



DAVID CHANG

The man behind New York City's Momofuku restaurants is trying to relax more. But he's not letting that get in the way of building his global empire.

Since opening a humble noodle bar in Manhattan's East Village nearly seven years ago, David Chang has rapidly become one of America's most talked-about chefs, building a mini-empire of [Momofuku](#) restaurants in New York City, each of which combines Asian and American influences to create a new kind of cuisine that's both adventurous and accessible. Now he's taking his celebrated pork buns and fried chicken international by launching a new Momofuku in Sydney later this year and a pair in Toronto in 2012. Plus there's *Lucky Peach*, a just-launched quarterly iPad app and accompanying [McSweeney's-published journal](#). The volatile chef spoke to Details about his plans for global domination, anger management, and why "farm-to-table" is a bunch of baloney.

FNY You've talked about your food being quintessentially American. What do you mean by that?

DC "We don't have a rich food culture. If you ask what people say what American cuisine is, they cannot really do it. I don't know what it is. So yeah, this is what I say American food is. I think we get so single-minded about trying to categorize things that we forget about the big picture, and that is, does it taste good?"

How has your routine changed in the nearly seven years since you opened Momofuku Noodle Bar?

"It's changed so much. I did everything, from cooking to dishwashing to doing the books... Now I'm doing this interview with you. You couldn't ask for a starker difference. There's no way I would have been able to think that, yes, this is where I'll be one day."

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