



Media Advisory

**For Immediate Release
January 15, 2010**

Contact: Robbyn Shim
robbyn@roysrestaurant.com
Rainer Kumbroch
rainer@roysrestaurant.com
(808) 396-7697
Roy's Restaurant Hawaii Kai

**Roy Yamaguchi and the Hawaii Farm Bureau
Extending Aloha to Haiti at the Original Roy's Restaurant in Hawaii Kai**

Honolulu, Hawaii, January 2010 - - On Friday, January 22 at 7:00 p.m., Roy's Hawaii Kai will present a 4 course dinner featuring Chef Roy Yamaguchi's humble interpretation of traditionally prepared Haitian Cuisine. All proceeds from the dinner will go directly towards the relief efforts that are so desperately needed. This dinner will be different as the price of the dinner will be what you can afford. Chef Yamaguchi wants people to give what they can and to make a difference. "We don't want to preclude people from participating in this event. We want people to give because it is the right thing to do and we don't want to make it an elitist event. The way it will work is that we will give people an envelope and they will put a check in the envelope made out to the American Red Cross (with a notation of Haiti Relief). We will then give the envelopes to the Red Cross," said Yamaguchi.

"Our hearts go out to the people of Haiti, and we feel that we need to do our part. In the grand scheme of things, it may not move the needle but, we feel that is the responsibility of those of us who can - to reach out a helping hand to a people who had very little to begin with and now are struggling beyond our wildest comprehensions. I don't have a lot of experience with Caribbean food but, I will give it my best shot. I'm not afraid of embarrassing myself for a cause as important as this," Yamaguchi said. "I also wouldn't mind if someone with some background in Haitian cooking could lend me a hand."

With very little viable farmland, a large population of around 9 million people to support and, political corruption and instability, the country of Haiti suffers from chronic poverty and a serious lack of food, medicine, and infrastructure. But, with what they have (when they have it); Haitians have developed a very tasty cuisine. Rice, beans and sorghum are the staples of the diet. Citrus and tropical fruit such as pineapple, papaya, and mango are also eaten regularly. Millet, bananas, coconut, almonds, peanuts, cassava, and corn are other items grown in Haiti. Meats and fish are luxuries and are treated as such in the preparations of Haitian food.

Reservations for this dinner can be made by calling **Roy's Hawaii Kai at (808) 396-7697**.

Private dining seating is limited. Beverages not included.

The restaurant will be **accepting only checks made out to The American Red Cross (please notate Haiti Relief)**.

###