

NAGOMI JAPANESE TEPPAN AND LOUNGE PRESENTS

# A NIGHT FOR THE CULINARY ARTS

Upon graduating the Culinary Arts Program at Kapiolani Community College in 2005, Chef Victor Jian has always envisioned opening his own restaurant in Hawaii and sharing his passion and culinary talent to the world. A strong educational foundation and years of training under Master Chefs in Japan has helped him realize his dream. Now, as the Owner and Head Chef of Nagomi Teppan and Lounge, Chef Victor wishes to give back to the program that has helped him become the Chef he is today.

**Join us, Thursday, May 15th, 6PM at Nagomi Teppan Restaurant for “A Night for the Culinary Arts”. A portion of the proceeds will go straight to the Culinary Arts Program at Kapiolani Community College. Enjoy a full six course menu prepared by Chef Victor Jian and meet aspiring students from the program.**

## SIX COURSE MENU

### **Spicy Wagyu Beef Salad**

*Thinly Sliced Wagyu Beef Sauteed and served over Mixed Greens with Spicy Ginger Dressing*

### **Citrus Calamari**

*Sauteed Calamari dressed with Citrus Soy*

### **Garlic Tiger Prawn and Jumbo Scallop**

*Teppan grilled to perfection*

### **Spicy Ginger Pork**

*Nagomi Specialty Ginger Pork served on a bed of shredded cabbage*

### **Ribeye Steak**

*Teppan grilled Ribeye served Medium. Assorted Veggies included*

### **Homemade Japanese Style Azuki Flan**

*Japanese Milk Pudding served with Kuromitsu*

**Tickets \$125 per person**

Checks made payable to: UH Foundation/KCC

To reserve seats please call: (808) 734-9499

First come, first served basis

A tax deductible contribution of \$50 may be declared for each ticket



UNIVERSITY OF HAWAII  
**KAPI'OLANI**  
COMMUNITY COLLEGE