

# Wong family celebrates 25 years of business

At a youthful 37 years old, Julia Wong has been in the restaurant business since her parents, Cowan and Faith Wong, opened the original On On more than two decades ago in Kapahulu.

In between bussing and serving tables, the charming Julia smiled and said, "I'm the faithful daughter."

Apparently, Julia is not alone when it comes to being loyal to On On at McCully, as evidenced by the number of guests whom her parents greeted by first name as they filed in for lunch this past Monday.

"We have a lot of steady customers," beamed Cowan Wong. "Some of them have been with us since the very beginning."

Which was 25 years ago, Faith Wong added as she hurried a plate of cake noodles to a loyal customer by the name of Al.

"Yes, we're all getting older," she said. "But we love this business, even with the long hours."

As On On at McCully celebrates its milestone 25th year anniversary this month, the Wongs said they still have the same menu, which features a lengthy 172-item list of dishes, from deep-fried squid (\$8.75) to mu shu pork (\$9.50) to the house-special

## On On at McCully

**Where:** 1110 McCully St.

**Call:** 946-8833

**Hours:** Daily from 10:30 a.m. to 9:30 p.m.

**Note:** Banquet facilities for up to 18 tables can be arranged. A private dining area is also available.

For its anniversary, the restaurant is giving away a free dessert during dinner. (Limited time offer.)

cake noodles (\$8.25).

Holding up a sheet of paper, Cowan Wong pointed to their newer seafood items, including black-mushroom-stuffed shrimp (\$13.95), deep-fried shrimp balls (\$13.95), steamed shrimp balls with scallops (\$14.95) and deep-fried stuffed king crab leg (\$5.95 for one).

"We're getting good responses from our customers," he said of the new seafood dishes. "So, they may become part of the regular menu."

While On On at McCully



The Wongs, including Cowan, Julia, Norman and Faith, from left, honor On On's 25th birthday this month.

chefs may be known for their various cake noodles, they also provide other traditional Cantonese- and Szechuan-style dishes, including their fiery peppery shrimp (\$8.95), shrimp with walnuts (\$9.95) and sweet-and-sour shrimp (\$8.95).

On the Northern Chinese-style culinary spectrum, guests can try the spicy pork with eggplant or broccoli (\$7.75), Kung

Pao chicken (\$8.50) and spicy shredded pork (\$7.75).

For Faith Wong, the shrimp with black bean sauce (\$10.75) is, hands down, her favorite dish.

"I could eat it every day," she said. "Our black bean sauce is just different from the others. And, I think it's a lot better."

In addition to the a la carte menu, an anniversary banquet

feast for 10 is available for \$218.

Menu highlights include abalone with black mushrooms, Peking duck with buns, deep-fried oysters, steamed sea bass and minute chicken cake noodles.

"I can't believe it has been 25 years," Cowan Wong said, shaking his head in disbelief and pointing to his scalp and adding, "Too many more years and I'll have no hair left."