


THE KAHALA
HOTEL & RESORT
Honolulu, Hawaii

CHARTING A NEW COURSE AT HOKU'S



KAHALA, HAWAII – May 2, 2018 – **Hoku's** at The Kahala Hotel & Resort has undergone a multi-million dollar renovation with a brand-new restaurant and a tantalizing menu featuring global Hawaiian cuisine.

Textural elements, including bronze marble inlay, coconut shells and black granite offer vibrant stimulation for the senses. Custom-made light fixtures resemble the stars, *hoku*, and booths have been updated with curved partitions reminiscent of waves. With the installation of granite counters, a new salamander and fryer, retractable heat lamps and a spectacular combi oven, **Hoku's** kitchen also received a significant update. **Hoku's** design was done by a Japan-based firm that The Kahala's owners, ResortTrust Hawaii uses for the majority of its properties.

Hoku's menu has also been renewed. **Hoku's** Chef de Cuisine, Eric Oto is a fisherman, craftsman, farmer, planter and cultivator of soil and food. Oto's inspiration for his menu includes four distinct themes whose names are:

Lawai'a, "The Fisherman" – This first section in the new menu highlights seafood and is inspired by Chef Oto's passion as a fisherman. The Kona Kampachi Crudo with Aji Amarillo, Spicy Pineapple, Pear & Crispy Garlic is **Lawai'a's** signature dish.

Holo Kahiki, "The Voyager" – World exploration and the desire for adventure in faraway places are Chef Oto's inspirations for these dishes. Menu highlights are the Charred Spiced Octopus, Schezuan Oxtail Ragù Tagliatelle and Tea Smoked Veal Chop.

Mahi'ai, "The Farmer" – These dishes are a medley of **Hoku's** most beloved farm-to-table entrees and feature a modern twist on home-style classics. Each dish utilizes produce and ingredients from local farmers. **Mahi'ai** menu favorites are the Local Goat Cheese Duo with Surfing Goat & Hawaii Goat Dairy Cheeses, Roasted Beets, Pear, Avocado Mousse, Spicy Lilikoi and Pistachio and Chilled Carrot Soup with Ver Jus Foam, Pickled Watermelon Rind and Shaved Vegetables.

(more)

Kilo Hoku, "The Steersman" – This final section highlights Chef Oto's favorite dishes that tells a special story on his life and experiences. The Crispy Moi with Long Bean, Hamakua Alii Mushroom, Lemongrass Soy Vinaigrette and Dried Scallop-Nameko Mushroom Rice is **Hoku's** signature dish. The dish is inspired by the history and significance of Moi which is also Chef Oto's favorite fish. Moi was a very sacred and prized fish for the Hawaiian people, only *ali'i* was allowed to eat the fish and it was forbidden for commoners and women. Chef Oto prepares the Moi until it's perfectly crispy and it's served with mushrooms and long beans from the Big Island and topped with a delectable, Lemongrass Soy Vinaigrette, an Oto special family recipe.

The **Hoku's** renovations project took seven weeks to complete. The restaurant's new concept is modern fine dining with a relaxed and fun approach. For more information or to make a reservation, visit KahalaResort.com, call 808.739.8760 or email restaurants@kahalaresort.com.

Stay connected with **Hoku's** at [kahala_resort](https://www.instagram.com/kahala_resort) on Instagram, [@HokusRestaurant](https://www.instagram.com/HokusRestaurant) and [@KahalaResort](https://www.facebook.com/KahalaResort) on Facebook. Geotag **Hoku's** and share your **Hoku's** experience [#AtTheKahala](https://twitter.com/AtTheKahala) and [#Hokus](https://twitter.com/Hokus).

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 KahalaResort.com, on Instagram at [kahala_resort](https://www.instagram.com/kahala_resort) or on Facebook at The Kahala Hotel & Resort and Twitter at [@KahalaResort](https://www.facebook.com/KahalaResort). Share your Kahala moment [#AtTheKahala](https://twitter.com/AtTheKahala).

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