



## WHOA-HOO OAHU!

Although he travels most of the year, Roy Yamaguchi calls Oahu home—and who can blame him? Visit and see for yourself.

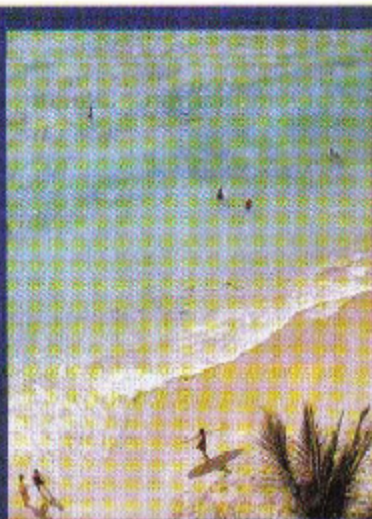
**EAT AT THE ORIGINAL ROY'S**—and taste Yamaguchi's famous blackened ahi tuna with soy-mustard butter. (6600 Kalanianaʻole Hwy., Honolulu, [roysrestaurant.com](http://roysrestaurant.com), 808-396-7697)

**SWIM WITH DOLPHINS** Wild Side Specialty Tours will take you on an ocean safari and show you how to swim alongside dolphins and snorkel with sea turtles. If you're lucky, you'll see a whale on the way. ([sailhawaii.com](http://sailhawaii.com), 808-306-7273; \$102 for a half-day trip)

**GET LOST** Much of the hit ABC drama *Lost* is shot on the island's secluded North Shore.

**PRETEND YOU'RE ROYALTY** The historic Sheraton Moana Surfrider hotel, built in 1901 on Waikiki Beach, hosts an elegant afternoon tea service every day on its Banyan Veranda overlooking the ocean. (2365 Kalakaua Ave., Honolulu, [moana-surfrider.com](http://moana-surfrider.com), 808-922-3111; doubles from \$350)

**CHOW DOWN WITH CELEBRITY CHEFS** The divey Side Street Inn is a late-night hangout for Hawaii's top chefs, including Yamaguchi and his pal Alan Wong. Stop in for serious local comfort food: sweet, tender short ribs, sizzling-hot pork chops and a mountain of fried rice dotted with bacon and Portuguese sausage. (1225 Hopaka St., Honolulu, 808-591-0253)



The beaches are the main attraction on Oahu, but many tourists also make time for shopping in Waikiki.



## Chawan Mushi

4 SERVINGS

PREP TIME 20 min

COOK TIME 45 min

*This savory Japanese custard is a Yamaguchi family favorite. You can substitute 2½ cups chicken broth for the dashi powder and water.*

- 3 teaspoons dashi no moto (instant dashi or fish-broth powder), available at Asian markets
- 1 teaspoon mirin (Japanese sweet rice wine)
- 1 teaspoon soy sauce
- 3 large eggs
- ¼ cup finely diced chicken thigh (about 1 large thigh)
- ¼ cup finely diced medium shrimp (about 2 ounces)
- ¼ cup finely diced shiitake mushroom caps
- 1 tablespoon snipped chives

1. Bring 2½ cups of water to a boil and stir in the dashi powder. Remove from the heat and add the mirin and soy sauce. In a medium bowl, lightly beat the eggs, then whisk in a few tablespoons of the dashi broth to warm the eggs. Whisk in the remaining broth, then strain the mixture.
2. Divide the chicken, shrimp, mushrooms and chives among 4 mugs. Top with the egg mixture (to almost fill the mugs), then cover each mug tightly with plastic wrap.
3. Place the mugs in the bottom of a large, deep saucepan with a tight-fitting lid. Pour water into the pan until it comes halfway up the sides of the mugs, then remove the mugs.
4. Bring the water to a boil, reduce the heat to low, return the mugs to the simmering water and cover the pot. Steam the custards until set, about 45 minutes. ▶