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SPRING FASHION

THE '80S ARE BACK (AGAIN)! | PUMP UP THE VOLUME | BRIGHT IDEAS

SOX AND SUSHI



Sorry Godzilla, but Boston already has its own Green Monster. And once the excitement over Red Sox season starts up, we don't need any extra help keeping the masses' attention engaged (or, for that matter, sparking the occasional riot). But when it comes to food, Fenway could benefit from some Japanese inspiration. So here comes **Basho** (1330 Boylston Street, Boston, 617.262.1338), which may sound like a city-stomping goliath itself but is actually a Japanese brasserie coming from the culinary minds behind Back Bay's Douzo. Its name means "place to be," and when it opens in late March (just in time for the first pitch), Basho's certainly bound to find a niche with Sox fans looking for options besides the sports bars. They can throw back signature cocktails and dine on maki, sushi, hamachi, sashimi,

and more on the 60-seat outdoor patio or in the 7500-square-foot interior. The huge, earthy space is somewhat compartmentalized into a dining room, a sushi bar, a raw bar, and even a special viewing space for an enclosed grill area, where guests can observe *robata* (literally, "around the fireplace"), an ancient technique used to create tantalizing skewered meats, veggies, and seafood. Not since we put Matsuzaka on the pitcher's mound have we been so excited about a little bit of Japan making it to Fenway. And at least dinner doesn't cost \$52 million.