



Photo by: Four Seasons

### **Lokahi Cocktail, [Four Seasons Resort Lana'i at Manele Bay](#)**

**SERVES 1**

*This cocktail was inspired by the universal idea of unity. Here on Lana'i, it is the Hawaiian value of LŌKAHI, or unity. Similar to Polynesian voyaging, our team has embarked on an incredible journey. Like paddling a canoe, the journey requires teamwork, diversity, balance, harmony and strength. This drink is a harmonious and flavorful balance of ingredients that equally represent unity – two teams aligned in unison to achieve one common goal. Nobu Executive Chef, Oyvind Naesheim, and Kailani Restaurant Manager, Jeremy Sidman, united on the voyage to create a sustainable cocktail.*

#### **Ingredients:**

- 2 oz (60 ml) Maui's Own Organic Ocean Vodka
- 1-½ whole calamansi lime, halved
- ½ oz (15 ml) Lehua honey syrup
- 6 chunks of fresh pineapple
- 2 Maui vanilla bean (split lengthwise with vanilla beans open)
- 4 ginger pieces, cut into matchsticks

#### **Method:**

1. Muddle calamansi halves with ginger sticks, vanilla bean and pineapple in a shaker until the pineapple is almost crushed into juice and the vanilla bean is split open.
2. Pour the Ocean Vodka into the glass with the muddled contents and add the honey syrup. Add ice to the ingredients and shake vigorously.
3. Strain into a martini glass and place dehydrated pineapple slice on top of the drink.

[SEE MORE RECIPES](#)

**COMMENTS**

**LEAVE YOUR COMMENTS**

1. Name

2. E-Mail