

## **FOR IMMEDIATE RELEASE**

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# Hawaii's First Kickin' Chick'n Brings Authentic Korean Fried Chicken, Korean-Style Street Food to Ka Makana Ali'i

Locally owned Kickin' Chick'n uses authentic Korean flavors and cooking techniques to create crispy fried chicken and street-food inspired menu items

**KAPOLEI, HI** (August 22, 2019) — Ka Makana Ali'i is excited to welcome locally owned and operated Kickin' Chick'n to the Food Market. The Center's newest eatery opened on July 31. Kickin' Chick'n is the newest business venture by husband-and-wife team Jason and Yani Higuchi, who also own Kickin' Kajun and My Slime Playroom at Ka Makana Ali'i.

To prepare for this opening, owners Jason and Yani traveled to Korea to learn a double-fried technique that they use at Kickin' Chick'n. This technique is faster and creates crispier and tastier chicken, the couple says. Many of Kickin' Chick'n's menu items are recipes that the Higuchis learned on their trip to Korea.

"We are so excited to welcome Kickin' Chick'n to the Ka Makana Ali'i ohana," said Kelly Kauinana, marketing manager at Ka Makana Ali'i. "The Center is proud to support local business owners like the Higuchis, who have been wonderful to work with at Kickin' Kajun and My Slime Playroom. Branching out to create authentic Korean-style street food at Kickin' Chick'n is the perfect next step for them."

Kickin' Chick'n's menu also includes street food-inspired items like chicken wings, corn dogs, boneless chicken poppers, chicken on a stick, sausage and rice cake, and more. The owners incorporated a popular fried shrimp dish from Kickin' Kajun, but at Kickin' Chick'n it's served on a skewer.

The 1,000-square-foot eatery is open during Center hours and located between Okome Bento & Sushi and Yummy Korean BBQ. Phone orders are welcome at (808) 628-4518.

Visit our website at <a href="www.kamakanaalii.com">www.kamakanaalii.com</a> for more details about upcoming promotions and exciting Center events. For the latest news and updates, follow Ka Makana Ali'i on Facebook, Twitter and Instagram, all with profile name @kamakanaalii.

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#### About Ka Makana Ali'i

Ka Makana Ali'i offers residents and visitors a family-friendly, mixed-use center in the heart of Hawai'i's fastest growing community. The 750,000-square-foot Macy's-anchored center features more than 100 exciting stores, restaurants, a state-of-the-art Consolidated Theatres and the state's first Hampton Inn & Suites by Hilton located on property. The newest development, The Grove at Ka Makana Ali'i, creates an additional 109,000 square feet of space with lifestyle retailers, eateries and services, such as 24 Hour Fitness, Foodland Farms, Straub Clinic and Urgent Care, and PetSmart. Serving as the premier gathering place in Kapolei, Ka Makana Ali'i fulfills the shopping and dining needs of the ever-expanding community. Its convenient location offers excellent highway access, ample parking and public transportation for shoppers. A partnership between DeBartolo Development and the State Department of Hawaiian Home Lands, Ka Makana Ali'i will financially support programs benefiting Native Hawaiian interests statewide for decades to come. For more information, please visit <a href="https://www.kamakanaalii.com">www.kamakanaalii.com</a>.

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