

Plan Do See

Chef Bio – Joseph Rolling

As sous chef, Joseph Rolling brings his years of culinary expertise to Deck, where his menu of shareable Contemporary Hawaiian Cuisine compliments the restaurant’s selfless service, modern design, and exuberant island spirit. Initially pursuing marine biology, during college Joseph’s oceanic plans were eclipsed by his increasing ardor for cooking. Now, his deep affection for the sea inspires his love for Hawai’i, where he is able to create innovative, island-infused flavors in a kitchen minutes from the shoreline.

Having spent nearly a decade honing his skills in 5-diamond and Michelin-starred restaurants from New York City to Hawai’i, including Morimoto and The French Laundry, Joseph is very thankful for his journey. Fortunate to begin his training in New York City within a family-oriented and nurturing environment, Joseph continued to work under chefs who were great leaders, upholding the mentality that “no job is too small.” Adopting their philosophies and values, Joseph is dedicated to running an uplifting kitchen that embraces learning, teaching, leading by example, and creating a strong ‘ohana while maintaining a high bar of excellence.

Intent on increasing his skill and evolving into a strong chef and leader, Joseph traveled across the country in search of experience and hands-on learning. He was honored to serve a culinary apprenticeship at Thomas Keller’s The French Laundry, and later spent two years as a sous chef for Morimoto finally ending up in Hawai’i by way of a second promotion to join the Morimoto Maui Team.

Attracted by the warm and inviting style of Plan Do See, Joseph is excited to be part of a restaurant that closely reflects his personal values. Dedicated to the evolution of Deck’s contemporary Hawaiian concept, Joseph is committed to sourcing vibrant local ingredients from around the island, and weaving influences from around the world into a menu that is worthy of the diverse culture of Hawai’i.