Press Announcement
For Immediate Release

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Chef Les Tomita of Da Kitchen Maui to Present Local Island Style Specialties for JCCCNC’s Na Leo Holiday Concert VIP Reception

SAN FRANCISCO (November 22, 2016) – The Japanese Cultural and Community Center of Northern California (JCCCNC) will welcome Chef Les Tomita of Da Kitchen Maui who will present his local island style specialties for the Na Leo Pilimehana Holiday Concert VIP Reception on Sunday, December 18 at 1840 Sutter Street in San Francisco.

For the VIP Reception, Chef Les Tomita of Da Kitchen Maui will bring the best of contemporary Hawaiian local cuisine to San Francisco for one night only. Les Tomita and Mariah Brown opened Da Kitchen in early 2000 in Kahului, Maui and since then, it has become an institution. Chef Tomita’s culinary style is what he likes to call “Island Soul Food,” which marries contemporary tastes and sensibilities such as local Maui ingredients with the food he grew up with whose roots are with humble plantation workers from multiple cultures and ethnicities sharing their home-cooked meals in the fields. This means keeping it simple, but Big Portions and Big Taste, thus their motto, the home of Big Food.

The winner of multiple awards, Chef Tomita and Brown were invited to cook for the Presidential Inaugural Luau in DC in 2012, Senator Mazie Hirono’s inauguration reception, and has been featured on such shows as Esquire’s Brew Dogs (pairing Da Kitchen’s deep fried Spam Musubi with Kona Longboard Lager) and the Travel Channel. Chef Tomita has travelled to San Francisco to cook with the boys that opened Da Hukilau San Francisco as well as at Roy’s Restaurants. This Ilima and Hale Aina Awarded Chef will bring his signature island soul food to San Francisco for JCCCNC’s VIP guests.

Some of his menu items will include:

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Some of his menu items will include:
Slow Braised Kahului Korean Short Ribs and House-made Japanese Pickled “sunomono” Cucumbers

House Sweet Kimchee Crab Cakes

Pan-Seared Furikake Salmon with Ver Blanc

Hawaiian Fresh Ahi Poke, Ala’e Salt, Sweet Maui Onion

Charbroiled Da Kitchen Maui Kalbi

Tickets are $110 each for the VIP package, which includes VIP seating at the concert and an opportunity to enjoy Hawaiian local cuisine with Na Leo during the reception. General concert tickets are $65. Tickets can be purchased over the phone or by visiting the JCCNC website at www.jcccnc.org.

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About Na Leo Pilimehana
Na Leo Pilimehana, which in Hawaiian means the voices blending together in warmth, are the most popular, award winning and biggest selling female Hawaiian group in the world. Na Leo consists of three childhood friends Nalani Choy, Lehua Kalima Heine and Angela Morales. Over the course of their career, Na Leo has released 23 CDs and has been in the top 20 AC charts nationally. The Hawaii Academy of Recording Arts has recognized Na Leo with 22 Hoku Awards (Hawaii’s version of a Grammy Award), including song Saving Forever of Year four times, with their hits: Flying with Angels, Rest of Your Life, and their international hit I Miss You Hawaii, becoming the most recognized music group from the islands with styles ranging from Hawaiian contemporary to pop ballads.

About the Japanese Cultural and Community Center of Northern California (JCCNC)
Envisioned by the Japanese American community, the JCCNC will be an everlasting foundation of our Japanese American ancestry, cultural heritage, histories, and traditions. The JCCNC strives to meet the evolving needs of the Japanese American community through programs, affordable services, and administrative support and facilities for other local service organizations. The JCCNC is a 501(c)(3) non-profit community center based in San Francisco.