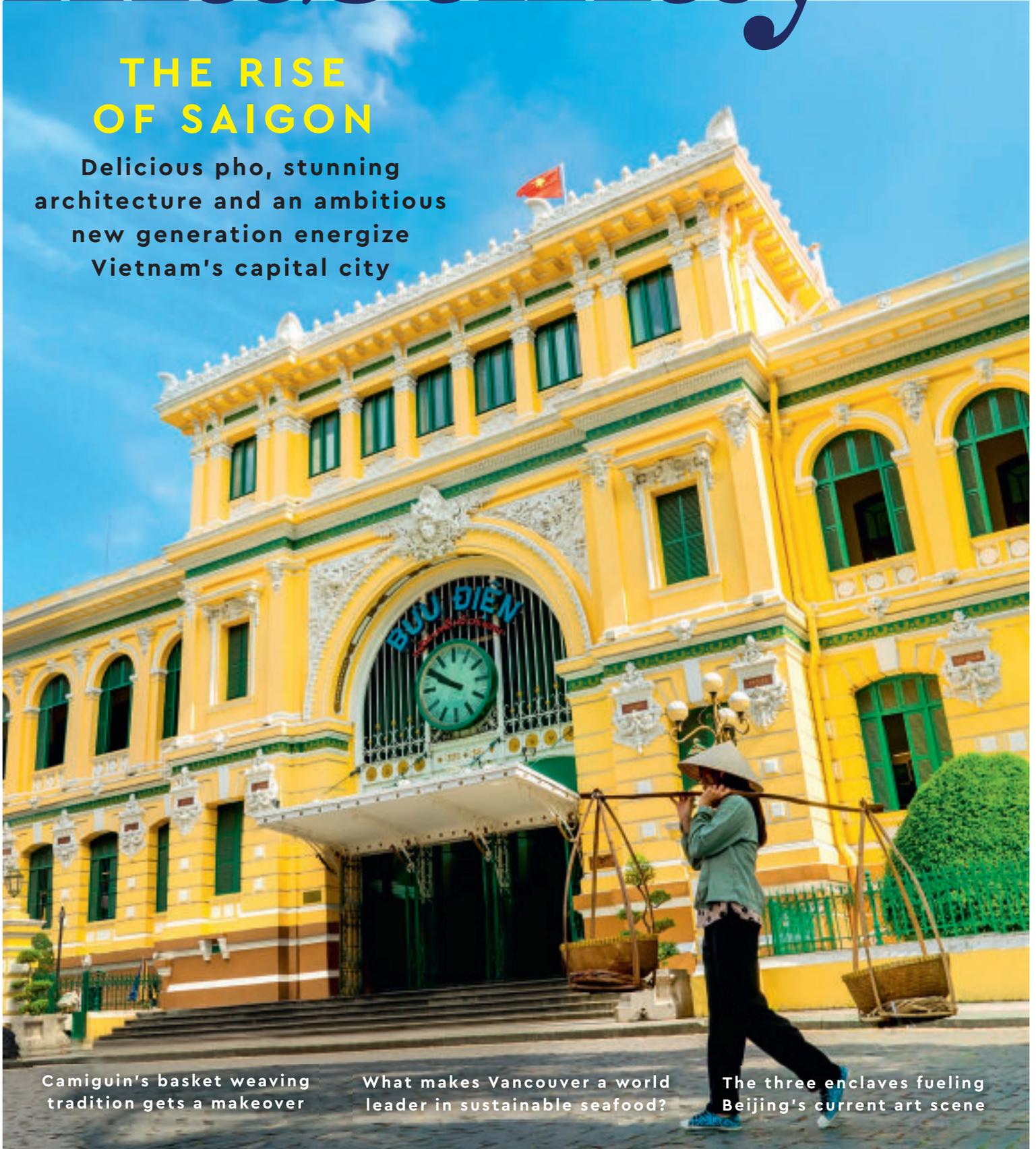


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THE RISE OF SAIGON

Delicious pho, stunning
architecture and an ambitious
new generation energize
Vietnam's capital city



Camiguin's basket weaving
tradition gets a makeover

What makes Vancouver a world
leader in sustainable seafood?

The three enclaves fueling
Beijing's current art scene



Global

Blast from the past

Restaurants such as Sen Sakana in New York are bringing back Nikkei – the once-forgotten fusion cuisine invented by Japanese immigrants to Peru



NIKKEI NIBBLES

Three exemplars to try at Sen Sakana

Nikkei ceviche

Sen Sakana's take on the Peruvian dish fuses the purported Peruvian aphrodisiac, "tiger's milk" (lime juice, onion, chilies, salt and pepper), with Japanese yuzu and *oba*, a Japanese herb.

Oyakodon grilled chicken thigh

This dish combines two classic Japanese and Peruvian dishes – Japanese-style donburi (made out of chicken and egg) and northern Peruvian-style rice.

Chicken nanban

The delicious black feather chicken nanban is a crispy chicken breast encrusted with quinoa and a Japanese black vinegar sauce mixed with rocoto (peppers) and fruit.

FUSION Nikkei cuisine, the harmonious lovechild of Japanese and Peruvian cooking, has its roots in the late 19th century, when Japanese immigrants hungry for a taste of home began using Peruvian seafood to cook traditional Japanese dishes.

Worldwide interest in this delicious mix of East and South has grown dramatically in recent years. In 1987, Japanese chef Nobu Matsuhisa opened his first eponymous Nobu restaurant in Los Angeles, creating recipes inspired by his experience as a chef in South America during the 1970s.

In Metro Manila, Nikkei, a popular restaurant chain known for its "green ceviche" (ceviche with wasabi cream) and *tiraditos* (a sashimi-ceviche hybrid involving raw fish and a citrus dressing) recently opened its third branch at Podium Mall.

Over in Toronto, Baro offers Japanese-inspired dishes alongside well-known Latin American choices. And Fujisaki in Sydney serves up Peruvian-inspired dishes like octopus paired with guanciale and red chili alongside Japanese stalwarts.

"Chefs have been making these combinations for years," says Mina Newman of Sen Sakana, a new addition to New York's growing Nikkei restaurant scene. "Now we finally have a name with a clear understanding of the history."

Newman attributes this interest to several factors. Worldwide, there is a movement to revive under-appreciated cuisines or cultures. "Nikkei cuisine has come into demand because it's the unknown," she says. "People know Peruvian food and Japanese food, but the combination is intriguing. The fact that Peru has three of the 50 best restaurants in the world, I believe, has helped bring Nikkei to the spotlight."

Sen Sakana is the product of the culinary talents of Newman and her business partner, Osaka-born chef Taku Nagai. Growing up in New York, she often wondered why her mother, who emigrated from Chiclayo in northern Peru, shopped at Japanese markets. "Japanese ingredients were always in our household and now I know why."

While New York has its share of Japanese-Peruvian spots, Sen Sakana's 100% Nikkei menu stands out, and the goal is to present Nikkei as a cuisine in its own right.

Newman says she's surprised to see less familiar dishes like the black feather chicken nanban doing well. "That's the beauty," she concludes. "It's as if Japanese and Peruvian cuisines – the ginger, soy, fish, cilantro, rice and sweet potatoes – were always meant to be."

sensakana.com – Dana Ter

