



Chef de Cuisine Miya Nishimura

Miya was born in Japan and raised in California where she grew up in a small restaurant her parents owned. It was there her love of cooking and food began. After graduating from the University of Southern California, she returned to Japan, working in accounts payable for Bodum.

It was while working in Japan that she realized her love of food from when she was young still existed, and she returned to California to follow her childhood dream of becoming a chef. She pursued her culinary degree at the California Culinary Academy in San Francisco, and while there she heard about Chef Alan Wong through an instructor. Miya decided to do her externship from culinary school at Alan Wong's Honolulu, beginning as a prep cook, and working her way throughout the kitchen to eventually become Sous Chef. Miya has worked as a sous chef at Alan Wong's Honolulu and Honu Kai Lani, a reception hall operated by Alan Wong's Restaurants in partnership with the Watabe Wedding Company. Miya continued to grow with the company by joining the opening team of Alan Wong's Amasia in the Grand Wailea on Maui. She has returned home with the promotion to Chef de Cuisine of the flagship Alan Wong's Honolulu and is now one of the company's most versatile chefs having worked and gained experience in the various outlets.