

PHILADELPHIA STYLE[®]



SEPTEMBER/OCTOBER 2008

Get It While It's Hot

These new (or newly noticed) restaurants came to *Philadelphia Style's* attention over the past two months. Try one of them to stay current in the city's ever-changing dining scene.

IZAKAYA [Modern Japanese]

As you walk inside celeb chef Michael Schulson's Izakaya at the Borgata, your surroundings make things seem more like Okinawa than Atlantic City. As you cross over the glass-floored bridge (be careful, it can be tricky) into the space that once housed Susanna Foo's Sui-lan, you are put smack dab into a young and hip Japanese gastropub. Ultra modern décor and ceilings that reach to the heavens give the spot a club-like energy while a DJ spins sets of electronic music to further establish the cool vibe. After stints inside Stephen Starr kitchens at both Buddakan here and in NYC, as well as Pod, Schulson has stepped out on his own

for the first time and the results are amazing. The chef's standout menu of Japanese classics and fusion fare blends hot and cold dishes like crispy rock shrimp and new style hamachi sashimi, in addition to a variety of meat and poultry dishes. Sushi lovers will find all their favorite rolls as well as a few specialty ones like the spicy tuna cracker and tazuna—the latter of which is made up of tuna, salmon, white fish and yellowtail. You could easily spend a couple of hours inside Izakaya washing down your food with cocktails, sake or perhaps a Japanese wheat beer, and not feel like you've been gone from the casino floor for very long at all. The spot's distinctive atmosphere helps separate the restaurant from just another place to splurge your winnings. Of course, Schulson's simplistic yet masterful work in the kitchen coupled with his attention to detail help, too. | Borgata Hotel Casino & Spa, 1 Borgata Way, Atlantic City, 609-317-1000 —P.P.