

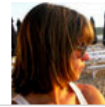
# BANZAI BURGER

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## east end eats

LEYLA MARCHETTO



### Stellar Seafood

JULY 28, 2011



Sushi at Banzai Burger

There is no shortage of fresh seafood when it comes to dining out in the Hamptons. Over the last few years raw bars, sushi and ceviche have become increasingly popular on menus across the East End. Here are my recommendations for the season.

#### From East Hampton to Montauk

East Hampton's [Turtle Crossing](#) recently added a lighter touch to its new menu with a local seafood ceviche with avocado citrus cilantro and ricotta crostini. [Banzai Burger](#), a new sushi and burger joint located on the stretch between Amagansett and Montauk, serves up fresh sushi made by Chef Isao Yoshimura, who catches much of the fish himself for daily specials including local fluke and black sea bass. The ceviche craze took flight in Montauk last season when [Navy Beach](#) opened with a halibut ceviche and scallop tiradito on its menu. This year it includes a tuna sashimi salad as well as salmon tartare. [East by Northeast](#) now offers a salmon ceviche in addition to its raw bar tower selections. Both the raw and baked oysters are popular at the Montauk Yacht Club's [Gulf Coast Kitchen](#), which also serves ceviche made with the catch of the day. [South Edison](#) Chef Todd Mitgang, who hails from Crave Ceviche Bar and Kittichai in Manhattan, serves up a large selection of shellfish at the raw bar, as well as a fluke sashimi served with chili jam, kaffir lime leaf and micro cilantro.

<http://hamptons-magazine.com/blogs/east-end-eats/postings/stellar-seafood>

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