

JAPENGO

MAUI TASTEMAKERS

local inspiration. world-class cuisine.

Taste the variety and flavor of our island at Japengo's Maui Tastemakers Series. Each event presents a unique menu carefully crafted to feature one of our valued Maui partners, including farmers, artisans, fishermen, and beverage makers. Let us share with you how Maui continues to inspire us and our award-winning cuisine.

JOIN US FOR A SPECIAL JAPENGO MENU FEATURING OUR CHEFS

OUR ROOTS

February 19, 2016 | 5:30PM | \$90 per person*
5 COURSES + CRAFT COCKTAIL + WINE PAIRINGS
FOR RESERVATIONS, PLEASE CALL 808 667 4727



JIN HOSONO
sushi chef



GEVIN UTRILLO
chef de cuisine

JAPENGO IS LOCATED AT HYATT REGENCY MAUI RESORT AND SPA
200 NOHEA KAI DRIVE, KA'ANAPALI
OPEN DAILY FOR DINNER 5PM - 10PM
FREE PARKING | NIGHTLY LIVE MUSIC DAILY HAPPY HOUR
*Does not include tax or gratuity.

www.japengomaui.com



@japengo.maui | #MauiTastemakers

JAPENGO

MAUI TASTEMAKERS

local inspiration. world-class cuisine.

OUR ROOTS

FEBRUARY 19TH, 2016 | 5:30pm

RECEPTION COCKTAIL

ALMOND KISS

FIRST COURSE

IWAI TEMARI SUSHI

special soy marinated big eye tuna | sweet shrimp | yuzu pepper | inari | shiso | ikura | uni
mix vegetable sushi rice

Solminer, Linus Rosé, Los Olivos, 2012

SECOND COURSE

ONOMAZE POKE ROLL

ahi & hamachi poke | kataifi phyllo | avocado | wasabi aioli | spicy ponzu

A.Crisp Chardonnay, Luna Vineyards, Napa Valley, 2012

THIRD COURSE

GYOKU WITH SEA EEL

traditional way of tamago | tai snapper | scallops | sweet shrimp | mountain yam | sweet fish flake
japanese sea eel | special sweet soy sauce | sansho pepper

Elk Cove, Pinot Noir, Willamette Valley, 2014

FOURTH COURSE

“PULEHU STYLE” SOUS VIDE STEAK

maui onion | raw sugar | finedene | pork belly garlic fried rice | kabocha

Northstar, Merlot, Washington, 2011

DESSERT

BANANA-BUTTER MOCHI LUMPIA

haupia drizzle | kona coffee chocolate ganache | calamansi macerated strawberries

www.japengomaui.com



@japengo.maui | #MauiTastemakers