

The New York Times

From Kaiseki to Ramen, a Fresh Shipment of Asian Imports

By FLORENCE FABRICANT AUG. 24, 2017

Many of New York's most intriguing new Asian restaurants in recent years have been imports — spinoffs of established places in Japan and China, often with a distinct innovation or specialty. This season's newcomers follow suit.



Andy Xu will be the executive chef at DaDong New York. Christopher Gregory for The New York Times

But there will be no shortage of tables at DaDong New York, a vast addition to Midtown by way of Beijing, Shanghai and Chengdu, China, with about 300 seats inside and nearly 200 on outdoor terraces on two floors. Here the *pièce de résistance* is Peking duck, cooked in special ovens to produce skin with a glassy crispness and sheen. The menu promises to deliver “the artistic conception of Chinese cuisine,” in beautifully rendered preparations by the chef, Dong Zhenxiang, better known as DaDong, and his executive chef, Andy Xu.

DaDong New York 3 Bryant Park (courtyard between 41st and 42nd Streets), October.