've re-created the living room, dining room and library of a Japanese home from the Meiji era (1868–1912). Chef Koji Nakano is running with the home theme by offering handmade miso paste, tofu and *yuba* (soy-milk skin) in dishes like Berkshire pork belly braised in *sansho* miso; foie gras and poached daikon steak with white miso vinegar (pictured); and seared *chu-toro* marinated in garlic soy. Try the sake and *shochu* flights and you'll get an authentic Asian buzz, too. 435 Hudson St at Leroy St (212-647-9196).—James Oliver Cury