

Volume XVIII, No. 11 November, 2017

# Waikīkī Transportation Management Special Improvement District approved by City Council and signed into law by Mayor Caldwell

Over the past several years the Waikīkī Improvement Association (WIA) has been actively working to address transportation issues within Waikīkī ultimately resulting in a series of actions including the formation of the

Waikīkī Transportation Management Special Improvement District (WTMSID). As reported earlier this year in the Wikiwiki Wire, Waikīkī has experienced incredible development and revitalization over the past 15 years. Along with this development and an increase in visitors comes more traffic, congestion, parking issues, and loading and unloading conflicts for freight and passenger carriers.

WIA backed legislation introduced by Councilmember Trevor Ozawa allowed the formation of the WTMSID. The SID will be managed by the Waikīkī Transportation Management Association (WTMA) which has been operating under the WIA umbrella. The legislation passed third reading by the City Council on October 11, 2017. Mayor Caldwell signed two bills into law on October 17, 2017.



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Attachments

RHC – Bill Keoua Nelsen art pop-up, Dean & Deluca Grand Opening, promotions and events, November Pau Hāna Hawaiian entertainment, Polynesian Voyaging and more

Hilton Hawaiian Waikīkī Beach on Kūhiō - November update

Waikīkī Beach Walk celebrates its 10th anniversary

Food Fight & Bloody Marys at Outrigger Reef Waikīkī Beach Resort, Nov 5

Nā Mele No Nā Pua – Free Sunday Concerts

Sunset Sessions with Danielle Groff, Nov 17

Waikīkī Beach Walk November entertainment & activities

II Lupino Dalla Terra Wine Dinner, Nov 13

Noi That Cuisine – make lunch or dinner a royal experience

WOLFGANG'S Steakhouse - introducing new fresh lobster roll

bills Hawai'i - Waikiki 'ohana 20% off discount

The Surfjack presents: November at the Swim Club

Kani Ka Pila Grille - November entertainment calendar

Waikīkī Toy Jam

Continued from front page

The WTMA Board of Directors will consist of representatives from Waikīkī business, freight operators and passenger carriers and government, Mayor Caldwell (or representative), the directors of the departments of Transportation Services, Facility Maintenance and Budget and Fiscal Services, Councilmember Ozawa (or representative) as well as Bob Finley the chair of the Waikīkī Neighborhood board.

#### WTMA Tasks

The purpose of the WTMA is to establish those projects, programs, and procedures working in concert with the City that will serve Waikīkī with high-quality transportation facilities and services. This includes addressing curb management problems that have been identified within Waikīkī. Tasks and management activities include:

- Develop a residential parking permit program.
- Implement permit program for freight and passenger carriers to operate in Waikīkī.
- Identify new loading zone areas.
- Manage loading zones.
- Develop flexible curb usage strategies: loading zone at specific times and general parking at other times.
- Provide enforcement.
- Develop information displays including parking
- Identify staging areas for buses and freight to avoid
- Identify new parking solutions (garages/lots).
- Develop dynamic pricing strategies allowing parking rates to vary by demand.

The next step will be incorporating the Waikīkī Transportation Management Association and holding an organizational meeting.





availability and special event notices. circling.

#### Waikīkī Wikiwiki Wire - Newsletter Deadline

The WIA newsletter is published on the **first Friday** of the month.

**Submission deadline:** Waikiki-related news and information submitted by members (or their PR agencies) for the newsletter should be **received no later than 2 pm Wednesday** prior to the newsletter that is published and distributed on the first Friday of each month. Articles received after the deadline will be considered for inclusion in the next issue.

**Photos:** Photos which accompany stories are always welcome and, for best results, should be attached to the email as a separate jpeg - **maximum 1 MB each image**.

**PDFs:** Single page PDFs are also welcome but they **must look like flyers** and not press releases (so ... do not include the dateline, city, media contact information, boilerplate, etc.).

**Press releases:** Word or PDF press releases will be edited to fit the one page format or will be returned to you for editing / reformatting.

Your kokua is appreciated. *Mahalo*.

#### Beachhouse at the Moana to offer a lavish Thanksgiving dinner spread

Moana Surfrider, A Westin Resort & Spa's Beachhouse at the Moana is offering an extensive dinner buffet on Thanksgiving Day, Thursday, November 23 between 3 and 8:30 p.m.

The "From the Sea" station includes an array of fresh seafood offerings such as ahi maguro and hamachi sashimi, pacific oysters on the half shell, cold water shrimp and crab, island style ahi and tako poke, Kiawe-

smoked salmon Asian remoulade, and assorted sushi.

The "Savor the Fall Flavors" station includes roasted pumpkin bisque with crab and shrimp, crispy Portuguese sausage, artisanal cheeses and charcuterie platter, Asian pear salad with candied walnut and Roquefort cheese, JA Farm's mix green, baby romaine Caesar with crispy kale and sourdough croutons, roasted beet and Maui Surfing goat cheese salad, pipikaula sweet potato salad, bacon and broccoli salad, seafood pasta salad and assortment of freshly baked rustic breads and rolls.

The signature main courses station includes a variety of island-inspired holiday favorites such as steamed island catch, steamed snow crab clusters citrus herb butter, soy sake braised beef short rib, Kiawe smoked



ham with Lilikoi and Lehua honey glaze, chestnut stuffing with Nueski bacon, chicken and seafood paella with Ho farms' tomato, Kona lobster pasta with truffle cheese, smashed Yukon potato, and seasonal garden vegetables

The carving station features herb-crusted prime rib with port wine demi, roast turkey with gravy and cranberry chutney, and whole suckling pig with plum sauce and hoisin sauce.

The meal will conclude with a wide selection of delectable desserts such as pumpkin pie, apple pie, Haupia cake, mango cheesecake, banana bread pudding with Kahlua crème anglaise, mixed berry cream cake, assorted cupcakes, chocolate brownies, pumpkin panna cotta, caramel custard and tropical seasonal fruits.

The cost is \$80 per adult, \$40 for children between 6 and 12 years of age; and children under 5 are free with a paying adult (prices do not include tax and gratuity). No discounts and promotions are offered for Thanksgiving dinner. Reservations can be made by calling the Dining Reservation Desk at (808) 921-4600. Complimentary valet parking will be available at the Moana Surfrider, A Westin Resort & Spa and validated self-parking for four hours at the Sheraton Princess Kaʻiulani.

#### Hawaiian Diacritical Marks

Waikīkī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (), macron (ā) in place names of Hawai'i, such as Waikīkī and Kalākaua Avenue and will include them whenever possible. We also respect the individual use (or not) of these markings for names of organizations and businesses.

There will also be times when we may not have a chance to add or change the markings in all of the articles submitted and when that happens, e kala mai.

#### Mahina & Sun's presents a local twist on Thanksgiving classics

Leave the cooking and dishes to Mahina & Sun's this Thanksgiving and enjoy a one of a kind three-course Harvest Feast. The menu by Executive Chef Erik Leong presents traditional favorites like Turkey and Gravy

alongside trendsetters like the popular Stuffing Waffle and Kabocha Pie, all prepared with healthy, local ingredients in a farm-to-table style. Available only on Thanksgiving, there will also be a special autumn-themed cocktail by Bar Lead Robert Bidigare – a Bay Leaf Old Fashioned. Priced at \$14, this craft cocktail is made with high west whiskey, bay leaf simple syrup, orange bitters, candied cranberry, and an expressed orange garnish.

**WHAT**: Thanksgiving Harvest Feast

**WHEN:** Thursday, Nov. 23, 2017 from

5:30 – 10 p.m.

WHERE: Mahina & Sun's inside The Surfjack Hotel & Swim Club 412 Lewers St., Honolulu, HI 96815 Validated parking available.



#### MENU: Course No. 1

Hearty cream of ulu soup with local green beans and roasted mushrooms -OR-

Fresh mixed greens from local farms tossed with chef's homemade dressing

#### Course No. 2

Organic, free range, hormone-free roasted turkey with homemade gravy

Sides include grilled corn on the cob, savory stuffing waffles, and your choice of rice, traditional mashed potatoes, or candied sweet potato yams

#### Course No. 3

Finish off with a slice of pie made with kabocha that's roasted until fork tender, then mixed into a rich puree and topped with candied pecans and spiced goat cheese

COST: \$65/person

**INFO:** RSVP to connect@surfjack.com



# Sheraton Princess Kaiulani to offer bountiful Thanksgiving buffet spread

Sheraton Princess Kaiulani invites guests to feast on its Thanksgiving Dinner Buffet at Pikake Terrace on Thursday, November 23 from 4 to 8:30 p.m. Set near the hotel's pool, Pikake Terrace offers comfortable seating for the entire family

Chef Aaron Love and his team have put together a wide range of delicious holiday favorites. The buffet highlights include a carving station with honey citrus glazed ham and butter roasted turkey with brown gravy. The menu also includes hot offerings such as Asian roasted salmon filets, Black Angus meatloaf with mushroom gravy, whipped horseradish red potatoes, ham hock collard greens, garden fresh vegetable medley, Southern-style sage stuffing with citrus cranberry sauce, candied yams with pineapple, four cheese mac and cheese. Cold bar includes seafood salad, ahi poke with ogo, mussels on the half shell, assorted sushi platter and a salad bar.

The dessert bar will delight diners with assorted mini tarts, pumpkin cheesecake, coconut cake, chocolate cake, pineapple upside down cake, sliced tropical fruits and sundae bar.

The cost is \$57 per adult, \$28.50 for children between 6 and 12 years of age; and children under 5 are free with a paying adult (prices do not include tax and gratuity). Seating times are between 4:30 and 9 p.m. with the last reservation at 7:30 p.m. Four-hour, free validated parking is available at the hotel for all dinner patrons. To make reservations for Sheraton Princess Kaiulani's Thanksgiving Day Dinner Buffet at Pikake Terrace, call Dining Reservations at (808) 921-4600.



# Kamaaina Shop & Drive Package at Hilton Hawaiian Village

Staycation at Waikīkī's Resort Destination for the Holidays

Staycations are more accessible this holiday season with Hilton Hawaiian Village Waikiki Beach Resort's Neighbor Island Shop & Drive package, available now through Dec. 20, 2017. Locals can shop on Oahu and stay at Hilton Hawaiian Village at rates from \$140 per night.

The package includes all the essentials for a convenient, fun and budget-conscious staycation including:

- Free daily self-parking for one vehicle per room.
- 15 percent off beachfront dining at signature restaurants Bali Steak & Seafood, Tropics Bar & Grill, and Rainbow Lanai.
- 20 percent off the Waikiki Starlight Luau
- 10 percent off or one category upgrade on a rental car with National Car Rentals.
- More savings at The Shops at Hilton Hawaiian Village with the Village Experience Card.

At Hilton Hawaiian Village, families can enjoy Waikiki's widest stretch of beach, five pools and the best waterslides in Waikiki, the Camp Penguin Kids Program, Friday night fireworks, water activities in the Duke Kahanamoku Lagoon and so much more. To book the Neighbor Island Shop & Drive package, visit www.hiltonhawaiianvillage.com/kamaaina or call (808) 949-4321 and ask for package code P3. To take advantage of the discount on rental cars, book at www.nationalcar.com, call 800-468-334 or visit the National Car Rental desk at the Tapa Tower.

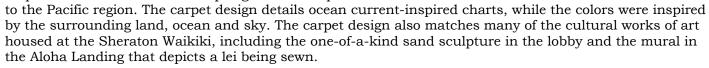
Package and rental car discount valid until December 20, 2017. Proof of Hawaii residency required to take advantage of exclusive kamaaina rates, discounts and rental car discount. Restrictions and blackout dates apply. Rate is subject to tax and not valid with any other discount, coupon, or offer. 15 percent off dining at selected restaurants does not apply to alcoholic beverages. Free daily selfparking is for one car per room. Offer is subject to availability and may change without notice. Resort charge assessed at \$35 (plus tax) per room per stay.

#### Sheraton Waikiki completes significant ballroom, banquet upgrades

For the first time in nearly a decade, Sheraton Waikiki's meetings and convention spaces have a new look, thanks to a \$1.4 million project over the summer. The hotel features one of Oahu's preeminent meeting and convention facilities with one of the largest hotel ballrooms in Waikiki with the Hawaii Ballroom at nearly 26,000 square feet.

The 1,636-room resort is a top choice for groups of any size – between 10 and 2,500. In addition to the ballroom, there are other intimate suites and breakout spaces, several with spectacular ocean views. The Hawaii Ballroom foyer also now features new furnishings, which create a welcoming, comfortable atmosphere upon entry. Additionally, the entire second floor features the most sophisticated technology necessary for today's groups.

Inspiration for the 100,000 square feet of custom-designed carpet came from Hawaii's archipelago and its importance



In addition to the new customized carpet, more than 200 gallons of paint and primer were used. The upgraded ballroom also features 3,000 new banquet chairs. The work lasted about a month and opened on Friday, September 8, when The Queen's Health Systems (QHS) became the first group to have a function in the new space. Queen's is the leading healthcare company in the islands and Pacific Region and had more than 1,000 of its stakeholders attend its annual Benefit Dinner event.

"We love that the Sheraton offers so many different types of venues and rooms for different types and sizes of parties," said Tricia Fetui from QHS' Fund Development Department. "From large corporate events to smaller more intimate events, Sheraton offers something for every budget and size."

An integral part of the event experience at the Sheraton Waikiki is its culinary offerings from Food & Beverage Director Ron Richter, Director of Culinary Daniel Delbrel, Executive Chef Matt Naula and their teams. The teams now have more than \$200,000 in state-of-the-art buffet equipment as part of the upgrades. In addition, Sheraton Waikiki's food and beverage operations adhere to a "Farm-to-Table" concept, serving only the freshest local ingredients, ensuring distinctive culinary creations that offer the highest-quality products and sustainability.

According to Fetui, QHS also held Hoʻolauna O Nā Kauka "Gathering of the Physicians" a physicians' engagement event at the Helumoa pool deck at the Sheraton earlier in the year. "This was another wonderful intimate event where the food was delicious and the guests greatly enjoyed the beautiful Waikiki sunset and grounds of the Sheraton," she continued.

The upgraded facilities also complement the Catering & Event Management team, led by Bill Hedgepeth. The strong team oversees events of all sizes at Sheraton Waikiki and beachfront sister properties, The Royal Hawaiian, a Luxury Collection Resort and the Moana Surfrider, A Westin Resort & Spa. From meetings and large-scale functions, banquets and galas, to creative theme parties, the 26-member team can do it all, including back-to-back events with unprecedentedly turnaround times. Each event can be customized integrating company logos, images, welcome messages and any useful links that can be posted or e-mailed to attendees. The team also features members with Asian language proficiency (Japanese, Chinese – Mandarin and Korean) that's unsurpassed in Waikiki. Groups can request for proposals by going to Sheraton Waikiki's Meetings Overview Page on the website.

# World's largest open-air shopping center officially opens new dining hall - Lanai @ Ala Moana Center

Ala Moana Center has officially opened its newest dining concept, the Lanai @ Ala Moana Center. Featuring local favorites and eateries new to Hawai'i, the food hall is now home to Ahi & Vegetable, BRUG, Mahaloha Burger and Sobaya. The remaining eateries, including Agave & Vine, Da Spot, HiTEA Café, Ike's Love & Sandwiches, Musubi Cafe Iyasume, Teppanyaki Farmer and Uncle Clay's House of Pure Aloha are set to open later this year.

"Our customers have been coming to this very spot to eat for many years when it was the former Shirokiya location," said Francis Cofran, senior general manager of Ala Moana Center. "We are pleased to be able to offer our customers a new foodie destination on this side of the Center, complete with ten specialty food vendors and an agave bar."

Located on Mall Level 2 in the Diamond Head Wing, the Lanai @ Ala Moana Center is open Monday through Saturday from 8 a.m.-9 p.m. and on Sunday from 9 a.m.-7 p.m. The contemporary food hall offers breakfast, lunch, dinner and grab-and-go options, and features indoor and outdoor seating for up to 450 customers.



#### Now Open

#### Ahi & Vegetable

High-quality tuna chosen daily from Honolulu's fish auction, Ahi & Vegetable's seafood selection is as fresh as it gets. As their third venue on Oʻahu, Ahi & Vegetable's Ala Moana Center location will continue to offer the most fresh and healthy seafood options in an assortment of sushi, sashimi, rolls, poke and bentos with a side of salad or rice. In addition to raw food specialties, Ahi & Vegetable will also serve cooked foods, including teriyaki chicken and beef, grilled fish (ahi and salmon), and more. Ahi & Vegetable has two other locations on Oahu, on Fort Street Mall and in the Kapalama Shopping Center.

#### BRUG

BRUG is a popular Japanese-style bakery and cafe from Hokkaido, featuring delicious, artisan baked goods made fresh daily right in the store and sold with aloha. BRUG also serves soups, sandwiches, cold-brewed coffee, jelly drinks and other beverages. BRUG will be open for breakfast, lunch and dinner.

#### Mahaloha Burger

Mahaloha Burger's locally-inspired menu features 100 percent free-range beef from the Big Island of Hawai'i that is fresh and never frozen, with no fillers, no antibiotics or growth hormones. Each burger features an island flare such as the Loco Moco Burger with homemade gravy, egg and crispy fried onions or the ever popular Avocado or Banzai BBQ Burger. Mahaloha Burger also features a variety of sides including sweet potato, onion rings, french fries, tater tots and a variety of shakes. Mahaloha has two additional locations on Oahu, in the Royal Hawaiian Shopping Center and in Kailua.

#### Sobaya

Sobaya is an authentic Japanese noodle house specializing in soba (buckwheat), udon and ramen noodles in soup. Served hot or cold, Sobaya's refreshing noodle dishes come with a variety of toppings, including popular tempura options.

<u>Coming Soon:</u> Agave & Vine, Da Spot, HiTEA Café, Ike's Love & Sandwiches, Musubi Cafe Iyasume Teppanyaki Farmer

For information about Ala Moana Center, please visit <a href="www.AlaMoanaCenter.com">www.AlaMoanaCenter.com</a>

#### Mahina & Sun's announces Executive Chef Erik Leong

Long-time Chef Ed Kenney protégé promoted

Mahina & Sun's is pleased to announce Erik Leong has been promoted as the local eatery's Executive Chef. Leong brings with him more than 10 years of experience in the restaurant industry. Prior to joining Mahina & Sun's, Leong worked at Ed Kenney's Town restaurant for nine years

where he worked his way up from night cook to sous chef.

"We are excited that Erik will move into the executive chef role at Mahina



& Sun's," said Natalie Aczon, restaurant manager of Mahina & Sun's "He's been a longtime member of our restaurant family and his experience working directly with Ed Kenney makes him a great fit for our Waikiki restaurant."

Leong first fell in love with the culinary arts during his time at Town, which provided him the opportunity to assist in the opening of Kaimuki Superette and Uptown Events Hawaii.

A picky eater throughout his childhood, Leong began cooking from an early age. After participating in several culinary arts seminars and witnessing the sheer happiness cooking brought his mother through the years, it wasn't long before Leong decided to pursue a career as a chef.

Leong always finds a way to incorporate childhood influences into his menu offerings. In collaboration with Chef-Owner Ed Kenney, Leong is responsible for curating a menu for Mahina & Sun's based on a Hawaiian sense of place featuring elevated home cooking. Locavores will continue to enjoy menus spotlighting Hawaii's seasonal bounty and nostalgic cuisine based on home-cooked recipes from the culinary team's upbringings.

### Operations Manager Brandon Barbour promoted to VP of the Waikīkī Business Improvement District Association (WBIDA)

Waikīkī Business Improvement District Association (WBIDA) Operations Manager Brandon Barbour has been promoted to Vice President of Operations, effective August 25, 2017.

Mr. Barbour started his tenure with WBIDA in July 2014, with the purview of overseeing operations of the nonprofit corporation which augments basic City and County of Honolulu services in the Waikīkī District via supplemental cleaning, landscape maintenance, hospitality and safety programs.



"Brandon has shown strong leadership working with the City and area businesses, residents, and visitors. On behalf of the Board of WBIDA, we are pleased to promote Brandon to VP of Operations," said Paul Kosasa, WBIDA Board Chairman.

Mr. Barbour came to the WBIDA from the Hawai'i Lodging and Tourism Association (HLTA), where he was responsible for government and community affairs, including coordinating the Visitor Industry Charity Walk. Prior to HLTA, he worked for Congressman Brian Schatz as Community Affairs Representative, and prior to that worked for then Lt. Governor Schatz as Communications Liaison. Brandon was also a member of the U.S. Department of State's Summit Planning Team. He holds a Bachelor's degree from Brigham Young University-Provo and a Master's degree from the University of Hawai'i at Mānoa.

In addition to leading the daily operational programs and its service contractors, Mr. Barbour's expanded duties include additional research and planning activities related to WBIDA programs, and analyzing best practices of other business improvement districts for possible implementation in Waikīkī.

"We are very fortunate to have Brandon's expertise," said Jennifer Nakayama, President and Executive Director of the WBIDA. "Brandon has a broad-range of operational experience, unmatched professionalism and attention to detail, and a dedication to improve the future of Waikīkī."

#### Max Sword retires from Outrigger after 30 years as VP of Industry Affairs

Sword will continue to work with Outrigger as a consultant on government affairs.

Max Sword has retired from Outrigger Enterprises Group after thirty years with the company as its Vice President of Industry Affairs. Hired by then-President Richard "Doc" Kelley in July 1978, Sword's chief duty has been handling government and community affairs for the hotel company.

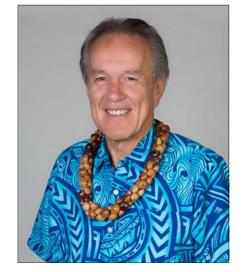
"The decision to retire was bittersweet, but something I had been contemplating over the past year,

especially since celebrating thirty years with the company in July," said Sword. "I have been a part of the Outrigger 'ohana for half my life, and have so many wonderful memories that I will always cherish. I especially want to extend a sincere mahalo to Doc Kelley for believing in me and bringing me on board when I was still very new to government affairs. He literally changed my life for the better, and I will always be grateful to him for being a great boss, mentor and friend.

"I'd also like to thank the Kelley family and former President and CEO David Carey for their leadership, support, and friendship. And to everyone else at Outrigger, it has been an honor and a privilege to work beside you."

Although Sword is leaving Outrigger as an employee, he has been asked to stay on as their consultant on government affairs, to begin November 1st.

Sword is starting his own consulting company under the name Max J. Sword & Associates, LLC.



Over the years, Sword has also served on numerous boards and commissions, including the March of Dimes and Pacific Islanders in Communication boards, the City Reapportionment Commission and the Judicial Selection Commission, and currently serves as chairman of the Honolulu Police Commission.

Born and raised in American Samoa, Sword holds the Ali'i Samoan Chief title of "Saveatama." He attended Punahou School and Peru State College in Nebraska. Sword is active in soccer as a player, referee, and coach, and served for six years as the State Director for AYSO, and chaired the first AYSO National Games in Hawai'i in 2002.

Although Sword will continue working, he plans to spend more of his semi-retirement life on the soccer field and traveling.

#### Waikiki Shopping Plaza announces First Annual Waikiki Toy Jam

Bring a new, unwrapped toy to donate to Toys for Tots Hawaii and receive exclusive promotions and discounts from participating retailers.

Ho ho ho! Help spread holiday cheer with the Waikiki Shopping Plaza and Waikiki Business Plaza at the first annual Waikiki Toy Jam! Make the holidays merry and bright with Waikiki's best bites and baubles at this toy drive benefiting Toys for Tots Hawaii.

Bring in a new and unwrapped toy from Nov. 27 – Dec. 17 to participating restaurants and retailers, including Buho Cantina, Tanaka of Tokyo, Top of Waikiki, SKY Waikiki, Wahing Arts & Jewelry, and Maxi Hawaiian Jewelry to receive exclusive promotions and discounts!

For specific promotion details and more information, visit waikikishoppingplaza.com.

#### Hula with Aloha, a Hawaiian cultural experience opens at Ala Moana Center

Open Monday-Saturday, Hula With Aloha features hula classes, lei making and more

Ala Moana Center today unveiled *Hula With Aloha*, an authentic Hawaiian cultural experience where kamaaina and visitors can network, practice and learn the art of hula from award winning kumu hula. Open Monday through Saturday from 9 a.m.-3 p.m., Hula With Aloha is located on Level 3, Ewa Wing in the Bloomingdale's Court and features beginning, intermediate and advanced hula classes, lei making and more.

"Ala Moana Center is always looking for new ways to not only incorporate the Hawaiian culture into our shopping experience, but perpetuate and encourage the practice of it as well," said Francis Cofran, senior general manager, Ala Moana Center. "We are proud to offer this unique cultural experience to be enjoyed by residents as well as our many visitors from around the world."

Curated by the Ala Moana hula show cultural advisor and Kumu Hula Kapua Dalire-Moe, Hula With Aloha will feature the teachings of award-winning kumu hula, including Olana Ai, Keali'i Reichel, Maelia Lobenstein Carter, Leialoha Amina, Tracie and Keawe Lopes, Napua Greig, Kau'i Kamana'o, Kunewa Mook, Kapua Dalire-Moe, Kau'i Dalire, Keolalaulani Dalire, and more. The Dalire sisters have all won the title of Miss Aloha Hula after their mother, the late Kumu Hula Aloha Dalire, won the first Miss Aloha Hula title in 1971.

"We created Hula With Aloha to serve as a vehicle to honor and perpetuate hula, language, music and more. As kumu hula, it is our job to pass on the traditions and knowledge from our hula lineage, and we look forward to sharing hula and our culture with the world," said Kumu Hula Kapua Dalire-Moe.

#### Beginning Hula: Price: \$35, Duration: 60 minutes

The beginning hula class will include an introduction to song and a lesson on the basic hand gestures and body movements that make up the art of hula. Photo opportunities are available.

#### **Intermediate Hula:** Price: \$50, Duration: 90 minutes

For those who have some hula experience, the intermediate class will allow dancers to further their learning with challenging choreography. The intermediate class will feature the traditional hula kahiko and the modern hula 'auana.

#### Advanced Hula: Price: \$65, Duration: 90 minutes

The advanced hula class is offered to further personal growth in hula. The classes are tailored to the dancer's skill level.

Cultural practitioners who are skilled in the art of oli (chanting), lei making, Hawaiian storytelling, and more, are also a part of the Hula With Aloha experience. Classes can be set up by advance reservation only. Class times may vary. Private group lessons are also available. For more information about Hula With Aloha or to book a class, please visit www.hulawithaloha.com.

Ala Moana Center partnered with local artists from the worldwide contemporary art initiative, POW! WOW!, to create a 75 by 50 foot mural. The mural, titled Nature of Aloha, serves as the backdrop for the Hula With Aloha experience.

For information about Ala Moana Center, please visit <a href="www.AlaMoanaCenter.com">www.AlaMoanaCenter.com</a> or download the <a href="GGP Malls app">GGP Malls</a> app. Follow Ala Moana Center on <a href="twitter@AlaMoanaCenter">Twitter@AlaMoanaCenter</a>, <a href="Facebook">Facebook</a>, and <a href="Instagram@AlaMoanaCenter">Instagram@AlaMoanaCenter</a>.



#### Ala Moana Centerstage

#### **Upcoming Centerstage Shows:**

Wednesday, November 1, 2017 11:00 a.m. Royal Hawaiian Band

Sunday, November 5, 2017 1:00 p.m. Ala Moana Center's Keiki Hula

Tuesday, November 7, 2017 3:00 p.m. The USAF Band of the Pacific - Small Kine

Friday, November 10, 2017 All day Holiday Season Begins

Sunday, November 12, 2017 1:00 p.m. Ala Moana Center's Keiki Hula

3:00 p.m. Eisen Kawaguchi Calligraphy

5:00 p.m. Night de Light

Wednesday, November 15, 2017 11:00 a.m. Royal Hawaiian Band

#### Waikīkī Hula Show at the Kūhiō Beach Hula Mound

#### Kūhiō Beach Hula Show - Show time is 6:00 pm

Authentic Hawaiian music and hula shows by Hawaii's finest *hālau hula* (dance troupes) and Hawaiian performers.

Opens with torch lighting and traditional blowing of conch shell. Tues-Thurs-Sat-Sun, weather-permitting. 6:30-7:30 p.m. (6:00-7:00 p.m. Nov-Dec-Jan) at the Kūhiō Beach Hula Mound, diagonally across from Hyatt Regency Waikiki Beach hotel at Uluniu & Kalākaua Ave.

Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome. Presented by Hyatt Regency Waikiki Beach, Hawaii Tourism Authority, City & County of Honolulu and Waikīkī Improvement Association.

For information, call 843-8002.

#### Week-nights

Tuesdays – Ainsley Halemanu and Hula Halau Ka Liko O Ka Palai

Thursdays – Joan "Aunty Pudgie" Young and Puamelia

NO SHOW THURS NOV 23 - HAPPY THANKSGIVING!

#### Week-ends

Sat November 4 – Kapi`olani Ha`o & Kawika Mersberg and Halau Ke Kia'i o Kalamaku

Sat November 11 – Lilinoe Lindsey and Ka Pa Nani O Lilinoe

Sat November 18 – Maelia Loebenstein Carter and Ka Pa Hula O Kauanoe O Wa`ahila

Sat November 25 – Jack McKeague and Halau Ka Pa Hula O Ka Lei Hulu Hiwa



Page 11, November 2017 Waikīkī Wikiwiki Wire

### Street activity in / near Waikīkī (courtesy of the City)

#### November 12, 2017 Sunday

5:30AM Starts 9:00AM Ends

MIZUNO HALF MARATHON sponsored by Mid-Pacific Road Runner Club/808 Hawaii Race. The event is expected to have 1,000 runners. It will start at Kalakaua Ave., mauka side Queen Kapiolani Park, to Monsarrat Ave., to Paki Ave., to Diamond Hd. Rd., to 18th Ave., to Kilauea Ave., to Waialae Ave., to Kalanianaole Hwy., turnaround near W. Hind Dr., to Kealahou St., to Kahala Ave., to Diamond Hd. Rd., to Kalakaua Ave., to Queen Kapiolani Park Bandstand/Hon Marathon Finish.

Contact: Raul Torres 223-2622,

For more info, visit their

website: http://www.mprrc.org/ or http://808racehawaii.com

This permit application has been approved.

7:00AM Starts 9:00AM Ends

November 23, 2017 Thursday TURKEY TROT FUN RUN sponsored by Honolulu Marathon Clinic. The event is expected to have 800 runners/walkers. It will start at Paki Ave., Monsarrat Ave., to Paki Ave., onto Diamond Hd. Rd., to 22nd Ave.,. to Kilauea Ave., to Kealaolu Ave., to Kahala Ave., to Kalakaua Ave., to end at Honolulu Marathon Finish Line on Kalakaua Ave. near Kapiolani Park Bandstand.

> Contact: Alan Sunio 753-1999 Fax: 455-7574 This permit application has been approved.

#### November 24, 2017 Friday

7:00PM Starts 9:30PM Ends

WAIKIKI HOLIDAY PARADE sponsored by Gateway Music Festival & Tours/Superior Bands. The event is expected to have 4,000 marchers, 40 vehicles, & 38 bands. It will start at Saratoga Rd/Kalakaua Avenue to Kalakaua Ave, to Monsarrat Ave., to end at Queen Kapiolani Park.

Contact: Stacy Thielman-Jost 763-238-8745,

E-mail: stacy.jost@musicfestivals.com

For more info, visit their website: www.musicfestivals.com

This permit application has been submitted.



# WAIKĪKĪ IMPROVEMENT ASSOCIATION

2250 Kalākaua Avenue, Suite 315, Honolulu, HI 96815

Waikīkī Wikiwiki Wire is published on the first Friday of each month by Sandi Yara Communications for WIA

If you would like to share your news with other members, please send your info to: editor@waikikiimprovement.com



# **BILL KEOUA NELSEN ART POP-UP**



Bill Keoua Nelsen is a traditional Hawaiian weaver. Like all Hawaiian weavers, his primary medium is lauhala (dried leaves of pūhala tree, Pandanus). Lauhala can be used to fashion functional objects for everyday living such as mats, hats, vessels, fans and more. As a contemporary, Keoua, also draws from inspiration from around the world and bridges Hawaiian weaving with other cultures resulting in innovations in medium and techniques. His couture evidences

his ability to push the boundaries of creativity while staying true to the core of traditional weaving practices. Like his kūpima (ancestors), he balances the need to preserve the old while allowing for natural evolution, ensuring the art form is relevant for the new generation of weavers. Currently, he is tinkering with reviving hat styles of yesteryear while adding a modern flair, and merging Maori weaving techniques with those of Hawai'i to create wearable art.

# DEAN & DELUCA GRAND OPENING

DEAN & DELUCA opens its second Hawai'i location at Royal Hawaiian Center this month. The new store's traditional plantation style aesthetics, complete with louvers and hand-painted fixtures, will be located in Building B, Level 1 at the entrance facing the Sheraton Waikīkī. This new concept by DEAN & DELUCA will showcase a range of delicious grab-and-go freshly made menu items that are perfect for the beach or to take back to your hotel room or office. Highlights on the menu include gourmet sandwiches such the barbeque pork with mixed berry jam on Hawaiian taro bread, Barbacoa beef with chipotle sauce, Tzatziki turkey and the Green Goddess, a vegetarian sandwich. The store will also have freshly baked guiches and sweets such as the tropical fruit sandwich with fresh whipped cream, blueberry

ricotta muffin, chocolate-dipped pretzel croisant and the Kona Coffee Macadamia Nut Scone with chocolate covered beans. The Royal Hawaiian Center store will feature exclusive DEAN & DELUCA logo items such as tote bags, water bottles and kitchenware, as well as macadamia nut chocolates, pancake mix, taro chips, coffee, Hawaiian salts and Hawaiian honey. Store hours are 7AM to 10PM daily.







# PROMOTIONS/EVENTS





# **FOLLOW US** and become a member of our `Ohana!



■ RoyalHwnCtr



# NOVEMBER PAU HANA HAWAIIAN NIGHTLY ENTERTAINMENT IN THE ROYAL GROVE, 6-7PM



#### Tuesdays Lehua Kalima & Shawn Pimental

Lehua is a member of the award-winning group, Nā Leo Pilimehana. After 19 albums and 20 Na Hoku Hanohano awards, they continue to record and perform throughout the world. Shawn Pimental is a Hōkū award-winning producer who has worked with many familiar names in the studio as a musical director, including Nā Palapalai, Keali'i Reichel, and more.



#### Wednesdays Malu Productions

Malu Productions is an award-winning company that specializes in custom show presentations and services. Shows are fast paced, interactive, and sure to entertain audiences of all ages and cultural backgrounds.

#### Thursdays Waipuna

Waipuna's eclectic musical backgrounds and similar musical taste has led to the development of a unique sound. After the release of their critically-acclaimed first album, Mana'o Pili, the duo, now trio, has been blessed with the opportunity to share their music with Hawai'i and beyond.



#### Fridays Kūpaoa

The combined talents of Kellen Paik and Līhau Hannahs Paik embody the name they've chosen for their musical presence – Kūpaoa – suffused with fragrance, or heady with scent. Their talents are many, for they infuse musical ability and charm into two sweet, rich voices to offer up an inviting blend, like a perfume that can be spicy, soothing, and alluring all at once.

#### Saturdays Hula Kahiko

A performance of ancient Hawaiian dance by a local hālau hula (school of Hawaiian dance). This month we feature Hālau Hula `O Maiki, Kumu Hula, Miss Coline Aiu.



### **HELUMOA HALE**

Visit or call, 808-922-2299, for the most updated information about our cultural lessons and special events, receive a one-of-a-kind gift with an eligible purchase, or relax in our Heritage Room and learn about the rich history of Helumoa. He mai!





# POLYNESIAN VOYAGING SOCIETY

This year we dedicated our cultural editorials in our quarterly R Magazine to the Polynesian Voyaging Society (PVS), Hōkūle'a, and the many people over the past 41 years who gave of their time and talents to support Hōkūle'a in her journeys. With this fourth and final editorial, "Kamalei a Paoa," we pay tribute to Myron "Pinky" Thompson, former PVS President and father of current President and Pwo Navigator, Nainoa Thompson. Accompanying this last cultural editorial is a video package - that we'll upload on November 15th that you'll find on our website, RoyalHawaiianCenter.com, and Facebook account, Royal Hawaiian Center. The video features students from the Kamehameha Schools'

Concert Glee Club singing, Kamalei A Paoa, composed by Randie Kamuela Fong. Kamalei A Paoa, is a mele inoa (name song) written in Thompson's honor. Mele inoa are one of the highest forms of honor in Hawaiian culture.

Here's an excerpt from the upcoming editorial to whet your appetite. Forged by a strength that followed deep sorrow and the resilience of true explorers, PVS emerged anew. Under this credo and the senior Thompson's vigilant watch, Hōkūle'a sailed into a series of firsts. In 1980, Hōkūle'a sailed to Tahiti and back, navigated by Nainoa. It was the first time, in living memory, that a kanaka traversed the deep like the great seafarers of old.

# LĀ KŪ OKO A, HAWAIIAN INDEPENDENCE DAY

Royal Hawaiian Center celebrates the 174th observance of Lā Kū`oko`a, The Kingdom of Hawai'i's Independence Day, with special events throughout the day. Lā Kū`oko`a celebrates the Anglo-Franco Proclamation which formally recognized the Kingdom of Hawai'i as an independent and sovereign nation.

# MAKAHIKI, HAWAIIAN NEW YEAR

Royal Hawaiian Center will celebrate Makahiki, the Hawaiian New Year, with a Ho'okūkū Nane, Hawaiian riddle contest. The contest will be in 'ōlelo Hawai'i and engage our young native speakers throughout the pae'āina. Makahiki takes place during Hawai'i's rainy season, Ho'oilo, and is a special celebration, also known as Makahiki, that extends over a 4-month period. During this time a myriad of games and contests are held that are physically and mentally challenging. The nane will relate to Helumoa, the historic lands upon which Royal Hawaiian Center proudly stands. Each week, from November 27 to December 18, we'll post a video of someone sharing the week's nane to our Facebook account, Royal Hawaiian Center, Contestants will be asked to post a video reply by Thursday of that week. On Friday, we'll post a video announcing the winner and will then include a translation of the week's nane and the pane (answer). It's going to be a great celebration of 'olelo Hawai'i and Hawai'i's talented youth!



# **NOVEMBER 2017 SCHEDULE**

#### **NOVEMBER 1**

11AM: Lomilomi, Building B, Level 3 12PM: Ho'okani Pila, The Royal Grove Lauhala Weaving, Building A, Level 3 4PM:

Hula, The Royal Grove

6PM: Malu Productions, The Royal Grove

#### **NOVEMBER 2**

'Ukulele, Building B, Level 1 12PM: Lauhala Weaving, Building B, Level 3 1PM: 6PM: Waipuna, The Royal Grove 7 PM: Rock-A-Hula, The Royal Grove

#### **NOVEMBER 3**

10AM: Hula, The Royal Grove 11AM: Lomilomi, Building B, Level 3 `Ukulele, Building B, Level 1 12PM: Lei Making, Building B, Level 3 1PM: 6PM: Kūpaoa, The Royal Grove

#### **NOVEMBER 4**

Lei Making, Building B, Level 3 5:30PM: Hapa Haole Hula and Music Festival,

The Royal Grove

7PM: Rock-A-Hula, The Royal Grove

#### **NOVEMBER 6**

10AM: Hula, The Royal Grove 11AM: Lomilomi, Building B, Level 3 Lei Making, Building B, Level 3 3:30PM: Keiki Hula, The Royal Grove

#### **NOVEMBER 7**

9:30AM: Hawaiian Quilting, Building B, Level 2

Hula, The Royal Grove 10AM: 12PM: 'Ukulele, Building B, Level 1

Lauhala Weaving, Building B, Level 3 1PM: 6PM: Lehua Kalima and Shawn Pimental,

The Royal Grove

7 PM: Rock-A-Hula, The Royal Grove

#### **NOVEMBER 8**

11AM: Lomilomi, Building B, Level 3 Ho'okani Pila, The Royal Grove 12PM: Lauhala Weaving, Building B, Level 3 1PM:

4PM: Hula, The Royal Grove

6PM: Malu Productions, The Royal Grove

#### **NOVEMBER 9**

12PM: `Ukulele, Building B, Level 1 1PM: Lauhala Weaving, Building B, Level 3 6PM: Waipuna, The Royal Grove Rock-A-Hula, The Royal Grove 7PM:

#### **NOVEMBER 10**

10AM: Hula, The Royal Grove Lomilomi, Building B, Level 3 11AM: 12PM: `Ukulele, Building B, Level 1 1PM: Lei Making, Building B, Level 3 6PM: Kūpaoa, The Royal Grove

#### **NOVEMBER 11**

Lei Making, Building B, Level 3 1PM: 6PM: Hula Kahiko, The Royal Grove 7PM: Rock-A-Hula, The Royal Grove

#### **NOVEMBER 13**

10AM: Hula, The Royal Grove Lomilomi, Building B, Level 3 11AM: Lei Making, Building B, Level 3 3:30PM: Keiki Hula, The Royal Grove

#### **NOVEMBER 14**

9:30AM: Hawaiian Quilting, Building B, Level 2

10AM: Hula, Building C, Level 2\* 'Ukulele, Building B, Level 1 12PM:

1PM: Lauhala Weaving, Building B, Level 3

#### **NOVEMBER 15**

11AM:

Ho'okani Pila, The Royal Grove 12PM: 1PM: Lauhala Weaving, Building B, Level 3 4PM: Hula, The Royal Grove

Lomilomi, Building B, Level 3

6PM:

Malu Productions, The Royal Grove

#### **NOVEMBER 16**

12PM: 'Ukulele, Building B, Level 1 1PM: Lauhala Weaving, Building B, Level 3 6PM: Waipuna, The Royal Grove

7 PM: Rock-A-Hula, The Royal Grove

#### **NOVEMBER 17**

Hula, The Royal Grove 10AM: 11AM: Lomilomi, Building B, Level 3 12PM: 'Ukulele, Building B, Level 1 1PM: Lei Making, Building B, Level 3 6PM: Kūpaoa, The Royal Grove

#### **NOVEMBER 18**

Lei Making, Building B, Level 3 1PM: 6PM: Hula Kahiko, The Royal Grove Rock-A-Hula, The Royal Grove 7PM:

#### **NOVEMBER 20**

10AM: Hula, The Royal Grove 11AM: Lomilomi, Building B, Level 3 Lei Making, Building B, Level 3 3:30PM: Keiki Hula, The Royal Grove

#### **NOVEMBER 21**

9:30AM: Hawaiian Quilting, Building B, Level 2

10AM: Hula, The Royal Grove

'Ukulele, Building B, Level 1 1PM:

Lauhala Weaving, Building B, Level 3 6PM: Lehua Kalima and Shawn Pimental,

The Royal Grove

7 PM: Rock-A-Hula, The Royal Grove

#### **NOVEMBER 22**

11AM: Lomilomi, Building B, Level 3 Ho'okani Pila, The Royal Grove 12PM: Lauhala Weaving, Building B, Level 3 1PM:

Hula, The Royal Grove 4PM:

5PM: Christmas Kick-Off, The Royal Grove 6PM: Malu Productions, The Royal Grove

#### **NOVEMBER 23**

Thanksgiving Day, Cultural Lessons Cancelled

#### **NOVEMBER 24**

Day After Thanksgiving, Cultural Lessons Cancelled

#### **NOVEMBER 25**

1PM: Lei Making, Building B, Level 3 6PM: Hula Kahiko, The Royal Grove 7PM: Rock-A-Hula, The Royal Grove

#### **NOVEMBER 27**

Hula, The Royal Grove 10AM: 11AM: Lomilomi, Building B, Level 3 Lei Making, Building B, Level 3 3РМ HTJ Aloha Program 'Ukulele Lesson

3:30PM: Keiki Hula, The Royal Grove

#### **NOVEMBER 28**

9:30AM: Hawaiian Quilting, Building B, Level 2

10AM: Hula, The Royal Grove 12PM: 'Ukulele, Building B, Level 1

Lauhala Weaving, Building B, Level 3 Lehua Kalima and Shawn Pimental, 1PM: 6PM:

The Royal Grove

7 PM: Rock-A-Hula, The Royal Grove

TBD: Lā Kū`oko`a, Hawaiian Independence Day

#### **NOVEMBER 29**

11AM: Lomilomi, Building B, Level 3 Ho'okani Pila, The Royal Grove 12PM: 1PM: Lauhala Weaving, Building B, Level 3

Hula, The Royal Grove 4PM:

6PM: Malu Productions, The Royal Grove

#### **NOVEMBER 30**

12PM: 'Ukulele, Building B, Level 1 1PM: Lauhala Weaving, Building B, Level 3

6PM: Waipuna, The Royal Grove 7 PM: Rock-A-Hula, The Royal Grove





#### **Around The Globe... In A Glass!**

Thursday, November 9th 6:00pm, Altitude @ 37 (37th Floor)

Enjoy 5 courses & 6 perfectly paired wines while soaring 37 floors above Waikiki Beach in our penthouse event venue, Altitude @ 37.

Price \$80.00/person (includes tax, gratuity and complimentary valet parking).

Space is limited, reservations required-Call 808-921-2525 or Online at Eventbrite.com

·Taste wonderful wines from Italy, Washington, New Zealand, Argentina & Napa Valley · Insight into each of the regions and winery provided by Scot Whigam, Southern Glazers Wine & Spirits ·Enjoy a perfectly paired 5-course dinner prepared by Hilton Waikiki Beach Executive Chef Rey Baysa ·Experience the sweeping panoramic ocean views and sunset from Altitude @ 37



#### Turkey On The Run - Thanksgiving To Go

Thursday, November 23rd 10:00am-1:00pm, Mauka Driveway

Let us do all the work! Enjoy a delicious feast of Thanksgiving classics with a M.A.C. 24/7 twist. It's simple! Just call, reserve your pick-up time, and we'll see you on Thanksgiving morning!

Price \$165.00+tax (serves 8-10 adults)
Reservations required-- we sold out last year!
Call 808-921-2525.

Turkey On The Run Menu: traditional slow-roasted turkey · candied sweet potatoes with marshmallow brulee · grand marnier citrus cranberry sauce · apple-bourbon maui onion sausage stuffing · blue lake green beans with applewood bacon · crème fraiche mashed potatoes · house-made turkey gravy · freshed-baked rolls with butter · pumpkin pie



#### Thanksgiving Brunch & Dinner Buffets

Thursday, November 23rd M.A.C. 24/7 Restaurant + Bar

#### Brunch Buffet 8:00am-1:00pm

Price: Adults \$49, Keiki 5-12yrs \$24, Keiki 4yrs & under FREE

#### Dinner Buffet 4:00pm-8:00pm

Price: Adults \$52, Keiki 5-12yrs \$26, Keiki 4yrs & under FREE

Reservations recommended-- we sold out last year! Call 808-921-5564 or online at mac247waikiki.com





### Waikiki Beach Walk® celebrates its 10th anniversary

Master planned retail, entertainment and hotel development that served as catalyst for revitalization of Waikiki marks decade of success as the premier hotspot for shopping, eating, playing and staying



October 2017 marks a decade of Waikiki Beach Walk – the vibrant, open-air shopping, dining and entertainment district located in the heart of Waikiki. The multi-million dollar redevelopment on Lewers Street – the largest private development in Waikiki's history – transformed the mauka-makai corridor into a world class shopping, dining and entertainment complex, and sparked a movement to revitalize Waikiki and create the visitor destination we see today. Since then Waikiki Beach Walk has served as a gathering place for local residents and visitors alike, with nearly 2,000 hotels rooms and 40 restaurant and retail tenants in 97,000 square feet of space.

"For 10 years we have continued to offer new and exciting shopping, dining and hospitality experiences in a setting that celebrates the best of the islands," said Barbara Campbell, vice president of retail development and leasing for Outrigger Enterprises Group. "Waikiki Beach Walk has become the favorite Waikiki gathering place of local residents and visitors alike and we look forward to remaining a top destination where guests can shop, eat, play and stay for decades to come."

With the vision of bringing new energy and vitality to one of the world's most popular visitor destinations, Waikiki Beach Walk was designed to honor the best of island heritage from the architectural design to the overall experience. Inspired by the Hawaiian outrigger canoe and the ocean, glass canopies hover gracefully over the outdoor plaza and take their inspiration from the movement of the sea. The supporting beams are reminiscent of the boom ('iako) and float (ama) of the outrigger canoe. Water features, tropical foliage and stone walkways give Waikiki Beach Walk visitors an inviting, natural open-air environment to explore.

Today, the center is also recognized for its commitment to Hawaiian music and cultural activities. Most recently, Waikiki Beach Walk dedicated a larger than life, bronze statue of Hawaiian music icon, Gabby Pahinui, to its open-air plaza. From the Na Mele No Na Pua Sunday Showcase offered two Sundays per month, which brings to life the past, present and future of Hawaii's performing arts through the islands' best entertainers in a casual, family-style setting, to daily ukulele lessons, weekly hula shows and more, Waikiki Beach Walk captures the best of vintage and modern Hawaii.



# Food Fight & BLOODY MARYS

At Outrigger Reef Waikiki Beach Resort

### Sunday, November 5 | 11am-1pm

Tickets \$115. For more info visit: hawaiifoodandwinefestival.com





# NĀ MELE NO NĀ PUA MUSIC FOR THE GENERATIONS

# FREE SUNDAY CONCERT

5-6PM, PLAZA STAGE

NOVEMBER 12 NATHAN AWEAU

**NOVEMBER 26** 

JERRY SANTOS & KAMUELA KIMOKEA

/WAIKIKIBEACHWALK f
@WAIKIKIBEACHWALK 6
@WAIKIKIBEACHWLK



DATES, TIMES, PERFORMANCES AND ACTIVITIES ARE SUBJECT
TO CHANGE WITHOUT NOTICE - WEATHER PERMITTING

# SUNSET SESSIONS WITH DANIELLE GROFF

WEDNESDAY, NOVEMBER 15, 2017 TIME: 5:30 PM - SUNDOWN LOCATION: WAIKIKI BEACH WALK®

# PAINT CLASS THEME PINEAPPLE CANVAS

Sign up at any Island Sole location. Walk-ins also welcome.

\*Registration fee includes all materials needed to create 6x6 canvas painting. Island Sole will provide 3-hour free parking at Embassy Suites. Class fee is non-refundable.

island sole





@ dislandsole 226 Lewers St #139, Honolulu, HI 96815 808-971-2804 | www.islandsole.com





# FREE & FUN!

### **ENJOY EXCITING ACTIVITIES** AT WAIKIKI BEACH WALK®

#### DAILY

• Ukulele Lessons, 10:30am & 4:30pm, The Ukulele Store – 2nd floor

#### MONDAY

• Hot Hula Fitness® on the Lawn, 5-6pm

#### **TUESDAY**

- Hawaiian Quilt Demonstrations, 10:30am-12:30pm, Hawaiian Quilt Collection - 2nd Floor (fee for pillow kit)
- Ku Ha'aheo Hula Show, 4:30-6pm

#### WEDNESDAY

• Yoga on the Lawn, Courtesy of Shiatsu & Massage Center – 2nd floor, 4:30-5:15pm

#### **THURSDAY**

• Farmers Market on the Lawn, Featuring: Grown, Made and/or Manufactured in Hawaii Products, 4-8pm

#### SATURDAY

• Hoopdance Fitness on the Lawn, 5pm

#### SUNDAY

• Na Mele No Na Pua, Hawaiian Music Sunday Showcase, Two Sundays monthly, 5-6pm (see waikikibeachwalk.com for listings)

Open 365 Days, 10am-10pm Located on Lewers Street between Kalakaua Avenue & Kalia Road +1 808.931.3591





### FREE UKULELE LESSONS!

DAILY, 10:30AM & 4:30PM

Presented by The Ukulele Store. Information, Sign-up & Lessons: 2nd floor, Suite 218 or call 888-5469

### HOT HULA FITNESS®

PLAZA, 5-6PM - MONDAYS

Contact Nickie Manibusan for info and to register call (843) 708-7764 or email hothulanickie@gmail.com. Facebook: /hot.hula.nickie

# DUILTING CLASS

10:30AM-12:30PM - TUESDAYS

Presented by Hawaiian Ouilt Collection. Sign-up & Class: 2nd floor, Suite 221. Phone: 924-9889

# KU HA'AHEO: HAWAIIAN MUSIC & HULA

PLAZA, 4:30-6PM - TUESDAYS

### YOGA ON THE LAWN - FREE!

PLAZA, 4:30PM, WEDNESDAY AFTERNOONS

Sign up at the Shiatsu & Massage Center, 2nd floor, Suite 209, or call 922-0171

### HOOPDANCE FITNESS

PLAZA, 5PM - NOVEMBER 4, 18 & 25

Contact Sirkka Aho to sign up: www.facebook.com/twirlinghoopgirls or call 349-5936

# SUNSET SESSIONS PAINT CLASS H DANIELLE GROFF

AZA, 5:30PM TO SUNDOWN - WEDNESDAY, NOV. 15

Presented by Island Sole®. Sign up at Island Sole locations. Registration fee includes all materials. 3-Hours free parking at Embassy Suites by Hilton Waikiki Beach Walk®. \*Class fee is non-refundable. Information & Sign up: 971-2804

### MARKET ON THE PLAZA

PLAZA, 4-8PM - THURSDAYS

Featuring grown, made or manufactured products in Hawaii.

### NA MELE NO NA PUA: MUSIC FOR THE GENERATIONS

FREE SUNDAY CONCERT! PLAZA, 5-6PM

November 12: Nathan Aweau November 26: Jerry Santos & Kamuela Kimokea









### MONDAY | NOVEMBER 13 | 6:30PM Il Lupino Dalla Terra Wine Dinner

with special guest, Rupert Billins of Dalla Terra

#### FIRST COURSE

Assorted Salumi & Fromaggi with fresh grapes, crostinis, jams, & nuts Cleto Chiari Vecchia Modena Lambrusco di Sorbara NV

#### SECOND COURSE

Fig & Prosciutto Salad arugula, frisee, marcona almonds, goat cheese & honey-thyme balsamic vinaigrette Inama Vigneti di Foscarino Soave Classico 2014

#### THIRD COURSE

Ragu di Cinghiale wild boar slowly simmered in chianti reduction served over house made pappardelle Poliziano Vino Nobile di Montepulciano 2014

#### FOURTH COURSE

Sous Vide Duck Breast with Pink Peppercorn finished with pomegranate reduction and charred romanesco

Casanova di Neri "Tenuta Nuova" Brunello di Montalcino 2011

#### DESSERT

Rambutan Sorbet with candied almond powder

Badia a Coltibuono Vin Santo del Chianti Classico 2009

\$125/per person (inclusive) For Reservations: (808) 922-3400

Il Lupino Trattoria & Wine Bar, 2233 Kalakaua Ave, Honolulu







**RESTAURANT HOURS:** 

Lunch 11:00 a.m. - 3:00 p.m. Happy Hour 3:00 - 7:00 p.m. Dinner 5:00 - 10:00 p.m.

# Make Lunch or Dinner a Royal Experience at Noi Thai Cuisine

And ask us about our Lunch & Happy Hour Specials, and planning your Special Event with us!





# FRESH LOBSTER ROLL



# Introducing our new FRESH LOBSTER ROLL

made with a 1-lb Lobster! Served with our house salad.

Indulge Anytime 11am - midnight!

ROYAL HAWAIIAN CENTER, BLDG. C, LEVEL 3
VALIDATED PARKING
WOLFGANGSSTEAKHOUSE.NET
808.922.3600



executive chef lucas woodden, founder bill granger and gm eki looke in londen





# waikiki 'ohana 20% OFF\*

do you work in waikiki? please show us your work i.d. for our waikiki 'ohana discount!

\*may not be used for happy hour or combined with other offers. expires 12/31/17







bills hawaii 280 beachwalk ave

breakfast 7-11am lunch 11am-5pm happy hour 3-6pm dinner 5-10pm

> billshawaii.com 808.922.1500

#### FEATURED EVENTS:

Introducing Mahina Brunch: Sundays, 9 a.m. - 2 p.m.

Patrons can now hang poolside at Mahina & Sun's for an unforgettable brunch experience.

Throwback Thursdays: Thursdays, 5:30 - 10 p.m.

Join us for yesteryear-prices on classic cocktails, local beer and Pau Hana pizza.

The Tasting Room at Mahina & Sun's: Tuesdays, 5:30 - 6:30 p.m.

Every Tuesday, sample libations courtesy of Mahina & Sun's beverage vendors and local partners.

Talk Story Session: Art + Design + Architecture + Hospitality: Wednesday, Nov. 15, 6 - 8 p.m. This art, design and architecture panel will focus on the rise of the experiential tourist.

Wish You Were Here: Pool Party & Benefit: Saturday, Nov. 18, 12 - 4:30 p.m.

Dive-in to our last pool party of the year, benefitting the Make a Wish Foundation.

Thanksgiving Harvest Feast at Mahina & Sun's: Thursday, Nov. 23, 5:30 - 10 p.m.

Leave the cooking to Mahina & Sun's this Thanksgiving and enjoy a three-course Harvest Feast.

#### LIVE ENTERTAINMENT LINE-UP:

Sundays: Sunday Sessions with Jegaan Faye

Jazz up your Sunday evenings with up-and-coming singer-songwriter, Jegaan Faye.

Mondays: Kanikapila Jam with Kimo Opiana Jr.

Shake off the Monday blues with easy listening jam sessions by Kimo Opiana Jr.

Tuesdays: Bossa Nova After Dark with Sandy Tsukiyama

Sandy Tsukiyama's style has been molded by the West African-influenced music of the Americas.

Wednesdays: Sundown Sounds with Foreseeable Futures

Enjoy a cocktail or two with Foreseeable Futures, an indie music duo.

Thursdays: Mahina Lounge with Keith Omizo

Sit back and relax under the moon with soloist Keith Omizo.

Fridays: Friday Shuffle with DJ Jem and Friends - Every Friday at the Swim Club from 2 - 5 p.m.

Hang ten at the Swim Club and get primed for the weekend with tropical jams from DJ Jem.

Fridays: Aloha Fridays with Jeff Rasmussen

Experience the unmatched talents of Na Hoku Hanohano award-winning musician, Jeff Rasmussen.

Saturdays: Golden Hour at the Swim Club - Every Saturday from 1 - 4 p.m.

Enjoy rotating DJs every Saturday with craft cocktails and small plates from Mahina & Sun's.

Saturdays: Pacific Vibrations with Maryanne Ito

Treat your ears to the harmonies of soul-singer and Na Hoku Hanohano award-winner, Maryanne Ito.

#### SURFJACK EXPERIENCES:

Surfing Oahu's South Shore with Clips Hawaii: Every Thursday in November, 3 - 5:30 p.m.

Head offshore with our friends at Clips Hawaii for an intimate surf lesson.

Sunset Yoga and Sound Healing with Noelani Love: Thursday, Nov. 2, 6 - 8 p.m.

Join us for sunset yoga on the penthouse lanai with North Shore yoga teacher NoelaniLove.

Block Printing Workshop with Island Bungalow Hawaii: Saturday, Nov. 4, 4:30 - 6:30 p.m.

Join #IslandBungalowHawaii for a block printing workshop.

Penthouse Pau Hana Yoga: Wednesday, Nov. 8, 6 - 8 p.m.

Join us for a magical evening of yoga on the penthouse lanai.

Sunset Pilates O Ka La mat class on the penthouse lanai: Thursday, Nov. 16, 6 - 7 p.m.

Watch the sunset behind the Waikiki skyline from our penthouse lanai.

Aloha Friday Flower Crown Workshop with Paiko: Friday Nov. 17, 5:30 - 7 p.m.

Create your own flower crown with Kakaako's botanical boutique, Paiko.

Shakti & Champagne on the Penthouse Lanai: Tuesday, Nov. 28, 6 - 8 p.m.

Come together in support of community and love under the Waikiki sky.



# NOVEMBER 2017 Entertainment

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			01	02	03	04
			Ben Vegas 4:30 – 5:30p Mike Kaawa 6:30 – 9:30p	Robi Kahakalau 4:30 – 5:30p Kawika Kahiapo 6:30 – 9:30p	Christian Yrizzary 4:30 – 5:30p Bryan Tolentino 6:30 – 9:30p	Kamakakehau Fernandez 4:30 – 5:30p Vaihi 6:30 – 9:30p
05	06	07	08	09	10	11
Brother Noland 6:30 – 9:30p	Sean Naauao 6:30 – 9:30p	Weldon Kekauoha 6:30 – 9:30p	Ben Vegas 4:30 – 5:30p Mike Kaawa 6:30 – 9:30p	Kalai Camarillo 4:30 – 5:30p Kawika Kahiapo 6:30 – 9:30p	Christian Yrizzary 4:30 – 5:30p Ka Hehena 6:30 – 9:30p	Chris Mercado 4:30 – 5:30p Maunalua 6:30-9:30p
12	13	14	15	16	17	18
Kupaoa 6:30 – 9:30p	Sean Naauao 6:30 – 9:30p	Weldon Kekauoha 6:30 – 9:30p	Ben Vegas 4:30 – 5:30p Mike Kaawa 6:30 – 9:30p	Robi Kahakalau 4:30 – 5:30p Kawika Kahiapo 6:30 – 9:30p	Christian Yrizzary 4:30 – 5:30p Ka Hehena 6:30 – 9:30p	Chris Mercado 4:30 – 5:30p Ei Nei 6:30 – 9:30p
19	20	21	22	23	24	
Pandanus Club 6:30 – 9:30p	Sean Naauao 6:30 – 9:30p	Weldon Kekauoha 6:30 – 9:30p	Ben Vegas 4:30 – 5:30p Mike Kaawa 6:30 – 9:30p	Robi Kahakalau 4:30 – 5:30p Kawika Kahiapo 6:30 – 9:30p	Christian Yrizzary 4:30 – 5:30p Ka Hehena 6:30 – 9:30p	Kamakakehau 4:30 – 5:30p Uheuhene 6:30 – 9:30p
26	27	28	29	30		
Maunalua 6:30 – 9:30p	Sean Naauao 6:30 – 9:30p	Weldon Kekauoha 6:30 – 9:30p	Ben Vegas 4:30 – 5:30p Mike Kaawa 6:30 – 9:30p	Robi Kahakalau 4:30 – 5:30p Kawika Kahiapo 6:30 – 9:30p		
						*Artist and times may change without notice.



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# NOV.27-DEC.17

DONATE A NEW, UNWRAPPED TOY TO RECEIVE EXCLUSIVE DISCOUNTS & PROMOTIONS AT PARTICIPATING RESTAURANTS & RETAILERS IN THE WAIKIKI BUSINESS PLAZA & WAIKIKI SHOPPING PLAZA. FOR DETAILS, VISIT WAIKIKISHOPPINGPLAZA.COM/TOYJAM











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