



NEWS RELEASE

FOR IMMEDIATE RELEASE

March 26, 2019

Media Contacts:

Dara Lum
The Kahala Hotel & Resort
dlum@kahalaresort.com
(808) 739-8854

Amy Higa
iQ 360 for Sun Noodle
ahiga@iq360inc.com
(808) 386-6790

THE KAHALA HOTEL & RESORT HOSTS FIRST EVER RAMEN AT THE BEACH EVENT WITH SUN NOODLE

HONOLULU – The Kahala Hotel & Resort has partnered with Sun Noodle to host Ramen at the Beach, a three-night culinary event featuring world-renowned Ramen restaurateur, Chef Shigetoshi Nakamura at the Plumeria Beach House.

Nakamura will serve his specialties – Torigara Shoyu Ramen and Steak Mazemen – as part of the Seafood Buffet at the oceanfront restaurant on April 5 and 6 from 5:30 to 10 p.m. The Buffets featuring Chef Nakamura's dishes are \$68 for adults and \$34 for children (ages 6-12).

Plumeria Beach House will also serve A la Carte Lunch and Dinner Sets featuring Nakamura's Torigara Shoyu Ramen or Steak Mazemen with a cold Mapo Tofu side dish starting Sunday, April 7 and ending with Lunch on Friday, April 12. The Lunch Set costs \$27 for Ramen or \$31 for Mazemen. The Dinner Set costs \$37 for Ramen or \$42 for Mazemen and includes a choice of Beer, Wine, Sake or Dessert. Nakamura will make his final appearance for a "Pop-Up" Dinner service on Sunday, April 7 from 5:30 to 9 p.m.

Reservations are required and the Ramen & Mazemen quantities are limited. To make reservations, please call The Kahala's Dining Reservations at (808) 739-8760.

"We are excited to partner with Sun Noodle, a local business with a long history of attention to quality and care," said Gerald Glennon, general manager of the Kahala Hotel & Resort. "Their partnerships with both local and international chefs help bridge the gap between cultures, cuisines and communities."

Originally from Japan, Nakamura made his American debut in 2009 in California with his restaurant Ramen California. He teamed up with Sun Noodle in 2013 to launch Ramen Lab, a craft ramen pop-up venue that hosts chefs from around the world. His restaurant, Nakamura NYC, opened in New York City in 2016 to critical acclaim and features traditional Japanese Ramen styles.

(more)

THE KAHALA HOTEL & RESORT HOSTS FIRST EVER RAMEN AT THE BEACH EVENT WITH SUN NOODLE

Page 2 of 2

“Ramen is for everyone, everywhere, even The Kahala’s Plumeria Beach House!” said Hisae Uki, vice president of marketing & communications for Sun Noodle. “Chef Nakamura’s creations bring the concept of craft Ramen to a whole new level and Sun Noodle is so pleased to bring the Ramen Lab concept from New York to Honolulu.”

Nakamura’s newest endeavor in New York, Niche, serves Mazemen, an experimental brothless noodle dish.

“Hawaii has a thriving Ramen culture and I’m really looking forward to bringing my Mazemen to the local community,” Nakamura said.

About The Kahala Hotel & Resort

The legendary Kahala Hotel & Resort is an oceanfront, destination luxury property known for its gracious Hawaiian hospitality. Located just minutes from Waikīkī, The Kahala offers an exclusive ambiance of a neighbor island experience. The Kahala has been Honolulu's social address for weddings and gatherings since its opening in 1964. World leaders, royalty, rock bands and Oscar winners call the 338-room resort their Hawaiian home-away-from-home. The Kahala is a member of The Leading Hotels of the World and Preferred Hotels & Resorts. The resort is home to *The Kahala Spa*, lush tropical gardens and a natural ocean-water lagoon with the hotel’s own resident dolphins cared for by *Dolphin Quest*. The Kahala also has five restaurants: *Plumeria Beach House*, *Seaside Grill*, *The Veranda*, *Arancino* and the award-winning *Hoku’s* restaurant.

Stay connected with The Kahala via www.kahalaresort.com, on Instagram at @kahala_resort or on Facebook at The Kahala Hotel & Resort and Twitter at @KahalaResort. Share your Kahala moment #AtTheKahala.

About Sun Noodle

Sun Noodle is the leading manufacturer of freshly made ramen and Asian noodle products in the United States. Renowned for its artisanal approach, Sun Noodle serves ramen-yas, restaurants, in-flight meal caterers, hotels and supermarkets with tailor-made ramen noodles, pre-cooked yakisoba, udon, Okinawa soba, saimin, Japanese soba, Wakana soba, gyoza skin and wonton skin, and offers more than 100 retail products at grocery stores and Asian markets across the U.S. Founded in 1981 by Hidehito Uki, the company’s current CEO, Sun Noodle operates factories in Honolulu, Hawaii; Los Angeles, California; and Carlstadt, New Jersey. For more information, please visit www.sunnoodle.com.

About Ramen Lab by Sun Noodle

Ramen Lab is a restaurant incubator and pop-up venue in New York City dedicated to promoting the concept of craft ramen and celebrating the creativity of ramen chefs around the world. Operated by Sun Noodle, manufacturer of fresh ramen noodles and Asian noodle products, Ramen Lab invites guest chefs to showcase their ramen creations during a month-long takeover of its kitchen and Tokyo-inspired ramen counter. Learn more at www.ramen-lab.com.

###