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Slurp Tokyo-Style O-Zoni Soup for Good Luck in the New Year at EN Brasserie

By Sarah DiGregorio



Many cultures have certain foods traditionally eaten at the new year, believed to bring luck to the next 365 days. In the American south, it's Hoppin' John made with black-eyed peas; Spaniards eat a dozen grapes for every strike of the clock at midnight; and other cultures consider pork, greens, or lentils lucky, the last because of the way the legumes swell when cooked, symbolizing prosperity.

Japan has a whole set of ritual foods for the new year, called osechi. These dishes are often arranged together in bento boxes and include herring roe, brightly colored boiled fish paste, various fruits and vegetables, and red sea bream.

One of the most important osechi dishes is o-zoni, hot broth floating with mochi cakes. From January 2nd through January 7th, EN Japanese Brasserie will be serving executive chef Abe Hiroki's o-zoni, with cabbage, chicken, daikon, shiitake, carrot, and homemade mochi in dashi broth for \$12.