



THE KAHALA
HOTEL & RESORT
Honolulu, Hawaii

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THE KAHALA
FOOD & WINE

CLASSIC 2008

TRADITION

HOKU'S

FRIDAY, DECEMBER 12, 2008



CHEF MASAHITO UEKI

OWNER
MASAA'S RESTAURANT
KARUIZAWA, JAPAN



ROBERT SWEENEY

PROPRIETOR
VINE CLIFF WINERY
NAPA VALLEY



CHRIS PEARCE

OWNER / SAKE SOMMELIER
WORLD SAKE IMPORTS



CHEF WAYNE HIRABAYASHI

THE KAHALA HOTEL & RESORT
KAHALA, OAHU, HAWAII



Master of Ceremonies

FRED SCHRADER

PROPRIETOR, SCHRADER CELLARS
NAPA VALLEY, CALIFORNIA

Taiko drums herald an evening of

culinary drama as Chef Masahito Ueki

brings all his creative flair to the fore,

in a burst of color and flavor that pays

tribute to Japan's distinctive tastes.



AMUSE BOUCHE

夜明け • DAWN
Scallop and Monkfish Liver Mille-Feuille Style, Seaweed Dressing
夕焼け • SUNSET
Marinated Zuwai Crab, Dried Dill-Flavored Persimmon
豊潤 • ABUNDANCE
Abalone, Caviar

Masumi "Yumedono"

FIRST COURSE

冬の荒波を乗り越えて • TO OVERCOME ROUGH WINTER WAVES
Toro Tuna Carpaccio, Scallion Sauce

Kokuryu "Tokusen"

SECOND COURSE

幸いなる出会い • A FORTUNATE ENCOUNTER
Lobster and Matsutake Royale Served with Bouillabaisse Sauce

Vine Cliff "Los Carneros" Chardonnay 2006

THIRD COURSE

山のいぶきに包まれて • ENVELOPED BY THE MOUNTAIN'S BREATH
Mushroom Rice Carta Fata

Denshu "Yonwarigobu" Daiginjo

FOURTH COURSE

ほんなり(心が暖まるという京都弁) • REFINEMENT
Steamed Turnip, Snapper, Sea Urchin

Vine Cliff "Napa" Chardonnay 2005

FIFTH COURSE

飯田 山里の幻 • "IIDA" ILLUSION OF A MOUNTAIN VILLAGE
*Roasted "Chiyogenton" Pork, Wasabi Mashed Potato,
Yuzu Lime Pepper Sauce*

Vine Cliff, "Oakville", Napa Valley, 2005

DESSERT

黒い誘惑 • BLACK TEMPTATION
Black Sesame Creme Brulee, Japanese Maple Syrup