JCCCNC to Welcome Na Leo for their Holiday Concert and VIP Reception

SAN FRANCISCO (October 14, 2016) – The Japanese Cultural and Community Center of Northern California (JCCNC) will welcome Na Leo Pilimehana for their Holiday Concert and VIP Reception on Sunday, December 18 at 4:00 p.m. in their Nisei Community Hall (gymnasium) at 1840 Sutter Street in San Francisco, where they performed to a sold-out crowd in 2014. They are scheduled to perform holiday classics and some of their popular hits.

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.

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 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.

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 JCCCNC website at www.jcccnc.org.

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**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.