

# restaurants

By Peter M. Gianotti  
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## Two Steak & Sushi Den

**FOOD** ★★ ★ 1/2  
1270 Union Tpke.  
New Hyde Park  
516-358-2222  
twoonline.com

**COST** \$\$\$-\$\$\$\$  
**SERVICE** Excellent  
**AMBIENCE** Excellent  
**ESSENTIALS** Dinner, Sunday-Wednesday, 4-10 p.m.; Thursday-Saturday, 4 p.m.-midnight. Lunch, Monday-Friday, 11:30 a.m.-3 p.m. Late-night dining at the sushi bar. One-level. Reservations recommended. Credit cards accepted.

James McDevitt hits you squarely with a Two by Four.

His long-awaited Two Steak & Sushi Den rises on Union Turnpike with even more impact than Four Food Studio & Cocktail Salon did on Route 110 — supersleek, ultraslick, unlike anything near. It's new-wave surf and turf.

Two's dining areas each deliver a different mood, bound by their extravagance. Eat at the lustrous sushi bar,

or in a more private booth opposite it; join diners in bright, open spaces that mimic futuristic cafes and lounges; or settle into the lower-decibel, handsome backroom with its Le Corbusier-style chairs and cushy modernism.

On these stages, McDevitt creates an ambitious combo of yakitori; uncooked fare from sushi chef Sunny Cheng; designer steaks; a drift net of seafood; vibrant desserts.

### THE BEST

Asparagus soup, floating a soft-poached egg and morels; spring awakening. Gyoza, or seared pork dumplings, with curried mustard sauce; and lightly fried oysters with braised pork belly and pickled jalapeños transform the familiar. Buttery, English pea ravioli play off spring onion, mint and wild mushrooms. Pork belly and green onion define the top skewered-and-grilled yakitori; slivers of blood orange and cherry vinaigrette elevate sashimi of kampachi; cherry tomato complements seared salmon belly; otoro sparks a "crazy tuna" roll. A grass-fed



PHOTOS BY TIMOTHY FADEK

There's nothing nearby like this ultraslick modern bright spot.

New York strip from Painted Hills; dry-aged strip from Meyer Ranch; and American bison rib-eye from Durham Ranch star among steaks. Black bass accented with Iberico ham heads the fish. Great side dishes: fingerling potato puree, truffle-Parmesan cheese fries, creamy polenta, crisp and sweet Brussels sprouts. Green-tea doughnuts, chocolate cake, cheesecake and the house-made Oreo and pistachio maca-

ron petit fours aren't what you'd expect. They're better.

### THE REST

Chorizo crust overwhelms diver scallops; some yakitori are overdone; liquid-nitrogen-induced ice cream will make you smile or wince — ingenuity and chemistry or the heir to table-side Caesar salad.

### BOTTOM LINE

Chef's reverie.



Yakitori



A yakitori chef seasons meat.



Yellowtail sashimi served with yuzu soy sauce