FEATURED CHEF FROM JAPAN
Total 6 Michelin Stars
Chef KUNIO TOKUOKA
Executive Chef of KYOTO KITCHO

53 By The Sea presents, Taste of Kyoto, an unforgettable week of epicurean experiences featuring Chef Kunio Tokuoka, executive chef of KYOTO KITCHO. The six-Michelin-starred chef will be in Honolulu for three exclusive events. The oceanfront venue will be transformed to provide guests an authentic Kyoto dining experience. Each meal in the three-part culinary series is inspired by Chef Tokuoka’s masterful work at KYOTO KITCHO. Often heralded as the epitome of Japanese fine dining, the restaurant is well-known among worldly epicureans for their impressive setting and ceremonial, multi-course menus.

Chef Tokuoka’s Shokado Lunch Course
An inspired take on the traditional Japanese lunch box.

Made famous in Kyoto, Chef Tokuoka elevates the traditional “bento box” to an art form. Combining fresh seasonal ingredients with three generations of KYOTO KITCHO history, diners will be treated to an unforgettable experience for the senses.

<table>
<thead>
<tr>
<th>Time</th>
<th>Price</th>
<th>Guests</th>
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</thead>
<tbody>
<tr>
<td>Tea 11:30 am</td>
<td>$185 / person</td>
<td>100 limit</td>
</tr>
<tr>
<td>Lunch 12:00 pm</td>
<td>(includes beverage pairing, tax and service)</td>
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Evening Extraordinaire
A culinary exploration of Japanese and Hawaii Regional Cuisine at its finest.

Building upon the deep bonds of friendship between Japan and Hawaii, three world-class chefs and one master sommelier will come together for the very first time. Chef Kunio Tokuoka (KYOTO KITCHO), Chef Alan Wong (Alan Wong’s), Chef Chris Kajioka (Senia) and Master Sommelier Patrick Okubo will take diners on a journey, highlighting each cultures’ unique flavors over an elegant multi-course dinner.

The event will honor the 150th anniversary of Gannen Mono – the first group of 148 Japanese immigrants who arrived in Hawaii in 1868.

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<tr>
<td>Cocktails 6:00 pm</td>
<td>$615 / person</td>
<td>100 limit</td>
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<tr>
<td>Dinner 6:30 pm</td>
<td>(inclusive of aperitifs, wine pairing, tax and service)</td>
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KYOTO KITCHO Experience
The beautiful flavors and traditions of Kaiseki.

Enconced at the foothills of Kyoto’s Arashiyama district, amongst the beautiful temples and bamboo groves, KYOTO KITCHO is the pinnacle of the kaiseki (traditional multi-course Japanese dinner) experience. Once a simple meal served during tea ceremonies, kaiseki has since blossomed into a creative and immersive dining experience that awakens all of your senses. KYOTO KITCHO is at the forefront of this kaiseki evolution, developing new forms of expression that pay homage to kaiseki’s rich 400-year history.

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<tr>
<td>FIRST SEATING Dinner 5:00 pm</td>
<td>$800 / person (inclusive of sake pairing, tax and service)</td>
<td>25 limit</td>
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<tr>
<td>SECOND SEATING Dinner 8:00 pm</td>
<td>$900 / person (inclusive of Japan-exclusive sake pairing, after-dinner experience with Chef Tokuoka, tax and service)</td>
<td>25 limit</td>
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</tbody>
</table>
Chef Kunio Tokuoka is the third-generation owner and executive chef of KYOTO KITCHO, Japan’s most revered traditional kaiseki restaurant, rated with a total of six Michelin stars, including the coveted three stars at the flagship KYOTO KITCHO Arashiyama, two stars at Toyako, and one star at Hana. KYOTO KITCHO Arashiyama, being the utmost in Japanese dining, is also one of the world’s most expensive Michelin-rated restaurants, with an average cost of $600 per guest. Chef Tokuoka carefully curates both modern and traditional dinnerware, and utilizes seasonal ingredients to emphasize the aesthetics and flavors of each dish.

Evening Extraordinaire Profiles
Featuring Chef Alan Wong, Chef Chris Kajioka and Master Sommelier Patrick Okubo

Consistently voted as one of Hawaii’s best restaurants, James Beard award-winning Chef Alan Wong uses the freshest locally grown produce and the bounty of the Pacific Ocean to create local favorites with a contemporary twist. Inspired by the unique ethnic influences found in Hawaii today, his menu reflects Hawaii’s cultural diversity of its people, traditions, and lifestyles. “Taste Hawaii.”

Nominated for the James Beard “Rising Star” Award, Chef Chris Kajioka’s inventive dishes have attracted quite a bit of attention. His style of contemporary French cuisine reflects both his classical culinary training and affinity for his own cultural heritage. Emphasizing the beauty of local ingredients, Chef Kajioka approaches each dish with a Japanese sensibility.

One of only 236 Master Sommeliers in the world from the Court of Master Sommeliers, Patrick Okubo was also one of the youngest to achieve that distinction. As a Certified Wine Educator, the Fine Wine Specialist at Young’s Market, a Personal Wine Consultant, and former Wine Director at Four Seasons Lana'i, Mr. Okubo’s life has been all about wine.

The VIP Experience
Enjoy All Three Extraordinaire Experiences With Chef Tokuoka

Includes
- VIP seating at all 3 events (2nd seating KYOTO KITCHO Experience)
- Premium beverages at all 3 events
- Luxury car chauffeur service to KYOTO KITCHO Experience
- Exclusive gifts from KYOTO KITCHO, 53 By The Sea, Alan Wong’s and Senia

Price
$1750 / person (inclusive of tax and service)

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For reservations contact
Phone: (808) 536-5353 | Email: info@53bythesea.com