

Support Our Local Farms and Ranches

FarmLovers Farmers' Markets showcase fresh, locally-grown products.

OAHU Inside Out

APRIL 2014

L'ULU OF A TIME

Student chefs prepare for their annual fundraiser

LAND PRESERVATION

Discover Hawaii Kai's historical treasure

HAIL TO THE DUKE

Duke Kahanamoku Beach Challenge returns



Raw Talent

Sansei chefs create a splash with their "New Wave" contemporary sushi and sashimi

mauka 2 makai

From the mountain to the ocean and everywhere in between



Runners peel out in their banana suits

Thousands chase life-sized bananas on a quest to win free Jamba Juice smoothies for a year.

By Kristen Nemoto



PICTURE THIS: Six grown adults (some wearing grass skirts) running around Ala Moana Beach Park and Magic Island as more than 2,000 Jamba Juice-thirsty-runners chase them. Oh, and they just so happen to be wearing banana suits.

“Oh my goodness ... it is so silly,” giggles Christy Davis, Jamba Hawaii’s new director of marketing. “I mean what other race are you going to see this? It really is a sight to see.”

Declared as one of the “wackiest” races in Hawaii, the 13th Annual Jamba Banana Man 5K Chase and 500 meter Keiki Fun Run will welcome people of all ages on Saturday, May 3 to get outside, put their running shoes on and play. The first three female and male winners will be rewarded free Jamba Juice smoothies for an entire year. Also, the first one to cross the finish line dressed up in a costume — a gorilla was once seen chasing the bananas — wins two free round-trip tickets to anywhere Alaska Airlines flies.

As an example of Jamba Hawaii’s commitment to health, proceeds from the race will go to the nonprofit organization Hawaii Speed & Quickness — a skills training program that teaches and inspires athletes to become their

best on and off the field.

“(Hawaii Speed & Quickness) really speaks to our pillars,” Davis asserts. “They represent community involvement with an emphasis on kids and that’s what we strive to promote as well.”

Founder of Hawaii Speed & Quickness Rich Miano couldn’t be more grateful for Jamba Hawaii’s continuing support.

“My heart kind of stopped when we first got together with Jamba Juice,” Miano says, surprised that a corporate company of that magnitude would be interested. “We’ve been fortunate to have their relationship. They do so many things in the community ... it’s been a seamless partnership.”

Excited to see another year of the race, Miano can’t wait to watch the banana man attempt to outpace the runners again.

My heart kind of stopped for a little bit when we first got together with Jamba Juice ... We’ve been fortunate to have their relationship.

“One year we had (former news anchor) John Veneri dressed up in a banana suit while riding a Segway,” Miano laughs heartily. “Everyone got a kick out of it.”

Having once worn the banana suit, Davis understands how someone would want to ride the Segway throughout the entire race.

“The suit completely covers your knees,” laughs Davis, as she relives the moment Miano did practice drills with her and some staff members before the start of a previous year’s race. “I totally fell, rolled on my backside and couldn’t get up. Seems like anyone who puts on that banana suit just automatically reverts back to their childhood. It’s such a fun time for the whole family to enjoy.”

For more information, go to jamba-hawaii.com

HOKU

Remembers The Maile

Menu

**Tomato Gelee
“Cannelloni”**
*With Dungeness Crab
and Sauce Aurore*

**Terrine of Foie
Gras & Truffle**
Beef Jelly, Citrus & Toast Points

**Marinated
Salmon Confit**
*With Fennel Cream and
Poached Quail’s Egg*

**“Keahole” Maine
Lobster Thermidor**
Hamakua Mushroom & Asparagus

Grilled Sirloin
With Lemongrass Butter, Beef Jus

Crepes Suzette
*Frozen Chocolate Ganache, Grand
Marnier, Grapefruit Ice Cream*

Petit Fours

Join us at Hoku’s on Friday, April 4th and Saturday, April 5th as Executive Chef Wayne Hirabayashi and his Kahala culinary team, including Hoku’s Chef Jeremy Shigekane, and Pastry Chef Jeremy Choo prepare a menu of new and old dishes



Host Chef Wayne
Hirabayashi

which evoke the memory of the days of The Maile Restaurant.

Bringing the past to life will be our special guest



Chef Martin Wyss

Martin Wyss who presided over the Maile as Executive Chef during The Kahala’s early days as well as guest Chef Katsuya Yamamoto of The Hotel Okura Tokyo’s La Belle Epoque Restaurant.



Chef Katsuya
Yamamoto

\$196.40 per person plus tax & gratuity. Includes wines paired with each course
Friday, April 4th and Saturday, April 5th 6pm - 9pm

To make your reservations for these two evenings, please call 739-8760 or email restaurants@kahalaresort.com



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