



Chef Hyun Kim

Hyun Kim developed a deep appreciation for Korean cuisine growing up in Busan, Korea. Exposed to a variety of foods, she developed a lifelong passion for cooking. Starting her culinary career at 16, she moved from the dining room to the kitchen, training under acclaimed chef Park at age 18.

After studying Korean, Japanese, and International cuisines in Korea, she moved to Honolulu to pursue Culinary Arts at Kapiolani Community College. Additional training followed with stints at Chef Mavro, 53 by the Sea, Morimoto, Gokoku Sushi, Vintage Cave, and Trump International Hotel.

With a strong foundation in the culinary world, Kim opened the first O'Kims in 2016.