

TASTING TABLE

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Saint Tasty

A triad of new East Village eats



Japadog | Xe Máy Sandwich Shop | Puddin' by Clio

What is it about St. Mark's Place?

This three-block strip is like a gravitational force field to both schlocky vendors and delicious single-minded eats. Whether it's NYU's proximity or just the East Village's own special zest, our west-to-east jaunt of newly opened eats will leave you stuffed ([click here to see a map of the destinations](#)).

Japadog: Dive directly into your butter-and-*shoyu*-soaked fries before touching a hot dog at this Vancouver export. After the umami-punch, try the Terimayo (\$5.25; a split beef dog topped with mayo and nori) or a pork dog buried under a soft pile of okra (\$5.50). *30 St. Marks Pl. (between Second and Third aves.); 646-476-2324 or japadog.com*

Xe Máy Sandwich Shop: Davis Ngo grew up in his parents' Chinatown *banh mi* shop. Now, with friend Alan Woo, he's creating *banh mi* both traditional and far-fetched. The Super Cub Classic (\$6) is extra-tasty when paired with the hot ginger elixir (\$2) or basil soda limeade (\$2.50). *96 St. Marks Pl. (between Ave. A and First Ave.); 212-388-1688 or xemaysandwich.com*

Puddin' by Clio: Twenty-three-year-old Clio Goodman has hit dessert gold with her ultrapremium pudding. Basmati rice is cooked on its own before being combined with a vanilla-bean rich base flecked with lime and slivered apricots (\$5.50 for small). It's the best rice pudding we've ever tasted. *102 St. Marks Pl. (between Ave. A and First Ave.); 212-477-3537 or puddinnyc.com*