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Diner's Journal



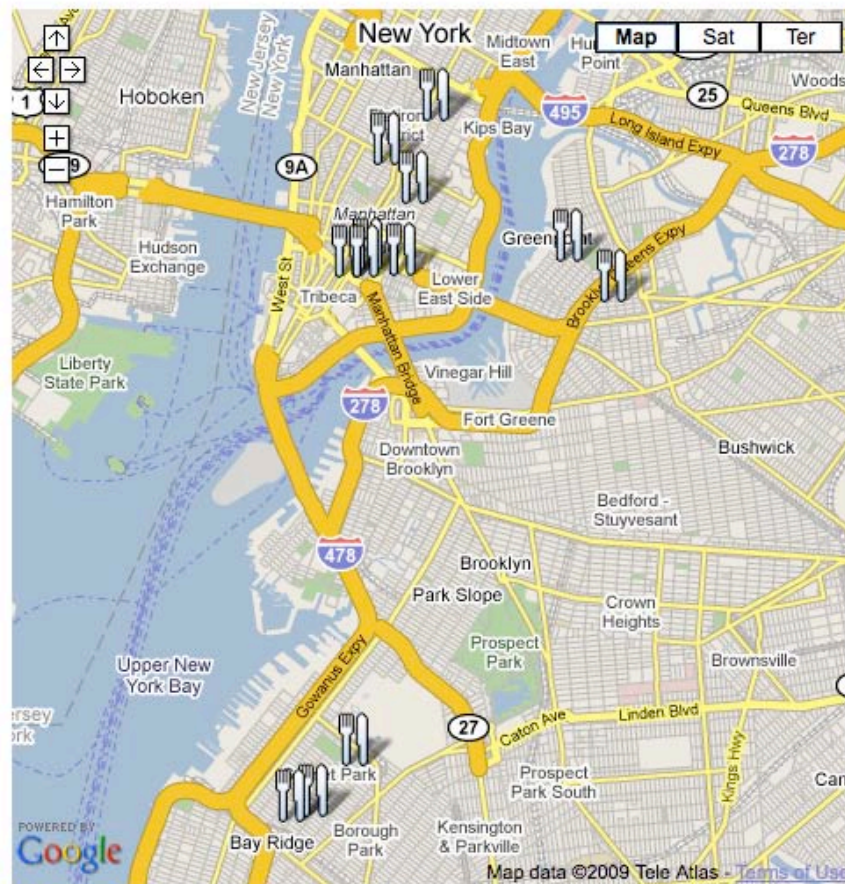
The New York Times Blog on Dining Out

April 7, 2009, 6:45 PM

Sampling Banh Mi

By JULIA MOSKIN

In New York, 2009 is starting to look like the Year of the Banh Mi, with a number of new shops offering new takes on the classic street-vendor Franco-Vietnamese sandwich, as I report [in this article](#). This map shows where to find the city's notable banh mi sandwiches, both classic Vietnamese and new-style.













Banh Mi in New York

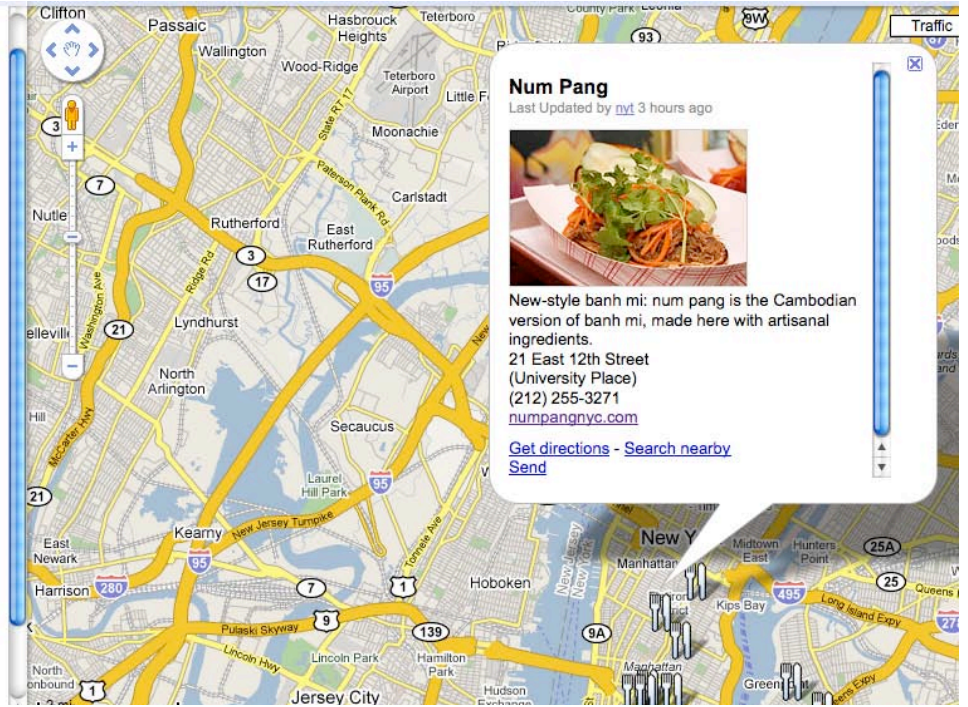
Some establishments in New York City that serve banh mi. List compiled by Julia Moskin, The New York Times. 283 views - Unlisted

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-  [An Choi](#)
New-style banh mi: try the roast pork belly with crisp
-  [Banh Mi Saigon Bakery](#)
Classic banh mi: notable for high-quality ingredients.
-  [Baquette](#)
New-style banh mi: try the spicy catfish and "sloppy
-  [Baquette Cafe](#)
New-style banh mi. 37 St. Mark's Place (Second
-  [Ba Xuyen](#)
Classic banh mi, with some tweaks: hoisin sauce and
-  [Nha Toi](#)
-  [Num Pang](#)
New-style banh mi: num pang is the Cambodian
-  [Paris Sandwich Bakery Cafe](#)
Classic banh mi: slim, not overstuffed, with very fresh
-  [Sau Voi Corp.](#)
Classic banh mi: inexpensive, high turnover. Counter
-  [Silent H](#)
New-style banh mi: try "the Greenpoint." 79 Berry



Num Pang

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New-style banh mi: num pang is the Cambodian version of banh mi, made here with artisanal ingredients.

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