O‘ahu is home to hundreds of ethnic restaurants — most heavily Asian, most of them small, inexpensive and family-run, and all with their regulars and passionate fans. We couldn’t possibly visit them all in a year, much less include them all in this guide. So this is just a selection, focused on offering as wide a range of cuisines as possible.

**Soul de Cuba Cafe**

O‘ahu’s first and only Cuban restaurant opened in 2006 to be greeted with an enthusiastic “Hola!” from transplants who already love cuisina Cubana, as well as those who have always wanted to try it. Grilled Cuban sandwiches, the panino of the Caribbean, are a big lunch draw. Simple black beans and rice or ropa viejas, the classic slow-simmered pot roast of Cuba, offer homey comfort. Try the charmingly named camarones bailando (dancing shrimp), marinated in a “Cubano-chinois sauce,” then sauteed. The guava-and-cheese-filled dessert empanadas alone are worth a visit. Inviting decor and great music complete the experience.

1121 Bethel St. 545-2822. Lunch: 11:30 a.m.-2 p.m. Tuesday-Friday. Dinner: 5:30-10 p.m. Tuesday-Saturday. Brunch: 11:30 a.m.-4 p.m. Sunday. Closed Monday. No liquor license; corkage fee $5 per person. Takeout available. Reservations for parties of six or more. VS, MC, AX, DS, JCB. No checks. $.

**Web site:** [www.souldecuba.com](http://www.souldecuba.com)

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**Legend:**

- **VS:** Visa
- **MC:** Mastercard
- **AX:** American Express
- **DC:** Diners Club
- **DS:** Discover Card
- $$$: Pricey; entrées mostly more than $17
- $$: Moderate; entrées $10-$16
- $: Budget-friendly; entrées mostly less than $10
- “Past ‘Ilima Award winner”
- “Cheap eats” restaurant
- “Local classic” eatery