



## NEWS RELEASE

For Immediate Release  
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### ARANCINO AT THE KAHALA GRAND OPENING SET FOR JUNE 18

HONOLULU—Arancino at The Kahala, Hawaii's newest Italian restaurant, has announced its grand opening date for Tuesday, June 18, 2013 at The Kahala Hotel & Resort. The new restaurant is Arancino Restaurants' third location in Honolulu and will be introducing a new Italian dining concept that offers guests different ways to create their five-course dinner, showcasing classic but innovative Italian dishes made with fine ingredients imported from Italy combined with local products from land and sea.

"We wanted to bring something new to Hawaii that people haven't had before, which is combining Italian food with course menu selections so that our guests can design their own dinner," said Arancino Restaurants Vice President Aya Inamura. "With this new concept, the options are endless for our guests who want to experience the best of authentic Italian cuisine presented in an innovative way."

For the first time in Hawaii, course-style dining is combined with Italian dining, allowing guests to select their five-course dinner in more than 3,000 ways, resulting in a unique dining experience that will truly satisfy every palate. Courses feature *Insalata* (salad), *Antipasti* (appetizer), *Primi* (pasta), *Secondi* (entrée) and *Dolce* (dessert).

Under the direction of Executive Chef Daisuke Hamamoto, guests can discover and experience the culinary creations of Italy through a thoughtfully crafted menu that will feature a wide selection of fresh house-made pastas, brick oven pizzas, gibier (game meat delicacies) and more. Guests can choose one of five dishes available in each course. Signature dishes include: *Crostacei di Mare*, featuring abalone and ama ebi lightly drizzled with herb oil; *Chitarra alla Pescatora*, featuring lobster, clams, shrimp, scallops and calamari with garlic tomato sauce over house-made squid ink Chitarra pasta; and *Bistecca alla Lavanda*, featuring lavender-infused sous vide Tajima beef served with arugula, petit potatoes and onion petals.

In addition, an extensive wine list designed by Shinya Tasaki, winner of the World's Best Sommelier Award in 1995, will feature 100 different premium wines from Italy and Pacific Rim countries around Hawaii.

Five-course dinners are \$100 and four-course dinners are \$85. Lunch features a la carte dining offering dishes that are not included on the dinner menu.

Arancino at The Kahala will be open daily from 11:30 a.m. to 2:30 p.m. for lunch, and 5:00 p.m. to 10:30 p.m. for dinner. Reservations are recommended by calling (808) 380-4400. For more information, please visit [www.arancino.com](http://www.arancino.com).

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About Arancino Restaurants

For nearly 20 years, Arancino Restaurants has been serving authentic Italian cuisine in the heart of world-famous Waikiki to visitors from around the world. Its recipes reflect Napoli-style epicurean delights, made with imported cheeses, meats and pastas from Italy and fresh seafood and produce from Hawaii's farms, creating an authentic, yet contemporary, Italian dining experience. The award-winning Arancino Restaurants have received high remarks by guests, who also include high-profile U.S. and Japanese celebrities. There are currently two locations in Waikiki—Arancino on Beachwalk and Arancino di Mare located at the Waikiki Beach Marriott Resort. A third location at The Kahala Hotel & Resort, Arancino at The Kahala, is slated to open in June 2013. For more reservations or for more information, please visit [www.arancino.com](http://www.arancino.com).

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