

THE SILENT INVASION

PROTECTING HAWAII'S AGRICULTURE THROUGH BIOSECURITY

PRESENTED BY CENTRAL PACIFIC WATER

JON MATSUBARA

CHEF

FEAST

Jon Matsubara has been making his culinary mark throughout Hawaii for almost 30 years, and the mastermind behind **FEAST**, an award-winning island style, refined grinds restaurant located in Manoa Valley, famous for serving the **#1 Hawaiian-Style Lobster Roll** on the islands. Chef Jon has earned a reputation as one of Hawaii's most dynamic chefs.

Chef Jon's exceptional talent has been recognized with numerous accolades, including awards for culinary excellence and contributions to Hawaii's food scene. Named one of the "Top Chefs to Watch" by Modern Luxury Hawaii Magazine, Matsubara created the first chef-driven restaurant for *Bloomington's* as the Executive Culinary Director of their Ala Moana location in 2016 as well as was the opening Chef for *Stage, Azure* at the Royal Hawaiian Hotel and *Merriman's* Honolulu.

With a culinary career that spans the globe, Chef Jon has honed his craft in some of the most renowned kitchens, including **Jean-Georges, Tabla and Bouley** in New York, **Roy's Restaurant** in Honolulu, and **Alan Wong's in Honolulu**, where he cultivated his signature fusion of island flavors and global cuisine. Matsubara attended the French Culinary Institute in New York and graduated with distinctions.

His passion for sharing his expertise has also brought him to the small screen, with memorable appearances on TV shows such as Food Network's "**Alex vs. America**", where he won the coveted title of FOOD NETWORK CHAMPION when he beat Iron Chef Guaranchelli twice! He has been featured at the **James Beard House** in New York City and on the Travel Channel, *Zagat* and the Today Show.

Through **FEAST**, Chef Jon continues to innovate and delight, creating an unforgettable dining experience that draws locals and tourists alike. Whether it's savoring his iconic lobster roll or exploring his ever-evolving menu, a meal at **FEAST** is a celebration of Chef Jon's culinary journey and his love for Hawaii's vibrant food culture.