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Four Seasons Resort Oahu at Ko Olina and MINA Group partner to bring Michael Mina's brand to west Oahu

Mina's Fish House gala opening scheduled for December

Four Seasons Resort Oahu at Ko Olina is thrilled to announce a new partnership with award winning chef and restaurateur Michael Mina that will see Fish House, the resort's signature line-to-table restaurant, become Mina's Fish House.

"We are incredibly excited as we take on the next step in positioning our Resort as an epicenter for culinary experience in Hawaii," said Four Seasons GM Sanjiv Hulugalle. "This exciting evolution of Fish House will usher in our 2017 festive season."

"My love for cooking fish and seafood has been my driving passion throughout my career, beginning with my first restaurant, AQUA. The first event I did in Hawaii opened my eyes to the culture of the islands and it has been my dream to have a fish restaurant on the water in Hawaii ever since. I couldn't be more thrilled to be opening Mina's Fish House in Ko Olina at the Four Seasons with The Resort Group and Jeff Stone," said Michael Mina. "The property is very beautiful and I'm thrilled to have the opportunity to work with the amazing local fisherman and farmers for a project that I am especially excited about."

Chef Mina's story is one of two decades of influence, passion and achievement. With the opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, *Bon Appétit* Chef of the Year 2005, *San Francisco Magazine* Chef of the Year 2005, as

well as the International Food and Beverage Forum's Restaurateur of the Year 2005, Mina continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country and internationally, including at Four Seasons locations in Jackson Hole, Washington, D.C. and Baltimore.

Some architectural and décor changes are planned for Four Seasons iconic beach side dining experience, including an outdoor bread oven and private dining room. Guests can expect an exciting new menu, featuring locally caught fish and sourced produce for guests to peruse for a unique dining experience at the Four Seasons Resort Oahu at Ko Olina.

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ABOUT FOUR SEASONS RESORT OAHU AT KO OLINA

An oasis of luxury on Oahu's undiscovered leeward coast, Four Seasons Resort Oahu at Ko Olina balances a classic Hawaiian style with one-of-a-kind luxury, just 35 minutes from downtown Honolulu. The jewel in the crown of Ko Olina, Four Seasons is edged to the north by the pristine nature preserve of Lanikuhonua ("where heaven meets the earth") and to the south by four lovely beach coves. Recognized by Travel & Leisure as one of the world's top new resorts in 2017, the resort boasts 370 luxury guest rooms and suites, five restaurants, four pools, a 35,000 square foot spa & wellness centre and breathtaking views of the Pacific Ocean and Ko Olina's turquoise-blue waters, It's a short walk to the award-winning Ko Olina Golf Club and just a few minutes' drive to the Ko Olina Marina, Hawaii's only private deep-draft marina. For further information, follow us @fsoahu or visit <http://www.fourseasons.com/oahu>. For Reservations, call 1 (808) 679-0079 or toll-free 1 (844) 387-0308.

ABOUT MINA GROUP

MINA Group is a San Francisco-based restaurant management company specializing in creating and operating upscale, innovative restaurant concepts. MINA Group is led by Chef/Founder Michael Mina whose accolades include James Beard Foundation "Who's Who of Food and Beverage" inductee in 2013, *Bon Appétit* Chef of the Year, *Food Arts* Silver Spoon Award Winner, *San Francisco Magazine* Chef of the Year, and International Food and Beverage Forum's Restaurateur of the Year. Operating since 2003, MINA Group currently manages 32 concepts including MICHAEL MINA in San Francisco and Las Vegas; RN74 in San Francisco

and Seattle; PABU in San Francisco and Boston; THE RAMEN BAR in San Francisco; BOURBON STEAK in Miami, DC, Scottsdale, Glendale and Santa Clara; STRIPSTEAK in Las Vegas, Miami Beach and Waikiki; BARDOT BRASSERIE in Las Vegas; PIZZA & BURGER in Miami Beach; LOCALE MARKET and FARMTABLE KITCHEN in St Petersburg, Florida; THE HANDLE BAR in Jackson Hole; THE STREET SOCIAL HOUSE in Waikiki; and MARGEAUX BRASSERIE and PETIT MARGEAUX in Chicago. For a complete list of restaurants please visit <http://michaelmina.net>.

Follow Michael Mina on Facebook at [Michael Mina](#), twitter [@ChefMichaelMina](#) and Instagram at ChefMichaelMina.

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