

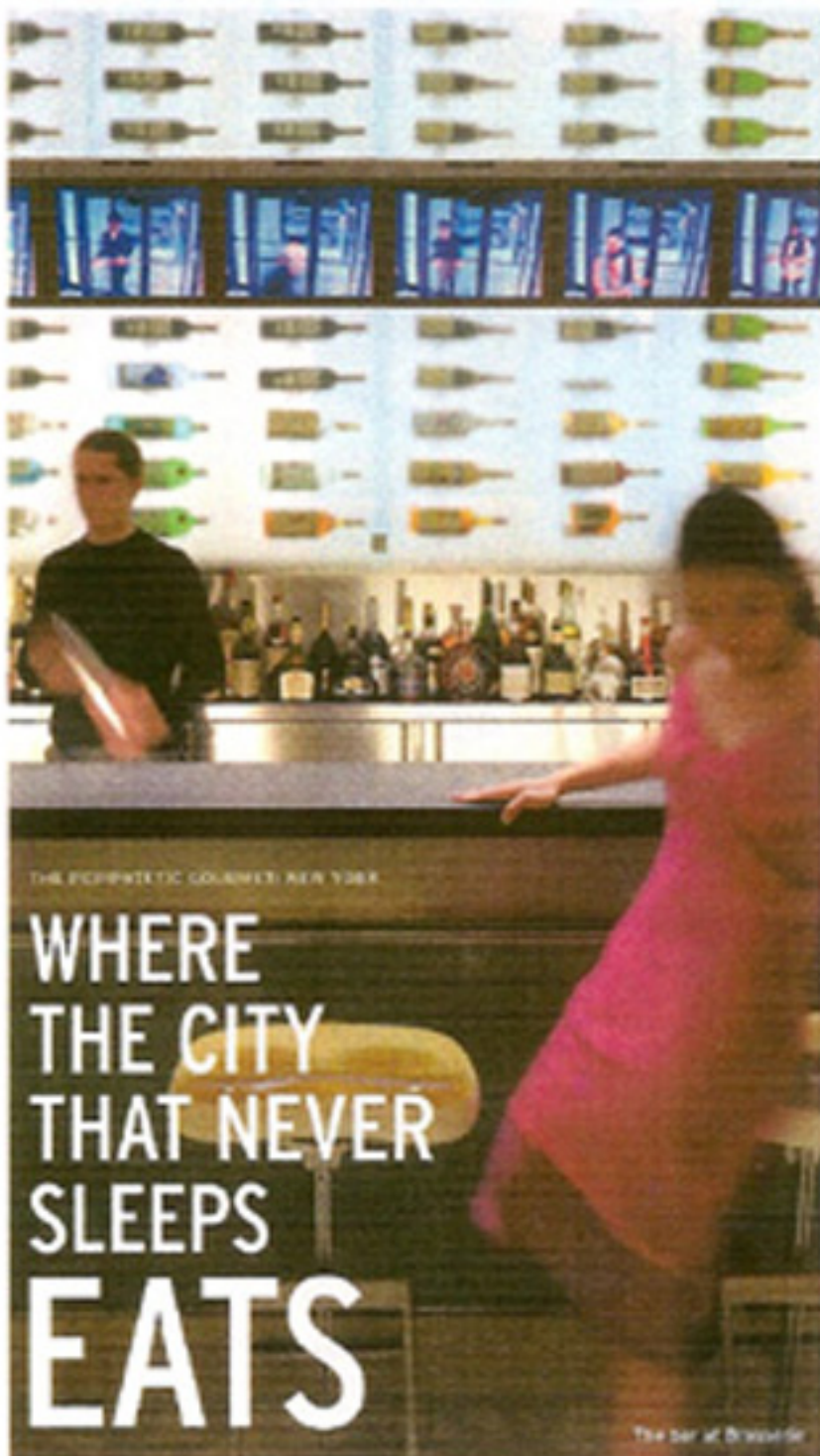
DEPARTURES

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Here & Abroad



THE POMPANETIC COLONIES, NEW YORK

WHERE
THE CITY
THAT NEVER
SLEEPS
EATS

The bar at Brasserie

HUNDER DOESN'T STAND A chance in New York, but the odds of satisfying it decrease sharply after midnight. Lately though, the city that go-go-go all night has kept on cooking, too, serving up far better fare than a burger or a slice. Not that there haven't always been options: We love any Keith McNally joint (Pasta, Lucky Strike, Schiller's Lager Bar), and Eric Ribben in SoHo and Flanery in the Meatpacking District are classics. Still, with so full a raft of reliably delicious bites, we couldn't help but pick a few new favorites, from classic to cool.

BAR MASA

Masa Takayama's new restaurant in the Time Warner Center, Masa, has garnered a much kix for its \$300 prix fixe as for the waiting list for its 25 seats. We have to wonder, Why bother, when Bar Masa next door offers great food and an almost guaranteed seat? Sit at the bar or slip into the long white banquette and wrap your mind around the cocktail list, with its \$15 Kin Kan: Ohyama sake, Belvedere vodka, and fresh muddled kumquat. The menu is split between luxurious raw fish and rump-up Japanese bar snacks—squid jerky, fried noodles with Kobe beef, fried rice with baby shrimp. For nibblers, the world crumpets are an abbreviated tour of Takayama's genius, now his pairing of tuna tartare with caviar. The SOS-sabumi taring is a wrap closer to next door. *Dinner, \$150; served until midnight Monday-Sunday. At 10 Columbia Circle, 4th floor, 212-825-5800.*