

Crave

## California coast cuisine to get island infusion

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KAT WADE / SPECIAL TO THE STAR-ADVERTISER

Herringbone's whole-fish ceviche makes for a dramatic presentation.



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Chef Chad Horton presents his Pono Pork Chop.



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A replica whale skeleton hangs over the bar in the new restaurant.

A week from Wednesday, **Herringbone** becomes the newest restaurant operating on the Grand Lanai at the International Market Place, with its Southern California vibe, a replica beluga whale skeleton over the bar and dishes designed by celebrity chef Brian Malarkey.

The restaurant's "Fish Meats Field" concept emphasizes line-caught fish and local-where-possible seafood, meats and produce. Alongside Maine lobster, Herringbone plans to serve Kualoa Ranch oysters, among choices during what the restaurant calls "Oyster Hour," its version of happy hour.

Executive chef Chad Horton has lined up local farmers and purveyors, including Mari's Gardens, noted for its aquaponic and organic produce. A Mari's herb garden is part of the restaurant's decor, which includes large planter boxes suspended at varied levels to act as a sort of open wall at the front of the 7,211-square-foot restaurant. Mari's also is growing produce exclusively for the restaurant.

The restaurant's signature whole-fish ceviche is typically made with silvery Mediterranean sea bass with head and tail intact. Horton has sourced vibrant red onaga for the Waikiki location. The starring fish of the dish might change, depending on what's available at the fish auction each day.

Horton's double-cut Pono Pork Chop towers over kabocha prepared three ways and is another example of the Instagram-worthy plating at Herringbone. Each Herringbone location serves mushroom carbonara, but the Waikiki restaurant will serve it with udon made locally by Sun Noodle.

"We're staying true to California coastal cuisine, but we're going to use local products," said chef de cuisine Geno Bernardo.

Bernardo, part of the restaurant's opening team, gave some culinarians from Hawaii a chance to come home after working for the company in Las Vegas or elsewhere. They include chef Gary Tamashiro and "Ray Ray" Locquiao, executive sous-chef.

Ahi poke is served at other Herringbone locations, but won't be on the Waikiki menu. Restaurant officials didn't want to serve their style of poke in the place where the dish originated. "We just want to make sure that we're respecting the culture here," Horton said.

The restaurant seats 211, inside or on the terrace, which, like many restaurants on the Grand Lanai, can be covered or left open to the skies with the push of a button.

Malarkey will be in town for practice dinners before the public opening, said Rob Mora, marketing manager for Hakkasan Group, Herringbone's parent company.

Starting Aug. 2, Herringbone will open at 4 p.m. for Oyster Hour, with dinner through 10 p.m. After a few weeks it will open for lunch, and later for weekend brunch, Mora said.

Herringbone's eventual full schedule will be 11:30 a.m. to 10 p.m. Sundays through Thursdays and until 11 p.m. Fridays and Saturdays. Diners can expect to pay \$31 to \$50 per person.