



## On the calendar

### June 7 at 9 a.m.

A Public Decision-Making Hearing will be held on the Launui project by Victoria Ward, Limited. The permit application is proposing to build a single tower, 486-unit residential, mixed-use condominium, located at the northwest corner of Ala Moana Boulevard and Ward Avenue, to the east of Ulana Ward Village.

### June 7

The next HCDA Board meetings will be held following the public hearing.

For more information on this public hearing, board meetings or about HCDA visit:

[dbedt.hawaii.gov/hcda](http://dbedt.hawaii.gov/hcda).

### June 7 & 13

The Proposed Kalaeloa Rules Administrative Draft Amendments will be presented to the HCDA Board on June 7, and then in a virtual community presentation on June 13. For more information visit <https://dbedt.hawaii.gov/hcda/kalaeloa-plan-and-rules/>.

## Comfort in a bowl

### Fresh milled Japanese rice in Kaka'ako

You may have tasted perfectly delicious rice while dining at the Halekulani or the Trump International Waikiki. If you haven't yet had the pleasure, you don't have to go to a five-star restaurant to taste among the highest quality Japanese rice. It's available to everyone, at a humble little unassuming shop in Kaka'ako, the Rice Factory at 955 Kawaiaha'o Street, that opened in 2016.

In Japan, rice is such an essential part of the food culture, the word *gohan*, which literally means cooked rice, also refers to a meal.

The quality of rice in Japan is so important the Japan Grain Inspection Association, tastes and ranks each brand annually, considering aroma, taste, and stickiness. The highest rating is a Special A.

Some of the varieties of rice at Kaka'ako's Rice Factory hold this high rating. Hokkaido Yumepirika is one of them. It is also the most popular rice at the rice factory, and the rice many local luxury hotels and restaurants serve.

This award-winning fluffy white rice is characterized by its soft texture and a sweetness that pairs perfectly with meat dishes. The unique sweetness expands as you dine, inviting a little more joy with each bite. Visually,



this rice has a brilliant shine to it. The indigenous people of Japan, the Ainu, call it *pirika*, beautiful.

This beautiful comforting pleasure is "milled" to order. Unlike other types of rice, that are milled. Japanese rice is milled using a polishing process. The polishing removes the bran and germ, resulting in a shorter rounded grain of rice. What makes the rice even tastier is that the raw rice is polished when you order it, which takes a few minutes, but makes all the difference.

I was told, the Japanese believe the freshly milled rice tastes best. It begins to deteriorate after milling and its nutritional value gradually declines, but freshly milled rice is packed with nutrients.

After purchasing rice, store in a securely sealed container to keep moisture out, and

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## Peruvian cuisine in Kaka'ako

### El Gallo serves gourmet Peruvian cuisine from a food truck

Peruvian Anticuchos is traditionally beef heart skewers. However, El Gallo has perfected their Anticuchos using regular beef. This specialty of marinated beef skewers is served with grilled corn, fried rice and potatoes. It is also the most popular dish on the food truck's menu. Pictured right.

Peru is well known for its seafood dishes, and El Gallo does a great job serving tasty seafood. Taking a spin off of the popular local deep fried imitation crab won tons, or crab Rangoons, the El Gallo version are packed with assorted seafood and offer the added texture of pieces of shrimp. They are simply - Onolicious!

This month's special is Chicharron de Calamar, marinated squid deep fried crispy and served with a side of salsa criolla and rocoto (hot) chili cream sauce. Pictured right.

Open 10 a.m. until 3 p.m. on Cooke Street near the Mother Waldron Park. Follow them on Instagram @elgallo.hawaii, or online at [elgallohawaii.com](http://elgallohawaii.com) for more information.







## Rice

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in a cool dry place. The Rice Factory staff suggests simply placing your rice in a bag, squeezing out the excess air, and storing in the refrigerator. This will extend the life of quality rice.

The very friendly staff will also teach you how to best prepare the rice you select. They say selection is a three step process: First select the variety of rice, second let them know the milling level you prefer, and then how many pounds of rice you want.

The popular Yumepirika is usually sold 100% milled, which is suggested for first time customers.

The second most popular is Koshihikari, grown in Minami Uonuma City, Niigata, Japan. Rice from this area is Special A ranked and considered among the finest Japanese rice.

Brown rice is not milled, and is rich with vitamins, minerals and dietary fiber. They suggest the naturally farmed Kamiakari grain from the Nagano Prefecture, Japan's first overseas export specialized farm. This very large grain rice has three times more rice germ. Crunchy in texture, it explodes with flavor – sweet, followed by savory rice flavor, and then umami.

There is also 50% and 70% milled rice. The higher the milling rate the closer it is to white rice.

Quick brown rice is 10% milled, yet has the same nutrients as brown rice, and you can soak it for a shorter time before cooking.

A rice cooker is recommended, but for a more traditional result the Rice Factory offers special clay rice pots made of Petalite, for use on fire stoves or in ovens.

**The Rice Factory: (808) 800-1520**  
Sunday 11 a.m. to 4 p.m. Tuesday closed.  
Monday, Wednesday, Thursday, Friday & Saturday from 11 a.m. to 6 p.m.

For your convenience, Rice Factory white or brown rice is also available at Nijiya Market.

## Looking for a few good people

### Kāko'o 'Ōiwi is hiring

#### 'Ōpū Nui Director

Kāko'o 'Ōiwi is recruiting an experienced Director to manage the 'Ōpū Nui kitchen and poi mill, the Ho'olauana washpack station, and the Hāpai Pū program, that teaches cultural agriculture practices.

#### Value Add Manager

Manages various projects and programs, oversees the facility and grounds, is a grant writer and manager, and participates in farm activities.

#### Hāpai Pū Apprentice

The Hāpai Pū Specialist will develop individuals in the area of 'ahupua'a management techniques unique to He'eia, and participate in various farm activities.

#### Farmer

Kāko'o 'Ōiwi is looking for a hard-working farmer to work with staff to ensure planting and production goals are achieved.

#### Conservation Specialist

This hands on specialist will work with other conservation staff to ensure planting, production, and harvest schedules for conservation species.



For job descriptions, an application and more information visit: <https://kakooiwi.org/jobs/> or email: [hiring@kakooiwi.org](mailto:hiring@kakooiwi.org).

Apply with a cover letter, application or resume to [hiring@kakooiwi.org](mailto:hiring@kakooiwi.org) or mail to:

Kāko'o 'Ōiwi  
Attn: Hiring Manager  
PO Box 5307  
Kāne'ohe, HI 96744

Kāko'o 'Ōiwi leases the 405-acre parcel (He'eia Community Development District), from the HCDA, to implement activities related to and supportive of cultural practices, agriculture, education, and natural-resource restoration and management.

Since 2010, Kāko'o 'Ōiwi has restored productivity to approximately six acres of lo'i kalo (irrigated terraces for the production of kalo), and has cleared an additional twenty acres for mala (dryland), diversified agriculture.