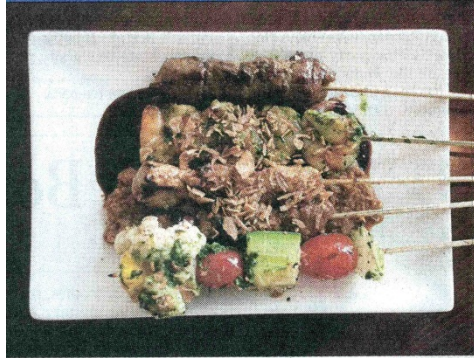


THE WALL STREET JOURNAL.

Monday June 7, 2010

GREATER NEW YORK



LUNCHBOX | Satay Junction

Indonesian Street Food

There are few Indonesian restaurants in the city and even fewer specializing in its street food. Enter Satay Junction.

"One thing we don't have here and one thing that I really missed was the street food," said Raj Dodani, one of the restaurant's partners. "We wanted to get down to the real nitty gritty of the street food."

The West Village eatery opened March 10 with seven tables and 16 seats. The lunch special is popular. For \$9.99 diners can get fried rice or noodles, a choice of two satays and a side of seasonal greens or tofu. The \$4 Alpkat, or

avocado juice with a splash of chocolate (think dense milkshake) is also a big hit.

Delivery and take-out are common. The to-go food is doused in peanut sauce, wrapped in Indonesian newspapers and dropped into mini-baggies. The restaurant is considering delivering to Queens to cater to the large Indonesian population there that treks in for lunch on weekends.

Satay Junction, 28 Greenwich Ave., serves food noon to 11 p.m. Sunday to Thursday and noon to 1 a.m. Fridays and Saturdays. 212-929-9400.

—Sumathi Reddy

Above: Beef, shrimp, chicken and pork satays at Satay Junction. The restaurant, which opened in March, has just 16 seats.



Ramsay de Gue for The Wall Street Journal (2)

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Indonesian Street Food

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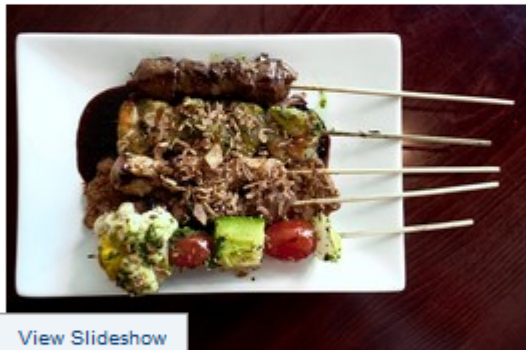


Text



By SUMATHI REDDY

There are few Indonesian restaurants in the city and even fewer specializing in its street food. Enter Satay Junction.



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Ramsay de Give for the Wall Street Journal

Beef, shrimp, chicken and pork satays at Satay Junction in the West Village, which specializes in Indonesian street food.

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