"All the News That's Fit to Print"

The New York Times

THE WEATHER
Today, mostly cloudy, breezy, afternoon sprinkles, high 55. Tonight, cloudy, breezy, rain and drizzle, low 51. Tomorrow, windy, rain, high 60.

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President Trump told Sanae Takaichi, Japan's new prime minister, on Tuesday that the U.S. would offer help on "any favors you need."

Trump Bonds With Takaichi, But No Deals

Friendly Talk in Japan Despite Trade Issues

This article is by Katie Rogers, Erica L. Green and Javier C. Hernández.

TOKYO — Inside a gold-drenched palace on Tuesday morning, President Trump heaped praise on Sanae Takaichi, Japan's new prime minister, telling her that their countries were "allies at the strongest level" and vowing to come to Japan's aid on "any favors you need."

Hours later, delivering a speech to hundreds of American troops aboard an aircraft carrier stationed near Tokyo, Mr. Trump stood side by side with Ms. Takaichi, saying that the two had become "very close friends" and adding, "This woman is a winner."

The joint appearance, which bore all of the markings of one of Mr. Trump's political rallies, was the capstone of a day in which Mr. Trump and Ms. Takaichi found an easy rapport — watching snippets of the World Series on television, eating lunch at Akasaka Palace in central Tokyo and sharing stories about their mutual friend Shinzo Abe, the former premier who was assassinated in 2022.

But the series of meetings between Mr. Trump and Ms. Takaichi, a hard-line conservative who last week became the first woman to serve as Japan's prime minister, delivered little in the way of solutions to some of the contentious trade issues between Washington and Japan.

The leaders signed two vaguely worded agreements — one declaring a "new golden age of the US-Japan alliance," and another to cooperate on expanding the supply chain for rare earth metals. With both countries essentially agreeing to keep negotiating, Ms. Takaichi bought more time to strategize over how to spend the $550 billion her debt-strapped government has promised to invest as part of an earlier trade deal with the United States.

In front of the troops, Mr. Trump, who has been pressing Japan to spend more on defense, said he had approved an order of missiles to supply Japanese F-35 jets.

"I've just approved the first batch of missiles," Mr. Trump said to the crowd of service members on Tuesday afternoon. "I just want to tell Madam Prime Minister, they've been waiting for those missiles, and we got them here right away."

During his speech at the Yokosuka Naval Base, the president said that the carmaker Toyota

U.S. ATTACKS KILL 14 ABOARD BOATS OFF PACIFIC COAST

FOUR VESSELS STRUCK

Deadliest One-Day Toll Since Pentagon Drug Operation Began

By HELENE COOPER and ERIC SCHMITT

WASHINGTON — The Trump administration launched another round of deadly strikes on vessels it accused of smuggling drugs, killing 14 people in four boats in its growing military campaign off the Central and South American coasts, Defense Secretary Pete Hegseth said Tuesday.

Mr. Hegseth said that the strikes — three of them — took place on Monday in international waters and that there had been one survivor. They bring the overall death toll to 57 in the campaign, which began in September.

A U.S. military official, discussing operations on the condition of anonymity, said the lone survivor was picked up in waters near the coasts of Mexico and

25 States Sue To Safeguard Food Stamps

By TONY ROMM and EMILY COCHRANE

WASHINGTON — More than two dozen states sued the Trump administration on Tuesday over its recent refusal to fund food stamps during the government shutdown, as roughly 42 million low-income aid recipients confronted the risk of hunger and financial hardship starting within days.

The states, including Arizona, California and Massachusetts, described the impending cuts as unnecessary and illegal, and they asked a federal judge to force Washington to maintain benefits under the Supplemental Nutrition Assistance Program, or SNAP, starting on Nov. 1.

Roughly one in eight people in the United States receive food stamps, which average around $187 a month and cost the federal government about $8 billion monthly. Lawmakers must regularly approve money for the program, though SNAP maintains a sizable reserve to cover any emergencies or shortfalls.

Many congressional Democrats and Republicans had encouraged the Trump administration to use this funding to preserve food stamps into November, with the government expected to remain closed. But the Trump administration declined on Friday to extend that reprieve, even though the Agriculture Department said weeks ago that it could reprogram money to prevent benefit cuts.

In their lawsuit, officials from 25 states and the District of Columbia criticized the Trump administration for that sudden policy reversal, arguing that the federal government had a legal obligation to maintain funding for food stamps, which Congress made permanent in the 1960s.

The suit was filed by a mix of Democratic attorneys general and governors from states including Colorado, Illinois, Kentucky, Maine, Maryland, Nevada and North Carolina. If they prevail, it could compel U.S.D.A. to tap its emergency funds and provide benefits to those states' residents, though the exact scope of any relief would be up to a judge.

SHUTDOWN'S COST Millions of Americans may lose assistance for food and utilities.

China Is Racing to Lead World in Nuclear Power

By BRAD PLUMER and HARRY STEVENS

In 2013, construction began on the first two new U.S. nuclear reactors in a generation. Atomic energy was back. Or was it?

Seven years late and $17 billion over budget, the reactors became two of the costliest ever built. Once again, nuclear power seemed hopeless, at least in the U.S.

Yet over the same period, China built 13 similar reactors, with 33 more underway. And Beijing's nuclear ambitions are global.

China is quickly becoming the world's leader in nuclear power,

POWER MOVES
Beijing's Clean Energy Push

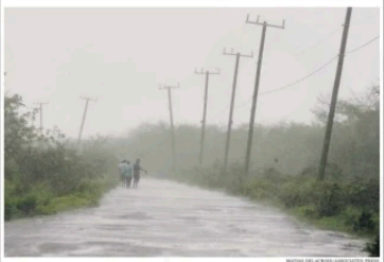
with nearly as many reactors under construction as the rest of the world combined. While its dominance of solar panels and electric vehicles is well known, China is also building nuclear plants at an extraordinary pace. By 2030, China's nuclear capacity is set to surpass that of the United States, the first country to split atoms to make electricity.

Many of China's reactors are derived from American and French designs, yet China has overcome the construction delays and cost overruns that have bogged down Western efforts to expand nuclear power.

At the same time, China is pushing the envelope, making breakthroughs in next-generation nuclear technologies that have eluded the West. The country is also investing heavily in fusion, a potentially limitless source of clean power if anyone can figure out how to tame it.

Beijing's ultimate objective is to become a supplier of nuclear

NEW REACTORS The administration said it would back a push to build nuclear plants.



Category 5 Hurricane Batters Jamaica
Rocky Point, in the south, after Melissa struck farther west with 185-m.p.h. winds Tuesday.

Democrats Hit Back in Arena of Verbal Combat

Harnessing the Power of Debate Shows

By KEN BENSINGER and JESSICA TESTA

On a recent Saturday night, more than 200 people crammed into a Los Angeles studio to watch Steven Bonnell, known online as the progressive streamer Destiny, debate supporters of President Trump.

The attendees, who each paid $39 to be there, grew excited when a behavioral therapist in a Trump T-shirt took the stage to criticize the far left as hypocritical and fragmented. The only mistake the president ever made, he argued, was conceding the 2020 election.

The room groaned, loudly. Then Mr. Bonnell, who has 850,000 subscribers on YouTube, methodically went to work on his opponent, calmly cataloging actions by Mr. Trump that he categorized as errors and abject failures. The audience, mostly young and male and decidedly left wing, switched to cheering and laughing, thirsty for the action like a crowd at an Ultimate Fighting Championship match.

For years, the political right has leaned hard into debate videos, producing carefully staged contests pitting conservative stars

At This Texas Ch… Suspicion of V…

By EDGAR …

AMARILLO, Texas — On a warm October day, Victoria Rodriguez tried to soothe her restless daughter as the girl fidgeted on an examining table of a West Texas children's clinic. Pia Habersang, the registered nurse who runs the clinic, leaned closer. "How is her speech?" she asked.

"She doesn't talk," Ms. Rodriguez said, paused and then added, "She is kind of saying 'no' more."

Ms. Rodriguez was insistent that her daughter, diagnosed with autism, needed care from the Pediatric Wellness Center of Amarillo, where parents are greeted with messages professing the side effects of vaccinations and possible connections to autism — connections that medical experts say have been debunked in several medical studies.

Dr. Habersang is a registered nurse with a doctorate in child and

BUSINESS B1-6

How to Make a Cheaper Chip
Substrate, a San Francisco start-up, believes it has a method to compete with the Dutch giant ASML.

OpenAI Opens for Business
The company is becoming a more traditional for-profit entity while giving its parent a $130 billion stake.

INTERNATIONAL A4-11

Israel Orders Strikes in Gaza
The prime minister accused Hamas of violating the cease-fire deal by firing on Israeli troops and failing to return the bodies of dead hostages.

Feud Imperils U.S. Drug Fight
President Trump is cutting aid to Colombia, whose leader, Gustavo Petro, calls the boat strikes murder.

NATIONAL A12-21

Targeting the Undecideds
Canvassers for New York mayoral candidates fanned out across the city amid a surge in early voting.

FOOD D1-8

What the Candy Corn Said
We asked confectioners and other sweet-toothed enthusiasts what our favored treats reveal about us.

A Nutritional Strategy
Whole Foods is navigating the debate over healthy eating, even as the issue has become more politicized.

ARTS C1-6

Just a Normal Nobel Laureate
Basketball and Dua Lipa are on the agenda during a jaunt with Malala Yousafzai, who is trying to balance activism and married life.

SPORTS B7-10

Those Tickets Are *How* Much?
The W.N.B.A.'s rapid growth comes with a downside for the league's longtime fans as well as newcomers: soaring costs to attend games.

OPINION A22-23

Michelle Cottle

OBI…

His…

The Feed

NEWS AND RECOMMENDATIONS

WHERE TO EAT | LUKE FORTNEY

Ordering the Chicken Here Is the Most Exciting Choice

A velvety duo, a parade of skewers and a crunchy, craggly favorite are true experiences.

WE RESTAURANT CHICKEN LOVERS are natural-born optimists. No matter how many limp-skinned, dried-out birds we encounter, we keep believing the next one will be better — crispier, more juicy, less expensive — even if that's rarely true.

But when chicken is done right, it can be an experience in and of itself and all the reason you need to visit a restaurant. Over the past month, I tried as many experiential chickens as I could handle. These three are winner-winners.

Butter Chicken, Two Ways

You're not seeing double. **Musaafer** in TriBeCa is the second place in town to serve a "butter chicken experience." At Adda, which added the dish to its menu in the spring, customers make a variety of selections, such as the wood chips over which their chicken is smoked and the seasonings in their butter, then watch it come together tableside.

But I prefer the butter chicken experience at Musaafer, which has been on the menu at its original location in Houston since 2020. It's prepared out of sight — a relief once you see how much butter goes into the one at Adda — for $42. You can choose between a classic tomato-based curry, with a sweet, intensely smoky flavor that reminded me of Sweet Baby Ray's, or a version featuring a sauce thickened with tomatillos. It's not much of a looker, but I loved how the tart tomatillos cut through the cream. Afterward, we wiped up both bowls with paratha, roti and naan.

Meet Chinatown's Gizzard Wizard

The most fun I've had eating chicken was at **Kono**, a yakitori restaurant hiding in the dim passageway connecting the Bowery and Elizabeth Street in Chinatown. Just this month, I sat at one end of Atsushi Kono's counter, watching him tend to a charcoal grill in chef's whites and yellow Air Jordans while Beyoncé's cover of "Before I Let Go" boomed over the speakers. (I could be wrong, but I think he was fanning the flames to the beat.)

Mr. Kono isn't just one of the most fashionable chefs in town; he's also one of our finest chicken cooks, and the only person I know who can exclusively serve poultry for two hours without anyone objecting. His tasting menu ($175 per person, before drinks and tip) includes more skewers than I could count and features parts of the chicken I had never appreciated: rumpled, fried chicken skin that crunched like pork rinds; sweet ribbons of belly meat; and charred claws that I ate with my hands like no one was watching. (In fact, 13 people were — the size of the chef's counter.) The chicken theme runs right through dessert with Mr. Kono's eggy black sugar crème brûlée, an otherworldly pleasure.

Sign up to get New York City restaurant recommendations every Tuesday and Thursday:

From top: yakitori at Kono; the butter chicken at Musaafer, where a white iteration joins the menu in November; Korean fried chicken at Peeps Kitchen.

Winner, Winner Fried Chicken Dinner

This summer was a roller coaster for us fans of Peeps Kitchen in Greenpoint, Brooklyn. In June, the owners of the Korean fried chicken shop, Dohee and Hyun Kim, announced they would close at the end of their lease. Then came Peter Rose, a pinball enthusiast who had recently opened a local barcade, where the kitchen was vacant. He suggested the Kims take it over.

My pinball game is awful, but it's hard to imagine a better home for their crunchy, craggly fried chicken than **Peeps Kitchen at Scrappleland**. It's made according to a recipe Mr. Kim developed while running fried chicken franchises in South Korea, and if it's changed at all from the original restaurant, I haven't noticed. Fried to order, it's coated in sticky, lip-tingling sauce and tucked into sandwiches with radish and kimchi or served in cartoonishly large drums or in popcorn or wing form. Time will tell how the pinball machines handle greasy fingers. I'm just glad that Peeps is still around.

Musaafer 133 Duane Street (Church Street)

Kono 46 Bowery (Elizabeth Street)

Peeps Kitchen at Scrappleland 1150 Manhattan Avenue (Box Street)

OFF THE MENU | FLORENCE FABRICANT

At Askili Orchard in the West Village, Georgian cuisine abounds.

OPENING

● **ASKILI ORCHARD**
Georgian cuisine is increasingly on New York's radar. This West Village newcomer is now serving khachapuri, the open pastry canoe with egg and cheese and other fillings; plump, juicy khinkali, soup dumplings with Silk Road connections; stuffed cabbage called tolma (think dolma of course); and many dishes involving tart fruits, fermented ingredients, nuts and yogurt. Maya Toria is the chef, the owner Giorgi Papiashvili's origins are Georgian, and Lisa Granik, a Master of Wine, monitors an impressive collection of Georgian wines. Adequately exploring the food and drink options in this moody, brick-walled space would take several visits or a large party willing to share.
401 Avenue of the Americas

● **TOGYUSHI**
Japanese Wagyu is varied according to breeding and terroir, with a type called Zao, from Yamagata Prefecture north of Tokyo, said to be among the most select. It's now exclusive outside of Japan at this new beef omakase in Koreatown. The nine-course menu, with modern and traditional interpretations like searing over rice straw for smokiness, and marinating with rice bran, is $195; $95 for five courses. The restaurant also has a lounge that serves assorted small plates with Wagyu on skewers (from $6), in seven-ounce portions ($90, $110) and in other preparations along with seafood and vegetable dishes.
37 West 37th Street, 212-702-3737, togyushi.com.

Falcon's roots in the Savoie region of France and the chef Joe Anthony's experience at Gabriel Kreuther and Daniel, the partners in this brick-walled bistro have not taken recipes from "Larousse Gastronomique" for their wide-ranging modern fare. The menu showcases bison tartare with chiles, duck liver hush puppies, black bass with chorizo sauce, chicken fried in whole wheat batter and kingfish with chiles and garlic.
19 Greenwich Avenue (10th Street), … arvine .com.

● **METRO CINEMA**
An hour of fine dining and then the film of your choice (from an enormous list of options) is the way it works at this luxurious new multiplex in Chelsea. Book a private screening room for a group of 4, 8, 12 or 20 people and select your menu (at $50 per seat), prepared by the chef Josh Guarneri. Some menus are themed to films, like an Oz-themed "Wicked" menu with lamb tongue carpaccio and emerald prawns, and a Chinese banquet with roast duck for "A Christmas Story." (But don't expect venison alongside "Bambi.") The project is the work of Tim League, a founder of Alamo Drafthouse. (Opens Wednesday)
131 Eighth Avenue (19th Street), … metrocinema .com.

● **NUYORES**
Another interpretation of Peru's cuisine has landed, with international elements shaping many Peruvian and South American dishes. Yuca huancaina cacio e pepe style, quinoa done like risotto and lomo saltado with rib-eye are a sampling. It's owned by Oscar Lorenzzi, the chef and a native of Peru who was at Contento, and Jonathan Charnay, from Chile, who runs the liquid side, including a classic pisco sour and a wine list dominated by South America. The interior is sleek and copper-toned, with artisan touches.
154 West 13th Street, … 7615, …

● **BORO BRINE**
The chef Mark Nobello, formerly a chef de cuisine at Atoboy, has creative notions. Focaccia with stracciatella, anchovies and tomato-garlic confit proves you're not treading the well-worn burrata trail. Also signposted are lobster pot pie with clams, tilefish with whelks, steamers in smoked eel broth and a skate sando that's a riff on Filet-O-Fish, all headed in the same direction.
…9 South Sixth Street (Bedford …enue), Williamsburg, Brooklyn, …

● **CARNE BY ALLORA**
…raightforward Italian, as …ight have been defined in …ew York 50 years ago, has …ttled into the newly renovat…d Hilton Brooklyn. The chef, …etro Aletto from Naples, …ows his red sauce but also …avels north with pasta all'A…matriciana, Florentine steak …d Milanese osso buco. The …verage director David Choi …ds a touch of tiramisù fla…r to his espresso martini. …pe motifs decorate the bar …tie into the building's his…ry as a maritime rope fac…ry. (Thursday)
…0 Schermerhorn Street (Smith …reet), Boerum Hill, Brooklyn, … …arne-by-allora.

● **TERRA**
…ing back nearly 100 years, Lundy's was Sheepshead Bay's draw for seafood; it closed for good in 2007. This newcomer might now attract food lovers from beyond the neighborhood with its contemporary menu: beef tartare with bone marrow; beets masquerading as ravioli with goat cheese; black linguine with seafood in tom yum sauce; and quail, stuffed with bulgur and mushrooms, with pomegranate sauce. The owners are a couple of locals, Dmitry Khavko and Oleg Rybak, who have Dima Mastseniuk, who owned the Ukrainian restaurant Ruta, in Washington, D.C., and Anna Shitova from Russia, in the kitchen.
1716 Sheepshead Bay Road (Voorhees Avenue), Sheepshead Bay, Brooklyn, …

● **AMANDA'S GOOD MORNING CAFE**
Amanda Perdomo is bringing her New Orleans breakfast and lunch menus to Strange Delight in Brooklyn, in collaboration with the chef Ham El-Waylly. Beignets, a breakfast sandwich, a muffuletta, corn muffin and bananas Foster pudding pie are served from 8 a.m. until 1:30 p.m. Monday through Thursday, with no end date set.
63 Lafayette Avenue (South Elliott Place), Fort Greene, Brooklyn, strangedelight.nyc.

● **NORMA'S AT THOMPSON CENTRAL PARK**
The over-the-top brunch once served at Norma's, in what was Le Parker Meridien hotel, is being revived from Thursday to Nov. 9 (every Thursday through Sunday) in the same premises, with a new name.
Thompson Central Park, 119 West 56th Street, …