ELEGANCE

In Hawaiian, onomea means "the best place." With snow-capped Mauna Kea peaking over the front yard and the Pacific Ocean stretching out from the backyard of this new home, located along the lush Hamakua Coast in Onomea, indeed, there is no better place.

Mark Matsutomo, of M Squared Design, was the Kameha architect charged with designing the unique, executive retreat. However, he received scant instructions for the 300-acre ranchland that would play home to a retiring businessman, his horses, and a herd of bovine beauties. Matsutomo recalls, "I was given four words: contemporary, functional, Hawaiian and Mediterranean." With those words, Matsutomo teamed up with Studio Becker's design team and Wayne Parker Interior Designs to build a new house that would match the area's natural, outdoor drama.

Nowhere else in the house are the homeowner's four motifs more apparent than in the kitchen and its conjunction bar. For example, the businessman's need for the "contemporary" in the otherwise traditional kitchen was met by modern devices, such as the kitchen's smart-button pendant lights. The intelligent buttons have sensors that prevent flames from coming on if enough natural light is available.

Studio Becker's kitchen design team, recog-
nixed for its inventiveness, put a modern twist on the kitchen’s yellow onyx backsplash. The 34-inch-thick emperador stone slab was backlit to reveal a transparent array of yellow hues. It created a striking effect. At a glance, it looks like sunlight pouring in over the kitchen stove.

The centerpiece of the 1,032-square-foot kitchen, which includes the dining area and a behind-the-scenes butler’s pantry, is a substantial, 10-foot-long, L-shaped island topped with a black galaxy granite countertop that seats four. “It’s a gathering, pupu-style, friends-over-for-the-weekend kind of kitchen—something that you can really work hard to blend the kitchen design in with the home,” Cowan says.

Directly off the main kitchen, separated by a Mediterranean-inspired archway, is the tiled bar and billiard table. Overstuffed leather chairs and bar stools, with branded leather backs, capture a sense of Hawaii’s panoply past. The kitchen’s cabinetry style is repeated in the bar, but with a Studio Becker-inspired variation. The cabinets were first faced with glass and then installed directly into the drywall, a look that mimics a wine bar or pub. Cowan says it was his design choice that mixed the need for hanging overhead cabinets and left ample counter space. The extra space also allowed room to accommodate the bar’s sink, custom-made refrigerator, dishwasher and personal beer tap serving a local Hilo brew. For fine liquors, the bar is also equipped with a clear ice machine that removes ice impurities, which affect a drink’s taste.

The home is grand and dramatic in scope, but never ostentatious. The warm, natural tones throughout create a relaxed atmosphere that reflects the natural beauty of the lush and verdant environment. “The homeowners come from cattle country, so he’s going back to its roots,” says Cowan. “But he wanted quality and this home is a profound statement of how hard he has worked in his life.”

**GK SUPPLIERS**

**Designers:** Mark Shigel, of Snadero Hawaii
**Cabinetry:** Viva, dream-blue metalic lacquer, from Snadero Hawaii
**Cooktop:** 18-inch electric cooktop, from Wolf
**Dishwasher:** Fisher & Paykel
**Grill:** 18-inch electric grill, from Wolf
**Hood:** Free-hanging, two-cylinder hood, from Snadero Hawaii

**GREAT KITCHEN**

**Favors:** Blanco, from Snadero Hawaii
**Oven:** Two, 18-inch, from Gaggenau
**Range:** Two-burner gas range, from Wolf
**Refrigerator/Freestore:** 20TD, from Sub-Zero
**Wok:** 16-inch gas wok, from the Century
**Worktop:** Stainless steel top, with integrated double-sink, from Snadero Hawaii

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