



SEPTEMBER 2004

EATING LIKE NEVER BEFORE

While you luxuriated in the Hamptons or St. Tropez, fledgling NYC restaurateurs rolled out their awnings in the hope of snagging your attention. Here, some new favorites—and a look ahead at September's most-anticipated arrivals. [\[by Andrew Stone\]](#)

EN Japanese Brasserie (435 Hudson Street, 212-647-9196): Brother and sister restaurateurs Reika and Bunkei Yo break ground for the first time in New York by way of this warm TriBeCa effort that puts inventive takes on traditional Kyoto cooking. Done up in “homey Japanese” décor, warm wood accents, antique panels, and an open kitchen, the space will include a lounge as well as a grand dining room, and feature sake-tasting flights, many distinct handcrafted types of miso paste, and a menu that includes Berkshire pork belly braised in Sansho miso and seared *chu-toro* marinated in garlic soy.