

# PACIFIC

**DAREDEVIL**  
**CLAIR**  
**MARIE**  
**(@THEBASEGIRL)**

**THE**  
**F#CK-IT**  
**LIST**

**WHAT TO DO**  
**BEFORE (AND TO**  
**ACCELERATE) DYING**

**+ 100s OF JULY EVENTS**  
**VISUAL + PERFORMING ARTS**  
**NEW MOVIES**  
**STAND-UP COMEDY**  
**ACTION-PACKED LOCAL BEERS**  
**LIVE MUSIC + EDM SHOWS**

**ALSO INSIDE**  
**THE ACTION /**  
**ADVENTURE**  
**ISSUE**

**HORSING**  
**AROUND AT**  
**DEL MAR**

**JET-**  
**PROPELLED**  
**BLIND**  
**DATERS**

**EXTREME**  
**DINING**

**A HARD-**  
**HITTING**  
**ROLLER-**  
**DERBY CHEF**

**FARMING**  
**WITH A**  
**BARTENDER**



# TASTE

BY PAM  
KRAGEN

## BRAVE REVIEWS

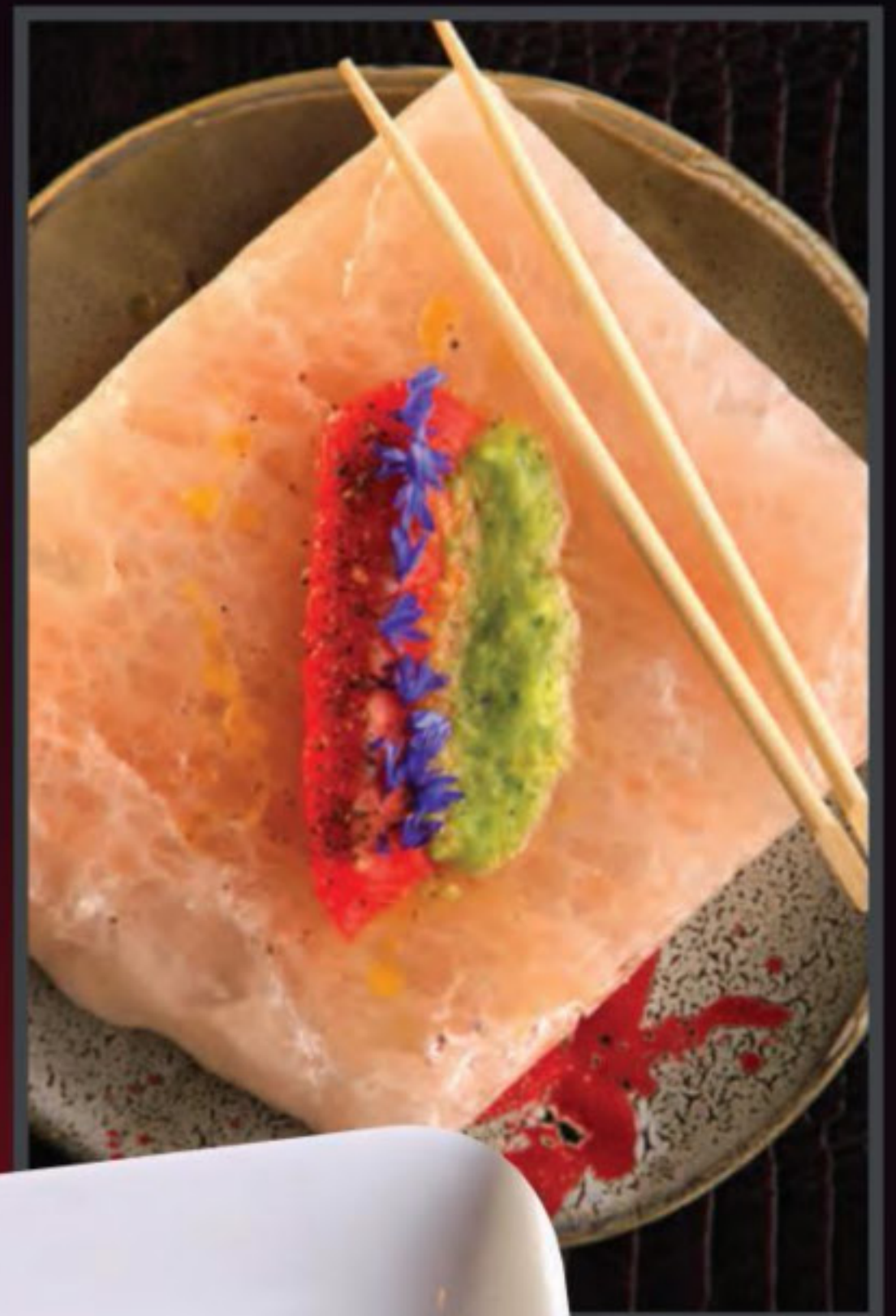
FOR ADVENTUROUS  
DINERS, AN EXCITING  
ARRAY IS ALL THE RAGE

**T**here was a time in San Diego when calamari and beet salad were on the cutting edge. Nowadays, local chefs are plating exotic delicacies that may give even open-minded diners pause. Chief among these culinary creatives is **Davin Waite, owner/chef at Wrench & Rodent Seabasstropub**. Since opening his unconventional sushi/izakaya pub in Oceanside in 2013, Waite has earned a reputation among diners and fellow cooks as being the most adventurous chef in town. >>>

Banana peel, served nigiri sushi-style drizzled with truffle oil by Chef Davin Waite of Wrench and Rodent Seabasstropub in Oceanside.

PHOTOS BY K.C. ALFRED





**W**aite, 38, doesn't whip up dishes like fish sperm chowder, swordfish bone marrow and Kentucky-fried fish heads for shock value. Instead, he and his vegan wife, Jessica, are devotees of the "zero waste" philosophy. American diners could learn a lot from Asian and European cultures that use every part of their proteins, and Waite's more than happy to be their teacher. Fortunately, he's found plenty of willing students at the restaurant he affectionately calls

"The Rodent." More than a third of his customers dine "omakase"-style, meaning they'll eat whatever the chef sends out. "Oceanside diners are very open-minded, which makes it more fun for me," Waite says, adding that, once he earns their trust with simple sushi rolls (which he calls the "gateway drug"), his patrons push the limits further on subsequent visits to the restaurant. During a recent lunch, Waite served file of sea bream (fish) wrapped in its edible, crispy-fried skeleton; yellowtail fish ribs karaage (finger-licking good); seared ono topped with creamy bonita sperm (tastes like cheese); opa

belly bacon (smoky and delicious); and opa pectoral fin muscle (rubbed with dried chiles, it has the texture and flavor of pulled pork). About five percent of Rodent customers are the "Fear Factor" types who want to impress their buddies by gulping down fish eyeballs and shrimp so fresh it skitters off the plate. But most diners arrive because they've come to trust their culinary captain, who's always ready to take them on an adventure cruise.

**WRENCH & RODENT SEABASSTROPUB**  
1815 S. Coast Hwy., Oceanside  
760.271.0531, [seabasstropub.com](http://seabasstropub.com)

**CLOCKWISE (from top left):** Chef Devin Waite of Wrench and Rodent Seabasstropub in Oceanside preps for dinner; seared ono in smoked apricot sauce and topped with bonita fish sperm and cherry tomatoes; raw salmon served on a block of Himalayan salt with fresh green herb sauce and grasshopper salt; Banana peel, served nigiri sushi-style drizzled with truffle oil.