

THE RESOURCE GUIDE TO OUR ISLAND

OAHU InsideOut

MAY+JUNE 2016



Rock Stars

Erin Smith and band members knock it out with a new CD

ON SACRED GROUND

Learn about an ancient fishing village at Keauhou

TOES IN THE SAND

Lava Lava Beach Club opens at Kaua'i Shores

AGRITOURISM

Maui farmers open their verdant fields to visitors

Hot-Pot Spots

Loyal hot-pot followers will sweat out the summer heat wave with bowls of steaming broth and good company.

Photos and text by Kristen Nemoto



Who would have thought that customers would line out of a door of a restaurant to cook their own food in a steel pot filled with boiling broth? It's a complete backwards approach to the luxury of going out to a restaurant, but the popularity of the Asian foodie craze is a rising

concept that's proven to be more than just a trend.

"People love to be interactive with each other," says Kim-Dung Nguyen, co-owner of the popular Hot Pot Heaven restaurant. "By cooking your own food, you're forced to put your phone down. You talk more with your friends

and family at the table. It's a great experience for everyone to enjoy."

Six years ago, Nguyen, along with her husband Jimmy Tran, started Hot Pot Heaven after she returned from a mission trip to Vietnam.

"There are so many hot pot restaurants in

Vietnam," Nguyen laughs. "We'd go after a long day of work. It's very comforting food and fills you up without being too greasy."

It was that inspiration that motivated her to bring it back to O'ahu. Although her friends and family called her "crazy,

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Continued from page 8 many many times” prior to opening her first restaurant — she was pre-med at the time, while her husband worked (and still works) as a full-time accountant — she went ahead and opened Hot Pot Heaven at the McCully Shopping Center.

With a second location now at the Pearl Kai Shopping Center, Nguyen is in awe of the success that she has created for herself, her family and the community. Hot Pot Heaven sponsors many charities throughout the year including an annual Thanksgiving meal for the homeless.

“It’s a good feeling knowing that your business is helping people come together,” Nguyen smiles. “We do what we can to make that happen.”

McCully Shopping Center, 1960 Kapiolani Blvd., 808.941.1115. Open daily from 11 a.m.



to 2 p.m. and 5 to 10 p.m. Pearl Kai Shopping Center, 98-199 Kamehameha Hwy., 808.485.8502. Open Monday through Thursday from 11 a.m. to 9 p.m. and Friday through Sunday from 11 a.m. to 10 p.m.

In addition to Hot Pot Heaven, here’s a list of some of our other favorite hot pot restaurants:

Sweet Home Café

The time limit is strictly 90 minutes and for good reason. During any day of the week, lines snake outside the door at Sweet Home Café. Opened in 2007 by Susend Chang, Sweet Home Café attracts a legion of loyal customers who appreciate the 14 different broth options,

thinly sliced meats, and dozens upon dozens of such refrigerated options as tofu, bamboo shoots, shrimp balls, vegetables and noodles. The end of the meal comes with a dessert bowl filled with almond tofu, coffee custard, lychee, tapioca pearls and jellies (which change frequently) over a mound of flavored shave ice. 2334 S. King St., 808.947.3707.

Little Sheep Mongolian Hot Pot

With more than 50 locations throughout the U.S., Canada, China and Japan, Little Sheep Mongolian Hot Pot may have something to brag about. Its signature “Yin and Yang” pot consists of a base of milky white broth made from beef and chicken bones, and another that throws in a kick of herbs and spices, such as black and white cardamom, dried longan, red dates, garlic and scallions. Ward Center, 1200 Ala Moana Blvd., second floor, 808.593.0055. www.littlesheephotpot.com

Ichiriki Japanese Nabe Restaurant

Although the “hot pot” style of cooking has been in existence throughout parts of Asia for over 1,000 years, you can start to notice the difference when you

venture from one regional Asian cuisine to the next. Japanese cuisine refers one version of the “hot pot” as “nabemono,” which translates to “cooking things in a pot.” Ichiriki specializes in this style of cooking, offering flavored stocks that range from yuzu (a citrus/soy sauce base), miso and tomato. 510 Pi’ikoi St., 808.589.2299; 98-150 Kaonohi St., #C-216, 808.484.2222; 46-047 Kamehameha Hwy., #14 & 15, 808.236.2299. www.ichirikinabe.com

Asuka Nabe + Shabu Shabu

This specialized nabe restaurant is inspired by the Asuka period of Japan (year 538 – 794). The dish was said to have been made by a monk who used milk, honey and miso as the broth base. Chef Hitoshi “Kenny” Ikeguchi has created a modern version of the broth by incorporating chicken and kombu seaweed. Customers can also try shabu shabu, which is similar to nabe cooking except patrons cook the raw items in boiling water (piece by piece) followed by a hefty dip into an assortment of flavored sauces. 3620 Waialae Ave., 808.735.6666. www.asukanabe.com*