



fork & dagger 
the food blog by Cheryl Fenton

Raw Appreciation

The Red Sox are finally on a roll.

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I THINK EVERYONE COULD USE A LITTLE SOMETHING FREE these days. That is, unless you're so flush with the bling that you're sitting around counting your diamonds and wondering what horse you should buy with all your millions. If that's your case, I'm sorry to have bothered you. Please go back to deciding what island you should purchase to name after your Shih Tzu. There's nothing to see here.



Cheryl Fenton

For the rest of us, free is good. And if there is ever a group that could love a little love of the gratis kind, it's Red Sox Nation. We've been paying the "price" for so long, we're often a little low on funds—at least in the heart department.

Here's a little secret for you. **Basho Japanese Brasserie** welcomes baseball fans (or anyone else who wants a little sushi surprise) with a **free Red Sox roll** during home and away games through the rest of baseball season.

Just whisper “Red Sox Roll.” (Whisper it to your server. Don’t just walk in the door and start whispering things. That’s weird.) Then let the free stuff begin—a traditional California roll garnished with a big red tobiko “B” for Boston. Festive *and* free.

Also kind to the wallet, not to mention the palate: the new Basho bar bites—not free, but certainly affordable, \$6 sampler platters available from 3:30 p.m. to 6:30 p.m. and 10:30 p.m. to 12:30 a.m. every day of the week. Enjoy tempura with broccoli, sweet potato, shitake mushroom, and shrimp; sashimi with tuna, salmon, and white fish; sushi with tuna, salmon, white fish, and cooked shrimp; spicy crispy shrimp, steamed pork gyoza, and fried chicken meatball; or spicy seafood on crispy wonton, spicy tuna on crispy rice, and naruto.

The Robata platter is the coolest of the bar bites offerings, off the famed robata grill, which uses lava rocks from Japan and a traditional Japanese charcoal that provides very low heat to maintain moisture. Basho has the only robata grill in Boston. The platter features a skewer of pork belly and asparagus, spicy duck with mushroom, and chicken thigh.

Close as the bistro is to Fenway Park, this freebie happening is almost a no brainer. And after all, *basho* is Japanese for “a place where things happen.” Even for people with diamonds and islands named Pookey.

Small Bites

The newly opened **Darryl's Corner Bar and Kitchen** on Columbus just off Mass. Ave., offers a modern take on the corner bars of yesteryear. The menu boasts starters from fish and chips to steak tartare, an array of sandwiches, and entrees ranging from braised pork belly to steak tacos.

Find more [sushi secrets](#).

Additional reporting by Jackie Herder.

Also read Cheryl Fenton’s health and beauty blog, [Easy Peasy](#).