

FOOD

OUR FAVORITE BAR SNACKS AND DRINKING FOOD FROM KOREA, JAPAN, CHINA, AND BEYOND

Spicy, saucy, and booze-soaking recipes from chef Dan Holzman and writer Matt Rodbard

BY [SAVEUR EDITORS](#) POSTED APRIL 8, 2016



For a few months now, [Meatball Shop](#) chef-owner Dan Holzman and [Koreatown](#) cookbook author Matt Rodbard have been [exploring the best of drinking food from all over Asia in their Asian Food Adventures column on SAVEUR](#). And last night, at the [Meatball shop's Underballs in New York](#), they brought their spirit of adventure—and recipes—to life for a hungry crowd of SAVEUR friends.

In countries across Asia, food specifically made to pair with drinking often gets elevated to an art form—way more than just bar nuts and pickles. Here are recipes for everything from sardine salads to char-grilled skewers, to transport you right to a snack shack in Japan or a back-alley bar on the streets of Thailand.

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Photo: Matt Taylor-Gross

JAPANESE GRILLED CHICKEN MEATBALLS (TSUKUNE)

Full-flavored chicken meatballs dressed with a sweet and salty glaze.