



Chef Keaka Lee

Chef Lee will collaborate with his alma mater, Kalani High School.

Born in Honolulu, Hawaii, Keaka Lee received his culinary and pastry arts degrees from the Culinary Institute of the Pacific at Kapiolani Community College in 2009. Lee began his career in Honolulu working for 3660 on the Rise and Alan Wong’s Restaurant. He continued his training in San Francisco and New York City, completing stages at Benu, Le Bernardin, Eleven Madison Park, and Café Boulud. He moved to New York City to work for Michael Anthony at Gramercy Tavern, Untitled Restaurant and Studio Cafe at the Whitney Museum. Lee returned home to join The Pig and the Lady team as the Chef de Cuisine, reconnecting him with the local culinary and farming community.

In 2020, Lee brought Kapa Hale to life, using the unique cultures of the Hawaiian Islands as inspiration to develop his craft. While his style of cuisine is global, his dishes are truly community driven – supporting our local farmers, ranchers, and fisheries of Hawaii. In 2021, Kapa Hale won the Hale Aina Award for Best New Restaurant. In 2022, the restaurant was awarded Star Advertiser’s Publisher’s Choice Award followed by the Ilima Award for Best of East Oahu in 2023. Keaka Lee has also been nominated as a 2023 James Beard Award Semi-Finalist.

Lee draws inspiration from his family, his wife and 4-year-old daughter, who frequently join him at the restaurant. They motivate him to create with intention—supporting local, eating healthier, and moving forward together.