



Exclusive: A Final Look Inside The Legendary Mars Bar



Le Cirque at 36: A Chef and Restaurateur Family Tree

WHERE TO EAT

- Eater's 38 Top Restaurants [MAP](#)
- Heatmap: Where to Eat Now [MAP](#)
- Ellabess [NEW](#)
- The Beagle [NEW](#)
- The Dutch
- Red Rooster



EATER NY 22 new posts	CURBED NY 27 new posts	RACKED NY 19 new posts	EATER NAT'L 19 new posts
JOBS 14 new listings			

Dish: Fette Sau, Cheetah's, Zen Palate, Apollo, Buddha Bbq, Fabio Piccolo Fiore

Thursday, March 29, 2007, by Leslie Price



Photo of Fette Sau by [the real janelle](#)

1) **Fette Sau:** Finally, after months of anticipation, we have the opening of **Fette Sau**, a barbecue restaurant from the folks that own beer bar [Spuyten Duyvil](#). Some more info, courtesy of NY Mag's Rob and Robin, "The couple preserved the shop's industrial vibe, outfitting the driveway with picnic tables and the wood-beamed, cement-floored interior with phonograph-horn light fixtures and stools fashioned from John Deere tractor seats. The centerpiece, though, is the Southern Pride **gas-and-wood-fired smoker capable of slow-cooking 700 pounds of meat at a time.**" 700 pounds? That should sate Meehan for at least an hour. (354 Metropolitan Ave at Havemeyer St, Williamsburg, Brooklyn, (718) 963-3404). [\[NY Mag\]](#)

2) **Cheetahs' Tycoon Sushi Steakhouse:** If you're bored of the PG-13 sights at [Hawaiian Tropic Zone](#), there's a new NC-17 spot nearby that may be of interest: **Cheetah's Tycoon Sushi Steakhouse**. From a tipster, "Apparently Cheetah's Gentleman's Club in Times Square will be morphing into Cheetahs' Tycoon Sushi Steakhouse starting tonight. Not only will Blue Ribbon sushi-man Shinsaku Yamakage be at hand, but patrons will have a chance to eat the fishy delights off a warm naked body—*nyotaimori*-style." Color: "I'm sorry, but cheesy strip club + sushi + body-food contact doesn't exactly sound like a winning business plan. And then my unsavory male coworkers begged me to make them lunch reservations. It went a little something like this: Me: "Hello, are you offering, um, sushi for lunch yet?" Deep-

- [Dish](#)
- [FiDi/Battery Park City](#)
- [Midtown](#)
- [Queens](#)
- [Upper East Side](#)
- [Williamsburg](#)
- [Like](#)

Your email here

Now with
GAIN
Scent

© 2011 P&G

New at
Walmart
Save money. Live better.
Find your store

voiced man (bouncer?) with ghetto accent: "Uh, you mean, the nekkid lunch? Eh yo, Carl, we doin' the nekkid sushi lunch? No? Sorry, you gonna have to call back tomorrow. I know the chef's comin' tomorrow. But I don't know when the nekkid sushi goin' be here for lunch." *sigh* It gives a whole new meaning to fresh tuna, no?" (252 W 43rd St between Broadway and Eighth Ave, (212) 921-5274). [Eater Inbox, [Urban Daddy](#)]

3) Zen Palate: Vegetarian chain [Zen Palate](#) has a new downtown outpost. You know, for day traders who've sworn off steak. (104 John St Cliff, no phone yet) [Eater Inbox]

4) Apollon: Something—a club, a restaurant, a clubby restaurant— has opened on Steinway in Astoria. It has a kitchen, it has a bar; it goes by the name of **Apollon**, which sounds vaguely Greek. (22-79 Steinway St at 23rd Ave, Astoria, Queens) [[Joey in Astoria](#)]

5) Buddha BBeeQ: A new, tiny Korean restaurant has opened on the Upper East Side. From a reader, "When I say small, I mean 5 tables and more of a take out delivery place, but Buddha BBeeQ on 2nd Avenue between 91st and 92nd street is definitely the first Korean-style restaurant to come to this neighborhood. While the menu is relatively small, the options within each entrée is chicken/tofu/shrimp/beef... **The food is amazing and because it's Korean, it's relatively one of the healthiest places to eat.** Delivery service is great too..." (1750 Second Ave between 91st and 92nd Sts, (212) 348-7041). [Eater Inbox]

6) Fabio Piccolo Fiore: Italian restaurant **Fabio Piccolo Fiore** is open and dishing up pasta as we speak. Not much more to say about this one, aside from the fact that the chef is Fabio Hakill, formerly of Park Side, a popular restaurant in Corona, Queens and that the menu has classics such as *penne alla vodka* and veal *scaloppine* as well as a few more inventive dishes. (230 E 44th St at Second Ave, (212-922-0581). [[RareDaily](#)]

RELATED LINKS



Need Minced Garlic Fast? Here's How You Do It ([YumSugar](#))



Vegetarian Proteins for Gorgeous Hair and Skin ([The Style Glossy](#))



Hot Looks from Hot Cooks: How to Pose for a Chef Photo: Seven Hot Looks ([Eater NY](#))



Best Outdoor Brunch Restaurants in NYC ([NearSay](#))



Eater 38: The 38 Essential Los Angeles Restaurants, July '11 ([Eater LA](#))

[?]

★★★★★

SEARCH LUXURY RENTAL APARTMENTS

NEW YORK CITY | BEDROOMS (min) | PRICE (max) | [VIEW RESULTS](#)

RELATED
FROM THE DEVELOPERS OF TIME WARNER CENTER

DISTINCTIVE LUXURY RENTAL APARTMENTS

[↑ Back to top](#)

← Previous: [Listage: Afternoon Edition](#)

→ Next: [Fette Sau](#)

E Eater on Facebook
Like

8,519 people like Eater.



tips@eater.com

M A N H A T T A N

- Chelsea
- Chinatown
- East Harlem
- East Village
- FIDi/Battery Park City
- Flatiron District
- Garment District
- Gramercy
- Greenwich Village
- Harlem/M'side Heights
- Hell's Kitchen/Cinton
- Hudson Square
- Inwood/Wash. Heights
- Lower East Side
- Meatpacking District
- Midtown
- Midtown East/Kips Bay
- Murray Hill
- Noho/Central Village
- Nolita
- Roosevelt Island
- Soho
- Times Square
- Tribeca
- Union Square
- Upper East Side
- Upper West Side
- West Chelsea
- West Village

B R O O K L Y N

Q U E E N S

M o n t h l y A r c h i v e s

Select month...
All archives

HEADLINES FROM OUR PARTNERS

[Hey-O! Jay-Z at 15 East; Karen O and Mike D at John Dory Oyster Bar](#)

[Craftails Is Back Tonight; JBF Chefs and Champagne Event in Sagaponack](#)

[Kitchen Arts & Letters Has a 'Special Reserve' Section in Its Basement](#)

[How Harold McGee Makes Iced Coffee](#)

[Here's One More List to End the Week](#)

[Posts of the Week](#)