



## **HALEKULANI OKINAWA APPOINTS NEW EXECUTIVE CHEF SHINGO HAYASAKA**

*Seasoned Culinary Leader to Elevate the Hotel's Renowned Dining Experience*

**Okinawa, Japan – Nov. 4, 2025** – [Halekulani Okinawa](#), the only Double Five-Star luxury resort in Okinawa, today announces the appointment of Shingo Hayasaka as Executive Chef, effective Nov. 1, 2025. With over two decades of culinary experience, Chef Hayasaka is exceptionally positioned to lead and evolve the resort's award-winning dining venues, further cementing Halekulani Okinawa's reputation as one of Japan's finest luxury hotels.

"We are delighted to welcome Chef Hayasaka to our renowned Food & Beverage team," said Kenji Fukunaga, General Manager of Halekulani Okinawa. "With his creative approach and passion, our restaurants and bars are poised to enter an exciting new chapter of culinary excellence, offering guests an unparalleled dining experience."

Known for his innovative yet authentic approach, Chef Hayasaka is dedicated to showcasing local ingredients and advancing sustainable cuisine that honors regional culture and the environment. His culinary philosophy reflects a deep respect for the land and a continuous pursuit of new gastronomic possibilities. In his role, he will oversee all aspects of the resort's food and beverage program including its four restaurants, Sunset Bar SPECTRA and banquet.

"I am truly honored to take on the role of Executive Chef at Halekulani Okinawa, a destination with a unique and vibrant food culture," said Chef Hayasaka. "Building on my past experiences, I look forward to blending the distinctive ingredients and traditions of Ryukyu cuisine with the spirit of *OHANA*—meaning 'family' in Hawaiian. Together with my team, I will strive to further enrich the culinary experience at Halekulani Okinawa."

Born and raised amidst the natural beauty of Shiretoko, Hokkaido, Chef Hayasaka began his culinary career in 2002. He refined his craft under legendary French chef Kiyomi Mikuni, developing a distinctive style that celebrates the finest ingredients of Hokkaido. Most recently, he served as Executive Chef at The Ritz-Carlton, Fukuoka, and previously held leadership roles at Hyatt Centric Ginza Tokyo and The Ritz-Carlton, Nikko.

Early in his career, Chef Hayasaka also worked at acclaimed hotels such as Park Hyatt Tokyo and Andaz Tokyo. In 2015, he was appointed Chef de Cuisine at Towers, The Ritz-Carlton, Tokyo, where he established a contemporary cuisine approach highlighting each ingredient's natural essence.

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**About Halekulani Okinawa**

Halekulani Okinawa, the second hotel from the leading Hawaiian resort of the same name, is a Forbes Travel Guide Double Five-Star beach resort and spa located in Onna Village on the main island of Okinawa. Featuring a variety of accommodations built to emphasize the geographic features of its surroundings, the luxury property sits on 32 acres of lush land within the Okinawa Kaigan Quasi-National Park and faces approximately one mile of coastline. Halekulani Okinawa is home to a diverse array of facilities including four restaurants and two bars. In addition, the property features the award-winning SpaHalekulani, a fitness center, a luxury boutique, over 2,550 ft<sup>2</sup> of meeting and convention space and five swimming pools, one of which is adorned with nearly 1.5 million mosaic tiles in the shape of Halekulani's signature Cattleya orchid. Halekulani Okinawa is the third property in Japan to join *The Leading Hotels of the World*, an exclusive collection of the world's most extraordinary luxury establishments. For further information, please visit [www.okinawa.halekulani.com](http://www.okinawa.halekulani.com).

**Halekulani**

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