

LA Unscripted | May 13th, 2022

From hotspots to hidden gems with lots of local flavor in between This is your guide to L A The unscripted Way from Ryla Restaurant and bar Creative Asian cuisine crafted with traditional French techniques We're celebrating Asian American Pacific Islander Heritage Month from this Hermosa beach escape I'm Danny Devin and consider me wild an lau culinary Congratulations to the Mr and Mrs married chefs behind Ryla Ray reviews Now let's dig in and find out how so cow's local surfing scene influenced This must try melded menu This is kind of the new California cuisine You know me being Japanese American my vision of California cuisine is this Ryla is just my first initial my middle initial with L A behind me You know I was born here right in the South Bay in Torrance Both my parents are first generation Japanese immigrants I've been you know surfing the beaches here since I was little I definitely get a lot of inspiration surfing I think surfing you know the restaurant business is really crazy So it's kind of like church for me One I use it to kind of just relax and get my thoughts together Definitely heightens you know my passion for seafood and working with things that are from the ocean just because I love being in So the Thai snapper has been grilled over Japanese charcoal It's a coconut broth Oh it's so good It's almost like green curry I can live on this I can eat this every day of my life Most of my culinary background has been doing French food for a long time I took a one year sabbatical to go back to Japan and kind of get in touch with my roots a little bit I guess I trained at some really nice Japanese Kaiseki restaurants in Kyoto where my mom is from Ray and I actually met in a restaurant as well That was probably 10 12 years ago already 10 years ago I grew up in Taiwan I'm half Taiwanese A lot of the food that we grew up eating had Japanese influences anyways I mean does that not look like just the most delicious bread you've ever seen And and it's milk bread What is milk bread So Hokkaido milk bread is a style of bread that that that's very very popular in Japan It's known for being extremely soft This is actually a spread that my mother used to There's a little bit of Tobiko which is fish roe cream cheese a little sour cream a little seaweed as chefs I think exposing people to amazing products being able to prepare in a way that they've never had to make people happy through food and expose somebody to something new Brings me a lot of joy Many in the Asian American Pacific Islander community say food is how families and friends communicate and show love and what is not to love about pancakes and even better souffle pancakes

These have gone viral Yeah actually just just for that Definitely uh a crowd pleaser on uh Instagram and Tik Tok I'm Paul Cow and Dana I dare you to come get jiggly with it and make these jiggly souffle pancakes We started out as a sandwich shop So serving lunch and dinner We're known for our spaghetti grilled cheese sandwich spaghetti mozzarella garlic bread on the outside That is they're so good So we said let's let's give brunch a shot Let's see if we can add our little bit of uh fine dining twist of things and and make it a little bit more refined I tend to always kind of look towards the Asian street food culture to kind of get ideas and see what kind of ideas I can kind of uh inspire some of our new dishes because they're actually like at the frontier of some of this stuff I started seeing all these Japanese souffle pancakes show up on my feet Um And then they were in Korea Indonesia Malaysia They are all over the place I I would see all these pages of these souffle pancakes But I didn't see them anywhere in the United States Let's get jiggly with it The most foreign ingredients to this thing Ok Egg whites and sugar And it's only egg whites Yep OK Then we whip up the egg whites and then we take the egg yolks and we make a batter out of that And then from here we combine the two and it's not as easy as you think I'm folding I'm folding I never fold anything I don't fold clothes I don't fold I like to do two scoops on top of each other And then from here the key part is to actually shape them which I kind of pat them down a little bit I'm even gonna put a little curl on the top of mine So this is our strawberry sauce OK Just strawberries cooked down with some sugar I like to make a little circle Oh my God It's so soft and fluffy That's the best part As a chef don't eat it You get one of those old moments because at the end of the day like if it doesn't taste good and it looks cool like you'll come one time but you gotta I want you to come back So as long as it tastes good and they enjoy it then I've done my job after this I swear to God you'll never be able to eat a regular pancake

The A API community encompasses more than 50 countries and territories and as we honor the history heritage and impact of the people and culture I encourage you to taste all of the diverse delights traditions and trends like this Next little dumpling So dumplings it comes in many types of dumplings We have the pot stickers the wonton in Paradise dynasty We have our speciality which is Xiaolong Pao So Xiaolong Pao is also known as the soup dumpling It is filled with meat and soup So we have the eight flavored Xiaolong Pao Um It's the first kind in the world Dumplings are dated ancient food dated back to 2000 years ago It has been declared a national treasure in Shanghai in 2006 We have about 100 and 30 restaurants in Asia This is our

first venture out of Asia to the US our first location in US in the South coast
Buzz Hey Dana it's time for you to work What do you mean work I thought I
was just getting to like eat the dumplings No you have to work for your food
What flavor are these This is the the outside is made of flour It has uh
precise 18 fs delicate thin skin created in Paradise dynasty So you pinch you
push and you poop At the same time How many years did he study to do this
Many years It takes about six months for a new trainee to learn how to do
this I can't even chew gum and walk much less Make 18 folds while I'm
pushing this in Speed is key here because they make everything fresh If I
worked here I swear to God everybody would starve because 18 folds is the
key Are you counting No you also got to count Look what I mean Look what
I I think I evacuated the whole kitchen Ok There are many ways of eating
this The main thing is to sip the broth out of the salon Pao Then you eat the
meat Wow that is delicious My favorite is the truffle Definitely truffle
flavored Oh my God That is so rich and delicious You know what's so funny
is it's one thing to sit down and have dumplings and appreciate them But
after you've been in the kitchen and you make them and you see what goes
into making them you appreciate them so much more Like every single one
now to me is like it's like a flower Every single one is different and they're
art to me and a scripted has just started to celebrate Asian American Pacific
Islander Heritage Month from Ryla We still have a lot of room for more and
so does my waistband So don't go anywhere The month of May marks Asian
American Pacific Islander Heritage Month and we are celebrating in
Hermosa Beach at Ryla restaurant and bar Welcome back to L A unscripted
everyone I'm Devin and loyal unscripted No I kind of fancy myself as a
talented taster with a very professional palate I just really like to eat but if
you have a taste test bring it on So I heard you love Asian ingredients So
we're gonna play a little game here and see if we can match up some of these
items with the items that we have here This is so fun We've never done this
before I feel like it's a game show This has got to be sesame paste Correct It's
almost like peanut butter you know Japanese people And uh in Taiwanese
culture they use a lot of white sesame paste OK That's seaweed OK Yep
Right That's right Nori another word for seaweed in Japanese Those are good
dark tart OK Hold on I have no idea So I'm gonna go this one Correct Yep
you are right Um Boss just means a pickled plum in Japanese Shiso is used a
lot in Japanese cuisine One it looks beautiful garnish in Japanese cuisine but
wise they're great in pastas They are great with um seafood items They are
great with actually the pork as well You know what I can identify from miles

away Our sponsor mcdonald's a special fries and now our Olivia De Bartoli gets a taste of how the Golden Arches became golden pillars especially in the A API community Southern California has one of the largest a API communities in the US Our sponsor mcdonald's not only recognizes that but supports through scholarships spotlights and more I am very proud to be an Asian mcdonald's owner operator and a woman at I started with mcdonald's when I was seven years old We have been working in the restaurant since we were young Children bussing the tables and greeting the guests And then I formerly started with mcdonald's at 16 years old working with my sister as my manager and I started in high school working as a crew member in one of my dad's restaurants in Chino Hills And we worked our way through the system becoming a shift manager crew trainer as well as a general manager and supervisor The Golden Arches means legacy to us Our dad started with mcdonald's over 49 years ago and we plan to continue moving the mcdonald's brand forward I started when I was 16.5 After two weeks I landed in the United States from Hong Kong I was living with my sister So my sister took me out for lunch and uh she told me that everyone in the United States have to work and pay for their own means So uh during lunch we at mcdonald's and uh we saw the now hiring sign and that's how we get started We support the a api community by fundraising for the causes that are important to us So this includes Asian scholarships for education RHC as well as supporting and uplifting our Asian communities by supporting their businesses We raise over \$1.2 million for the scholarship for the Asian students in Southern California So our family owns and operates 16 locations in the Inland Empire We have locations in Yorba Linda Corona Chino Hills Norco Rancho Cucamonga Fontana as well as Upland I had no idea this was a thing but mcdonald's has menu hacks So the beauty of the mcdonald's menu is you can customize it any way you want This is my personal favorite which is a crunchy double open the double cheeseburger And then we're gonna put the four piece nuggets on the burger Oh my goodness OK Totally finished And then last you're gonna drizzle the barbecue sauce on the top That's it And that's it Put the top b back on and hit your crunchy double My family has really achieved the American dream My dad came here when he was 16 This is my first job and hopefully it will be my last one and we were able to build a family legacy The most important part is they contribute back to how we grow up with the community As vice President Kamala Harris says the American dream belongs to all of us So cheers to that and to continuing our a api celebration from Rala more local delights and

destinations coming up I'll meet you at the bar kicked off a api month back in 1978 and we are so glad they did Cheers by Thank you very much and we were having such a good time spotlighting unique local Asian American Hidden Gems Like one of our signature cocktails here is Graham with cigarettes It is based on a penicillin because of the scotch I really wanted to get some type of tea into that and infuse it There is a really very smoky green tea it's called B tea So we marry that into the scotch and then make the penicillin in the SICU opera fused with Szechuan peppercorn another tasty mainstay street food And next time you take the T to Santa Monica make sure Kobe's is set in your GPS I designed this space to feel like you're sitting in your grandma's living room like a French Vietnamese grandma's house I think Kobe's is purely traditional Southeast Asian recipes and they are my favorite dishes that I've picked and brought over here The flavors are very true to their origin the more authentic the dish the better in my opinion And I want it to taste like it's come off a street car or Nasi Goreng which is our number one seller An Indonesian fried rice seasoned with a little bit of oyster sauce A little sweet soy There's a fried over easy egg on there in Australia We are very close to Southeast Asia My stepmom is Indonesian and I ended up spending a lot of my childhood there I speak Indonesian I just kind of fell in love with the cuisine and the earliest recollection I have is of the the beef rendang and I was only seven years old and she really wouldn't eat anything else Yeah she was very much I want the rendang from that moment That kind of started my obsession with curry during the pandemic I started Kobe's curry It was a pop up and it was just word of mouth and friends Initially it was curry from all regions around the world Kobe Santa Monica has been open since October 2021 But we were lucky enough to be introduced to Margaret and Manha Patel They have been in this space since 1972 So it used to be called DBA and it was purely Indian cuisine Then over COVID I guess they decided it was time to kind of you know change it up a bit and we got introduced to them Me myself I Vietnamese So we kind of tie in some Thai a lot of Vietnamese influences Kobe cooks with a lot of shrimp paste I cook with a lot of fish sauce So we kind of compliment each other This is our butter chicken This is probably our best seller I think Asian street food is just better They don't hold back It's bold I think with street food in Asia that's your go to place You've been going there for years you know how it is There's nothing better or more significant in an Asian family Then when you all sit down around the table all the foods on the table it's all family style We all share food and appreciate each other's presence Knowing the culinary

culture and facts behind foods can make your local tasty travels even more delicious Now want to guess what tickles my taste buds P donuts of course So for many years I've always wanted to make artwork about my family's Southeast Asian refugee experience But I feel that there's a lot of trauma and a lot of pain in that experience in history Hi my name is Feng Huen I'm a Los Angeles based artist and I'm here to reveal the stories behind my artwork on pink doughnut boxes So the show Doughnut Hole centers on the narrative of Cambodian Americans their journey and how they became American and remade their lives here Specifically these kids who are 2nd and 3rd generation kids grew up in donut shops where their families work or either owned these donut shops Pink is such a fun color right Like bubble gum pink It creates this happy lighthearted feeling But what I wanted to reveal in the work is the trauma and violence and deeper stories on why and how Cambodians even came to the United States In Cambodia Paul Pott the dictator instituted a genocide between 1975 and 1979 So during the seventies and the early eighties a lot of Cambodians fled Cambodia to come to the United States and Ted Moy was one of the first Cambodians to come to the United States It's a long story short Ted Roy bought his first doughnut shop saved enough money and bought another And eventually as more Cambodians were coming to the southern California area he would train them and give them jobs in donut shops and lease donut shops And so that started the trend of a lot of Cambodians owning or working in doughnut shops So I started with my father my mother myself and expanded to close family friends and then friends of friends And it just kind of grew from there And part of the process was I wanted to be respectful and honor the stories of these individuals and the fact that we're not all the same So this is my father He survived the genocide in Cambodia and he rode his bike across the border to Vietnam to seek asylum and my mother is the child of Chinese refugees So this drawing of me is based on a photograph when I was about one a little over one years old And you can see my father holding me up to face the camera behind my ID number as somebody who is of Southeast Asian descent I I feel that our stories are not represented enough And in fact most of the donut shops in California are mom and pop businesses owned by Cambodians It's not Yum Yums it's not Dunkin So this is Emily Tang and in the background You'll see her posing kind of laughing inside a donut case But she she shared a very impactful story with me She was about 10 or 11 and every day after school she would go to the doughnut shop and help out and then child services came and gave her parents a penalty and a fine and

cited them and said Children are not allowed to work here But a lot of these families cannot afford after school programs You know their Children came to the donut shop I think for many artists we always hope that the viewer finds something in the work that resonates with them even if our backgrounds are different And I love the fact that this body of work is here at self help graphics in Boyle Heights And over time I have found so many intersections in our histories So I really do hope that after looking at this exhibit people will see the pink doughnut box different that it's not just something that carries your morning treat but that you remember who made these doughnuts for you And as you celebrate api month think about George to take intend to live life not just exist We agree and make sure to let us know what you find The L A unscripted way We'll see you next time