

Waikiki hotel names new executive sous chef



Lenny Kaholo Ushidate has been named executive sous chef for the Prince Waikiki, where he will work alongside Executive Chef Jeremy Shigekane, according to representatives of the hotel.

He brings more than a decade of experience at luxury restaurants, such as Azure Restaurant within The Royal Hawaiian, a Luxury Collection Resort, Stage Restaurant and Margotto Hawaii.

“I am thrilled to be joining Prince Waikiki’s culinary team,” said Ushidate in a written statement. “I am eager to collaborate with this talented team and create exceptional dining experiences for our guests and the local community.”



Prince Waikiki is home to 100 Sails Restaurant and Bar, among other food and beverage concepts.

PRINCE WAIKIKI

After studying culinary arts at Kapiolani Community College, Ushidate worked under [Chef Jon Matsubara](#), who previously worked at Azure and Stage before opening Feast in 2019. Eventually, Ushidate became the executive sous chef at The Royal Hawaiian, a Luxury Collection Resort.

Ushidate speaks fluent Italian and worked abroad in Italy, where he honed his skills at The St. Regis Florence for more than seven years, according to representatives of Prince Waikiki.



Prince Waikiki Hotel is home to 100 Sails Restaurant and Bar, which has views of the boats from many of its tables.

PRINCE WAIKIKI

Prince Waikiki is part of Prince Resorts Hawaii, a group of hotels and resorts that also includes Westin Hapuna Beach Resort and Mauna Kea Beach Hotel. Prince Resorts Hawaii is a subsidiary of Seibu Holdings, Inc. and part of the international family of Seibu Prince Hotels and Resorts.

Prince Waikiki's 100 Sails Restaurant and Bar is open for breakfast, lunch and dinner daily. For more information and hours of operation, go [here](#).