

THE CULINTRO BLOG



next BISTRO GRANT ACHATZ'S 'NEXT' RESTAURANT SEEKS CHEFS!
LOCATION: CHICAGO, IL DATE: FEB 2ND, 2015

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UNI TASTING MENU LAUNCHES AT SAIKAI, NYC



January 9, 2015 | By Carey Jones

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Chefs all over the world love uni — but how many devote an entire tasting menu to the succulent sea urchin? The new Japanese [Saikai Dining Bar](#) in NYC's West Village recently launched its "Uni (Sea Urchin) 6 Ways" winter menu, served through January 2015: 6 separate uni courses, paired with California's One Leaf Wines, for \$70 per person.

"Uni is something people either really love or really hate — there's not much in between," says chef Wing Cheng, who created the menu with chef Xiao Lin (both formerly of Masa). "Some people are afraid because it's raw. So we're doing some cooked courses, some raw, some with more uni than others; it's very versatile."

Ranging from white asparagus with a miso-uni butter to udon-style noodles tossed in uni sauce, the menu showcases the numerous forms that the sea urchin can take. The menu is as follows:

1. *White Asparagus Uni* – 2012 One Leaf Chardonnay
2. *Miso Smoked Uni Sashimi* – 2012 One Leaf Chardonnay

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