

# CHEF MASAHARU MORIMOTO

CHEF/OWNER  
MORIMOTO RESTAURANTS  
NEW YORK CITY, NY



**“No rules. Don’t be afraid to do whatever you want. Cooking doesn’t have to have rules. I don’t like it that way.”**

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## FEATURED DISH

**“STICKY RIBS”**  
SWEET & SPICY TAMARIND SAUCE

Chef Masaharu Morimoto has created a bridge between the culinary traditions of his native Japan and the American palate, bringing intense excitement, exquisite technique, and perfectly balanced flavors to thousands of diners throughout the world. He has garnered critical and popular acclaim for his seamless integration of Western and Japanese ingredients and has effectively created a signature style that positions him as one of today’s foremost chefs.

Chef Morimoto first competed on the Japanese television show Iron Chef in 1998 and then Food Network’s Iron Chef America in 2004. As Iron Chef, Morimoto could display his flawless technique and creativity with unique ingredients in front of millions of Americans. He opened his first restaurant in Philadelphia in 2001, Wasabi by Morimoto at the Taj Mahal Hotel in Mumbai and New Delhi in 2004 and 2008 and the Morimoto New York, opened in 2006. There are additional Morimoto restaurants in Bangkok, Las Vegas, Mexico City, Maui, Morimoto Sushi Bar in Boca Raton, Morimoto Asia in Orlando, and Atelier Morimoto XEX in Tokyo, then he opened his first Ramen restaurant, Momosan Ramen & Sake in New York City in 2016, which highlights his personal, modern take on traditional Japanese ramen. Other exciting openings in 2018 included Morimoto Doha and the much-anticipated Morimoto in Dubai in March of 2018. In February of 2018, Chef opened a second outpost of his new Morimoto Asia in Waikiki, with a second Momosan Waikiki restaurant opened in May at the same location.

# CHEF WADE UEOKA

CHEF/OWNER  
MW RESTAURANT, THE STREET  
& TRAILBLAZER TAVERN  
HONOLULU, HI

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Wade Ueoka was born and raised in Honolulu, where he graduated from Mid Pacific School. Wade possesses a culinary degree from Kapiolani Community College, and notable stages at The French Laundry and Las Vegas’ Alex. In October 2013, Chef Wade Ueoka and wife/pastry chef Michelle Karr-Ueoka opened their first joint venture, MW Restaurant in Honolulu where they specialize in Hawaii Regional Cuisine. Both have traveled around the world, and draw inspiration from their journeys, but none bigger than the melting pot of Hawai’i, and its exotic local bounty. In February 2014, MW Restaurant was nominated by the James Beard Foundation in the category of Best New Restaurant.

## FEATURED DISH

**“NORTH SHORE SHRIMP”**  
HAWAIIAN FARM RAISED SHRIMP, GARLIC BUTTER SAUCE

# CHEF MICHELLE KARR-UEOKA

CHEF/OWNER  
MW RESTAURANT, THE STREET  
& TRAILBLAZER TAVERN  
HONOLULU, HI

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In October 2013, Karr-Ueoka and husband chef Wade Ueoka opened their first joint venture – MW Restaurant – with a menu focused on Hawai’i Regional Cuisine. Both have traveled around the world, and draw inspiration from their journeys, but none bigger than the melting pot of Hawai’i and its exotic local bounty. Since 2014, she has been a three-time James Beard Award semi-finalist for “Outstanding Pastry Chef.” Chef Michael Mina partnered with Karr-Ueoka on his second Hawai’i restaurant concept, The Street, A Michael Mina Social House. Karr-Ueoka curates the menu and shaves ice shakes at Burger Hale.

## FEATURED DISH

**“PINEAPPLE MOCHI BABA”**  
KOHANA RUM-SOAKED MOCHI “BABA,” BRAISED PINEAPPLE BUTTER MOCHI ICE CREAM, MACADAMIA NUT CUSTARD