



honolulu park place

NEWSLETTER • SUMMER 2025

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HONOLULU PARK PLACE
WABISABI CAFE PRESENTS

SUMMER SOCIAL

TUESDAY, JUNE 10, 2025

5:30-7:00 PM
HPP CLUB AREA AND POOL

FOR RESIDENTS ONLY
ONLY 400 TICKETS AVAILABLE
FIRST COME, FIRST SERVED BASIS

Choice of barbecue chicken with
oroshi ponzu hamburger steak bento
or
oroshi ponzu tofu steak &
stir fried vegetables
rice & mixed greens served with all plates

NO FOOD SERVED WITHOUT A TICKET

Volunteers are needed — please sign up in HPP Admin Office.

PICK UP TICKETS BY JUNE 3

**in the HPP Admin Office during business hours
or in lobby on May 29, 30 and June 2nd until 6 pm**

Come Meet Your Neighbors!

If you haven't yet tried the food from the Wabisabi cafe, you're in for a treat! Residents only (sorry, no guests) are invited to a Summer Social on **Tuesday, June 10th** from 5:30 to 7:00 pm where you will have a choice of a meat bento—containing barbecue chicken and oroshi ponzu hamburger steak—OR a vegetarian bento with oroshi ponzu tofu steak and stir fried vegetables. Rice and mixed greens will be served with all bentos.

This is another great opportunity to meet your neighbors! Music will be provided by resident **Isaac Akuna** to add to the festive atmosphere. We encourage you to stay downstairs and meet people.

Please volunteer to help take tickets, give out bentos, or to pour wine. Come to an orientation meeting on June 2, 6:00 pm.

Be sure to pick up your tickets before **June 3rd**. Only 400 tickets are available on a first-come, first-served basis.

“Food is My Passion”

So proclaims **Ken Maeda**, the general manager for **Wabisabi**, the newest cafe at Honolulu Park Place. With owner Yasutaka Nagata as his mentor, Ken opened Wabisabi several months ago after months of site preparation, purchase of new equipment,



installation of fire suppression vents and general renovation of the space. Ken was born in Japan, but grew up in Honolulu. His love affair with food began when he was 13 years old when he came to live with his uncle and aunt. It was admiration for his uncle who did all the cooking in the family, which ignited Ken's love of food, its preparation, and its presentation. When he

was 16, he moved back to Japan and learned most of his cooking skills there. He briefly attended Kapiolani Community College but got bored with the core classes and decided to find a job in the restaurant industry.



He began working at a Japanese restaurant as a dishwasher and absolutely loved it, but soon was asked to start cutting vegetables for food preparation. From there he moved on as a lunch cook, and got involved in all aspects of a restaurant such as food preparation, cooking, and cleaning. Among other restaurants he worked at were Tanaka of Tokyo and Benihana. Ken also owned and operated a food truck in the Ala Moana/Downtown area.

His dream is “to give back to kids,” that is why all his restaurants offer free meals to children. He says, “Wabisabi is free for all kids, and in addition to the food, they will be served with a smile!” As a child, Ken was raised by a single mother and says children don't have a choice in their living circumstances — that's why his mission is to give back to young people.

It is why his two staff members, Mayumi and Koji, are not just employees — they are in the process of learning about the restaurant business. They are part of Ken's “giving back.”

But Ken is not just a vendor at Honolulu Park Place — he is also a resident and lives and works here seven days a week. “We love what we do — it's a passion!”

Wabisabi has a huge menu, in order to provide the residents with wide variety of food choices. The restaurant prides itself on its fresh produce, quality and delectable food at an affordable price. Why not try them for your next meal? If you dine in the café downstairs you will be served on real dishes! Or call them at **808-218-0537** to cater your next party.



Follow them on Instagram at
[wabisabi_808](https://www.instagram.com/wabisabi_808)

