

## San Francisco Foghorn Newspaper



SCENE

# FOODIES IN A HYBRID FOOD FRENZY

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### **Cragels and Ramen Burgers and Sushirritos, oh my!**

With the appearance of the Cronut last year, other hybrid foods have popped up on the radar. If you recall, the Cronut—croissant-donut—which originated in New York City was introduced at USF's Market Café in 2013. With a new year, there is a new contender in town, and it is also half croissant. The Cragel, half croissant half bagel, is now a hit on the east coast.

In January, self-proclaimed “bagel artist” Scot Rossillo, of The Bagel Store, in Brooklyn New York, decided to take the bagel to the next level.

The Bagel Store is known for its twists on the traditional bagel, such as the English muffin bagel and the bialy bagel (a roll of dough with a depressed middle full of cooked onions), but this new

hybrid is unlike any other. The Cragel is said to be doughy like a bagel, but light like a croissant. It may sound simple, but the real trick is creating a pastry that is light and fluffy enough, but won't fall apart when sliced. The Bagel Store serves Cragels as the base for breakfast sandwiches, with Nutella, and cream cheese.

Although I have yet to try the Cragel, it is something on my list of things to do and I hope that they make their way to the west coast.

New York City one-ups San Francisco again in interesting food creations with the Ramen Burger. The Ramen Burger is made of two staple foods for college students—a burger with fried ramen as buns. The hybrid burger was first introduced in 2013 by ramen chef Keizo Shimamoto. The Japanese-American went to Japan and worked at a restaurant that had a similar take on the Ramen Burger, except they used pork instead of beef. He brought the idea back to the United States to a food “flea market” called the Smorgasborg in Brooklyn, New York. The Ramen Burger became so popular, that versions of it appeared in San Francisco.

Shabu Club on Clement St. and 11th Ave. serves a comparable version of the ramen burger.

“The\_Club Burger” at Shabu Club, is a ½ pound angus beef burger sandwiched between a bun that is made of ramen, and is topped with roasted pepper aioli, arugula and scallions. For \$9, this filling burger is the perfect combination of crispness and juiciness, and the flavor is balanced by the savory aioli sauce. For burger and ramen lovers alike, this might be the perfect hybrid food creation for you.

While NYC has graced us with the Cronut, Cragel, and Ramen Burger, San Francisco can take pride in the Sushirrito. If you like sushi, and the portability of a burrito, you may want to try the Sushirrito. Peter Yen created the Sushirrito in San Francisco in 2010, and has opened up three restaurants named Sushirrito in the Financial District. The Sushirrito came about after Yen was craving sushi while working downtown. He did not have the time or money for a sit down sushi meal, and the to-go sushi options lacked the freshness and taste he wanted. Instead, he created an alternative that was quick, affordable, fresh and portable. According to the restaurant's website at [www.sushirrito.com](http://www.sushirrito.com), “Sushirrito offers made-to-order, hand-held sushi burritos stuffed with savory Asian and Latin-infused ingredients and flavors. Introducing fast, fresh, filling and eco-friendly sushi...a fresh way to roll.”

The menu offers a Sushirrito for everyone's taste, even if you are not a fan of traditional, raw fish sushi. There are chicken, pork and vegetarian options, as well as a handful of sushi style rolls. The “Geisha's Kiss” Sushirrito is one of the most popular items and it includes: yellow fin tuna, Tamago, Piquillo Peppers, Yuzu Tobiko, Lotus Chips, Namasu Cucumber, Butter Lettuce, Avocado and Green Onions. Sushirritos cost from \$8.50 to \$11.50, but since its size is quite big, it can be eaten for two meals.

Consider ditching the Caf, your usual Uncle Boy's burger run, or takeout sushi from Sushi Bistro for a day, and try satiating your craving for something new with these unique combinations.

*Find these hybrids at:*

*Shabu Club*

*951 Clement St.*

*(and 11th Ave.)*

*Sushirrito*

*475 Sansome St.*

*(and Clay)*

*226 Kearny St.*

*(between Bush and Sutter)*

*59 New Montgomery St.*

*(between Market and Mission)*

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