



COLIN SATO

Executive Chef, Mugen

Born and raised in Hawaii, Colin Sato has been acclaimed as one of the most exciting new voices on the Honolulu culinary scene. A Saint Louis School graduate, Sato's foray into the industry was as a busboy at a small local restaurant, where he eventually made his way working the kitchen. He then took a position as a dishwasher/pantry worker at the former L'Uraku restaurant while attending Kapiolani Community College (KCC), studying the culinary arts. While at KCC, Sato won the Tom and Warren Matsuda Scholarship Competition hosted by Chef Roy Yamaguchi and Pamela Young's Mixed Plate Cooking Competition.

After graduation, Sato gained invaluable experience as a chef working under some of Hawaii's most prominent chefs, such as Alan Wong and Colin Hazama, at some of Hawaii's most illustrious kitchens including L'Uraku, 3660 on the Rise, Alan Wong's Restaurant, and The Modern Honolulu. In late 2013, he took a position at Azure Restaurant, the culinary flagship of the Royal Hawaiian. Under the mentorship of Executive Chef Colin Hazama, Sato refined his skills and was given the opportunity to create new menu items for the Mai Tai Bar and Surf Lanai. In September 2018, Sato was promoted to the position of Chef De Cuisine at the Moana. In 2020, Sato spearheaded the culinary operations of the Sullivan Family of Companies and Foodland's first restaurant in the metro Honolulu area, et al. In early 2021, he returned to the Moana Surf Rider, A Westin Resort & Spa to assume the position as Executive Sous Chef. In December 2023, an offer to helm the kitchen at award-winning restaurant Mugen arose—an opportunity he could not refuse.

As Executive Chef at [ESPACIO The Jewel of Waikiki](#), Colin Sato expresses his culinary dexterity at the 34-seat [Mugen](#), the hotel's Forbes Five-Star-rated concept that is elevating Hawaii's status as a destination for culinary excellence. The position reunites Chef Sato with Chef Alan Wong, a mentor who he cites as one of his greatest influences. Together, they collaborate on redefining epicurean luxury with a progressive and dynamic menu that evokes Hawaii's unique sense of place, utilizing hyper-seasonal ingredients sourced locally and across the globe.

Grounded with a firm understanding of the local palate and an adept grasp of preparing Hawaii's provincial ingredients, Sato draws a great amount of inspiration from his travels, particularly Japan, where chefs coax out the true flavors of the ingredients. He takes this ethos and infuses them into his creations at Mugen, where guests are invited to embark on a culinary journey through four, five and six-course tasting menus or chart their own course by selecting individual tasting plates.

Chef Sato's skill at marrying heritage Hawaiian ingredients with global flavors is evident in signature dishes such as *Taro Vichyssoise with smoked salmon tartare*, *Kamuela tomato, crispy taro latke*; *Kona Kampachi with wasabi nasturtium purée*, *green apple ponzu and trout roe*; and *Marrunga Marble*

Lamb with brown butter ulu purée, pineapple chimichurri, coconut aji amarillo sauce. Chef hopes that his cuisine, complemented by the attentive service, curated beverage program, and subdued ambiance, forges a cultivated experience that leaves a lasting impression on the most discerning of diners.

About ESPACIO The Jewel of Waikiki

ESPACIO The Jewel of Waikiki is an *Omotenashi*-inspired ultra-luxury hotel on Waikiki Beach with nine suites on nine floors. For four years running, it is the only hotel in Hawaii to be awarded the prestigious Forbes Five-Star ratings for the hotel and its onsite fine dining restaurant, Mugen, as well as the AAA Five Diamond designation. Guests of ESPACIO can expect a completely private luxury experience. Each 2,250-square-foot residential-style suite occupies an entire floor with three bedrooms, three bathrooms, a hot spa-clad ocean view balcony, a dry sauna, chef-grade and a discreet elevator entry. The guest experience is curated to suit the preferences of each individual guest and is elevated with one-of-a-kind amenities and activities, butler and concierge services, premium car rentals, a rooftop infinity pool, luxury full-service spa, and Mugen, a world-class tasting menu restaurant.

About Mugen

Mugen is an award-winning fine dining concept located in the ESPACIO The Jewel of Waikiki. One of two restaurants on Oahu rated Five Stars by the prestigious Forbes Travel Guide, the 34-seat restaurant named after the Japanese word for “infinity” features inspired culinary presentations crafted with boundless imagination. Celebrating the finest of Hawaii’s seasonal bounty and curated ingredients from across the globe, Executive Chef Colin Sato puts a modern twist on cuisine that evokes a sense of place, guided by Honolulu’s acclaimed Chef Alan Wong.

###