



10 DINING TRENDS YOU NEED TO KNOW ABOUT

Get on board with the next big things in food, from late-night ramen pop-ups to new-school fried pickles.

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RAMEN POP-UPS

Somewhere along the way, American chefs clued in to what their Japanese counterparts already knew—that late at night, regular diners turn into salt-craving drunks, and they want something meaty, starchy, comforting, and hot to soak up the booze and kickstart the hangover curing process. Enter the late-night ramen pop-ups that have been taking over restaurants all over the country. At **Uni** in Boston, on Thursdays to Saturdays from 11pm to 2am, award-winning chef Ken Oringer whips out a menu written on pieces of cardboard, offering three noodle soups in flavors like short rib and kimchi, and a vegetarian version with kabocha squash and hen-of-the-woods mushrooms, for around ten bucks each. On Friday nights, **Hopscotch** in Oakland, California becomes **Yonsei Ramen Shop**, slinging one meat and one vegetarian option, both \$9 a pop. And in New York City, 11pm is the witching hour at **Restaurant SEO**, which transforms into **Ramen Sanshiro**, serving miso- and salt-broth ramen until the soup runs out.

Hopscotch/Yonsei Ramen Shop

1915 San Pablo Ave
Oakland, CA
510-788-6217, hopscotchoakland.com

SEO/Ramen Sanshiro

249 E 49th St
New York City, NY
212-355-7722, eatatseo.com

Uni

370 Commonwealth Ave
Boston, MA
617-536-7200, unisashimibar.com