



WAIKIKI IMPROVEMENT ASSOCIATION

Wikiwiki Wire

E-newsletter keeping you up to date on Waikiki news, features, trends and more!

Volume XVIII, No. 05

May 2017

HARA Announces Finalists for Annual Nā Hōkū Hanohano Awards

This year's 40th annual awards show will feature special performances by celebrated local artists at the Hawai'i Convention Center on May 20

The votes are in. And the finalists for this year's 40th Annual Nā Hōkū Hanohano Awards include the best and brightest among Hawai'i's music scene. On this year's ballot are the top five artists, singles or albums in 34 different categories selected by the more than 600 members of the Hawai'i Academy of Recording Arts (HARA).

Winners for each category will be revealed on Saturday, May 20, 2017, at the 40th Nā Hōkū Hanohano Awards at the Hawai'i Convention Center. Tickets start at \$175 for General Admission, \$150 for Kama`āina and are \$250 for Premium Seats. To purchase call (808) 593.9424 or visit www.nahokuhanohano.org/.

"This year's Nā Hōkū Hanohano Awards is one that no one will want to miss as we celebrate four decades honoring the very best in Hawai'i music," said Pali Ka'aihue, president of the Hawai'i Academy of Recording Arts. "Our team has been working for months to put together a special line up of performances that we feel honors the beautiful history of Hawai'i's music and those who have contributed to bringing it to the level of excellence that it enjoys today."

A few of this year's 2017 Nā Hōkū Hanohano finalists follow.

Continued on next page

Inside this issue:

- | | | |
|---|---|---|
| 1-3 HARA announces finalists for annual Nā Hōkū Hanohano Awards | ABC Stores appoints Chef Kelly Degala as Corporate Chef and Sze "Shing" Chin as GM of new Duke's Lane Market & Eatery | Noi Thai Cuisine – Happy Mother's Day Pau Hāna Hawaiian Entertainment at the Royal Grove The Key to Free Parking – Royal Hawaiian Center Celebrate Golden Week – Enter the Royal Spin Give away at Royal Hawaiian Center |
| 4 Updated 2017 guidelines for WWW newsletter | Aloha Festivals celebrates Hawai'i's Future with He Lei Aloha Ke Keiki | Royal Hawaiian Center May Calendar Sheraton Princess Ka'iulani's Pīkake Terrace, Sheraton Waikiki's Kai Market, Veranda at the Moana Surfrider and The Royal Hawaiian all offering Mother's Day Specials + Stephen Hinck appointed Hotel Manager at Moana Surfrider |
| 5 Aqua – Aston news | Experia names Aloha Festivals as a must-experience festival in the US | Star of Honolulu bulletin The Surf Jack presents: May at the Swim Club TR Fire Grill – Happy Mother's Day |
| 6 PacRim Marketing Group rebrands and moves Tokyo office after being acquired by Vector, Inc. | bills Hawaii – 2017 Hawai'i Green Business Award Hilton expands US military hiring commitment | Waikiki Beach Walk – May Entertainment & Activities Waikiki Beach Walk – Honoring a legend, remembering a legacy – Gabby 'Pops' Pahinui |
| 7 Nā Ho'ola Spa promotions are all about mom | Hilton Hawaiian Village wins Hilton of the Year Award Delicious Mother's Day Dining now served with a side of staycation | Waikiki Beach Walk – Nā Mele No Nā Pua WOLFGANG'S Steakhouse – Happy Mother's Day |
| 8 Upcoming Ala Moana Centerstage shows | II Lupino – Happy Mother's Day What's new at International Market Place | |
| 9 Cinco de Mayo with DJ Osna at SKY Waikiki | Kāni Ka Pila Grille – May Entertainment May Day Waikiki – recap | |
| 9 Waikiki Hula Show at the Kūhiō Beach Hula Mound | Miyako / The New Otani Kaimana Beach welcomes Executive Chef Tadimitsu Kuroda Mother and Daughter Afternoon Tea at The Veranda | |

- Attachments –
WOW Waikiki Beach Clean Up, June 10
32nd Annual Duke Kahanamoku Beach Challenge
Duke's Lane Market & Eatery opens as new food and beverage experience at Hyatt Centric Waikiki

... and MORE

Female Vocalist of the Year – Best performance by a female artist

AMY HĀNAIALI’I, *REMEMBERING NAPUA* (Ua Records)
RA’IĀTEA HELM, *HE LEO HUALI*, “A PURE VOICE” (Ra’iātea Helm Records)
MAGGIE HERRON, *BETWEEN THE MUSIC & THE MOON* (Herron Song Records)
MAILANI, *ALO I KE ALO* (Hā Enterprises)
YOZA, *PROLOGUE* (Yoza Music)

Group of the Year – Best performance by a vocal duo or group

KEAUHOU, *KEAUHOU* (Keauhou)
KOMAKAKINO, *E NIPO MAI* (The Lāhui Project)
RON KUALAAU & ZANUCK LINDSEY, *KOKO* (Kapala Music Group)
KŪPAOA, *HO’OKELE* (Hulu Kūpuna Productions)
TOUCH OF GOLD, A, *WHENEVER YOU COME AROUND* (Kuleana Breakfast Club)

Male Vocalist of the Year – Best performance by a male artist

KAWIKA KAHIAPO, *UKE CAN CALL ME COUSIN* (Pono Records)
CYRIL PAHINUI, *HI’ILAWA* (Pahinui Productions)
KALANI PE’A, *E WALEA* (Kalani Pe’a Music)
JOSH TATOFI, *PUA KIELE* (Bu-Print Records)
HŌKŪ ZUTTERMEISTER, *KU’U PUA SAKURA* (Kaleiola Records)

Most Promising Artist of the Year – Most promising first-recorded effort as a featured artist or group.
Tie in vote.

AJA GAMPLE, *HUA’I* (Aja Gamble)
IZIK, *OBSIDIAN* (Zeo Music)
KAIMANA BAND, THE, *THE MOMENT* (Kaimana Music)
KEAUHOU, *KEAUHOU* (Keauhou)
KOLOMONA KU, *FOUNTAIN AFTER THE DROUGHT* (808 KO Music)
KALANI PE’A, *E WALEA* (Kalani Pe’a Music)

Single of the Year – Best-recorded performance of a song released as a single in either physical (CD) or digital format

“**E NIPO MAI**,” Komakakino (The Lāhui Project)
“**MOLOKA’I ON MY MIND**,” Blayne Asing (Asing A Song)
“**NANI KE ALOHA**,” Mailani (Hā Enterprises)
“**PE’AHI O MAKANA**,” Lehua Kalima and Shawn Pimental featuring Devin Kamealoha Forrest (Koops2)
“**SHINE**,” John Keawe (Homestead Productions)

EP (“Extended Play”) of the Year – Best extended play release (between 3 and 8 songs) of newly released material

ALO I KE ALO, Mailani (Hā Enterprises)
HUA’I, Aja Gamble (Aja Gamble)
PROLOGUE, Yoza (Yoza Music)
TASTE OF MY LOVE, Shar Carillo (Waiulu Music)
WHENEVER YOU COME AROUND, A Touch of Gold (Kuleana Breakfast Club)

Album of the Year – Best album release of the year

E WALEA, Kalani Pe’a (Kalani Pe’a Music) Dave Tucciarone, Kamakoa Lindsey-Asing, and Allan Cool – producers
HE LEO HUALI, “A PURE VOICE,” Ra’iātea Helm (Ra’iātea Helm Records) Ra’iātea Helm Records, Ra’iātea Helm, and Dave Tucciarone – producers
HI’ILAWA, Cyril Pahinui (Pahinui Productions) Cyril Pahinui – producer
KEAUHOU, Keauhou (Keauhou) Keauhou – producers
KU’U PUA SAKURA, Hōkū Zuttermeister (Kaleiola Records) Hōkū Zuttermeister and Dave Tucciarone – producers

continued

Continued from previous page

Song of the Year – Best achievement in creating a first-time recorded song

“**HANOHANO HA'IKŪ**,” by Zachary Alaka'i Lum from *KEAUHOU* (Keauhou)

“**HE LEI ALOHA (NO HILO)**,” by Kalani Pe'a and Devin Kamealoha Forrest from *E WALEA*, Kalani Pe'a (Kalani Pe'a Music)

“**KU'U PUA SAKURA**,” by Hōkū Zuttermeister from *KU'U PUA SAKURA*, Hōkū Zuttermeister (Kaleiola Records)

“**LEI HALA**,” by Josh Tatofi and Kamakakehau Fernandez from *PUA KIELE*, Josh Tatofi (Bu-Print Records)

“**MOLOKA'I ON MY MIND**,” by Blayne Asing from *MOLOKA'I ON MY MIND*, Blayne Asing, (Asing A Song)

The Nā Hōkū Hanohano Awards is one of Mele Mei's signature events. Mele Mei, which translates to “May Hawaiian Music Month” in Hawaiian, features more than 80 performances throughout the Hawaiian Islands. The celebration provides both residents and visitors from around the world a chance to immerse themselves in the islands' local music and culture. This year's impressive schedule of artists and industry icons will take place at various hotels and venues statewide and feature entertainment from 'ukulele and steel guitar to traditional Hawaiian music and hula.

For more information on Mele Mei please visit www.melemei.com. You can also follow Mele Mei on Facebook at www.facebook.com/MeleMeiHawaii, on Twitter at www.twitter.com/melemei, and on Instagram at www.instagram.com/melemei as well as the hashtag #melemei2017.

Kani Ka Pila Grille
MELE MEI ENTERTAINMENT

| MAY 7 KAILO | MAY 14 KATIMI HANANO'EAU | MAY 21 KEAUHOU | MAY 28 KUNIA GALDEIRA |
|--------------------|-----------------------------|-------------------|--------------------------|
| KAILO | KATIMI HANANO'EAU | KEAUHOU | KUNIA GALDEIRA |
| BROTHER NOLAND | NATHAN AWEAU | MAUNALUA | KUPAOA |

4:30 - 6:30 PM
7:00 - 9:00 PM

★

KEAUHOU

KU'UIPO KUMUKAHI
LEDWARD KA'APANA

THE BEST IN ENTERTAINMENT!
MELE MEI at HALEKULANI'S

HOUSE WITH A KEY

Keauhou - May 7th
Ledward Ka'apana - May 14th
Kaiao - May 21st
Ku'uipo Kumukahi - May 28th

Halekulani
On the Beach at Waikiki

Updated 2017 guidelines for the Waikīkī Wikiwiki Wire newsletter

New submission guidelines for the monthly Waikīkī Wikiwiki Wire newsletter have been established by Waikīkī Improvement Association. The new guidelines take place starting with the **May 2017 issue**.

of pages per member:

Each WIA member is eligible to have 1 page of information shared with WIA membership, residents, media and supporting businesses via the monthly Wikiwiki Wire newsletter.

Hotel groups with multiple properties, shopping centers and businesses designated by WIA as 'big' members, may have additional pages of information shared each 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.

Should you have any questions or concerns, please contact me.

Hawaiian Diacritical Marks

Waikīkī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (ʻ), macron (ā) in place names of Hawaiʻi, 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.

AQUA-ASTON NEWS

Waikiki Says “Aloha” to the Largest Holiday Inn Express in the Americas

Second only in size to the 1,002-room Holiday Inn Express Changbaishan in China, the 596-room [Holiday Inn Express Honolulu-Waikiki](#) opened its doors to the public for the first time in February. A mid-priced “express” option, this hotel is the first hotel in the Holiday Inn Express portfolio to include the new Formula Blue design scheme, and is the only one of its kind on Oahu, providing guests with services and comfort standards at a reasonable price. Guest amenities include a complimentary hot breakfast buffet, free 24-hour coffee service, and a variety of amenities on the 5th floor sky deck, such as a new pool and jet spa; 9-hole mini-golf; ping pong, foosball, giant chess, and shuffle board; interactive kids' game room with Wii consoles; and an expansive fitness center. As an added value, guests can receive a \$50 discount on any activity or tour booked at the hotel activities desk, with parasailing, zip lining, sunset cruises, luaus, access to the Polynesian Cultural Center and Pearl Harbor tours, and more offered.

Hawaii’s First 1960s Throwback Hotel Launches Hawaii’s “Changemakers Exchange” Program

The now iconic [Surfjack Hotel & Swim Club](#) in Waikiki hosted poet Kathy Jetnil-Kijiner in February to launch the hotel’s new Changemakers Exchange – a program that will include a series of presentations by artists, community leaders, activists, and entrepreneurs born around the world who seek to make a positive difference. A Marshallese artist, climate change activist, and spoken-word performer, Kathy famously received a standing ovation when she opened the United Nations Climate Summit attended by world leaders in New York City. She is the first artist to participate in the hotel’s Changemakers Exchange program. Kathy is visiting Honolulu as part of the first Honolulu Biennial, a new arts festival running until May 8 that celebrates the rich cultural diversity of Hawaii by showcasing contemporary art from the Americas, Pacific, and Asian continent to foster greater intercultural exchange, cultural diplomacy, and understanding through art.

A \$4-million Rooftop Deck Transformed at Aston Waikiki Beach Tower

Located in the heart of Waikiki with stunning beach views, [Aston Waikiki Beach Tower](#) now offers a new luxury and community experience for guests. In addition to lobby and check-in renovations that were completed in 2016, the fourth floor boasts a new gathering level that includes a new outdoor pool, barbecue grills, and private cabanas; a beautiful ocean view fitness center that will include group fitness classes like yoga and spin class; a renovated lounge where guests can learn about Hawaiian history and culture; and a sunset deck which will host a daily manager’s reception, alternating between adult wine tastings and family-friendly events like shave ice night.

From a new place to watch the sunset or an intimate area to have a dinner party, the rooftop deck provides a new community experience with modern design elements.



PacRim Marketing Group rebrands and moves Tokyo office after being acquired by Vector, Inc.

PacRim Marketing Group has embarked on a rebranding campaign after being acquired by Tokyo-based Vector, Inc., one of the largest independent media communications firms in Asia-Pacific region. Founder, President, and Chief Executive Officer of PacRim Marketing Group, Inc., PRTech LLC., and PacRim Tokyo, KK., Dave Erdman, said the companies will keep their names and blue color scheme, but will change their logos to the Vector logo.

Under the terms of the recent acquisition, finalized in February 2017, Vector, Inc. and PacRim Marketing Group operate separately, but collaborate on sharing best practices, business connections, opportunities, digital PR strategies, and proprietary communications channels and platforms. Erdman continues to act as president and chief executive officer of PacRim and its sister companies, while PacRim Marketing Group and PRTech staff remains at PacRim's U.S. headquarters in Honolulu. Meanwhile, PacRim Tokyo staff moved to Vector, Inc.'s office in Akasaka, Tokyo in early March, giving its clients a contemporary and well located space for multilingual marketing and media event needs in Japan.

"Synergies and growth opportunities, especially in tech-based digital media communications, were driving factors for this acquisition," said Erdman. "The rebranding is an important part of fostering the synergies and collaboration resulting from the acquisition, which increases opportunities, solutions and services for clients wanting to expand their share of the Asian International Traveler market."

As part of the acquisition, Vector Inc. also has purchased PRTech's proprietary, online, Asian-language reservations system called MyREZ, which enables travelers from Asia to book reservations in their own languages on clients' official websites globally. This solution, widely used by hotels and resorts to drive direct bookings, conversion rates, and revenue, can also be tailored for timeshare or vacation ownership brands and activity providers. In sync with Japan's robust tourism goals leading into the 2020 Olympics, MyRez will also be expanded for the inbound Japanese market.

Both Vector, Inc. and PacRim Marketing Group were founded in the early '90s, share similar core values, and have pioneered Asian-language tools and solutions. Vector, Inc., which owns its own digital communications platforms, including PRTimes newswire service, NewsTV—a video content deployment solution, and VideoWire, is also engaged in promoting domestic and international destinations, hospitality, retail, and travel-related companies. Likewise, PacRim Marketing Group developed Asian language travel-related digital and print media and MyRez to support clients wanting to grow their share of Asian traveler business.

Vector, Inc.'s client base consists of mostly Japanese brands, while many of PacRim Marketing Group's clients are North American and Pacific Region based brands and organizations wanting to increase exposure and resonate with consumers throughout Asia, specifically Japan. PacRim uses its expertise in travel, tourism, and hospitality to support marketing efforts to prospective outbound visitors from Japan and the region and to inbound, independent, international travelers to Japan.

"We are excited to be part of the Vector team of organizations and able to tap into Vector's unique communications process and solutions like NewsTV to help our travel-related clients communicate with speed and impact," Erdman said. "Fast Communications' is a cornerstone of Vector's best practices in this digital age according to its CEO Nishie."

Na Ho'ola Spa quarterly promotions are all about mom

Experience mineral wraps, age defying facials, and scrubs through August 31.

Na Ho'ola Spa, located in Hyatt Regency Waikiki Beach Resort and Spa at 2424 Kalakaua Avenue, has unveiled the quarterly promotions that are on offer May 1, 2017 to August 31, 2017. The 50-minute promotions include a *Mom's Day Off* facial, wrap, and exfoliation for \$120; an *Express Anti-Aging Facial* for \$99; and, the new *Mai Tai Body Scrub* for \$120. Parking is complimentary. To book, please call (808) 237-6330, or email: nahoolaspahnlrw@hyatt.com. Additional information is also available online at nahoolaspawaikiki.com.

"The summer months are the perfect time to take a break and enjoy some me-time at the spa," says Yoshimi Anderson director of Na Ho'ola Spa. "It's a time to relax and unwind and reenergize during a time of increased demands for outdoor activities and social engagements. And the new quarterly promotions are the perfect gift for Mother's Day or any day of the season."

Mom's Day Off features a multiple step treatment that begins with a matcha tea and lemongrass exfoliation, followed by an organic mineral wrap and Eminence organic facial and ends with nourishing Yuzu crème. Utilizing the exclusive Paris based Carita line, the *Express Anti-Aging Facial* offers a burst of hydration to improve skin's youthful complexion.

Meanwhile, the *Mai Tai Body Scrub* has been specifically formulated with scents of sparkling orange, dark rum and pineapple. The scrub is followed by a Mai Tai whipped body butter infused with Hawaiian Kukui and Macadamia nut oils. Gift sets are also available for purchase in the retail area. For further information, please visit nahoolaspawaikiki.com



Welcome to recent new members ...

- Hyatt Centric Waikīkī Beach
- TR Fire Grill
- Hilton Garden Inn
- Imanaka Asato LLC
- Kaina Hale Hawai'i Realty

Upcoming Ala Moana Centerstage Shows:

Wednesday, May 3, 2017
11:00 a.m. Royal Hawaiian Band

Thursday, May 4, 2017
5:00 p.m. Curt Yagi & The People Standing Behind Me

Saturday, May 6, 2017
5:00 p.m. Halau Hula o Leilahua

Sunday, May 7, 2017
1:00 p.m. Ala Moana Center's Keiki Hula

Sunday, May 7, 2017
3:00 p.m. Ka Hale I o Kahala Halau Hula

Tuesday, May 9, 2017
7:00 p.m. Farrington High School Jazz Band

Wednesday, May 10, 2017
5:00 p.m. Washington Middle School Eagle Pride Dancers

Thursday, May 11, 2017
5:00 p.m. Hanalani String Orchestra

Friday, May 12, 2017
5:00 p.m. McKinley High School Jazz Ensemble

Friday, May 12, 2017
7:00 p.m. Dion'e, Kapua and the Sounds of Dragon Beat

Saturday, May 13, 2017
3:00 p.m. Hula Me Hawai'i Keiki Hula Dancers

Saturday, May 13, 2017
5:00 p.m. Piano Time I

Saturday, May 13, 2017
7:00 p.m. Piano Time II

Sunday, May 14, 2017
1:00 p.m. Ala Moana Center's Keiki Hula

Sunday, May 14, 2017
3:00 p.m. Halau Hula o Namakaokalani Me Ka Mele

Wednesday, May 17, 2017
11:00 a.m. Royal Hawaiian Band

Wednesday, May 17, 2017
5:00 p.m. Ewa Makai and Jarret Middle School Ukulele Ensemble

Wednesday, May 17, 2017
7:00 p.m. Ewa Makai Middle School Jazz Band

Thursday, May 18, 2017
7:00 p.m. Kealakehe Intermediate Ukulele and Chorus Ensemble

Saturday, May 20, 2017
7:00 p.m. Waianae Intermediate School Chorus Program

Sunday, May 21, 2017
1:00 p.m. Ala Moana Center's Keiki Hula

Sunday, May 21, 2017
3:00 p.m. Halau Hula 'O Kana Kapeka

Tuesday, May 23, 2017
7:00 p.m. Halau 'Iolani

Friday, May 26, 2017
7:00 p.m. Na'Ehu

Sunday, May 28, 2017
1:00 p.m. Ala Moana Center's Keiki Hula





Cinco de Mayo with DJ Osna

Friday, May 5, 2017

The party is getting muy picante at SKY Waikiki, Rooftop Restaurant, Lounge and Nightclub. Celebrate Cinco de Mayo this Saturday, May 5 with Patron specials all night!

Sip on our "Puesta del Sol en Waikiki" (Sunset in Waikiki) and "Devil's Rock Dive Report" signature cocktails featuring Patron blanco for \$9 each. Or, get loco with a bottle of Patron Silver for only \$100.

Visit skywaikiki.com or email VIP@skywaikiki.com to join the fiesta and reserve your table today!

Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Kūhiō Beach Hula Show – May 2017 **Showtime—6:30 p.m.**

Authentic Hawaiian music and hula shows by Hawai'i's finest hālau hula (dance troupes) and Hawaiian performers. Opens with torch lighting and traditional blowing of conch shell. Tues-THURS-Sat, 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 Kalākaua Ave. from Hyatt Regency Waikiki Beach hotel at Uluniu Ave. Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome.

Presented by Hyatt Regency Waikiki Beach Resort & Spa, Hawai'i 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

Week-ends

Sat May 6 – Kapi`olani Ha`o & Kawika Mersberg and Halau Ke Kia'i o Kalamaku

Sat May 13 – Lilinoe Lindsey and Ka Pa Nani O Lilinoe

Sat May 20 – Shirley Recca and Halau Hula O Namakahulali

Sat May 27 – NO SHOW (Memorial Day Parade on Kalakaua Ave)

Schedule subject to change without notice.



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

May 20, 2017 Saturday

6:00AM Starts

1:00PM Ends

38th ANNUAL VISITOR INDUSTRY CHARITY WALK sponsored by Hawaii Hotel Industry Assn. The event will have 9,000 runners/walkers. It will start at Ala Moana Park's McCoy Pavilion Key Hole area, clockwise around Ala Moana Park, to Ala Moana Blvd., mauka sidewalk area, to Ala Wai Promenade area, to Kalakaua Ave., makai side, crossover to mauka side sidewalk at King Kalakaua Park, to cross Kalakaua Ave. at Seaside Ave. to turnaround at Ohua Ave., to Kalakaua Ave. makai side ewa bound direction, to Lewers St., to Kalia Rd., to Ala Moana Blvd., to end at Ala Moana Park's McCoy Pavilion Key Hole area. Lanes will be closed 6:30 am.

Contact: Jared Higashi 923-0407

Fax: 924-3843 E-mail: jhigashi@hawaiilodging.org

For more info, visit their website: <http://www.charitywalkhawaii.org>

May 21, 2017 Sunday

5:30AM Starts

1:00PM Ends

HONOLULU EKIDEN RELAY sponsored by Honolulu Ekiden Foundation. The event is expected to have 3,000 relay runners. It will start at Kapiolani Park, to Kalakaua Ave., to Diamond Head Rd., to 18th Ave., to Kilauea Ave., to Kalanianaʻole Hwy., to Sandy Beach turnaround, to Kalanianaʻole Hwy., to Kilauea Ave., to Makapuu Ave., to Diamond Head Rd., to Monsarrat, to Kapiolani Park. Lanes will be closed starting 4a.m.

Contact: Brent Imonen 923-3610,

E-mail: brent@pacificrimssports.com

May 26, 2017 Friday to

May 29, 2017 Monday

5:00AM Starts

7:00PM Ends

MEMORIAL DAY PARKING RESTRICTIONS sponsored by City and County of Honolulu. Parking will be prohibited 5/26-5/29, 5:00AM-7:00PM on: 1) PUOWAINA DRIVE, both sides, between Hookui Street and the gates to the National Memorial Cemetery of the Pacific at Punchbowl., 2) HOOKUI STREET, both sides, between Puowaina Drive and Auwaiolimu Street. 5/27-5/29, 6:30AM-5:30PM on 1) APIO LANE, both sides. 2) NUUANU AVENUE, Ewa side, Robinson Lane to Judd Street, 3) ROBINSON LANE, both sides, 4) 22nd AVENUE, Ewa side, 100 feet in both direction from the driveway of Diamond Head Memorial Park, 5) EAST MANOA ROAD, Koko Head side, from the makai apex of the triangle to the gates of the Old Chinese Cemetery, 6) CRAIGSIDE PLACE, mauka side, from Nuuanu Avenue to the driveway into Nuuanu Memorial Park.

Contact: DTS-TST Div. 768-8390

May 27, 2017 Saturday

6:00PM Starts

8:00PM Ends

MEMORIAL DAY PARADE sponsored by May Day Memorial Parade Committee. The event is expected to have 2,000 marchers, 30 vehicles, 5 floats, & 8 bands. It will start at Ft. DeRussy, to Kalakaua Ave., to end at Kapahulu/Kalakaua/Monsarrat Aves. grassy area fronting the Hon Zoo. Lanes will be closed 4:00pm.

Contact: Moa Mahe 626-8590 or 741-4441,

Email: info@pearlharborparade.org For more info, check out their

website: <http://www.pearlharborparade.org/>

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

May 28, 2017 Sunday

6:00AM Starts
9:00AM Ends

HIBISCUS HALF MARATHON sponsored by The Leukemia and Lymphoma Society/Boca Hawaii. The event is to have 800 runners. It will start at Kapiolani Park, to Kalakaua Ave., to Monsarrat Ave., to Paki Ave., to Diamond Hd. Rd., to 18th Ave., to Kilauea Ave., to Waiālae Ave., to Kalanianaʻole Hwy., to Kealaolu Ave., to Kahala Ave., to Diamond Hd. Rd., to Kalakaua Ave., to end at Honolulu Marathon Finish line. Lanes will be closed 5 am.

Contact: Raul Torres of Boca Hawaii LLC 223-2622,
E-mail: info@bocahawaii.com For further info, check their
website: <http://www.bocahawaii.com/>

May 29, 2017 Monday

6:30PM Starts
9:00PM Ends

SHINNYO-EN LANTERN FLOATING CEREMONY (TORO NAGASHI) sponsored by Na Lei Aloha Foundation/Shinnyo-en Hawaii. The event is expected to have 30,000+ participants in Ala Moana Beach Park. Various traffic controls in and around Ala Moana Park may be implemented as early as 6 am. Ewa Entrance will be closed to inbound traffic. Avoid this area if possible, use alternate routes.

Contact: Tom Nishiyama of Shinnyo-En Hawaii 955-5290,
Fax: 941-0329, E-mails: tomnishi@lava.net For more info, visit their
website: <http://www.lanternfloatinghawaii.com/>



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

WOW

Waikīkī Beach Clean Up



Kamehameha Day Beach Clean Up

WAIKĪKĪ IMPROVEMENT ASSOCIATION

2250 Kalākaua Ave
Suite 315
Honolulu, Hawai'i 96815
Phone: 808.923.1094
Email:
mail@waikikiimprovement.com

**PLEASE RSVP: 923-1094 OR
JOANN@WAIKIKIIMPROVEMENT.COM**

JUNE 10TH ~ 7:00 AM MEET AT DUKE'S STATUE

Kūhio Beach Park
(Transportation will be provided to
other clean up areas.)
Validated Self Parking @ the
Hyatt Regency for Beach Clean Up
participants.
Continental Breakfast provided
Pau by 9:00 AM
Ends back at Kūhiō Beach Park

Mahalo to our Sponsors:

Hyatt Regency Waikīkī
ABC Stores
Hilton Hawaiian Village
Enoa Corporation
Polynesian Adventure Tours
Royal Star Hawai'i
Bank of Hawai'i
HPD D6
Halekūlani
Hawaiian Building Maintenance
Doubletree Alana



DFS Hawai'i
Queen Emma Land Co.
Outrigger Enterprises
Pacific Beach Hotel
Sheraton Princess Kaiulani
Waikīkī Beach Marriott Resort
New Otani Kaimana Beach
Moana Surfrider Hotel
Central Pacific Bank
Hawai'i Prince Hotel
Ilima Hotel Waikīkī



32nd Annual Duke Kahanamoku Beach Challenge at Hilton Hawaiian Village
Annual Fundraiser Gathers the Community for Hawaii Watersports, Craft Fair and Entertainment

Waikiki Community Center (WCC) will host the 32nd Annual Duke Kahanamoku Beach Challenge on Sunday, May 7, 2017. The annual event draws both locals and visitors for an exciting day of team canoe races, stand up paddle races and kayak races at Duke's lagoon and beach fronting the Hilton Hawaiian Village Waikiki Beach Resort.

As WCC's annual fundraiser, the event supports the multi-generational services the organization has been providing to the Waikiki community for the last 39 years. However, the funds raised will have an even wider impact. "In addition to our services, we're proud to serve as a hub for seven other community organizations and programs such as Waikiki Health, Healthy Mothers Healthy Babies and the Native Hawaiian Hospitality Association," said Caroline Hayashi, president of WCC. "Many of our partners' needs are even more significant this year, so we are happy this event will have an exponential effect in benefitting both our programs and these other key organizations that use the WCC campus."

"We've been honored to host the Duke Kahanamoku Beach Challenge right in front of the Hilton Hawaiian Village at Duke's Beach over the years," said Jerry Gibson, area vice president of Hilton Hawaii. "Were excited to take part in this event again and support an organization that is vital to the health of Waikiki."

The day's events will include community teams competing in classic Hawaiian watersports. The outrigger canoe race is an open-ocean, quarter-mile competition open to all skill levels. Teams will also participate in the stand up paddle race in Duke Kahanamoku Lagoon where paddlers will race one length of the lagoon from the makai end and finishing at the mauka end. Brand new for this year, teams also have the opportunity to compete in a two-person kayak race in the lagoon. Team slots are still available and sign-ups are open until April 21.

In addition, visitors can browse the craft fair on Hilton Hawaiian Village's Great Lawn featuring local crafts and goods, games and activities for the keiki, as well as watch some of Hawaii's finest entertainers.

As Hawaii's greatest waterman, Duke Kahanamoku brought great honor and dignity to Hawaiian watersports through his stellar achievements as a surfer, Olympic swimmer and his love for the ocean. Each year the competition honors those who, in the spirit of Duke, made a significant contribution to Hawaii's watersports culture. The 2017 event will honor John Clark, a waterman, writer and historian who has done much to perpetuate the stories and culture behind Hawaii's

surf spots and coastal landmarks. Clark is the author of “Hawaiian Surfing: Traditions from the Past,” “Hawai‘i Place Names: Shores, Beaches and Surf Sites,” “Hawai‘i’s Best Beaches” and more.

Waikiki Community Center (WCC) is a not-for-profit organization 501 (c) (3), operating for the benefit of people who live, work and visit Waikiki for 39 years, since 1978. Each year more than 20,000 people participate in programs and services at WCC’s 46,000-square-foot campus situated between Ohua and Paoakalani Avenues. Its programs and services include early childhood education, emergency food, health and case management services for the homeless, poor and the elderly; and activities that promote well-being and lifelong learning. In addition, health, educational and social services are provided on campus by the center’s strategic partners that include seven other nonprofit organization including Waikiki Health.

For more information about Waikiki Community Center, the 32nd Annual Duke Kahanamoku Beach Challenge or to sign up a team for the competition, visit www.waikikicommunitycenter.com.

32nd Annual Duke Kahanamoku Beach Challenge Schedule

- | | |
|----------------|--|
| 8:45 a.m. | Seating on the Great Lawn is opened (seating is limited) |
| 8:55 a.m. | Opening Ceremony <ul style="list-style-type: none">• Hawaiian melodies by The Royal Hawaiian Band• Double-hulled canoe procession |
| 9 a.m.-2 p.m. | Craft marketplace featuring local artwork, jewelry, apparel and more |
| 9:15 a.m. | Official welcome by Hālau Hula ‘O Hokulani <ul style="list-style-type: none">• 2017 Honoree: John Clark |
| 10 a.m.-2 p.m. | Events begin <ul style="list-style-type: none">• Canoe racing• Stand up paddle racing• Kayak races <p>Entertainment on the Great Lawn featuring:</p> <ul style="list-style-type: none">• Hālau Hula ‘O Nawahine• The Fresh Preps• Te Vai Ura Nui• Ka Hehena• Shining Star• Keiki activities |
| 1 p.m. | Awards presentation and prize drawing |
| 2 p.m. | Event finishes |

Dukes Lane Market & Eatery opens as new food and beverage experience at Hyatt Centric Waikīkī with commitment to local sustainability

Dukes LANE

MARKET & EATERY

Dukes Lane Market & Eatery, a multi-faceted marketplace offering a wide range of products and dining experiences with a strong commitment to local sustainability, will open mid-summer on the ground level of the Hyatt Centric Waikīkī along Kūhiō Avenue. The marketplace offers eight distinct dining and retail concepts which include (1) *BASALT*, 150-seat global cuisine restaurant which includes an untraditional raw food bar offering an array of fresh seafood; (2) *SPITFIRE ROTISSERIE & FLATBREAD*, a take-out counter for burgers, rotisserie and flatbread items; (3) *ONO'S BURGER BAR*, a local beef, lamb, organic chicken, pork and vegetarian burger bar; (4) *BAKERY*, an in-house bakery that offers house-made pastries, sandwiches and confections; (5) *CHILL*, a bubble tea, gelato, smoothie, coffee bar; (7) *DASH FAST & FRESH*, a “grab-n-go” area offering a variety of food options; (8) *MARKET*, a retail outlet featuring gourmet foods, beverages and specialty items; and (9) *THE VAULT*, a high-end wine, spirits and craft beer store.

Dukes Lane Market & Eatery is a transformative initiative of ABC Stores, a Hawai'i company known for its chain of convenience stores located statewide. Having recently created the “Island Gourmet Markets” outlets that offer an upgraded vision for the iconic ABC Stores, the company is now moving into an entirely new arena: a multi-faceted food and beverage experience offering fresh, locally-sourced gourmet dining and retail featuring superior local product lines. The new venture will offer sit-down eateries at the counter of a burger bar, a raw bar, a restaurant, as well as communal tables. In addition, there is “DASH” where fast meals to go are available, all made fresh daily. Freshly-baked goods and confections will be produced on site at the specialty bakery.

Paul Kosasa, president and CEO of ABC Stores stated, “Dukes Lane Market & Eatery is the result of years of planning and development, evolving our company from its beginnings as a chain of ‘convenience’ retail outlets to one that now also provides a culinary experience. Our architects, ADM Retail Planning & Architecture and our general contractor, Swinerton Builders, have been doing a great job with the construction.

“Our commitment to local products and suppliers will be an important focus of the experience. Shoppers will find local vendors like Il Gelato, Teapresso, as well as freshly brewed coffee from our very own brand, Island Gourmet Coffee.”

“Made Local” will be an on-going component of the Dukes Lane Market & Eatery experience. This is a showcase for Hawai'i products from both small and large companies as well as for local entrepreneurs. For example, uniforms will be designed by Manaola, a rising star in Hawaii's fashion industry.



A view of the new Dukes Lane Market & Eatery at the corner of Kūhiō Avenue and Dukes Lane.

“Made Local” will be an on-going component of the Dukes Lane Market & Eatery experience. This is a showcase for Hawai`i products from both small and large companies as well as for local entrepreneurs. For example, uniforms will be designed by Manaola, a rising star in Hawai`i’s fashion industry.

The restaurant will be the centerpiece of the marketplace, offering a menu of global flavors revolving around the large ethnic diversity of Hawai`i. According to ABC Corporate Chef Kelly Degala, relationships are being established with such well-known local farmers as Hirabara Farms, Nalo Farms, Ma’o Farms, Ho Farms, and Mohala Farms, as well as local sources for pork, beef, and seafood. In addition, pastries, buns, brioche and baguettes will be baked daily in-house.

Dukes Lane Market & Eatery will also offer a retail area where locally-grown produce will be featured. Other selections include local, imported and domestic charcuterie and cheeses.

As for the design, the exterior of the building will present a “period” approach so as to look as though it has been there for many years. Once inside, the interior will be urban contemporary with tall, open ceilings, suggestive of an industrial warehouse that is now occupied by a collection of modern food and beverage outlets. The outlets will exhibit a unique design appearance so that the customer will have a completely different experience in each one.



Interior view of the entrance into the new Dukes Lane Market & Eatery

ABC Stores appoints Chef Kelly Degala as Corporate Chef to oversee new Dukes Lane Market & Eatery

Kelly Degala, the Corporate Chef for ABC Stores, has been appointed to oversee the operations and kitchens for ABC Stores' newest venture Dukes Lane Market & Eatery located in Waikīkī. The multi-faceted marketplace will offer a wide range of products and dining experiences with a strong commitment to local sustainability.



Kelly was born on the island of Oahu and he credits Hawai'i for his passion for the healthy ingredients and exotic flavors of traditional Asian-Pacific cuisine. His pre-culinary education took him to the University of Hawai'i, Manoa Campus for a four year degree in 1981, then to Kapi'olani Community College in 1984 for his culinary degree.

In 1985, he moved to Washington State and the Sheraton Seattle Hotel & Towers, where he worked his way up the kitchen ladder to sous chef of Fullers Restaurant, under Chef Caprial Pence. In 1993 he moved to Honolulu as executive chef of the Alana Waikiki Hotel.

In 1994, he opened Gordon Biersch Brewery Restaurant in downtown Honolulu and in 1998, Chef Degala returned to Seattle as corporate executive chef of Anthony's Restaurants, and in 2001 became the chef/operating partner of Asian Venues. In 2003 he served as executive chef of Va de Vi Wine Bar & Bistro for five years, and then another two years in San Francisco as executive chef/partner of Pres a Vi Kitchen & Wine Bar. In 2010 he joined Academy Café as executive chef and in 2012 he returned once again to Seattle as executive chef of the W Hotel.

ABC Stores appoints Sze "Shing" Chin as General Manager of the new Dukes Lane Market & Eatery in Waikiki

ABC Stores appoints Sze Chin as General Manager of its new Dukes Lane Market & Eatery in Waikīkī. Mr. Chin will manage the multi-faceted marketplace which will offer a wide range of products and dining experiences with a strong commitment to local sustainability.

Sze, or "Shing" to his friends and co-workers, was born and raised in Seattle and has a BA in Business Administration with a focus on Accounting from Seattle University. He began his career in fine dining as Captain at Fullers restaurant in the Sheraton Seattle Hotel & Towers and later at *El Gaucho's Pampas Room* in Seattle.

In 2000, he opened Market Street Urban Grill in Ballard, a trendy neighborhood in Seattle, and in 2002 created his own restaurant in West Seattle called *Ovio Bistro Electica*, which was awarded the Best New Restaurant Award that year by Seattle Magazine.

In recent years, Shing has served as General Manager at *Wild Ginger at the Braven* in Seattle and *Bis on Main* in Bellevue, Washington.





ALOHA FESTIVALS CELEBRATES HAWAI'I'S FUTURE WITH HE LEI ALOHA KE KEIKI – CHILDREN ARE OUR GARLAND OF LOVE

HONOLULU – The 2017 Aloha Festivals celebrates the love for Hawai'i's children and future with "*He Lei Aloha Ke Keiki – Children Are Our Garland of Love.*" Throughout 'ōlelo no'eau (Hawaiian proverbs) there are poetic references to children as pua (flower) and lei (garland) for their promise and need for nurturing in order for them to thrive. The entire 'ohana (family) from grandparents to keiki (children) are invited to create enduring memories and experiences of Hawai'i's rich cultural history and traditions during the 2017 Aloha Festivals in September.

"Children have always been important to Hawai'i's native language and culture for the life and innocence they symbolize," said Debbie Nakanelua-Richards, Aloha Festivals board of directors' co-chair. "This year we are particularly excited to celebrate the beauty of Hawai'i's beloved keiki as they truly represent flowering buds and Hawai'i's future."

The annual Aloha Festivals, now in its 71st year, is one of Hawai'i's most highly regarded and oldest cultural celebrations, integrating the traditions and cultures of the Islands through music, dance, cuisine and art.

In years past, Aloha Festivals has honored and recognized some of Hawai'i's most celebrated traditions and pastimes – hula, pā'ū riding, music, ocean voyaging, Hawaiian art of featherwork, paniolo and lei making to name a few. The festival also has paid tribute to the people, the masters and keiki (children) who have learned and continue to perpetuate Island traditions, malama the 'āina and be stewards for future generations.

"Each year I am thrilled to see and experience the delight of the many keiki that participate in the Aloha Festivals," said Helene "Sam" Shenkus, Aloha Festivals board of directors' co-chair. "We are hopeful that this year's theme will encourage more families and children to take time from their busy schedules to learn about Hawai'i's rich history, traditions and cultures."

(more)

This year's Aloha Festivals takes place from Sept. 9 to 30 at various locations on O'ahu, sharing the history and traditions of Hawai'i and the unique spirit of aloha with both kama'āina (local residents) and malihini (visitors).

Schedule of Aloha Festivals events:

All events are free and open to the public. They are supported by the sale of Aloha Festivals ribbons and merchandise from participating retailers. Aloha Festivals merchandise also will be sold at all events.

Saturday, Sept. 9

Aloha Festivals Royal Court Investiture & Opening Ceremony

Investiture – The Royal Hawaiian Hotel, Coconut Grove, 4 p.m.

Opening Ceremony – Royal Hawaiian Center, Royal Grove, 5 p.m.

The *Ali'i* – king, queen, prince and princess – take their places in the 2017 Aloha Festivals Royal Court. Court members receive the royal cloak, helmet, head feather lei and other symbols of their reign. Traditional chant and hula kahiko (ancient hula) highlight the event.

Saturday, Sept. 16

Keiki Ho'olaule'a, 10 a.m. to 3 p.m.

Pearlridge Center Uptown

Pearlridge Center will celebrate Aloha Festivals with a variety of activities, demonstrations and continuous stage performances by participating keiki (children's) musical groups and hula hālau (schools). The 2017 Aloha Festivals Royal Court will make a special appearance. For more information, visit www.pearlridgeonline.com.

Saturday, Sept. 23

Waikīkī Ho'olaule'a, 7 to 10 p.m.

Kalākaua Avenue

The annual Waikīkī Ho'olaule'a is Hawai'i's largest, most festive block party. Thousands of people will take to the streets for food, fun and entertainment. Top Island entertainers will perform along with hula hālau while Hawaiian crafts and floral lei will be on display and available for purchase.

(more)

Saturday, Sept. 30

71st Annual Aloha Festivals Floral Parade, 9 a.m. to 12 p.m.

Kalākaua Avenue from Ala Moana Park to Kapi'olani Park

A colorful equestrian procession of pā'ū (long-skirted) riders, exquisite floats with cascades of Hawaiian flowers, hula hālau, marching bands and dignitaries will enliven Kalākaua Avenue.

Aloha Festivals would like to acknowledge the following sponsors – Hawai'i Tourism Authority, City & County of Honolulu, Royal Hawaiian Center, Hawaiian Airlines, KFVE, Hawaiian 105 KINE, Christ Embassy Hawaii, Kyo-ya Hotels & Resorts and Outrigger Enterprises.

About Aloha Festivals

Aloha Festivals was first held in 1946 as Aloha Week, and over the past seven decades has become a celebration of Hawaiian culture, integrating the traditions and cultures of the Islands through music, dance, cuisine and art. All festivities are coordinated by a volunteer board of directors. Aloha Festivals is funded by the Hawai'i Tourism Authority, corporate and private sponsorships, and sales of Aloha Festivals ribbons and merchandise.

More information about Aloha Festivals and its events can be found at www.alohafestivals.com, Facebook ([facebook.com/AlohaFestivals](https://www.facebook.com/AlohaFestivals)), Twitter ([@AlohaFstvlS](https://twitter.com/AlohaFstvlS)) Instagram ([@alohafestivals](https://www.instagram.com/alohafestivals)) or by calling (808) 923-2030.

#####



EXPEDIA NAMES ALOHA FESTIVALS AS A MUST-EXPERIENCE FESTIVAL

HONOLULU – Aloha Festivals has been named by Expedia Viewfinder as one of 20 must-experience festivals in the United States. The festival is ranked alongside other major music, art, food and wine festivals across the country.

“We are honored to be recognized by one of the industry’s leading travel booking organizations,” said Helene ‘Sam’ Shenkus, co-chair of the Aloha Festivals board of directors. “It is a testament to the hard work and dedication of the local community that puts on a wonderful festival each year for people from all over to enjoy.”

Now in its 71st year, Aloha Festivals is one of Hawai‘i’s most highly regarded and oldest cultural celebrations, integrating the traditions and cultures of the Islands through music, dance, cuisine and art. This year’s Aloha Festivals takes place from Sept. 9 to 30 at various locations on O‘ahu. All events are free and open to the public. They are supported by the sale of Aloha Festivals ribbons and merchandise that can be purchased at all events.

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2017 Hawaii Green Business Award Recipient



Bills is thrilled to be honored by Governor David Ige and the Hawaii State Energy Office as a 2017 Green Business for our innovative work to conserve energy and implement sustainable practices that will protect the environment and help Hawaii meet its clean energy goals.

“We are very proud to receive the 2017 Hawaii Green Business Award, once again,” said Eki Locke, GM. “Bills will continue to strive toward creating a more sustainable Hawaii as we work with local, organic farmers, utilize earth-friendly practices in our business, and support our local community.”

Eki will be joined by Executive Chef Lucas Wooden at the award ceremony on May 17th, at Governor Ige’s office in the State Capitol.



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

billshawaii.com
808.922.1500



Hilton Expands U.S. Military Hiring Commitment, Will Hire Additional 20,000 by 2020

Original Operation: Opportunity goal of 10,000 veteran hires achieved two years ahead of schedule

Hilton (NYSE: HLT) announced it will hire an additional 20,000 veterans, spouses, dependents and caregivers by 2020. The company has [already achieved](#) 10,000 military hires in the United States since 2013, exceeding its [initial goal](#) two years ahead of schedule. Hilton's combined commitment is the largest in the hospitality industry, and one of the largest in the U.S. private sector.

"Military veterans and their families have made incredible sacrifices for our country, and we are strongly committed to ensuring they have great jobs when they return home from service," said Christopher J. Nassetta, president and CEO of Hilton. "We've always felt strongly about this issue since our founder Conrad Hilton himself was a military veteran, and we are very proud of our veteran Team Members who have contributed so much to our company."

The expanded hiring commitment is part of Hilton's Operation: Opportunity program, which provides wide-ranging support to U.S. veterans and their families. The program is unique in its support for military families, offering flexible work opportunities and continuity of employment during long deployments and after location moves. Hilton is also partnering with the [Elizabeth Dole Foundation](#) to connect military caregivers with Hilton Reservations & Customer Care jobs that enable remote working. To date, Hilton has hired more than 1,000 military spouses and dependents – 10 percent of all Operation: Opportunity hires.

"Our message to our veteran Team Members is simple: we value the leadership, integrity, teamwork and other skills you bring to the hospitality industry, and Hilton will do everything it can to support you in making a smooth transition to the civilian workforce," said Matt Schuyler, chief human resources officer at Hilton.

To position new hires for success, Hilton has developed extensive resources and support programs for veterans, including reserve pay benefits, tailored development resources, internship programs, on-the-job training, a dedicated Veteran Team Member Resource Group and special recognitions for veterans.

In addition to hiring veterans and their families, Hilton has also donated millions of Hilton Honors Points that veterans can redeem for free hotel stays while seeking jobs, trainings or certifications with Hilton or in any other industry. To date, nearly 1.2 million Points have been donated to more than 1,100 veterans, allowing for more than 1,700 stays at Hilton properties.

[Hilton Hawaiian Village Waikiki Beach Resort](#) is one of the company's top Hilton properties employing U.S. veterans and family members. With more than 100 veterans and family members, the hotel has a strong commitment to the armed services. Last year the hotel hosted Pearl Harbor and USS Arizona survivors visiting for the Pearl Harbor 75th Anniversary commemoration activities and hundreds of team members marched in the Dec. 7 parade in Waikiki.

"Veterans are a perfect fit for our resort, bringing strong values and a true focus on teamwork. Our front of house, finance, engineering and guest services departments are better for their contribution, helping us to deliver exceptional guest experiences," said Debi Bishop, managing director, Hilton Hawaiian Village.

For more information on Hilton's commitment to veterans, please visit jobs.hilton.com/military.



Hilton Hawaiian Village Wins Hilton of the Year Award

Waikiki flagship resort earns the top spot for Hilton Hotels in the Americas

[Hilton Hawaiian Village Waikiki Beach Resort](#) has won Hilton's 2017 Hotel of the Year Award in the Americas region. A milestone for the flagship Waikiki resort, this is the first time Hilton Hawaiian Village has received the annual award and is a testament to its enduring legacy as one of Hawaii's greatest resort destinations.

"This award belongs to all those who make Hilton Hawaiian Village a great place to stay; especially our team members," said Debi Bishop, managing director, Hilton Hawaiian Village. "We know it's rare for a resort our size to win such an honor and we're determined to continue to offer a guest experience worthy of the Hilton of the Year Award."

The resort was awarded the honor for its stellar performance in the categories of service, team member engagement and operating results. Service scores are calculated through guest surveys administered at random to gauge satisfaction with their experience at the hotel. Team member engagement scores are drawn from employee surveys and demonstrate a high job satisfaction rate among team members at the property. Lastly, Hilton Hawaiian Village exceeded expectations in operating results which measures overall revenue.



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FRIDAY MAY 12 - SUNDAY MAY 14

RAINBOW LANAI BRUNCH

SUNDAY, MAY 14 | 9:00 AM—2:00 PM

Kiawe Wood Smoked Prime Rib of Beef, Ahi Poke, Futomaki and Inari Sushi, Crispy Pork, Omelet Station, Mini Char Siu Bao & Pork Pot Stickers, Desserts, Pastries, and more.

ADULT: \$44.95*

CHILD: \$24.95 (5—12 YEARS OLD)

*Price includes (1) Complimentary Glass of Mimosa or Sparkling Wine

BALI DINNER

FRIDAY, MAY 12 & SATURDAY, MAY 13

5:00 PM—9:00 PM

Ahi Tartare with Tapioca Squid Ink Chips or Kale Caesar Salad, Scotch Smoked Salmon with Garlic Kauai Prawn, and White Chocolate-Yuzu Cheesecake.

3 COURSE PRE-FIX: \$75 PER PERSON

WITH WINE PAIRING: \$100 PER PERSON

RESERVATIONS RECOMMENDED. PRICES ARE EXCLUSIVE OF SALES TAX AND GRATUITY.

FOR RESERVATIONS CALL (808) 949-4321



[HiltonHawaiianVillage.com/Kamaaina](https://www.HiltonHawaiianVillage.com/Kamaaina)

*P3 Package rate valid for May 12th through 14th. Proof of Hawaii residency required to take advantage of exclusive kama'aina rates and discounts. Restrictions and blackout dates apply. Rate is subject to tax and not valid with any other discount, coupon, or offer. Offer subject to availability and may change without notice. Resort charge assessed at \$35 (plus tax) per room per day.

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Happy Mother's Day!

SPARKLING ROSE OR ROSE SPRITZER \$11.00

BRUNCH SPECIALS

SWEET & SAVORY

| | |
|---|----|
| BANANA FOSTER FRENCH TOAST & BACON HAWAIIAN SWEET BREAD, GRAND MARNIER BATTER, BANANA CARAMEL SAUCE, THICK CUT BACON | 15 |
| BELGIAN WAFFLE MASCARPONE CHEESE, BERRY COMPOTE & TOASTED ALMOND FLAKES | 14 |
| PANCETTA WAFFLE PANCETTA, HERBED BUTTER, AND SUNNY SIDE EGG | 14 |
| ROASTED TOMATO AND HOT SALAMI BRUSCHETTA BAGUETTE, GARLIC, OVEN ROASTED TOMATOE, HOT-DRY SALAMI, SUNNY SIDE EGG | 9 |
| SHORT RIB BENEDICT SHERRY BRAISED SHORT RIBS, ASPARAGUS, POACHED LOCAL EGGS, HOLLANDAISE SAUCE | 17 |

LUNCH & DINNER SPECIALS

| | |
|---|----|
| TRI-COLORE SALAD ENDIVES, RUCOLA, RADICCHIO, WATERMELON RADDISH, WALNUTS, CAMBOZOLA CHEESE, BALSAMIC VINAIGRETTE | 14 |
| ASPARAGI CON PROSCIUTTO DI PARMA PROSCIUTTO DI PARMA, ASPARAGUS, EXTRA VIRGIN OLIVE OIL, CHILI FLAKES, SHAVED PARMIGIANO CHEESE, QUAIL EGG | 15 |
| PESCE DEL GIORNO CHEF'S MOTHER'S DAY SPECIAL FRESH CATCH OF THE DAY | MP |
| TAGLIATELLE AL TARTUFO CON GAMBERONI TRUFFLED CREAMS SAUCE, ASPARAGUS, JUMBO SHRIMP | 30 |
| RISOTTO CON ARRAGOSTA 1 LB LOBSTER, CARNAROLI RICE RISOTTO, SAFFRON, GREEN PEAS, SHALLOTS | 45 |
| VITELLO AL MARSALA VEAL, MUSHROOM MARSALA SAUCE, ROASTED HEIRLOOM POTATOES, SEASONAL VEGETABLES | 45 |

BRUNCH 8:00 A.M.-2:30 P.M. • LUNCH 11:30 A.M.-4:45 P.M. • DINNER 5:00-10:30 P.M.

CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS.

INTERNATIONAL MARKET PLACE

What's New at International Market Place

- **New Shops – Now Open!**
- **Kula & Ko Confectionery**: Inspired by the rich history of Hawai'i's plantation era, Kula & Kō takes its name from the Hawaiian words for gold (kula) and sugarcane (kō). Kula & Kō offers three flavors of cakebars filled with its signature pineapple filling made from 100% Hawaiian grown pineapples: original buttery crust, macadamia nut crust and chocolate crust. Located on Level 2, Banyan Court.
- **Burberry**: Established in 1856, Burberry is a global British luxury brand with a heritage of innovation, craftsmanship and design. The International Market Place location features an in-store video screen broadcasting Burberry content and live events from the brand's headquarters in London. Burberry provides customers with a tailored shopping experience in womenswear, menswear, accessories, eyewear and fragrances. Located on Level 1, Banyan Court.
- **Island Art & Sole**: A one-of-a kind boutique, Island Art & Sole houses locally made and Hawai'i-inspired products, such as lifestyle signs, coasters and home décor. Shoppers can also purchase custom-made metal photo prints, decorative picture frames and unique gifts. Located on Level 2, Banyan Court.

- **Upcoming events**
- **May 13-14: Earn 5x HawaiianMiles on Mother's Day Weekend**
Celebrate mom at International Market Place! From May 13-14, shoppers can earn five HawaiianMiles for every \$1 spent, when spending a combined total of \$100 or more at any International Market Place retailer or restaurant (up to 5,000 miles per person). This event is open to the public and guests can redeem same-day receipts at the Customer Service Desk located on Level 1 near Saks Fifth Avenue. For rules please see below*.
- **May 20: Stop By the International Market Place Checkpoint during Charity Walk**
Walk (and eat) to raise funds for Hawai'i's charities! International Market Place is proud to participate in the 39th Annual Visitor Industry Charity Walk on Saturday, May 20. Walkers will be treated to Grand Lānai restaurant pupus and more at the center's Queen's Court checkpoint.
- For more information, visit ShopInternationalMarketPlace.com, Instagram: [@intlmktplace](https://www.instagram.com/intlmktplace) and in Japanese [@intlmktplacejp](https://www.instagram.com/intlmktplacejp); Facebook: [facebook.com/IntlMktPlace](https://www.facebook.com/IntlMktPlace) and in Japanese at [facebook.com/IntlMktPlaceJP](https://www.facebook.com/IntlMktPlaceJP).



MAY 2017

Entertainment

| Sunday | Monday | Tuesday | Wednesday | Thursday | Friday | Saturday |
|---|-----------------------------|---------------------------------|---|--|--|---|
| | 01 Sean Naauao 6 - 9p | 02 Weldon Kekauoha 6 - 9p | 03 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p | 04 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p | 05 Christian Yrizzary 3-5p Ka Hehena 6 - 9p | 06 Bryan Tolentino 3 - 5p Ho'okena 6 - 9p |
| 07 MELE MEI SUNDAY Kaiao 4:30 - 6:30p Brother Noland 7 - 9p | 08 Sean Naauao 6 - 9p | 09 Weldon Kekauoha 6 - 9p | 10 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p | 11 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p | 12 Christian Yrizzary 3-5p Ka Hehena 6 - 9p | 13 Josh Tatofi 3 - 5p Waimanalo Sunset Band 6 - 9p |
| 14 MELE MEI SUNDAY Kaimi Hananoeau 4:30 - 6:30p Nathan Aweau 7 - 9p | 15 Sean Naauao 6 - 9p | 16 Weldon Kekauoha 6 - 9p | 17 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p | 18 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p | 19 Christian Yrizzary 3 - 5p Ka Hehena 6 - 9p | 20 Kamakakehau 3- 5p Ho'okena 6 - 9p |
| 21 MELE MEI SUNDAY Keauhou 4:30 - 6:30p Maunaloa 7 - 9p | 22 Sean Naauao 6 - 9p | 23 Weldon Kekauoha 6 - 9p | 24 Ben & Maila 3 - 5p Kaiao 6 - 9p | 25 Jeff Rasmussen & Robi Kahakalau 3-5p Kawika Kahiapo 6-9p | 26 Christian Yrizzary 3 - 5p Ka Hehena 6 - 9p | 27 Bryan Tolentino 3 - 5p Ho'okena 6 - 9p |
| 28 MELE MEI SUNDAY Kunia Galdeira 4:30 - 6:30p Kupaoa 7 - 9p | 29 Sean Naauao 6 - 9p | 30 Weldon Kekauoha 6 - 9p | 31 Ben & Maila 3 - 5p Mike Kaawa 6 - 9p | | | |
| | | | | | | |
| | | | | | | *Artist and times may change without notice. |

Nightly entertainment 6:00 pm - 9:00 pm. Located poolside at the Outrigger Reef Waikiki Beach Resort, 2169 Kalia Road, Honolulu, Hawaii 96815 Phone: 808.924.4990
No cover, no minimum. All-day dining menu. Discount valet parking \$6 for four hours.



THE HAWAI'I TOURISM AUTHORITY PRESENTS



THE 4TH ANNUAL MAY DAY WAIKIKI ATTRACTS HUNDREDS TO WAIKIKI BEACH AND REACHES A QUARTER OF A MILLION PEOPLE FROM ALL OVER THE WORLD ON FACEBOOK LIVE BROADCAST

The 4th Annual May Day Waikiki, presented by the Hawai'i Tourism Authority ("HTA"), was held on May 1st on Waikiki Beach, fronting The Royal Hawaiian and the Outrigger Waikiki Beach Resort. With sunny, blue skies, Waikiki Beach and Diamond Head as the backdrop, the scene was picture postcard perfect for the event honoring the legendary Waikiki Beachboys and featuring an exciting line-up of entertainment by Henry Kapon & Friends – Johnny Valentine, Alx Kawakami, Blayne Asing, Robi Kahakalau, and Lopaka Colon. Hula dancers from Ka Hale I O Kahala and emcee Kimo Kaho'ano added to the festive occasion which had fans from down the street to the other side of the world watching via Facebook Live broadcast.

"We wanted to reach the kama'aina and visitors on island, of course, and had great support from our local print media, TV, and radio stations to get the word out about May Day Waikiki here," said John Aeto of The Kalaimoku Group, which coordinated the event. "However, we wanted to use social media to also reach out to people around the world who love Hawai'i, so they could celebrate right along with us, no matter where they were – and it really worked! We were thrilled to see the 'Likes' and comments coming in from all over the United States, as well as from Canada, Japan, China, Australia, New Zealand, The Philippines, Tasmania, Mexico, Costa Rica, Chile, France, United Kingdom, Italy, Portugal, Germany, Austria, The Netherlands, Norway, Denmark, Sweden, Switzerland, India, Brazil, Argentina, Samoa, and Tahiti."

According to the May Day Waikiki Facebook Page (@MayDayWaikiki), the Facebook Live broadcast reached about 245,000 people and got over 77,000 views (and counting) through the 1-1/2 hour broadcast from 3:30-5 p.m.

The overwhelming message was clear: People from all over the world love Hawaii and consider it a favorite vacation destination. They commented about the beautiful setting on Waikiki Beach, planning a trip, hoping to return, and feeling the aloha spirit as they watched the live broadcast, whether they were in Ka'a'awa, Connecticut, Canada, or Costa Rica.

Organizers plan to keep in touch with the new friends they've made on Facebook and build their online audience through to next year's May Day Waikiki event.

"Through our online interaction with people from all over the world, we know we have something these people want more of – Hawai'i's beauty, music, hula, culture and history, the aloha spirit, the magic of the islands," continued Aeto. "We want to build on that, keep up the friendships, let them share their love for Waikiki, Hawai'i, the aloha spirit, and everything unique we have to offer."

George D. Szigeti, HTA President and CEO, said, "May Day Waikiki exemplifies HTA's Hawaiian cultural initiative to highlight the talent and traditions of local Hawaiian treasures, musicians, artists and dancers. "We were extremely pleased with this celebration of a proud Hawai'i tradition, and delighted by the level of interest from people in Waikiki and all over the world."



Executive Chef Kuroda

The New Otani Kaimana Beach Hotel welcomes Tadamitsu Kuroda, recently appointed as Executive Chef to the Miyako Restaurant. Before moving to Hawaii in January 2017, Chef Kuroda started his career in 2003 when he joined the New Otani. He has worked in several Japanese restaurants in the hotel including Senbazuru and Kato's Dining and Bar, which is known for Japanese "Kaiseki" Cuisine. These restaurants are operated by Hotel New Otani Tokyo and is best known for its excellent Japanese cuisine and honorable Japanese traditional service.



Chef Kuroda has obtained his Japanese Cooking and Blowfish Cooking License to spread *the Japanese Culinary Art and ideas to his colleagues*. Being from Kyushu, Japan Chef Kuroda inspires to the best use of "Umami" and natural flavors of each ingredient he uses to create delicious authentic dishes with the flavor of Hawaiian ingredients.

What is "umami"? Typical flavors include salty, sweet, sour, and bitter, but there is a fifth element of taste called umami, derived from the Japanese word "umai" meaning delicious. It turns out that this fifth taste has been getting a lot of popularity and attention in the culinary industry.

Outside of his culinary specialty, Chef Kuroda enjoys reading books on his leisure time, all types of sporting activities, especially soccer, and wants to engage in the sport of golfing while here in Hawaii. He looks forward to experimenting with fresh local ingredients and traditions to continue the authentic and traditional Japanese style cuisine that Miyako is known for and listen to each customer so that he may prepare meals that will entice and have the customer return. The New Otani Kaimana Beach Hotel welcomes Chef Kuroda to the team, and invites you to come and experience the authentic cuisines at Miyako.

For dinner reservations, please call Miyako (808) 921-7077 or visit www.kaimana.com.

the veranda
BREAKFAST • LUNCH • AFTERNOON TEA

& Cinnamon Girl

Mother and Daughter
Afternoon Tea

Saturday May 13, 2017

12:00 pm to 1:30 pm



Featuring

Cinnamon Girl fashion show
Special Veranda tea service
Favor bag to take home

Dress up in
in your favorite
Cinnamon Girl outfit!

*\$70 per adult includes glass of Tattinger champagne
\$35 per keiki for children up to 12 years old
plus tax and gratuity*

For reservations, call **808.921.4600**

For more information moanasurfrider.com/dining/veranda

Noi

THAI
CUISINE

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.

Happy Mother's Day

All moms will receive a \$10 Noi Thai gift certificate with the purchase of any regular lunch or dinner entree on May 14th!
And for the perfect gift, consider our beautifully presented Gift Cards for mom, too!



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PAU HANA HAWAIIAN ENTERTAINMENT

On stage in The Royal Grove • 6 to 7 PM



Tuesdays • Lehua Kalima & Shawn Pimental

Lehua is a member of the award-winning group, Nā Leo Pilimehana. 19 albums and 20 Nā Hōkū Hanohano awards later, 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 entertainment company that specializes in custom show presentations and services. Our 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 Lihau 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 invite 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 'Ōlapakūikala'i 'O Hōkūalani, Kumu Hula (Hula Master), Hōkū Nihipali.



MAMo Helumoa Night Market

**SPECIAL
EVENT**

Saturday, May 13, 2017 • 4-9 PM

Maoli Arts Movement (MAMo) returns to The Royal Grove for a 3rd year! Enjoy an evening of cultural arts, hula, Hawaiian music, a mini fashion show highlighting the must-see couture of Hawai'i's swankiest designers, and shop finely crafted island creations.



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MONTH OF JUNE

*Visit RoyalHawaiianCenter.com for details

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GOLDEN WEEK
ENTER OUR ROYAL SPIN GIVEAWAY



APRIL 28 – MAY 13

Take a *Royal Spin* at Helumoa Hale
Guest Services to receive a surprise gift
from Royal Hawaiian Center
when you spend \$300 or more.

Must present same-day receipts. One spin per person, per day.

Mei • May 2017

| Lā Pule Sunday | Pō'akahi Monday | Pō'aluā Tuesday | Pō'akolu Wednesday | Pō'ahā Thursday | Pō'alima Friday | Pō'aono Saturday | |
|---|--|--|---|--|---|--|--|
|  | 1 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 3:30 P Keiki Hula G1 | 2 9:30A Quilting CXLD 10A Hula G1 12P 'Ukulele HH 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1 | 3 11A Lomilomi B3 12P Ho'okani Pila G1 1P Lauhala B3 4P Hula G1 6P Malu G1 | 4 12P 'Ukulele HH 1P Lauhala B3 6P TBA G1 7P Rock-A-Hula G1 | 5 Cinco de Mayo 10A Hula, G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P TBA G1 7:45P Rolando Sanchez G1 | 6 1P Lei Making B3 3P Ka Hale I O Kahala Hālau G1 6P Hālau 'Olapakuikala'i 'o Hokualani G1 7P Rock-A-Hula G1 | |
| | 7 | 8 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 3:30 P Keiki Hula G1 | 9 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1 | 10 11A Lomilomi B3 12P Ho'okani Pila G1 1P Lauhala B3 4P Hula G1 6P Malu G1 | 11 12P 'Ukulele HH 1P Lauhala B3 6P Waipuna G1 7P Rock-A-Hula G1 | 12 10A Hula, G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P Kūpaoa G1 | 13 1P Lei Making B3 6P Hālau 'Olapakuikala'i 'o Hokualani G1 7P Rock-A-Hula G1 730P Jazz Concert G1 |
| | 14 | 15 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 3:30 P Keiki Hula G1 | 16 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1 | 17 11A Lomilomi B3 12P Ho'okani Pila G1 1P Lauhala B3 4P Hula G1 6P Malu G1 | 18 12P 'Ukulele HH 1P Lauhala B3 6P Waipuna G1 7P Rock-A-Hula G1 | 19 10A Hula, G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P Kūpaoa G1 | 20 7A Charity Walk 1P Lei Making B3 6P Hālau 'Olapakuikala'i 'o Hokualani G1 7P Rock-A-Hula G1 |
| | 21 | 22 10A Hula G1 11A Lomilomi B3 1P Lei Making B3 3:30 P Keiki Hula G1 | 23 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1 | 24 11A Lomilomi B3 12P Ho'okani Pila G1 1P Lauhala B3 4P Hula G1 6P Malu G1 | 25 12P 'Ukulele HH 1P Lauhala B3 6P Waipuna G1 7P Rock-A-Hula G1 | 26 10A Hula, G1 11A Lomilomi B3 12P 'Ukulele HH 1P Lei Making B3 6P Kūpaoa G1 | 27 1P Lei Making B3 6P Hālau 'Olapakuikala'i 'o Hokualani G1 7P Rock-A-Hula G1 |
| | 28 | 29 Memorial Day ALL CULTURAL LESSONS CANCELLED | 30 9:30A Quilting FC 10A Hula G1 12P 'Ukulele HH 1P Lauhala B3 6P Shawn & Lehua G1 7P Rock-A-Hula G1 | 31 11A Lomilomi B3 12P Ho'okani Pila G1 1P Lauhala B3 4P Hula G1 6P Malu G1 | | | Location Information: A1 - Bldg. A, 1st floor FC - Bldg. B, 2nd floor B3 - Bldg. B, 3rd floor G1 - The Royal Grove HH - Helumoa Hale |

Subject to change or cancellation without notice. Helumoa Hale Guest Services • (808) 922-2299 • www.RoyalHawaiianCenter.com

Pikake Terrace at Sheraton Princess Kaiulani celebrates Mother's Day with bountiful brunch

Chef Aaron Love invites families to celebrate the special women in their lives with a Mother's Day Brunch feast on Sunday, May 14.



Sheraton[®]
PRINCESS KAIULANI

The bountiful brunch buffet includes a variety of hot and cold selections such as island favorites Portuguese sausage, sushi and California rolls, seafood salad, as well as Southern cheese grits, cheese biscuits and sausage gravy, grilled salmon and tropical salsa, poke, sweet potato pancakes with cinnamon syrup, sweet pepper and scallion hash browns and tropical sliced fruits. Additionally, there'll be an omelet station featuring a variety of accompaniments, as well as carving station featuring prime rib with au jus and horseradish, citrus-glazed ham with

sweet Dijon sauce and artisan rolls. There'll be a variety of desserts made by Sous Chef Cyrus Goo, who is widely known around the island community as the former chef and owner of Café Laufer.

Brunch will be served between 9:30 a.m. and 1:30 p.m. with last seating at 1 p.m. Prices for Pikake Terrace's Mother's Day Brunch are \$45 for adults and \$22.50 for children between the ages of 6 and 12. Prices do not include tax and gratuity and an 18 percent service charge will apply to parties of 6 or more (including children). To make reservations, call the Dining Reservations Desk at (808) 921-4600.

Sheraton Waikiki's Kai Market celebrates mothers with special menus for brunch and dinner

Chef Darren Demaya invites families to celebrate the special women in their lives on Mother's Day with special menus at Kai Market during brunch and Sunday's seafood buffet.

On Sunday, May 14, Kai Market's Mother's Day Brunch will feature a lavish spread with a variety of hot and cold offerings such as ahi poke, tako poke, sashimi, oysters on half shell, shrimp cocktail, seafood salad, Caesar salad, mixed greens, cheese board, seafood chowder, bacon, Portuguese sausage, blueberry pancakes, braised boneless short ribs, shrimp scampi, and fried rice. The always popular chef's action stations include alaea salt-crusted slow-roasted prime rib, Farmer John bone-in pineapple-glazed ham, broiled soy-marinated salmon and made-to-order omelets.

Desserts include warm Portuguese bread pudding, coconut haupia tapioca, Hawaiian vanilla panna cotta, and mango pudding among others. Brunch will be served between 10:30 a.m. and 1:30 p.m. with the last seating at 1 p.m. Prices are \$70 for adults, \$35 for children 6 to 12 years of age, while children 5 and under are free.

In the evening, Kai Market's usual Sunday Seafood Buffet will include a number of enhancements and surprise add-ons. Mother's Day dinner will be served between 4:30 and 9:30 p.m. with the final seating at 9 p.m. The cost is \$60 for adults, \$30 for children between 6 and 12, while children 5 and under are free.



In the morning, Kai Market will be serving its regular menu, but during modified times between 6 and 9:30 a.m. with the last seating at 9 a.m. Prices are \$34 for adults, \$17 for children 6 to 12 years of age, and children 5 and under are free. Complimentary parking is available for up to four hours.

To make reservations, call the Waikiki Dining Reservations Desk at (808) 921-4600. Prices do not include tax and gratuity and tables of 6 or more (including children) are subject to an 18 percent service charge. Discounts do not apply.

Veranda at the Moana Surfriider offers lavish Mother's Day brunch buffet

Chef Nolan West and his team are offering an impressive brunch spread for families celebrating the special women in their lives on Mother's Day, Sunday, May 14. Beginning at 9 a.m. at the Veranda at the First Lady of Waikiki, the brunch will feature everything from island salads and artisan cheeses to breakfast selections and local favorites such as prime rib and crispy suckling pig.

Among the cold selections are dishes like papaya salad, Caesar salad, baby tomato and mozzarella caprese salad, kim chee tofu and watercress salad, goat cheese with spinach, macadamia nuts and strawberries, as well as tako poke, ahi poke, oysters, snow crab legs, chilled shrimp, ahi and hamachi sashimi, and assorted sushi nigiri and California rolls. The hot selections include Kahuku corn and lobster chowder, grilled onaga, crispy chicken, braised shortribs, Kahuku garlic prawns, blueberry granola pancakes, applewood smoked bacon, chicken mango sausage, and a variety of dim sum.



Rounding out the brunch are a wide assortment of desserts by Pastry Chef Nanako Perez-Nava such as guava chiffon cake, coconut cake, chocolate marble cheese cake, green tea roll cake, strawberry panna cotta, flower cup cake, macadamia nut cream tart, vanilla bread pudding, mixed fruits rose jelly, baked tiramisu, pineapple pistachio tart, lilikoi cream puff, shortbread mother's day cookies and chocolate brownies.

Brunch runs from 9 a.m. to 1:30 p.m. with the last seating at 1 p.m. The prices for the Moana's Mother's Day brunch are \$80 for adults and \$40 for children between the ages of 6 and 12 (plus tax and gratuity). To make reservations for this unforgettable brunch, call the Dining Reservations Center at (808) 921-4600.

-more-

Mother's Day Brunch...Only at The Royal Hawaiian, a Luxury Collection Resort

Executive Chef Colin Hazama and his team present a Mother's Day brunch befitting royalty in this, the Pink Palace of the Pacific's 90th anniversary year. Held in the historic Monarch Room offering sweeping views of Waikiki Beach and Diamond Head, the elegant brunch will offer families selections from its Juice Bar, Signature Omelet Station, Butcher's Block, Dessert Station, as well as many island-inspired dishes.

From The Royal's renowned bakeshop are selections such as mini sliced banana bread and strawberry lavender scones; there'll be a farmer's market fruit display, the resort's signature Pink Palace Pancakes, scrambled eggs with white cheddar, crispy applewood bacon, apple cider-glazed ham; a bountiful spread from the ocean such as ahi, hamachi and salmon sushi and sashimi, ahi poke, rainbow poke, chilled prawns, snowcrab claws, oysters, and mixed greens, as well as tomato and tofu salad. Additionally, roasted rack of lamb, smoked prime rib, spice and honey-cured roast duck, steamed king crab legs, local snapper, assorted dim sum. The brunch ends on a sweet note with a malasada station and a host of delectable desserts such as a cheesecake bar, halo halo flan with fresh tropical fruit, chocolate-dipped strawberries, banana bread pudding with Waiialua chocolate sauce.



The Royal Hawaiian's Mother's Day brunch will be offered between 10 a.m. and 12:30 p.m. and prices are \$98 per adult, \$49 for children under the age of 12 (plus tax and gratuity). Reservations can be made by calling the Dining Reservations Desk at (808) 921-4600 or via e-mail at TDRC.Hawaii@starwoodhotels.com.

Stephen Hinck appointed Hotel Manager at Moana Surfrider, A Westin Resort & Spa



Hospitality industry veteran Stephen Hinck has been named hotel manager at the [Moana Surfrider, A Westin Resort & Spa](#), as announced by General Manager Larry Hanson.

In his new position, Hinck is responsible for overseeing the operations of the resort's various departments including Food & Beverage, Housekeeping, Front Office, Concierge, Guest Services, Bell Service, and Valet. Most recently, Hinck served as the western regional partner and offsite strategic sales regional partner for California Pizza Kitchen (CPK). As regional partner, he managed 10 CPK locations in Southern California from Irvine to San Diego, working with restaurant general managers to drive sales and profits, as well as develop and initiate company programs. Earlier in his career, he served in a variety of positions in hotel operations such as director of operations, director of food and beverage and director of event planning and operations at Hawaii resorts Waikoloa Beach Marriott, Waikiki Beach Marriott and the former JW Marriott Ihilani Resort & Spa at Ko Olina, among others.



The Star of Honolulu Bulletin

FOR TRAVEL PARTNERS
May 2017



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in the 1990s



Katy Perry's
Current Pop Hits

THE SURFJACK PRESENTS: MAY AT THE SWIM CLUB

HONOLULU, HAWAII - Swing by the Surfjack Hotel & Swim Club for curated entertainment, free and open to the public, unless otherwise noted. Valet parking is available for \$10 with validation when dining at Mahina & Sun's.

FEATURED EVENTS

Mother's Day Brunch at Mahina & Sun's - Sunday, May 14, 8:30 a.m. - 2:30 p.m.

Celebrate Mothers by treating them to a delicious 4-course bubbly brunch at Mahina & Sun's. Enjoy musical accompaniment from two-time Na Hoku Hanohano award-winner and jazz singer, [GINAI](#), who will be performing on the poolside lanai. Mother's Day Brunch is \$75 per person and \$29 per child (12 and under). Advance reservations are required and can be made via [OpenTable.com](#).

Raise Your Vibration: Sound Healing & Plant Medicine - Thursday, May 4, 6 - 8 p.m.

Join us with Surfjack collaborator, [Noelani Hawaii](#). Admission is \$20 per adult. Valet parking is a special rate of \$5 for non-hotel guests. Please visit [NoelaniHawaii.com/pages/events](#) to sign up.

Block Printing Workshop with Island Bungalow Hawaii - Saturday, May 20, 4 - 6 p.m.

Join owner and textile designer, Amerji Ghag of lifestyle Kailua Boutique [Island Bungalow Hawaii](#) for a worldly block printing workshop. Admission is \$45 per person and includes all materials. Visit [IslandBungalowHawaii.com](#) to sign up.

LIVE ENTERTAINMENT LINE-UP:

(Nightly on the Mahina Lanai from 7 - 9 p.m. unless otherwise noted.)

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 Verge & Paula

Wind down on Wednesdays to the sweet sounds of Verge & Paula.

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.

The month of May features a ladylike line-up of Honolulu's fiercest femmes. Enjoy an electrifying line-up of rotating DJs every Saturday with craft cocktails and poolside 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

Sunset Yoga and Sound Healing with Noelani Love on the Penthouse Lanai - Thursday, May 11, 6 - 8 p.m.

Join North Shore yoga teacher and jewelry designer [Noelani Love](#) to experience the power of awakening the spirit through movement. Participation is \$20 per yogi and complimentary mats are provided by [Lululemon Honolulu](#). Valet parking is a special rate of \$5. Please visit [NoelaniHawaii.com/pages/events](#) to sign up.

Sunset Pilates: O Ka La Mat Class on the Penthouse Lanai - Thursday, May 18, 6 - 7 p.m.

Join Hawaii-born yogi, pilates instructor and Surfjack collaborator, [Chelsea Peck](#) for a dynamic group session. Participation is \$26 per yogi and includes complimentary mats provided by [Lululemon Honolulu](#). Valet parking is a special rate of \$5 for non-hotel guests. Head down to Mahina & Sun's and your first glass of rosé is only \$5. Please visit [PilatesOKaLa.com/events](#) to sign up. Surfjack guests receive a discounted rate.

Aloha Friday Flower Crown Workshop with Paiko - Friday, May 26, 5:30 - 7 p.m.

Create your own weekend flower crown with Kakaako's botanical boutique, [Paiko](#) in an interactive and creative DIY experience of creating your own designs with locally-grown flora. Please visit [paikohawaii.com](#) to sign up. Admission is \$42 per adult and \$32 per child (12 and under). Mahina & Sun's will be offering Rosé specials for \$5 per glass. Participating guests receive complimentary valet parking.

TR FIRE GRILL

WAIKIKI

**DAILY BREAKFAST BUFFET 6-11AM
ONLY \$19 PER PERSON**

**FIRE GRILL OFFERS
DELICIOUS, ALL-DAY DINING**



**HAPPY MOTHER'S DAY!!!
SUNDAY, MAY 14TH • 11AM-10PM • \$35 PER PERSON**

BIBB SALAD

*Manoa Lettuce, Marinated Bacon,
Garlic Oven-Roasted Tomatoes, Sweet Vidalia Onion Dressing*

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• **SMOKED ROASTED CHICKEN**
with Papaya Relish & Vegetable Medley

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*Zucchini Pasta, Asparagus, Sweet Drop Peppers,
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AS OUR GIFT!**



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DINNER DAILY 4-10PM • WEEKEND BRUNCH SAT/SUN 11AM-4PM**

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MAY 2017

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ENTERTAINMENT & ACTIVITIES

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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

QUILTING CLASS

PLAZA, 10AM-NOON - TUESDAYS

Presented by Hawaiian Quilt Collection. Information & sign-up:
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

MARKET ON THE PLAZA

PLAZA, 4-8PM - THURSDAYS

Try Hawaii's local produce. All fresh, all local and all locally sourced.

HOOPDANCE FITNESS

PLAZA, 5PM - MAY 6, 13 & 20

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

NA MELE NO NA PUA: MUSIC FOR THE GENERATIONS

FREE SUNDAY CONCERT! PLAZA, 5-6PM

May 7: Maunaloa
May 21: Na Mea Ho'okani

39TH ANNUAL VISITOR INDUSTRY CHARITY WALK

PLAZA, 7AM-NOON - SATURDAY, MAY 20

www.charitywalkhawaii.org

GABBY 'POPS' PAHINUI: HONORING A LEGEND

PLAZA

Waikiki Beach Walk pays tribute to our
maestro of the South Seas. Tribute Statue of
Philip Kunia "Gabby" Pahinui (1921-1980)
will be presented late May 2017.

TAMARIS

PLAZA, 2-4PM, TUESDAY, MAY 30

A unique fashion show and hula performance.



WAIKIKI
BEACH WALK.



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



GABBY 'POPS' PAHINUI
HONORING
A LEGEND

REMEMBERING A LEGACY

The late Gabby 'Pops' Pahinui was one of the great 20th century masters of Hawaiian vocal, slack key and steel guitar music. He endeared himself to millions, not just with his charisma and talent, but with his humility and kindness.

Waikiki Beach Walk pays tribute to our maestro of the South Seas. Tribute Statue of Philip Kumia "Gabby" Pahinui (1921-1980) will be presented late May 2017.

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



WAIKIKI
BEACH WALK®

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WAIKIKIBEACHWALK.COM |   



MAUNALUA

NĀ MELE NO NĀ PUA MUSIC FOR THE GENERATIONS

FREE SUNDAY CONCERT

5-6PM, PLAZA STAGE

MAY 7
MAUNALUA

MAY 21
NĀ MEA HO'OKANI

JUNE 4
JEFF RASMUSEN

JUNE 18
KAPENA

/WAIKIKIBEACHWALK 

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WAIKIKI
BEACH WALK.

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W O L F G A N G ' S
S T E A K H O U S E
BY WOLFGANG ZWIENER

MOM

Happy Mother's Day

Sunday, May 14th • 11:00am - 10:00pm • \$69.95



BRUNCH COCKTAIL

*Choice of Sparkling Wine,
Mimosa or Bellini*

APPETIZER

*Choice of Jumbo Lump Crab Cake,
Sizzling Bacon, Caesar Salad,
Wolfgang's Salad or Soup of the Day*

ENTREE (select one)

- *Petit Filet Mignon with Au Poivre Sauce
and Garlic Mashed Potatoes*

DESSERT

*Junior's NY Cheesecake
with Fresh Jumbo Strawberry*

Regular menu also available.