

Yaso Tangbao

Restaurants , Contemporary Asian

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WEBSITE(HTTP://YASOTANGBAO.COM)

CALL VENUE(TEL:929) 337-7599



Photograph: Courtesy Yaso Tangbao

“Venue says: “Try Yaso Tangbao's signature Soup Dumplings and tasty Noodle Soups”

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TIME OUT SAYS ★★★★★

On an unassuming side street in the Fulton Mall district of Downtown Brooklyn, the traditional street food of Shanghai comes alive at Yaso Tangbao. The venerable Chef Zongxing Tu—former executive chef of Joe's Shanghai—serves as the *yaso* (uncle) to three twenty-something partners from Nanxiang, who sought to bring the chef's famous xiao long bao steamed soup dumplings to an area poised for rapid growth. It's a clear fit, as the casual, counter-order eatery is ideal for the constant stream of workers from the nearby municipal buildings to grab a filling, low-cost lunch. But the word is out among locals, as well: all of the restaurant's seven long, wooden communal-seating tables were occupied at 7 p.m. on a recent Sunday evening. Chef Zongxing is sort of a big deal among fans of Chinese dumplings, so be sure to start your meal with the blue crab and pork soup dumplings (\$6.95), which shimmy on the special spoon provided for their enjoyment. Gently bite off the orange-hued tip, and a fresh burst of briny Maryland blue crab broth rushes onto your palette. Sip it up to get to the ground pork filling. A few seats down, a little blonde girl cries out as some of her succulent broth escapes; she desperately lifts the bamboo steamer over her spoon in an attempt to catch it. Don't skip the pan-fried pork buns (\$5.65), tangarine-sized rolls of soft white dough with a juicy pork filling in a tiny reservoir of broth, topped with black sesame seeds and a pleasant sheen of grease.

Another interesting addition to the menu are the chicken sauerkraut spring rolls (\$4), crispy on the outside, and pleasantly tangy inside. The use of sauerkraut mimics a pickled Asian cabbage traditionally used in Shanghai, but also harkens back to the chef's tenure in Germany and Switzerland in the late '80s. The diminutive sweet and sour pork ribs (\$5.95) arrive glazed with a mixture of soy, vinegar, and sugar, covered with a parcel of bright green chives. The soy garlic-fried rice with chicken fillet (\$9.95) pairs crispy, brown-red fried rice with a breaded chicken fillet, reminiscent of parko-covered Japanese katsu cutlets. The fried chicken fillet is also available with thin vermicelli soup noodles in a chicken broth (\$9.85). But the star attraction is the impossibly tender, braised pork meatballs over rice with eggs (\$11.95). They're as big as Noma's Sunday sauce meatballs, but almost preemortally juicy and airy, like being into a pillow of pork. The accompanying sautéed greens and white rice turns the whole thing into what one imagines Chinese comfort food to be.

Wash your meal down with a fruity Chrysanthemum tea, or one of the several variations of Brooklyn-made Bruce Cost Ginger Ales. Owners say that while this iteration of Yaso Tangbao will remain alcohol-free, they are already looking at expanding to a full-service location in a nearby neighborhood. Until then, enjoy how a sawbuck can transport you right into the heart of Shanghai.

BY TIME OUT COMMUNITY REVIEWER: WINNIE MCCROY

LESS ^

“YASO TANGBAO SAYS

Established in 2015, Yaso Tangbao is a modern fast-casual Chinese restaurant offering authentic Shanghai street foods. It was born as a response to the evolving taste of a centuries-old culinary culture, with a parallel mission to excite New Yorkers' taste buds. Having been featured by various media outlets such as The New York Times and New York Magazine, Yaso Tangbao has already become one of the most popular restaurants in Brooklyn.

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DETAILS

Venue name:

Yaso Tangbao

Contact:

VISIT WEBSITE (HTTP://YASOTANGBAO.COM)

CALL VENUE (TEL:929) 337-7599

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