



CHRIS KAJIOKA
Executive Chef, Hotel Wailea



Chris Kajioka received his formal training and degree in the culinary arts from the prestigious Culinary Institute of America. He went on to work at Ron Siegel's Dining Room at the Ritz-Carlton in San Francisco, and Thomas Keller's Per Se in New York. He was also a chef at Aziza in San Francisco, and Blaine Wetzel's Willows Inn, of Lummi Island, Washington. Upon his return to his native Hawaii, he was the opening Executive Chef at Vintage Cave. At Vintage Cave, Chef Kajioka was awarded with a James Beard "Rising Star" nomination, "People's Best New Chef" nominee from Food and Wine Magazine as well as the "Top ten dishes of 2013" from Food and Wine Magazine. Following his stint in Honolulu, he returned to the bay area as the opening Chef de Cuisine of Mourad Restaurant. Presently he is working on opening his own restaurant, SENIA in the spring of 2016 in Honolulu.