

Hawaii Food News Roundup : Late This Week, Better Than Never

Where: Statewide || **Grouped in:** Statewide Food || **Tagged:** Chefs, Foodie, Gourmet, Ice Cream, Restaurants



High style bouillabaisse, Cassis version / image from spullara / flickr

The first review of Cassis, the downmarket Chef Mavro bistro in downtown Honolulu, paints an uneven picture, My friend Lesa Griffith did the review and I trust her judgement, which, in a nutshell, says: the foods really good but uneven, although she expects it to get better soon. The desserts are amazing. A signature Chef Mavro malasada stuffed with macadamia nut cream sounds unreal to me. OnJin's Cafe, a neighborhood gem with upscale food and lowbrow prices -- and really good lamb chops -- closed unexpectedly this week. It's ashame, as the Kakaako nabe is just starting to fill up.

After a really scary experience at Jimbo 's Noodles in Moiliili a few months ago (sticky carpet, dirty tables), I went back this week (had an udon jones) and am happy to report that Jimbo is back in the house. Fresh carpet, redone windows, new tables (I think?) and some nifty new menu items (bacon-wrapped grilled Big Island abalone, special tempura with shiitake mushrooms and asparagus) have done wonders. Of course, the udon was insanely slurpable. Go Jimbo! John Heckathorn of Honolulu Magazine buzzes four new and relatively new eateries in Waikiki. The verdict? Yard House, Holokai Grill, Atlantis all need some work. MAC 24/7 rocks out, a comfort diner that takes the Big City Diner / Hawaii comfort food concept to the next level. (Alas, you cannot read this story online until June 5 and even then, Honolulu

Magazine hides it behind a (albeit flimsy) subscription wall. i guess they don't really want Web exposure for one of their most popular categories.) Honolulu Weekly unleashes its 2007 Food & Drink Issue. A lot of this is kinda ho hum for people that live in Hawaii but its a decent primer for visitors seeking to eat well and eat local. Word to the HW folks. The Maui-grown cherimoyas on offer regularly at the KCC Farmer's market blow any the generic Chinatown offerings. Big Island Grinds omnivores visits the horrible looking Volcano House buffet. He likes it but was starving after camping overnight. Nuff said. I also ate this week at Tokkuri Tei, on Kapahulu Avenue. The food was, as always, great. It was lunch so I laid off the sake but the sushi was fresh and my agedashi tofu was world class. Many of my foodie friends love this place. Which totally explains why Tokkuri Tei gets the #317 ranking out of nearly 800 restaurants in Honolulu. Note to self. DO NOT TRUST TRIP ADVISOR FOOD REVIEWS. One last note. Roselani Ice Cream, the Maui family-run creamery that puts out some fine ice cream and has really stepped up the local ingredients, put out a new flavor this week -- aloha cherry truffle. That's the first new one in three years. Hawaii has a ton of great local ice cream but this is the one you are most likely to find in the supermarket freezers. The haupia (coconut custard) ice cream is truly divine.

Photo via [spullara / Flickr](#)

—ALEX, 05/25/07



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Comments

Tiffany said:

I'm looking for the receipe for HAUPIA COCONUT CUSTARD ICE CREAM. I need it for a Luau.

—08/11/07