

our brand narrative

Sustainable

Centering Hawai'i in our efforts to become a sustainable restaurant is vital. By focusing on the local community and ecosystem, we can make an impact that ripples far and wide.

LEARN MORE

Support Local, Eat Local

Beyond the "farm-to-table" concept is a closed-loop structure of the business. We aim to reduce our impact on the environment while supporting farmers that purvey local products.

OUR OHANA

Gender Equality in Fine Dining

We believe it is important to uplift the voice and skills of talented women in the kitchen. We also aim to nurture more women in this field locally.

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Menu features

Sustainable Island French

To surprise and delight

Dishes will feature a wow factor that aims to craft a unique experience for patrons.

French and local culinary techniques

While the foundation will remain French, native-Hawaiian and multicultural heritage of Hawaii will also shine.

Fermentation

Chef Nae Ogawa will feature variations of fermentedculinary delights.

OUR MENU

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