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THE KAHALA HOTEL & RESORT LAUNCHES “JAPAN’S FINEST CHEFS” EVENT SERIES

Elite chefs from Japan share world-class cuisine with Honolulu

HONOLULU — The Kahala Hotel & Resort will host three prestigious chefs for two weeks in September and October to kick off its Japan’s Finest Chefs Series, a showcase of culinary talent from Japan.

From Sept. 25–29, The Kahala welcomes Chef Kenji Imagawa, former head chef at the Embassy of Japan in the U.S. and Chef Masao Mori of Ashiya Baycourt Club, to share their culinary artistry with a special buffet dinner at Plumeria Beach House. Chef Imagawa, a master of classic Japanese cuisine, will offer an exquisite selection of sea bream, ahi, and kampachi sashimi, along with vegetable, prawn, fish, and eel tempura. His menu will also include beef shabu shabu. Specializing in Chinese cuisine, Chef Mori will offer his refined take on Hong Kong style pork, beef fried rice, stirred fried prawns with signature chili sauce, and an action station of BBQ shrimp and pork wonton noodle soup. All specials will be in addition to Plumeria Beach House favorites including, Hawaiian salt marinade and rosemary slow roast prime rib, Snow and Dungeness crab and miso butterfish.

The following week, from Oct. 2–6, Chef Kosuke Otsuka will showcase his French and Italian cuisine with a set six course menu at the award-winning Hoku’s restaurant. This menu includes sea urchin and fresh truffle along with salad style main lobster and prime tenderloin of angus beef. Chef Otsuka, who trained under French chef Jacques Borie and serves as sous chef at Ashiya Baycourt Club, will be the executive chef at The Kahala Yokohama when the hotel opens in Yokohama, Japan, in 2020.

“Japan is known for its appreciation of culinary artistry and superior attention to detail, with Japanese cuisine as well as other cuisines around the world,” said Kahala’s executive chef Wayne Hirabayashi. “Bringing these elite chefs to The Kahala will offer our visitors and guests an elevated dining experience they can’t find anywhere else in Hawaii. We’re looking forward to hosting more world-class chefs in the future through our Japan’s Finest Chefs Series.”



Japan's Finest Chefs Series

Japanese and Chinese Buffet at Plumeria Beach House

September 25–29

\$90 per person plus tax and gratuity

\$20 optional Chinese or Japanese beer pairing, or wine

Italian and French Course Dinner at Hoku's

October 2–6

\$200 per person plus tax and gratuity

\$55 optional wine pairing

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.

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