

THE SILENT INVASION

PROTECTING HAWAII'S AGRICULTURE THROUGH BIOSECURITY

PRESENTED BY CENTRAL PACIFIC BANK

JEREMY SHIGEKANE **EXECUTIVE CHEF, HAWAII PRINCE**

With more than two decades of fine dining experience and more than ten years' background cooking in Hawaii, Executive Chef Jeremy Shigekane blends French techniques and world-class cooking with a deep knowledge of local cuisine and culture.

Prior to taking the helm this month at 100 Sails Restaurant & Bar, Shigekane spent time in some of New York City and San Francisco's top kitchens—including Bouley, Café Grey, Hawthorne Lane, and the Ritz Carlton Half Moon Bay—before moving to Hawaii and building his repertoire at The Royal Hawaiian, Hoku's at the Kahala Hotel, and Chai's Island Bistro. Most recently, he was Chef-Owner of M by Jeremy Shigekane (previously Chef Mavro), where he refined his skills in chef-driven, Hawaii-French cuisine. Chef Shigekane looks forward to placing his singular spin on fresh Island cuisine and fine dining as Executive Chef of 100 Sails Restaurant & Bar.