



## Halekulani Okinawa will begin taking reservations from 27 February, 2019

~The Consulting Chef of the innovative dining, Chef Kawate explains the concept of the restaurant~

Okinawa, Japan, January 17, 2019 – [Halekulani Okinawa](#), a new luxury resort due to open its doors on July 26, 2019, will launch accommodation bookings on February 27, 2019. Also the consulting chef of the hotel's innovating dining, Chef Hiroyasu Kawate (famed for his two Michelin-starred restaurant *Florilège* in Tokyo) explains about the concept of his new dining adventure.

Halekulani Okinawa is the second hotel to be created by the leading Hawaiian luxury hotel of the same name and its first outside Hawaii. The Okinawa hotel will also become Japan's third member of *The Leading Hotels of the World* - an exclusive collection of the world's most extraordinary luxury establishments.

Halekulani Okinawa has 360 guestrooms, including 47 suites and five villas, each spaciouly extending to at least 50 m<sup>2</sup> in size and offering stunning ocean views.

The hotel also showcases an expansive array of facilities, including four restaurants (cuisine themes includes innovative, steak & wine, Japanese cuisine and all-day dining) and a bar. It will also be home to prestigious high-end spa facilities, a fitness gym and five swimming pools, both indoor and outdoor.

Chef Kawate will operate as Consulting Chef for the innovative restaurant "SHIROUX". Among Asia's most acclaimed chefs, he is the owner and chef at *Florilège* in Tokyo, whose two Michelin stars and No 3 place on the *Asia's 50 Best Restaurants 2018* list attract food lovers from across the globe.

Chef Kawate says: *"Okinawa has always been my favorite place and I agree with one famous chef's quote that 'delicious food is born from beautiful nature'. I believe that Halekulani Okinawa is the ideal place to make this happen. The main concept is for guests to enjoy a unique food experience using as many local ingredients as possible - and make that experience one-of-a-kind in Okinawa"*.

From ingredients to tableware, Chef Kawate is keen to create an experience authentic to Okinawa. He is collaborating widely with local producers and ceramic artists alongside Hiroshi Takahashi, the hotel's Executive Chef.

*Kawate adds: "Every time I visit Okinawa, I am inspired by the local produce and beautiful tableware and new ideas start to develop. I would like my guests to rediscover Okinawa through my food. Old is the new 'new' is the hidden concept of the restaurant."*

To have this kind of unique dining offering, Jun Yoshie, the General Manager, says: *"I am honored to have Chef Kawate as our Consulting Chef for SHIROUX and be able to offer a very unique dining experience here in Okinawa. We are looking forward to introducing our Halekulani Gastronomy experience to the world."*

Halekulani Okinawa is picturesquely located in the *Okinawa Kaigan Quasi-National Park*, famed for nature-rich scenery that brings to mind something of a hidden paradise. This ties in perfectly with the concept of the hotel, as *halekulani* means "house befitting heaven" in Hawaiian. As the name promises, the hotel will make sure guests create special memories during their stay that will stay in their heart forever.

### To make a room reservation:

Please call +81-98-953-8686 (Monday – Friday from 9AM to 6 PM) or visit our website

[www.okinawa.halekulani.com/en/](http://www.okinawa.halekulani.com/en/)



“SHIROUX” Consulting Chef Hiroyasu Kawate, Hotel General Manager Jun Yoshie, and Hotel Executive Chef Hiroshi Takanashi (from left to right)

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The Leading Hotels of the World, Ltd. is a collection of authentic and uncommon luxury hotels. Comprised of more than 400 hotels in over 80 countries, our hotels embody the very essence of their destinations. Offering varied styles of architecture and design, and immersive cultural experiences delivered by passionate people, our collection is curated for the curious traveler in search of their next discovery.



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## Guest Rooms

All 360 rooms have at least 538 ft<sup>2</sup> (50 m<sup>2</sup>) of space. Among them are 47 suites measuring between 818 ft<sup>2</sup> and 3,164 ft<sup>2</sup> (75 m<sup>2</sup> and 294 m<sup>2</sup>). In addition, there are five stand-alone villas with their own private pools and natural hot spring baths. Interiors are designed by New York-based Champalimaud Design, famed for their elegantly contemporary aesthetic. Guestrooms interiors showcase the Halekulani theme of “seven shades of white”, a simple color scheme that enhances the beauty of stunning ocean views.

Room Types	Size
Deluxe Ocean View	538 ft <sup>2</sup> (50 m <sup>2</sup> )
Premium Ocean View	538 ft <sup>2</sup> (50 m <sup>2</sup> )
Premium Ocean Front	538 ft <sup>2</sup> (50 m <sup>2</sup> )
Premium Club Ocean Front	538 ft <sup>2</sup> (50 m <sup>2</sup> )
Executive Ocean Suite	818 ft <sup>2</sup> (76 m <sup>2</sup> )
Executive Ocean Front Suite	818 ft <sup>2</sup> (76 m <sup>2</sup> )
Coral Suite	1,119 ft <sup>2</sup> (104 m <sup>2</sup> )
Ocean Terrace Suite	1,647 ft <sup>2</sup> (153 m <sup>2</sup> )
Halekulani Suite	2,626 ft <sup>2</sup> (244 m <sup>2</sup> )
Orchid Suite	3,164 ft <sup>2</sup> (294 m <sup>2</sup> )
Cliff Villa*	883 ft <sup>2</sup> (82 m <sup>2</sup> )
Halekulani Villa*	1,776 ft <sup>2</sup> (165m <sup>2</sup> )
*Villas are equipped with their own private pools and natural hot spring baths	



Deluxe Ocean View Room



Halekulani Suite



Orchid Suite



## Restaurants

There are four signature restaurants as well as bars. On offer are a host of unique, highly original dishes that bring out the full flavor of ingredients from all over Japan, among them, many celebrated local Okinawan foods.

### SHIROUX (Innovative)

No. of Seats: 66 seats (including a private dining room for 8 people)  
The name SHIROUX means “white” in Okinawan dialect – evoking images of white sandy beaches, waves and clouds. Here, we showcase our chef’s highly original French-based cuisine, designed to bring out the full flavors of mainly locally-sourced ingredients.



### AOMI (Japanese cuisine)

No. of Seats: 42 seats  
The color blue – AO in Japanese – steal the show at AOMI, a restaurant inspired by surrounding shades of nature, from sea to skies. The restaurant serves traditional Japanese cuisine with a creative twist, casting a spotlight on the freshest of local Okinawan ingredients.



### KINGDOM (Steak & Wine)

No. of Seats: 124 seats (including 32 terrace seats)  
Both Hawaii and Okinawa share a common “kingdom” heritage – as reflected in the name of this restaurant. The regal name also reflects the dynamism of the steaks served on the tables. Center stage are seasonal ingredients and carefully-selected meats from across Japan and beyond. Enjoy delicious food alongside a wide selection of wine.



### House Without a Key (All-day dining)

No. of Seats: 130 seats (including 24 terrace seats)  
This is the same name as the popular all-day dining restaurant at the flagship **Halekulani Hawaii**. Just like the Hawaii restaurant, guests can savor pre-dinner cocktails while enjoying live entertainment in a comfortable outdoor space.



### BAR SPECTRA (Bar)

No. of Seats: 41 seats  
SPECTRA - meaning "range of colors" - reflects the dramatic gradation of skies, from sunset to stars. Sit back and enjoy a range of original cocktails while soaking up the spectacularly colorful sunset views over the sea.



In addition to the above five outlets, there is also a barbecue area with 60 seats (open seasonally), an entertainment area with 64 seats and a pool bar area with 26 seats.

\* All pictures shown on this press release are for illustration purpose only and actual products may vary due to product enhancement or change