

## Review

### TOWN RESTAURANT – WITH ALOHA ALWAYS

by **Edwina Dick**

“Local first, organic wherever possible, with Aloha always.” is chef Ed Kenney of Town Restaurant’s mantra – and to be able to taste this on a plate is pure pleasure.

Book a table inside, or out on the deck, take in the relaxed yet urbane ambience, and shrug off your tourist tag. Town is a restaurant which attracts neighbourhood locals, visitors in-the-know and increasingly, some of the USA’s biggest names in food.

Winning accolades for their rustic, yet delicately flavoured dishes, the Town kitchen crew match, season and cook to perfection free-range local meats, line-caught fish and locally farmed produce (including little known native variants and sea vegetables).

“We prepare our ingredients with an Italian sensibility. We just add a little oil and fresh herbs” says Ed, named by the White House food blog as “The First Lady’s Chef in Hawai’i”.

Keep a special eye-out for the house-cured salumi plate, the paipai (hand pounded taro root- once a staple in Hawai’i, it’s now very hard to come by), and the cocktails featuring local fruits, spices and syrup infusions.

Town is situated about an 8 minute cab ride north Waikiki, in Kaimuki. Open 7.30am-10:00pm on Monday to Saturday for breakfast, lunch and dinner. Evening bookings are a must.

— NINE —

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*New American*

More slacker chic than well heeled and a bit of a trek from Honolulu, it’s not to be missed as the new hot hang for foodies. Surfer-bald, full-sleeve tattooed and hipster dressing chef Ed Kenney takes pride in his charcuterie; all cured in-house from Hawaiian pork with great execution, finesse, and subtle but unique flavors. His mantra is meat; snout-to-tail specials or beef from the Big Island’s Kuahiwi Ranch that is grass-fed, grain finished and seared to perfection. But he also serves the rare fresh, hand-pounded poi and specialises in the odd overlooked ingredients from seaweeds to herbs and exotic leaves.

**3435 Waialae Ave, #104 Kaimuki**

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[www.townkaimuki.com](http://www.townkaimuki.com)



Chocolate peanut bombe-milk chocolate  
cremeux, salted peanut ice cream by Morimoto