

Beyond Sushi is on a roll with expansion

 nypost.com/2017/05/15/beyond-sushi-is-on-a-roll-with-expansion/

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5/15/2017

Beyond Sushi

Beyond Sushi is on a roll.

The plant-based eatery just opened its fourth location at 134 W. 37th Street — a 2,750-square-foot space with 72 seats — and is slated to open a fifth location in the Financial District, Side Dish can reveal.

Beyond Sushi's FiDi spot at 70 Pine St. will open in a new 13,000-square-foot food hall next month.

The brand was created by chef Guy Vaknin and his wife, Tali. The menu includes hand-pressed juices and vegan rolls including the Sunnyside, with black rice, braised fennel, sundried tomatoes and avocado topped with butternut

squash and an almond pesto sauce.

The menu also features sakes, craft cocktails and desserts like espresso pound cake with caramelized kumquats, chocolate oat disc, whipped coconut cream, caramel sauce and orange zest.

On the food festival circuit, Harlem hot spots are offering affordable Bordeaux wines by the glass, now through June 2, in honor of this month's Harlem EatUp! festival, created by Chef Marcus Samuelsson and Herb Karlitz.

On May 19, a "[Dine In Harlem](#)" dinner series kicks off with chefs like Geoffrey Zakarian, Leah Cohen and Laurent Tourondel collaborating on multi-course menus showcasing the wines. Participating restaurants include Minton's, Vinateria, Streetbird Rotisserie, and LoLo's Seafood Shack.

On June 18 — Father's Day — The Workmen's Circle is hosting its annual [Taste of Jewish Culture](#) Street Festival in midtown on Sixth Avenue between 48th and 49th Streets.

This year's unofficial theme celebrates immigrants and diversity, and food vendors and restaurants will be putting a Jewish spin on "non-Jewish" foods, says Ann Toback, executive director of the Workmen's Circle. The event also features live Klezmer music and children's activities.

We hear...that Neuhaus Belgian chocolates opened a 142-square-foot store in the Westfield World Trade Center at 182 Greenwich Street in time for Mother's Day.