



ASIA

SPECIALISTS

Xin Guang Jiu Jia

When it's hairy crab season in Shanghai, go here.

By CHRISTOPHER ST. CAVISH

Location

512 Tianjin Lu near Guangxi Bei Lu, Huangpu District 天津路512号近广西北路
Shanghai, China

What to order

Hairy crab set menu; a “drunken” cured crab on the side; Shaoxing wine

Shanghai is famous for hairy crabs—which, although delicious, are a pain in the ass to eat. Poking through the hand-sized crustaceans to get a shred of the meat can be an annoying hassle. Enter Xin Guang Jiu Jia, which popped up in the nineties for businessmen who didn’t want to bother with toothpick-wrestling a crustacean. The kitchen cleans the hairy crabs themselves and serves up a banquet of dishes with none of the frustrating crab surgery. Cubes of soft tofu quickly braised with the crab roe, for example, or a full plate of just the twig-like leg meat stir-fried with asparagus.

Xin Guang’s crabs come from their own farm on Yangcheng Lake, which is the premier source for them—but there’s a limit. This shop only seats a few dozen people, and crab season only lasts between October and maybe December. The restaurant stays open all year long, but don’t bother going outside of the traditional season.

This location is the oldest, and because it's worn-in and a little shabby, the crab menu is also the cheapest of the branches: 420RMB or 700RMB, per person (three person minimum). Reservations are essential.

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CHINA, CRAB, HAIRY CRAB, SHANGHAI
