



# BEST OF MAUI 2019



VANA PAIA

best new restaurant

93 Hana Hwy. #3 | Paia  
579-6002 | vanapaia.com

Tucked behind Paia Inn — a Bali-inspired Shangri La touched with Thai and Hawaiian elements — the main dining room of Vana opens up under the outstretched arms of a massive Hau tree.

The decor is a mix of elegant simplicity and innovative industrial — copper piping and patina blend effortlessly with monkey pod and delicate shell chandeliers that sing with the slightest kiss of wind.

Formerly Paia Inn Cafe at the Paia Inn on Hana Highway, the restaurant was re-branded by owners Michael and Sarah Baskin (who also own Paia Inn) as Vana last January and has already earned quite a reputation for its Hawaiian and Japanese inspired dishes served shared-

plate style.

“We don’t really have traditional entrees,” says Sarah. “It’s more of a tasting menu — a fun place to gather with friends where everybody orders and passes the plates around.”

Committed to quality, Vana works with local farmers, ranchers and fishermen to source the freshest ingredients for its menu items, which change daily depending on the season and chef specials.

“We’re trying to be a little bit different from everything else that’s out there,” explains Michael. “We don’t want to be like a resort or a traditional restaurant. We want to be something that’s more inspired, boutique and unique.”

Three distinctive dining spaces beckon. At the Chef’s

Table, watch executive chef Nick Gerstmar and lead fish master Sean Ikeda in action, or relax at the Jade Bar with delicious plates perfectly complemented by craft cocktails you won’t find anywhere else.

As for Vana’s first-year success, Michael admits that they still come in every morning thinking, ‘How can we make it better?’

“That’s really what drives us,” he explains.

HONORABLE MENTION

◆ Lineage  
3750 Wailea Alanui Dr.  
Wailea | 879-8800  
lineagemaiui.com

◆ ROCKsalt  
2605 Ka’anapali Pkwy.  
Lahaina | 661-0031  
rocksaltmaiui.com



MONA DE CRINIS photos



Clockwise from top left: Michael and Sarah Baskin stand in the open-air entrance to Vana • Shared-plates style allows you to sample myriad flavors and textures • You can watch chefs at work when you dine at the Chef’s Table.