

The small-space veggie garden **P. 37**

Sunset

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**EAT THIS
BURGER!**

*& more favorite
dishes from
top chefs*

*The
Epic* **FOOD
LOVER'S
GUIDE**

30 Best Recipes from the West

Chile-licious
"THE HATCH"
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LOS ANGELES

MEXICAN MARKETS

Shopping secrets
from a pro

THE NEW ROAST

Lamb recipes
for spring

FOODIE ROAD TRIP

Maul's best
mom-and-pops

1 MEET THE MALASADA
Start with a happily Hawaiian multicultural breakfast: Maui's best hot *malasadas* and Japan-meets-U.S. teriyaki Spam *musubi* at **Home Maid Bakery**, a half-century-old institution. Cheerful *tatus* (Hawaiian for "grandmas") in colorful floral aprons work the registers, and if the array of *manju* and *mochi* seems confusing, they'll happily help you figure it out. \$; 1005 Lower Main St., Wailuku; homemaidbakery.com



2 NOODLING AROUND
Each Hawaiian island has its favorite noodle palace. **Sam Sato's**, in business since 1933, is Maui's. The noodle-minded can order *saimin* or *chow fun*. But it would be criminal to overlook the pineapple turnovers. \$; 1750 Wili Pa Loop, Wailuku; 808/244-7124.



3 BEST OF THE FOOD TRUCKS
Hawaii had lunch wagons long before today's Mainland food truck craze. Two of the tastiest park at this harborside spot: **Geste Shrimp** (\$\$; gesteshrimp.com) cooks fresh shrimp four ways—Lemon Pepper is the star. **Kalama's Local Grinds** (\$; 808/264-4462) serves chicken *katsu* that locals consider the best on Maui. On Kahului Beach Rd. near Waihanepio Ave., Kahului.



HAWAII SENATOR MAZIE HIRONO GOES FOR HOME MAID BAKERY'S SHAVE ICE.



EDIBLE MAUI

BY BONNIE FRIEDMAN
PHOTOGRAPHS BY THOMAS J. STORY
MAP ILLUSTRATION BY WALTER C. BAUMANN

Noodle soup, pineapple turnovers, sweet strawberries, and sushi you'll never forget—this drive has more great food per mile than any other in Hawaii.

YOU'RE NOT IMAGINING IT: Island food tastes better. Maybe it's partly that you're in paradise, with blissful beaches and a 10,000-foot volcano. But ultimately, Maui's food stands on its own: warming *saimin*, fresh shrimp, strawberries grown high on the slopes of Haleakala. Our food lover's road trip concentrates on the spots where Maui locals love to eat. (And, because even the most ambitious diner can't eat all the time, we've added some places to savor island scenery.) The drive, which begins in Wailuku, then heads to Upcountry and back, totals only 50 miles. But with its tantalizing food, it may be the tastiest vacation day of your life.

ODOMETER

DISTANCE, WAILUKU-KULA-HA'IKU-RETURN

50 miles

AVERAGE MARCH HIGH IN KULA

70°

VARIETIES OF SUSHI ROLLS AT WAYNE'S SUSHI BAR

31

MAUI'S RANK, IN SIZE, AMONG HAWAIIAN ISLANDS

2

NUMBER OF YEARS SAM SATO'S NOODLE RESTAURANT HAS BEEN IN BUSINESS

80



4 FRESH FROM THE FIELD
Teena and Chauncy Menden of **Kula Country Farms** are the fourth generation farming these Haleakala slopes. While they're renowned for strawberries (and shakes and desserts made from them), don't pass up the fresh citrus and produce grown by Kula and other area farms. The mountainside view is a bonus. \$; on Kula Hwy., past milepost 73 and across from Rice Park, Kula; kulacountryfarmsmaui.com





5 TIME TO CAFFEINATE
Mountain bikers and local cowboys have been clinking coffee mugs at **Grandma's Coffee House** for 25 years. The Franco family grows their own beans and loads them in the 100-year-old roaster you'll see. Accompany your latte with some of Grandma's stellar baked goods—the sweet, chewy pineapple-coconut bars are worth the ride all by themselves. \$; 9232 Kula Hwy., Keokea; grandmascoffee.com

6 NO ORDINARY BURGER
Open the car windows: Those are elk burgers you smell, cooking on a kiawe wood-smoked grill. The only elk herd in Hawaii is raised here on 18,000-acre **'Ulupalakua Ranch** (on Kula Hwy., 5.2 miles past Grandma's; ulupalakuaranch.com). Chow down at the ranch store (\$), then cross the road to **Maui's Winery** (mauiwine.com) to sample pineapple wine—or try the more traditional Riesling-ish Upcountry Gold.



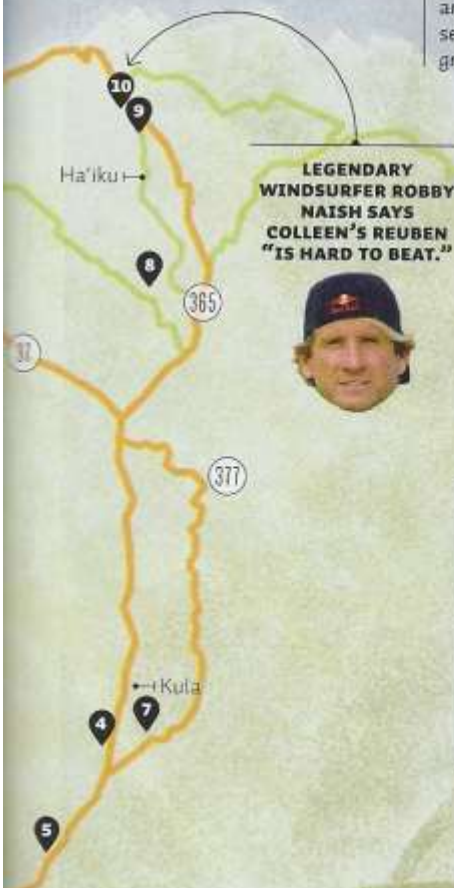
7 SPRING AWAKENING
In March and April, Upcountry Maui is a feast for eyes as well as taste buds. That periwinkle haze you experience on the drive through Kula is spring's annual explosion of jacaranda blossoms. For even more floral abundance, visit the 8-acre **Kula Botanical Garden**, which showcases orchids, proteas (above), and other subtropical blooms. \$10; 638 Kekaulike Ave., Kula; kula-botanicalgarden.com

8 DRINK IN THE CULTURE
Take a break from food for art and architecture at the **Hui No'eau Visual Arts Center**. Noted architect C.W. Dickey designed this imposing mansion, Kaluanui, in 1917 for Ethel Baldwin, wife of a wealthy sugarcane plantation manager. Now its rooms house works by contemporary Hawaiian artists. 2841 Baldwin Ave., Makawao; huinoeau.com



ON THE MAUI MENU

- CHICKEN KATSU** Japanese-style fried chicken
- CHOW FUN** Rice noodles with bits of meat and bean sprouts
- MALASADA** Fried, sugar-coated Portuguese doughnuts
- MANJU** Japanese confections filled with sweet bean paste
- MOCHI** Sweet Japanese cake made of glutinous rice flour
- ONO** Local fish with flaky, delicate flesh; also known as wahoo
- SAIMIN** Hawaiian noodle soup
- SPAM MUSUBI** Grilled Spam set on rice and wrapped in nori (dried seaweed)



LEGENDARY WINDSURFER ROBBY NAISH SAYS COLLEEN'S REUBEN 'IS HARD TO BEAT.'



9 SUSHI AND TUNES
It's hard to find. It occupies a rundown house with a funky screened-in porch. The service tends to run on island time. You won't care after you take your first bite at **Wayne's Sushi Bar**. Wayne's jokey menu names—Book 'Em Danno combines shrimp tempura, asparagus, and spicy aioli—grace what may be the best sushi rolls you've ever eaten. There's also karaoke ... up to you. \$\$; 824 Kokomo Rd., Ha'iku; waynessushi.com

10 ISLAND ELEGANT
The setting is nondescript strip mall. But the interior of **Colleen's at the Cannery** is light-filled and surprisingly elegant. And the Maui-sourced food is informal but sophisticated: mahimahi ceviche, shrimp and garlic linguine, plus superior burgers—local beef and local ono and ahi, all garnished with local organic greens. Good selection of Hawaiian beers too. \$\$; **Cannery Marketplace**, 810 Ha'iku Rd., Ha'iku; colleensinhaiku.com ■



INSIDER'S HAWAII
Our new guide to the best places to eat, stay, and play all over the Islands: sunset.com/hawaii