

BANZAI BURGER

Media Coverage | **The New York Times** July 12, 2011

The New York Times

Now Eating | Banzai Burger in Amagansett

FOOD | By JULIE EARLE-LEVINE | JULY 12, 2011, 12:14 PM



Banzai Burger's sushi chef Isao Yoshimura.

Kathleen Doran

Montauk, N.Y., is notorious for its shark fishing tournaments, but thankfully for those of us who don't have sea legs there is a tasty new option to braving the Atlantic's choppy waters.

The newly opened Banzai Burger on the Napeague stretch in Amagansett delivers tasty Mako shark burgers, local fluke, clams and crab.

The Argentine chef Alan Hughes, a James Beard nominee who has a band called Alan Hughes and the Peruvian Hookers (no, really), serves grilled shark on a toasted baguette with tomato confit, frisee and tapenade. A whopping serving of French fries, tossed with thyme, rosemary and sage, perfects the meal. We cleared both plates. They also do juicy lamb burgers and pour South Fork wines from Wolffer Estate and Channing Daughters, all served by pretty waitresses in shimmery blue and gold Cynthia Rowley sheaths.

Sushi fans are also in luck. The sushi chef Isao Yoshimura, formerly at East in New York City, goes out daily with a fishing pole to catch some of the specials, including local fluke and black sea bass.

The vibe is relaxed, with white-washed floor boards, banquettes in the rear and a casual beer garden where surfboards and a Ping-Pong table look right at home.

The hip-hop video director Hype Williams and his crew are among those who have stopped by for dinner — twice — during a visit to the east end while scouting locations for a Kanye West video.

Banzai Burger, 2095 Montauk Highway (Napeague Stretch), Amagansett, N.Y.; banzaiburger.com.

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