



Clockwise from top left: *Hotate*—live local scallops—is one of Kissaki's nigiri options available at the new Kissaki x Fish Cheeks pop-up in Montauk; an array of Fish Cheeks' seafood-focused Thai dishes; Kissaki's classic futomaki roll; *saba* with ginger and chive from Kissaki; Kissaki executive chef and partner Mark Garcia.



Making a Splash

WITH A BRAND-NEW CONCEPT IN EAST HAMPTON AND A BUZZY POP-UP IN MONTAUK, KISSAKI IS TAKING OVER THE EAST END ONE CREATIVE CULINARY EXPERIENCE AT A TIME.

BY KATE GRAHAM-SHAW

Where better to eat fish than right by the sea? With two new sushi-inspired options hitting the Hamptons food scene this summer, you're bound to be saying *itadakimasu*—the Japanese equivalent of “let’s eat!”—to some of the best-quality seafood around.

Kissaki, already a sushi hot spot out East since opening its wildly popular Water Mill location last year, is now expanding executive chef and partner Mark Garcia's traditional Japanese menu across our hamlets. In addition to reopening the Water Mill outpost after a major renovation, owner Garry Kanfer now introduces a brand-new dining concept in the former Zokkon space in East

Hampton: O by Kissaki. While Kissaki focuses on omakase and *kaiseki* food cultures, O by Kissaki will treat Hamptonites to a new dining experience centered around *otsumami* (small plates), *kushimono* (skewered foods) and sushi, with many of the menu items featuring hot ingredients served fresh off the *robata* (short for *robatayaki*, which translates to “fireside cooking” in Japanese). The restaurant's colorful, beautifully plated dishes are served alongside craft cocktails and sake in a lively yet laid-back environment where both quick gatherings and lingering celebrations are welcome. Look for a second location of O by

Kissaki to hit Miami's Wynwood district next year.

But if that sounds like a full plate, think again. Kissaki also recently debuted a pop-up with NYC Thai restaurant Fish Cheeks, helmed by Jenn Saesue and chef-brothers Ohm and Chat Suansilphong, that's drawing a crowd. The collaborative, quick-service concept, aptly named Kissaki x Fish Cheeks and situated at the Montauk Anglers Club, fuses the two eateries' eclectic menus by serving up some of their most popular dishes in addition to exclusives like calamari, garlic butter shrimp, lobster *karee* and Dungeness

crab. Diners can also order Kissaki's takeout omakase sets featuring seasonal nigiri and a five-piece futomaki roll. With a covered patio overlooking the marina and an excellent array of drinks to enjoy—think refreshing frozen cocktails like the Samahamu Watermelon and the Matsu-Colada as well as Fish Cheeks' Coconut in a Shell and Thai iced coffee—the pop-up is quickly becoming the go-to place for sea-to-table eats and a feel-good summer vibe. *O by Kissaki: 47 Montauk Highway, East Hampton, 631.604.5585; Kissaki x Fish Cheeks: Open through Oct. 31, 467 E. Lake Drive, Montauk, 631.557.2722, explorekissaki.com*