



HAWAII
RESTAURANT
ASSOCIATION'S



13TH ANNUAL

HALL OF

SEPTEMBER 23, 2019 SHERATON WAIKIKI

FAME



Hawaii's
Restaurant
Association

2019 Hall of Fame

Industry pioneers
who shaped Hawaii's
culinary scene

Chefs of Aloha

Ten local chefs.
Fourteen deserving
students. One great
cause.



WELCOME TO THE 13TH ANNUAL HAWAI'I RESTAURANT ASSOCIATION HALL OF FAME AND DINE AROUND!

The members and the board of directors so appreciate your support of tonight's event. The restaurant industry is the cornerstone of our economy and tonight we celebrate the accomplishments of a special group

of inductees who have made significant contributions. The influential chefs, managers, producers, restaurateurs, educators and pioneers we honor this year have left legacies for the next generations of industry professionals and diners.

Mahalo to this year's new and returning Chefs of Aloha. Each year, the variety of their most creative menu offerings featuring locally produced sustainable ingredients provides the culinary platform for the evening's festivities. We are so fortunate to have chefs with such talent, inspiration and most of all, generosity, grace our tables.

An event of this quality and magnitude would not be possible without the support of our Legacy, Elite, 5-Diamond and Premier sponsors, board members, honoree committee, Hall of Fame committee and so many individual volunteers. Thank you all for your donations, contributions and dedication.

Supah majah recognition for tonight's event is due to the HRA's new executive director, Sheryl Matsuoka, and her team for their leadership and coordination. They've been busy with a whirlwind year of exciting events and most notably our new relationships with the Hotel Lodging and Tourism Association and Star Events Hawai'i Hotel & Restaurant Show.

Please, enjoy the cuisine, entertainment, camaraderie and, most of all, join us in recognizing the accomplishments and contributions of the Hawai'i Restaurant Association's 2019 Hall of Fame honorees.

Aloha,

Tom Jones

Tom Jones
Chairman 2019-2020

Save the Date!

The Hawai'i Hotel & Restaurant Show is April 15 and 16, 2020 at the Hawai'i Convention Center. Booth registration is open now at hawaiihotelandrestaurantshow.com.

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PUBLISHER
Alyson Helwagen

**ASSOCIATE PUBLISHER/
ADVERTISING DIRECTOR**
Donna Kodama-Yee

PROJECT DIRECTOR
Christi Young

CREATIVE DIRECTOR
James Nakamura

SECTION ART DIRECTOR
Shelley Shiroma

LOCATION SPONSOR.



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Hawai'i Restaurant Association

THERE ARE MORE THAN 3,500 RESTAURANTS AND FOOD SERVICE PLACES IN HAWAI'I, employing more than 82,000 people. The Hawai'i Restaurant Association is a nonprofit that works with the National Restaurant Association and the National Restaurant Association Educational Foundation to represent, educate and promote the restaurant, food service, hospitality and tourism industries in the Islands.

HRA provides access to the support and resources that industry professionals need to maintain thriving businesses and serve as contributing members of our unique and diverse community here in Hawai'i.

MEMBER BENEFITS INCLUDE:

- Special discounts
- Preferred health care pricing
- Networking opportunities
- Legislative lobbying on current issues and concerns
- Industry updates
- Industry resources and information
- Education and employee development

The HRA is governed by a regional representative board of directors. Board members serve two- or three-year terms.

JOIN US!

HRA MEMBERSHIP IS AVAILABLE IN THREE LEVELS:

- **INDIVIDUAL**—Intended for a person working in the food-service industry
 - **ALLIED MEMBER**—Businesses that deal with a product or service that is used in any food-and-beverage operation, or any hotel without food service.
 - **MEMBERSHIP**—Rates vary depending on number of employees.
- Submit your application at hawaiirestaurant.org or contact **Sheryl Matsuoka, (808) 944-9105, info@hawaiirestaurant.org**



Congratulations to all the inductees to the 13th Annual Hawai'i Restaurant Association Hall of Fame.

CHARLENE "CHARLIE" GOODNESS
Maile Restaurant

MILES ICHINOSE
McDonald's Franchisee

PETER KIM
Yummy Restaurant Group and
The Signature Prime Steak & Seafood

DK KODAMA
D.K. Steakhouse, Sansei Seafood Restaurant
& Sushi Bar and Vino

DEAN OKIMOTO
Hawaii Agriculture Foundation



FELIX TAI
Pounders Restaurant

WALLY TAKARA
Cavalier's Restaurant

STEVE UEDA
Suisan Foodservice

ERIC VON PLATEN LUDER
Huggo's

HAWAI'I
RESTAURANT
ASSOCIATION'S

13TH ANNUAL

HALL OF FAME

THEY ARE PIONEERS, CHAMPIONS, MENTORS AND RISING STARS OF HAWAI'I'S DYNAMIC AND EVER-CHANGING FOOD INDUSTRY. Every year, the Hawai'i Restaurant Association's Hall of Fame inductees are welcomed with an induction ceremony honoring their contributions.

HRA's inaugural inductees were announced in 2007 as part of the association's 60th anniversary. Since then, the stories of the men and women who have transformed the way we all eat have continued to inspire us. This year, nine more inductees will take their places of honor including a third-generation farmer who grew into a leader of the local food scene, a 112-year-old bayfront business that started as a fishermen's co-op, a Kaimuki girl who rose from bell clerk to lead one of Hawai'i's most starstruck restaurants and a former football player who turned his family's single takeout restaurant into an empire. We welcome them all.

HALL OF FAME INDUCTEE

Peter Kim

FOUNDER, YUMMY RESTAURANT GROUP

PETER KIM WAS ONLY SUPPOSED TO BE IN THE RESTAURANT BUSINESS FOR SIX MONTHS. In 1986, while waiting for his assignment as a Treasury Department special agent, he agreed to help his family open Yummy Korean Bar-B-Q in Hawai'i Kai. Six months, he had said. But even in that short period, he opened two more locations of the Korean takeout concept, a relatively novel idea at the time. "Yummy is among the chains that taught us about Korean food," wrote the Star-Advertiser in 2001.

By then, Kim was all in: "If you're going to do it, you're gonna give your 100% and you're going to open multiple stores. That's how you become successful." Now, more than three decades later, he has 17 locations of fast casual outlets including Yummy, Chow Mein Express, Lahaina Chicken Co., as well as the midrange Umamiya Shabu Shabu and high-end The Signature Prime Steak & Seafood. In 2008, he bought Liliha Bakery and has since rolled out two more locations of the beloved institution.

With so many restaurants, it's easy to overlook some of the ideas that didn't work, like Taco King or Bear's Drive-Inn, named after one of Kim's college football coaches, the legendary Paul "Bear" Bryant. "I have failed in a few concepts," he says. "There's no shame about it. But you learn from the mistakes. You kind of move forward and add a little experience to the next one you do."

Kim credits football for his philosophy. A Kaiser High graduate, he left a football scholarship at UH for the University of Alabama and a shot at winning a national championship. Alabama didn't win the championship while he was there, but Kim says, "football gave me a significant influence to not give up. The coaches that I played for—Ron Lee, Dick Tomey, Bryant—they taught me how to overcome these tough situations. The bottom line is to be transparent and you don't give up and good things will happen."



HALL OF FAME INDUCTEE

D.K. Kodama

CHEF/OWNER, DK RESTAURANTS



DAVE “D.K.” KODAMA IS ALWAYS SMILING. It could have something to do with the dozens of awards his restaurants have racked up over more than two decades in the industry. Or the professional accolades he’s earned as chef and owner of DK Restaurants. But it doesn’t.

“It’s something I got from my mom. [She] always took pride when people left her table happy,” says Kodama, or D.K. to friends and close confidants (he says D.K. stands for “don’t know”). “That’s what I always want to feel, too. And as a chef, I get to eat what I like when I cook it myself!”

Born and raised in ‘Aiea, Kodama, who says he’s “over 60,” opened his first Sansei Seafood Restaurant & Sushi Bar in the

spring of 1996 in Kapalua, Maui. (*Sansei* means third-generation in Japanese, a nod to his background.) He had recently returned home from the Mainland and found a niche on the Valley Isle. It was an instant hit.

But Kodama wasn’t always on the culinary path. He initially followed in his father’s footsteps, majoring in civil engineering at the University of Hawai‘i. But as he puts it, the “culinary bug bit” and he was off to the Mainland in 1979 to pursue culinary studies. An avid traveler, he spent three years in Seattle and a decade in Aspen, and visited Mexico and the Caribbean.

Fast forward 23 years and Kodama’s passion for food and joy in his work have only grown, along with his businesses. Kodama’s DK Restaurants now comprises four Sansei Seafood Restaurant & Sushi

Bars—two on Maui, one on the Big Island and one in Waikīkī—as well as d.k. Steak House and Vino Italian Tapas and Wine Bar, both on O‘ahu. His restaurants have been recognized several times in HONOLULU Magazine’s Hale ‘Aina Awards and Best of Honolulu lists. In January 2004, Kodama released a cookbook entitled *D.K.’s Sushi Chronicles from Hawai‘i: Recipes from Sansei Seafood Restaurant & Sushi Bar*.

When not cooking, he enjoys spending time with his wife, Lori, and their three kids: Brie Ann, Chev and Cashel Bleu. He likes to point out that, yes, they all have cheese-y names (inspiration from a trip to Europe’s incredible fromageries). And yes, it was on purpose.

LEGACY

Suisan Food Service

HILO’S SUISAN IS FAMOUS FOR ITS BAY-FRONT FISH MARKET, trademark sign and decades of supplying food to the Hawai‘i Island community. What began in 1907 as a cooperative venture of fishermen and fish peddlers who emigrated from Japan has grown into the Big Island’s leading fish market and food distributor.

President and CEO Steve Ueda says the founders of the family company were striving to make life a little easier by banding together, little suspecting the business would be thriving more than a century later.

Over the decades, the company weathered many hardships, wartime discrimination, a devastating tsunami, a fire.

As the eighth president of the 112-year-old food distribution company, Ueda learned the business inside and out. He’s the grandson of Rex Matsuno, the longtime president, CEO and chairman of the board. Ueda grew

up in Honolulu, visiting Hilo mostly during summer vacations. He earned a degree in mechanical engineering in the 1990s and worked on the Mainland and in the United Kingdom before returning to the Islands from Los Angeles in 2007 to join the family business.

“That was a real learning process for me,” Ueda says. “I used to be kind of critical: How come we don’t have a written policy? Over time I came to appreciate the knowledge and the longtime employees and the relationships they had built and the knowledge they brought.”

While the engineer had learned to rely on formulas, data and reports, Ueda says he found longtime employees could detect problems “without even seeing some complicated detailed spreadsheet analysis.” After 10 years at Suisan, working in various roles, he took over as president as annual sales rose to \$80 million with 154 employees.

The company continues to survive by

changing with the times. Ueda’s grandfather had “an amazing knack for getting people to buy in”—and it showed when the company started selling frozen chicken, back when fresh chicken was plentiful. “If you can’t sell ‘em, we’ll cook ‘em all up and have a big party,” he told dubious store owners. The company experienced another spurt in the 1980s with the growth of luxury hotels on the Kohala Coast, Ueda says.

While Suisan will always be synonymous with seafood, the business continues to grow in different directions. Ueda credits the farm-to-table movement and the popularity of poke for a recent surge: “The creation of the poke bowl and making it an entrée has just really increased the popularity of fish.”

Now, he looks ahead. “We have to go on values and what is the right thing for the company and the culture and our community,” he says.



ACTIVE RESTAURATEUR

Miles Ichinose

MCDONALD'S FRANCHISEE

MILES ICHINOSE ENTERS THE HAWAII RESTAURANT ASSOCIATION'S HALL OF FAME as a true

McDonald's one-percenter: a recipient of both the McDonald's President's Award, only given to the top 1% of employees, and Golden Arches Award, given to the top 1% of owner operators in the world. It's an impressive recognition for a man who worked his way from McDonald's employee to owner of five Hawaii'i locations.

His career path was not set from the start. The Kalani High graduate earned a bachelor's in business administration at the University of Hawaii'i Mānoa, served in the army as first lieutenant, which is often the stepping-stone of a military career, and then became an analyst for the City and County of Honolulu.

But there was also evidence that Ichinose was a risk-taker with an eye for the food business. One of his first jobs was as a waiter at the old Halekulani Hotel. One of his last jobs before joining McDonald's was starting up his own international import/export business.

In 1971, he started as an assistant manager at the first McDonald's in Hawaii'i in Ala Moana Center. Over the next two years, he worked at various locations, including Kona, and was promoted to manager of McDonald's in Pālolo then Ala Moana. In time he would become area supervisor and then operations manager for McDonald's of Hawaii'i, which also included Guam. After 12 years he went out on his own with his first franchise, in Waipahu. This led to acquiring the McDonald's franchises in 'Ewa Beach, Mānoa Marketplace, Waipahu, Waipi'o Gentry and Walmart Kunia.

Ichinose kept the bigger picture in mind for the McDonald's family, too, serving as president of the Golden Arches Merchants Association (responsible for marketing and public relations in Hawaii'i) and chairman of the Hawaii'i Regional Leadership Council, a group composed of owners and company leaders. Eventually he would sit on the McDonald's national leadership council.

In keeping with the company's investment in communities, Ichinose has been a leader in



local charities and civic organizations. A board member of the Ronald McDonald House, he's served as president of West Pearl Harbor Rotary Club and the Waipahu Business Association, and as board member for the Boys and Girls Club of 'Ewa Beach, among others. He founded Hug Mr. Bears, a support group for children and families. A supporter of the robotics program in Waipahu High, Ichinose has received the state's Jefferson Award for outstanding volunteerism in the community and the Ronald Award from McDonald's for outstanding community service and restaurant operations.

Accompanying Ichinose on his journey to induction into the Hawaii'i Restaurant Association's Hall of Fame has been his wife, Barbara; their three daughters Keiko, Angela and April; and now granddaughters Bella and Samantha.

ACTIVE RESTAURATEUR

Eric von Platen Luder

PRESIDENT, LUANA HOSPITALITY GROUP

ERIC VON PLATEN LUDER WAS ONLY 11 YEARS OLD WHEN HE BEGAN WORKING AS A BUSBOY AT HUGGO'S,

the oceanfront restaurant opened by his parents, Hugo and Shirley von Platen Luder, in Kailua-Kona in 1969. In 1981, he purchased the restaurant.

After earning a bachelor's degree in business administration from Southern Methodist University in Texas in 1979, von Platen Luder returned home. Under the Olu Kai corporation, he and his father own Huggo's; von Platen Luder is president. Now, under the Luana Hospitality Group, he and his husband, Scott Dodd, are equal partners of Huggo's On the Rocks, a more casual spot with live music next to Huggo's original location; Paradise Gourmet Catering, known for upscale weddings; and two locations of Lava Lava Beach Club, one on the Big Island and one on Kaua'i.

Huggo's, so-called because of dad Hugo's high school nickname, has been known for its teriyaki steak and fresh seafood and produce from local fishermen and farmers since the von Platen Luders first started the restaurant. Over the past 50 years, the place has evolved; the hBar is a recent addition: lounge seating with craft cocktails and pūpū. At Huggo's, guests can enjoy both breakfast and dinner, large portions and a view that can't be beat.

The Luana Hospitality Group supports many local charities and nonprofits, such as the Hawaii'i Island Humane Society, Hawaii'i Island HIV/AIDS Foundation, Kona Hospital Foundation, Family Support Hawaii'i and The Neighborhood Place of Kona. Huggo's Wahine Fishing Tournament has raised a total of \$200,000 for charity and will celebrate its 25th anniversary next year. Von Platen Luder himself is active in the community, serving as president of the Kona-Kohala Chamber of Commerce for three terms, from 2003 to 2006.

Now 61, von Platen Luder isn't slowing down. In fact, stay tuned for Luana Hospitality Group's next venture, Kai Eats+Drinks, opening in 2020.



PIONEER

Charlie Goodness



GROWING UP, CHARLENE “CHARLIE” GOODNESS was simply known as one of the six Goodness sisters in Kaimukī. She joined her sisters in babysitting the neighborhood kids, worked two summers at the Libby Pineapple Cannery (“Which taught me the value of an education,” she says), graduated from Star of the Sea and went on to the University of Hawai‘i. She didn’t have a plan for what came next, until she bumped into friends on campus who were walking with Edward Barnet, the first dean of the Travel & Industry Management School.

As part of the TIM program, students had to take on five 200-hour internships. In 1968, Goodness interned at the Kāhala Hilton as its first bell clerk. Next, she became one of the first waitresses at the hotel’s Hukilau restaurant, where she recalls wearing sarongs and pulling out barrels of fish to toss into nets as the catch guests would later “pull in.” She switched to working banquets then joined the wait help at Maile Restaurant. Goodness worked her way up to sommelier and then manager, all before graduating from college.

“They used to call Kāhala Hilton Kahalywood,” she says, “It was true. Sammy Davis Jr., *Hawai‘i Five-0*’s Jack

Lord used to come over a lot, Johnny Cash, Rod Stewart, Michael Landon. But just the people who came year after year from the East Coast, California just to be in Hawai‘i for the holidays, and the local people—they were wonderful.”

Her focus on guest satisfaction inspired her team. Chuck Furuya worked as a sommelier at the Maile Room (in a later newspaper article he named Goodness as one of his biggest influences). Goodness also spoke to college and high school classes about life in the industry.

After 16 years, she moved to Fiji to work as the food and beverage director in former Kāhala general manager Bob Burns’ hotel. She stayed for 13 years, then took on the same role at the Mauna Kea Beach Hotel on the Big Island. She traveled to properties on Maui, Kaua‘i and even in Chiang Mai, Thailand, where she wrote a hotel training manual, before finally retiring in 2002.

Now 77, Goodness lives in Kamuela on the Big Island and finally has time to golf, a pastime she picked up from her dad. She volunteers at the nearby hospice, library and during every election, but still plans to travel back to Fiji and Chiang Mai to see old friends.



Goodness in a 1978 ad in HONOLULU Magazine.

PIONEER

Wallace Takara

HE PREFERRED TO BE CALLED WALLY. BUT FOR DECADES, diners in some of Hawai‘i’s best restaurants called Wallace K. Takara chef.

He was born in Hakalau on the Big Island in 1920, the eldest of four kids. His parents, who emigrated from Okinawa, worked on sugar plantations until they moved to O‘ahu.

Takara was only 13 when his life in kitchens began.

According to a 2002 University of Hawai‘i interview, Takara left school and started working at Kaimukī Inn. Then one day he saw his cousin, a cook at the Royal Hawaiian Hotel, impressively dressed in his white starched uniform

complete with neckerchief and chef hat. He knew what he wanted to do, and in 1937 Takara’s opportunity arrived: His cousin asked him if he was interested in an assistant chef’s job that had just opened up at the hotel. The 17-year-old immediately answered yes.

Takara stayed at the Royal Hawaiian until Dec. 7, 1941. The morning Japanese planes bombed O‘ahu, he went to work. When he returned home, someone was waiting for him. “Two [military police] soldiers was in the yard waiting and they ask me if I was Wally,” he told the UH interviewer. “Told me to get in the car, took me to Hickam Field, all the building was bombed. . . . The officer told me: ‘Tomorrow we’re going to open field kitchen. You are going to be the head cook because all the cooks and the kitchen helpers died.’” He ate a ham-and-cheese sandwich for dinner that night and slept in a bomb shelter, then, along with six other local cooks, began cooking as many as 4,000 meals a day.

When the war ended, Takara returned to the Royal Hawaiian as a sauce cook for another six years. He went on to become the chef at Queen’s Surf, Don the Beachcomber and The Pacific Club.

In 1956, at the age of 36, he decided to expand his skills by moving to the Mainland. He worked at the Ram’s Restaurant in Los Angeles, at the intersection of Wilshire Boulevard and Fairfax Avenue. Next, he worked at one of the largest Elks Clubs in America in Madison, Wisconsin, then as a breakfast cook in Chicago followed by a stint at Fisherman’s Wharf in San Francisco.

Many in Honolulu especially remember Takara as the chef of Cavalier Restaurant on Kapi‘olani Boulevard. He guided the fine dining menu, which featured everything from oysters Rockefeller to rack of lamb, from 1969 until Cavalier’s closing in the ‘80s. Then, he cooked for Japan Airlines and retired as a consultant with the Pacific Club.



LOCAL CHAMPION

Dean Okimoto



AFTER TORRENTIAL RAINS DEVASTATED NALO FARMS LAST YEAR, Dean Okimoto had to pivot. In December, he closed his third-generation 14-acre Waimānalo farm, which had specialized in salad greens, micro-greens, herbs and other produce, supplying about 80 restaurants and a few grocery stores.

These days, Okimoto still keeps busy. He is helping Tamura's Market with its poke department as a consultant and creating some pickled items for its stores. He's also been helping a hemp company grow its market in the Islands and is still involved in the local agriculture and fertilizer industries.

Raised on the farm, Okimoto, 64, reveres the land. He remembers when his father, a 100th Infantry Battalion veteran who met his mom while he was recovering in a San Francisco hospital, grew daikon, papaya, guava, green onions and American parsley. After graduating from 'Iolani School, Okimoto moved to California and studied political science at the University of Redlands.

He started farming in 1983; Roy Yamaguchi approached him just two years later, encouraging him to grow greens (the farm was already producing herbs for some restaurants). As a leader in the local food scene, Okimoto, who has served as president of the Hawai'i Farm Bureau Federation, also helped start the popular Kapi'olani Community College Farmers

Market, inspired by the quality produce and greens he saw at markets in San Francisco.

He still enjoys farming and likes to grow *kai choi* (mustard cabbage) for tsukemono, thyme for his beloved herb sherry chicken and garlic chives to put on steak for grilling.

"The best part of this industry is changing the culture, to where now, people look for our local products on menus and realize that we provide some unique, great quality products," he says. "I continue to do it because it's always been my passion to promote our local producers ... who make a difference to our locals and visitors."

LOCAL CHAMPION

Felix Tai

EXECUTIVE CHEF, POLYNESIAN CULTURAL CENTER'S POUNDERS RESTAURANT

NO KITCHEN WAS EVER TOO SMALL FOR CHEF FELIX TAI. At 6, he and his friends opened their first "pop-up restaurant" for their neighborhood, emulating the traditions and lessons he'd learned from his mother. Growing up in Kuala Lumpur, Malaysia, Tai and his parents were regulars at local farmers and fish markets, with their colorful displays of fresh harvests and catches of the day. Everything his mother cooked for the family came from those markets.

Trained in classic French cuisine, Tai, 32, adds his Southeast Asian flair as executive chef at the Polynesian Cultural Center's Pounder Restaurant in the Hukilau Marketplace. He made his way to the Islands about a decade ago, to attend Brigham Young University in Lā'ie. He met his wife and the couple moved to the Mainland, but returned in 2014 to start a food truck business. After a year, they were set to leave again but stayed when Tai was offered a job at PCC.



A champion of local ingredients, Tai enjoys working with the farmers, fishermen and ranchers who supply most of the fresh produce and meat used in his kitchen. He envisions Pounders as a place his staff



and everyone who visits can call home. "We spend more time with each other than we do with our own families," he says. "So, when you think of home, what do you look for? A happy heart and a full belly! It's as simple as that."

He recently hosted a lū'au during the NFL draft in Philadelphia and showcased his work on the popular Food Network show, *Cooks vs. Cons.* (He was cast in an-

other episode in August but couldn't reveal too much about what he'd be doing.)

"I personally think I fell in love with food ever since I was in my mother's womb," he says. "The only reason I'm still in the kitchen and will always be in the kitchen is genuinely my passion. Food is love. So, to me the best part of it all is being the person who brings that love through food."

Chefs of Tomorrow

A NEW HRA PROGRAM IS FIRING UP FUTURE GENERATIONS OF CHEFS EARLIER THAN EVER.



MATH, READING, WRITING, BRUNOISE AND SAUTE. Hundreds of Hawai'i students are adding a dash of cooking skills to their schoolwork, thanks to the Hawai'i Restaurant Association's Educational Foundation.

In 2017, the 501(c)(3) nonprofit introduced ProStart to local high schools, a culinary and management training program designed to inspire and motivate kids to join the restaurant industry. Today, the two-year ProStart curriculum is at a dozen public schools, ranging from Kohala High School on the Big Island to Castle High School on O'ahu, allowing students across the state to chop, cook and bake their way toward paid internships and the nationally recognized ProStart Certificate of Achievement, which can open the door for scholarships and college credits.

"Hawai'i's food service industry has been struggling for years to recruit and retain a quality workforce to service our hospitality industry," says Hide Sakurai, chairman and co-founder of the HRA

Educational Foundation and president of Diamond Dining. "With the state's unemployment rate currently around 2%, the challenge has been further magnified and thus the desire of the Hawai'i Restaurant Association to find new ways to excite Hawai'i's youth about careers in the culinary and hospitality fields."

ProStart doesn't just train future chefs. Along with safety and sanitation and knife skills, students learn about profit and loss, customer service, marketing and how to operate restaurants behind the scenes. Local mentors help them along the way.

Next year, HRA's Educational Foundation plans to add the first culinary competition for ProStart students in the state. Right now, the National ProStart Invitational offers challenges in two categories: kids on the management track create and pitch concepts for new restaurants to a panel of experts while those focused on the culinary side cook a three-course meal in 60 minutes. Winners can walk away with scholarships, an exciting start to what could be a delicious future.

Chefs of Aloha

These are the distinguished chefs whose cuisine you are enjoying tonight. Proceeds from the Dine-Around Gala will fund six \$1,000 scholarships for Island culinary students planning to enroll in the University of Hawai'i system. Mahalo to:



Darren Demaya
Sheraton Waikiki



Adam Gilbert
Plantation Tavern



D.K. Kodama
Sansei Seafood Restaurant & Sushi Bar/d.k. Steak House/Vino



Paul Matsumoto
Alan Wong's



Harry Nakashima
Gyotaku



Ronnie Nasuti
Tiki's Grill & Bar



Masa Gushiken
Búho Cocina Y Cantina



Lawrence Ozoa
Nico's Kailua



Russell Siu
Kaka'ako Kitchen



Matt Small
Y. Hata/ChefZone



Felix Tai
Pounders Restaurant



Troy Terorotua
Real A Gastropub



Julie Uyemura
Outback Steakhouse



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CONGRATULATIONS

*to all of the 2019
Hawai'i Restaurant Association
Hall of Fame Inductees!*




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