



Background:

Banzai Sushi strives to provide their patrons with a local raw experience. As an Ocean Friendly Restaurant, Banzai Sushi uses no plastic on property including straws. They also send their fish buyer, Mike Kealoha, to the fish auction every morning that the market is open to get fresh Hawaiian seafood. Banzai Sushi prides themselves on their locally sourced produce that dictates their seasonal menu so that each experience is new and fresh.

Green Highlights:

- ✚ Paper straws are used instead of plastic ones.
- ✚ All take out containers are compostable or made from post-consumer material.
- ✚ Menu utilizes the Honolulu Fish Auction and the North Shore farms.
- ✚ They conserve water by installing High-Efficiency aerators and pre-rinse spray nozzles in the kitchen.

For more information, <http://banzaisushibarhawaii.com/>

