

Food & Drink

Pizza!

Getting a piece in Honolulu



MARTHA CHENG

California's got the upscale, eclectic toppings, from arugula to Peruvian blue potatoes. Chicago's got the deep dish, a solid brick of dough, cheese, sauce and toppings that pizza purists insist isn't even a pizza but a casserole. New York's got its thin crust, flat, wide slices that elicit more upskirt photos on New York foodie blogs than Britney Spears (pizza upskirt: the bottom of the crust). I haven't found a place in Honolulu that serves Chicago-style pizza, but a cursory tour of bars, bakeries and pizza joints in search of a good slice (or personal pan) of pizza turns up an eclectic assortment. Noticeably missing from a lot of places is our namesake, the Hawaiian, a combination of ham and pineapple, which in our adult life is probably considered as passe as Chuck E. Cheese.

Bar 35

Starting a pizza tour with Bar 35's pizza is like starting a sushi tour with a California roll. It's far from classic (where are the pools of grease?) but this pizza is familiar to me, having grown up with California cuisine sensibilities. This often means breaking down comfort foods like pizza, (over)analyzing each ingredient and throwing a gourmet and sometimes bizarre spin on it. At Bar 35, pepperoni becomes prosciutto. The standard doughy crust becomes exceedingly thin and crisp, almost cracker-like. Tomato sauce becomes a sweet chili sauce.

The pizzas here take you on a strange international culinary tour: from the Sweet Bangkok, which has lup cheong, sweet chili sauce and cilantro, to the Gyromatic, topped with lamb and beef gyro meat and tzatziki sauce, to the Deep Forest that

includes relatively staid ingredients like prosciutto and mushrooms. No matter which one you pick, the server will tell you it's her favorite, which I understand now doesn't have to be a lie.

The other thing that's great about Bar 35? Not the loud, dark, front room, but the provocatively-lit booths along the hallway where I can eat pungent herbs and onions to seduce my date, or the outside patio where I feel Euro-chic with my internationally influenced pizza served in a beer garden atmosphere.

*35 N. Hotel St., Mon-Fri
4PM-2AM, Sat 6PM-2AM, bar-
35hawaii.com, 537-3535*