

Waikīkī Improvement Association

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Waikīkī Wiki Wiki Wire

Big celebration weekend in Waikīkī honoring Kamehameha I and Pan-Pacific Festival

94th Annual King Kamehameha Celebration Kamehameha Day honors the king that unified the Hawaiian Islands of Ni'ihau, Kaua'i, O'ahu, Moloka'i, Lāna'i. Kaho'olawe. Maui and Hawai'i island.

Kamehameha Day, is a state holiday that was first established in 1871 by Kamehameha V, great grandson of Kamehameha 1. Kamehameha I is remembered with many events throughout the islands. On O'ahu, two of the major activities follow:

Lei Draping Ceremony at the King Kamehameha statue fronting Ali'iōlani Hale, featuring music by the Royal Hawaiian Band and other activities.

Friday, June 11, starts at 11 am.

King Kamehameha Celebration Floral Parade Saturday, June 12, starting at 9:30 am from Ft. DeRussy / Kalākaua Avenue, to Ala Moana Blvd., Punchbowl, King Street and ends at 'Iolani Palace. Ho'olaule'a follows at 'Iolani Palace with exhibits, cultural demonstrations and awards. This year's parade honorees are: Mr. Colin Kāhea Chock, II as Mō'ī; Wailana, Hoakalei Hina, & 'Iolani Kamauu as Grand Marshals; Mr. William Aila, Sr. as Pā'ū Marshal; & Ms. Leiala Cook as Pā'ū Queen.

31st Annual Pan-Pacific Festival This annual international cultural celebration features an eclectic assortment of cultural arts, crafts, and stage performances in a variety of events. Hawai'i's multi-ethnic population make it the perfect location to cultivate intercultural friendships, goodwill, and understanding.

Highlights of the Festival include the Waikīkī Ho'olaule'a and Matsuri Parade. For a complete list of Pan-Pacific Matsuri activities, visit www.pan-pacificfestival.com

Pan-Pacific Waikīkī Ho'olaule'a Friday, June 11, 7 - 10 pm Kick-off the Pan-Pacific Festival as Waikīkī transforms into a festive block party! Walk down Kalākaua Avenue and enjoy great food, local products, and free entertainment from around the world!

Pan-Pacific Matsuri Waikīkī Parade Sunday, June 13, starting at 5pm at Ft DeRussy to Kapi'olani Park The parade is the festival highlight-with marchers. vehicles, floats and bands.



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Celebrate Kamehameha Day at Kani Ka Pila Grille's "Aloha Friday Luncheon Show"

WHAT: Aloha Friday Luncheon Show at Kani Ka Pila Grille

This Kamehameha Day, come and see what everyone is talking about, experience the Aloha Friday Luncheon Show at Kani Ka Pila Grille - Outrigger Reef on the Beach. In conjunction with Hawaiian 105 KINE and AM940, exuberant radio personality Billy V hosts this fun radio broadcast which is

simultaneously streamed live on AM940Hawaii.com. Taking the stage will be O'Brian Eselu, award-winning recording artist and kumu hula; Na Hoku Hanohano Award winner for Female Vocalist of the Year, Mailani (pictured); and Kainani Kahaunaele, who recently released her second album "Ohai Ula."

Feel the aloha spirit from friends old and new, smell the fragrant lei that adorn island visitors, listen to award-winning entertainers, and tickle your pallet with a delectable Hawaiian buffet lunch of Grilled Mahi-Mahi, Chicken Laulau, Kalua Pork and Cabbage, Lomi Salmon,



Waimanalo Greens with Ginger Lime Dressing, Poi, Pipikaula Mashed Potatoes, Corn on the Cob, Haupia squares and more.

Seating is limited so hurry and reserve your seat today!

WHEN: Friday, June 11, 2010, 11:30 am to 1:00 pm

Seating begins at 11:30 am, with Live Broadcast from 12 noon to 1:00 pm

WHERE: Kani Ka Pila Grille at the Outrigger Reef on the Beach, 2169 Kalia Road, Waikiki

COST: Adults: \$25.00, tax and tip inclusive; \$17.50 for keiki ages 5-12;

Children 4 and under - free.

PARKING: Validated valet parking is \$5 for up to 4 hours.

RESERVATIONS: Reservations are required with a credit card number. Call 924-4990

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.

PacRim Marketing Group launches first iPad application in Japanese about Hawai'i

PacRim Marketing Group, Inc. has developed and launched the first iPad application about Hawaii in Japanese—Hawaii-Arukikata.com—downloadable from iTunes at http://itunes.apple.com/app/id373343025?mt=8. The

Hawaii-Arukikata iPad application is the only one currently available about Hawaii in the Japanese language. This week it was ranked # 1 in the FREE Category of travel-related applications on iTunes Japan.

The application mimics PacRim's popular Hawaii-Arukikata.com web portal site, the largest commercial website about Hawaii in Japanese, which gets more than 2.2 million page views each month and has over 5,000 pages of content that are updated daily. The Internet site was launched in 1999. The iPad application offers potential travelers to Hawaii trip planning tips, news about Hawaii, and information on transportation, hotels, shopping, optional tours, culture, events, and



activities. The application also features a photo gallery and interviews with travelers, reviews, and maps indicating site locations.

"Interest in the iPad is very high in Japan," said Dave Erdman, President and CEO of PacRim Marketing Group, who was one of the first in line at Ala Moana Center with reservations with a business associate to get an iPad when it came out in Hawaii last month. More than 2 million iPads were sold worldwide in May. The iPad was on sale for only a few days in Japan, during which time more than 1,200 people lined up at the Ginza Apple store according to Japanese media sources. The iPad's sold out in two days at the Ginza Apple Store location.

To gain excitement about the launch of the Hawaii-Arukikata.com iPad application, PacRim Marketing Group coordinated the launch and its marketing with the recent Japan launch of the iPad, and has promoted it on the Hawaii-Arukikata.com website and on Twitter in Japanese. "We are excited to learn from our Twitter accounts that a number of Hawaii-Arukikata.com readers downloaded the application immediately after the launch announcement," said Shinichi Hiratsuka, lead web developer from PacRim's Asia-Pacific office in Tokyo.

Erdman says the new iPad Hawaii travel application is an excellent tool for promoting Hawaii to the Japanese market, which gives current hotel and retail clients additional exposure in Japan. "For example, the hotel section prompts iPad viewers to learn more about the properties and even go to their websites."

"The iPad is a useful device for visitors wanting to learn about the Hawaii destination prior to traveling, and it's fun to use," Erdman said. "The GPS linking system to locations for shopping, restaurants, hotels, and attractions in the Hawaii-arukikata iPad application is awesome. On a trip, the iPad is terrific for posting and viewing photos with its brilliant screen, and remarkable screen size, and viewing options. We think it will be a hit for Hawaii travelers from Japan."

PacRim is offering the Hawaii travel application in Japanese as a free download for the first 30 days.

Waikīkī Wiki Wiki Wire - Newsletter Deadline

Waikīkī-related news and information submitted for the weekly Waikīkī Wiki Wiki Wire should be received no later than 2 pm Wednesday for newsletters published and distributed the same evening.

Information received after the deadline will be considered for inclusion in the following issue.

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

Your kokua is appreciated. Mahalo.

FREE parking options at Royal Hawaiian Center have been extended until January 2011

Customers continue to enjoy free parking when dining at Royal Hawaiian Center

Customers can continue to enjoy the free parking in Waikiki at Royal Hawaiian Center. Dine at any restaurant and receive three hours of free parking. Grab a quick bite at the Paina Lanai Food Court and receive two hours of free parking. Free restaurant parking validations can also be combined with retail validations.

"Affordable parking is a crucial part of making our kamaaina feel at home in Waikiki," said Marleen Akau, general manager for Royal Hawaiian Center. "While our restaurants are the most popular draw, we want to give people enough time to also explore the boutiques. Most people don't realize we also have a high number of locally-owned businesses at the Center such as Acid Dolls, Rock N Ride, Leather Soul, and much more. Taking advantage of the Center's free parking rates allows guests to support local businesses that just happen to be located in Waikiki."

PARKING OVERVIEW:

- Dine at any restaurant for 3 hours of free validated parking.
- Eat at the Paina Lanai Food Court for 2 hours of free validated parking.
- Shop at any store and receive 2 hours of validated parking for \$2.00
- Visit Royal Hawaiian Theater and LEVEL4 for validated parking at a \$5.00 flat rate

COMBINE PARKING VALIDATIONS:

Food and retail parking validations can also be combined. These combinations make Center parking less than 50 cents an hour.

- 1 restaurant validation + 1 retail validation = 5 hours of parking for only \$2.00
- 1 food court + 1 retail validation = 4 hours of parking for only \$2.00

"The parking rates we offer are lower than anything you'd find in downtown Honolulu, or in other parts of Waikiki," says Akau. "We continue to be a strong supporter of offering affordable parking to our guests."

There is no minimum purchase required for validation. Non-validated parking rates apply after the allotted validation time period. This promotion is valid until January 31, 2011.

The Center offers the largest parking garage in Waikiki with 10 levels of parking and more than 600 stalls offering great parking rates for people to visit and enjoy the more than 100 shopping, dining and entertainment options at the Center.

Guests can call Lei Ohu Guest Services at (808) 922-2299 or visit www.RoyalHawaiianCenter.com for more information.



Nobu Waikiki announces new Happy Hour Cocktails and Tapas menu

- Menu selections all for under \$10 -

Nobu Waikiki, located at the Waikiki Parc Hotel and celebrated for its Peruvian-inspired delicacies is pleased to announce a new happy hour cocktail and tapas menu available in its bar and lounge. The new happy hour features Nobu signature dishes, *tapas-style*, each for \$10 or less. Drinks specials are available Sunday through Thursday, 5:00 p.m. – 7:00 p.m., and Nobu-style tapas are available anytime during restaurant business hours. The new menu features the following:

SPECIALTY COCKTAILS \$8

(5:00 p.m. - 7:00 p.m. Sunday through Thursday. Bar and Lounge Only.)

Matsuhisa Martini—Ketel One Vodka, Hokusetsu Sake, cucumber Garnish Liliko'i Margarita—Tequila, orange liqueur, fresh passion fruit & fresh lime juice.

Japanese Cucumber-White Peach Sangria—Refreshing pear, peach, cucumber & wine cocktail

R.I.A.—Fruit infused Sparkling Cocktail

Champagne 95—Orange brandy, crème de peche, pineapple & Champagne Lychee Martini—Ketel One vodka & fresh lychee juice

Select Wines by the Glass	\$7
Ketel One and Ketel Citroen Drinks	\$7
Heineken, Asahi and Chang	\$4

NOBU-STYLE TAPAS (Available During Restaurant Hours. Bar and Lounge Only.)

Cold Tapas Uni Mojito Shooter \$6 Yellowtail Sashimi with Jalapeno \$9 Oysters Choice of Sauce (min 3 per order) \$3 Whitefish Tiradito \$9 Nobu Tacos-Tuna, Salmon or Crab (min 2 per order) \$4 Salmon Poke \$8 Kampachi Sashimi with Agua De Chile \$7 Scallop Poisson \$10 Whitefish Dry Miso \$10

Hot Tapas	
Edamame	\$4
Shishito Peppers	\$5
Black Cod Butter Lettuce Cups	\$8
Wagyu Foie Gras Gyoza (3 Per Order)	\$10
Rock Shrimp Tempura	\$10
Scallop Jalapeno Salsa	\$10
Steamed Clams with Pancetta, Kale and Dash	\$9
Koroke with Creamy Aji Amarillo	\$8
Chicken Anticucho or Kushiyaki Skewers (2 Per Orde	er) \$8
Beef Anticucho or Kushiyaki Skewers	\$10

Dessert \$8

Pistachio Affogato: Pistachio Gelato, Espresso, Praline Cremoso and Financier Crisps

Availability subject to change upon special events and holidays. Available only in the bar and lounge, no exceptions.

Nobu Waikiki Hours of Operation—Dinner from 5:30 p.m. to 10:00 p.m. Sunday through Thursday, and 5:30 p.m. to 10:30 p.m. Friday through Saturday. The Lounge at Nobu is open from 5:00 p.m. – midnight nightly. Beachwear is prohibited. Valet is available at Waikiki Parc Hotel's Helumoa porte-cochere. Reservations available at (808) 237-6999 or www.opentable.com.





Hilton Hawaiian Village Beach Resort & Spa's Sizzling "HOT" June Entertainment Lineup

Summer brings the return of KFVE's "Hot Hawaiian Nights" to the resort

Summer is heating up with a hot entertainment lineup at the Hilton Hawaiian Village Beach Resort & Spa. The

resort, which features the most live musical acts each day in Waikiki, will have a bonus on Friday, June 25, when *Maunalua* (right) takes the Tapa Bar stage at 7 p.m. for the live broadcast of KFVE TV's Hawaiian music summer series, "Heineken Hot Hawaiian Nights."

Immediately following Maunalua at 8 p.m. at Tapa Bar will be *Olomana*, an entertainment staple at the Hilton Hawaiian Village for close to 20 years. With these two acts taking the same stage back-to-back, it promises to be an epic evening of Hawaiian music. Comprised of *Bobby Moderow*, *Jr.*, *Kahi Kaonohi* and *Richard Gideon*, Maunalua burst onto the Hawaiian music scene in 2000 when it won the coveted "Album of the Year" award at the Na Hoku Hanohano awards for the self-titled album, "Maunalua." Since then, the group has gone on to win other Hoku awards including "Group of the Year" and "Favorite Entertainer of the Year." Olomana, featuring Jerry Santos and friends, performs each Friday and Saturday evening at Tapa Bar. Also at Tapa Bar throughout June, are the *Piranha Brothers* at 7 p.m. on Sundays, *Jon Basebase* at 8 p.m. on Mondays, *Little Albert* on Tuesdays and Thursdays at 8 p.m. and *Typical Hawaiians* on Wednesdays at 8 p.m.

At Tropics Bar & Grill, one of two beachfront restaurants at the resort, island entertainment icon *Cecilio Rodriguez* returns to the stage on Thursday, June 17, after a vacation hiatus. He will play at the restaurant each Thursday and Friday for the rest of the month. Also at Tropics Bar & Grill are *Beach 5* on Sundays at 5 p.m., *Acoustik* Playground on Mondays and Wednesdays at 5 p.m., *Kailua*

Bay Buddies on Tuesdays at 4:45 p.m. and Juke Joint on Saturdays at 3:30 p.m.

In addition to the musical acts, the resort also offers guests three shows: the *Rockin' Hawaiian Rainbow Revue* on Friday evenings preceding the Friday night fireworks; "The Wild Hawaiian Experience" with island music icon Henry Kapono on Saturday evenings; and the Waikiki Starlight Luau, which runs Sundays through Thursdays.

The Rockin' Hawaiian Rainbow Revue is held at the Super Pool beginning at 7 p.m. and recalls the golden era of

Hawaiian music and dance made popular in the 1930s and 1940s. The 45-minute hula show takes guests along a journey of song and dance that culminates with a haunting rendition of "Over the Rainbow" by the late Israel Kamakawiwo'ole's, as fireworks are launched over Waikiki Beach. Tickets for the show cost \$15 and are sold on a first-come, first-served basis at 6:15 p.m. each Friday. For more information, call the resort at (80) 949-4321.

"The Wild Hawaiian Experience" is a daring new show featuring island music legend Henry Kapono (right) who uses his Grammy-nominated The Wild Hawaiian Experience CD as the musical score for the production. The show features numbers that embrace and celebrate the core essence of Kapono's passion for his Hawaiian roots and is a fusion of culture and contemporary performance art. From



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deeply felt Hawaiian classics with an electric sound, to a dazzling mix of rock and hip hop, the show features a spectrum of musical styling. The show is held Saturdays at the Hilton

Hawaiian Village's Super Pool stage. Doors open at 6:15 p.m. with The Wild Hawaiian Experience starting at 7:30 p.m. General admission is priced at \$20 per person and includes one drink. VIP tickets are priced at \$35 per person and include two drinks and premium poolside seating. Prices include validated self-parking. Tickets can be purchased by phone by calling 808-947-7877 or at the door. For more information, visit:

hiltonhawaiianvillage.com/wild.

Entering its second year at the Hilton Hawaiian Village is the Waikiki Starlight Luau, which continues to dazzle guests five nights a week. It's a feast for the senses with a sumptuous dinner buffet featuring a modern twist on traditional luau fare, followed by an exhilarating show by the ladies and gentlemen of Tihati Productions, the islands' premier entertainment company. The Waikiki Starlight Luau is offered Sunday through Thursday with tickets priced at \$99, plus tax and gratuity for adults and \$52.50 for children between the ages of 4 and 11. Golden Circle seating closest to the stage is an additional \$6 per ticket. For more information or to purchase tickets, call the hotel at (808) 941-LUAU (941-5828). Specially-priced validated parking is available at the resort.

For a complete calendar of June entertainment at the Hilton Hawaiian Village, go to: http://www.hiltonhawaiianvillage.com/resort_activities/documents/June10Entertainment.pdf.



YOGA Stretch and Rejuvenate!

As of June 18th Waikiki Community Center introduces a new class Yoga Stretch& Rejuvenate class every Friday at 10:30-11:30 a.m. with Cassandra Pinnick in room 202E (building E, 2nf floor). This class combines yoga postures, breathing, stretching techniques and meditation focused on helping you rejuvenate body, mind and soul. Yoga Stretch & Rejuvenate offers the following health benefits:

- lengthens tired or overused muscles
- increases blood flow to the heart and lungs,
- provides better regulation of breathing,
- results in a more balanced posture,
- increases flexibility
- · good stress reducer resulting in sounder sleep and more positive outlook

Students must bring a mat and water. For those who may have difficulty getting up and down to the floor, the exercises can be adapted for standing. Cost WCC members \$2.00,non- members \$4.00.

Waikiki Community Center located in the heart of Waikiki (310 Paoakalani Avenue) offers innovative programs for children, families and senior adults and has been serving the community for the past 32 years. Complimentary parking is avaiable while attending classes. For further information call (808) 923-1802 or visit our website at www.waikikicommunitycenter.org.



Summer Pau Hana Time is as easy as "4-5-6" at Waikiki Beach Marriott Resort & Spa's Moana Terrace

If you're looking for great deals on tasty pupus and refreshing drinks this summer, Waikiki Beach Marriott Resort & Spa (marriottwaikiki.com) is now offering a "4-5-6" pau hana happy hour at its open-air Moana Terrace overlooking Kuhio Beach.

From 4:00 – 6:00 p.m. daily, visitors and kama'aina alike can unwind and enjoy sunset views with great specials, perfect after a day on the beach or a surf session fronting the hotel. The offer will be available from June 1 – August 31, 2010.

4-5-6 Specials:

- * 4 Draft beer choices at \$4.00 each
- * 5 Pupu items at \$5.00 each Kalua Pig Nachos, Calamari Rings, Garlic Fried Chicken, Island Vegetable Crudites, Sweet Potato Fries with three dipping sauces
- * 6 Tropical drinks at \$6.00 each Mai Tais, Pina Coladas, Lava Flows, Blue Hawaiis, Daiquiris, Margaritas



Located poolside on the third floor of the resort's oceanfront Kealohilani Tower, Moana Terrace is a hot spot for live, Hawaiian entertainment from 6:30 – 9:30 p.m. nightly, with its relaxing ambiance, menu items created by the resort's Executive Chef Miles Togikawa, and a full bar with bartender mixologists who concoct creative drink items. Validated self-parking is available.

Waikiki Beach Marriott Resort & Spa offers additional fabulous dining options, including local favorites Sansei Seafood Restaurant & Sushi Bar and d.k Steak House, Arancino di Mare featuring authentic Italian pizzas and pastas, and Kuhio Beach Grill offering sumptuous island-style breakfast and dinner buffets daily.

For more information, contact Waikiki Beach Marriott Resort & Spa at 922-6611. For the latest resort news, follow @MarriottWaikiki on Twitter, or "Like This" on Facebook at http://www.facebook.com/MarriottWaikiki.

Belly Dancing Classes at WCC ONE FREE CLASS & NEW DATES ... Now - August 14

ONE FREE CLASS & NEW DATES ... Now – August 14 11:30am – 1:00pm (1hr 30mins), SATURDAYS Room 202E Members \$20, Guest's \$40 (3 wk course), Single Fee: \$7, \$14

Masayo Loyd teaches contemporary and modern Egyptian techniques with Zill (finger cymbals) and veil. Each 3 week course will focus on learning isolation and separation of simple to complex movements and combinations; as well as layering movements while playing finger cymbals. Learn proper posture and execution of movements to prevent injuries. Added classes:

May 29 - June 12 FREE BELLY CLASS JUNE 19th 11:00-11:30 a.m. June 19 - July 3 July 10 - July 24 July 31 - August 14

Wear comfortable workout clothes. Dance with bare feet or with dance sandals/soft sole dance shoes. Bring water, towel and a smile! Register at Waik \bar{i} k \bar{i} Community Center office (Mon – Fri 8am-5pm one week prior to the starting date). Bring receipt to class in order to participate.

Hyatt Regency Waikiki Beach Resort & Spa hosts quarterly beach cleanup on June 12

Hyatt Regency Waikiki Beach Resort and Spa invites the public to join in the quarterly beach cleanup event on June 12, 2010. The hotel's Green Team has partnered with the Waikīkī Ohana Workforce to remove debris from the area between Kaimana Beach and Hilton Hawaiian Village. Volunteers meet at 6:45 a.m. near the Duke

Kahanamoku statue, across from Hyatt Regency Waikiki Beach Resort and Spa, which is located at 2424 Kalākaua Avenue.

The quarterly beach cleanup has been a major aspect of the Hyatt Green Team program for over two years. The summer cleanup is unique in that it usually includes over sixty members of Japan-America
Society of Hawai'i.

"This is our biggest. We have had well over a hundred volunteers at the summer cleanup," says Laura Witter human resources manager at Hyatt Regency Waikiki Beach Resort and Spa. "Every time we host the event I am thrilled by the service our staff and partners are willing to provide as volunteers. This truly reflects the spirit of ohana that we share with guests when we talk about the Aloha Spirit in Oʻahu."



Hyatt Regency Waikiki Beach Resort and Spa offers guests an opportunity to participate in volunteer activities throughout the year. The public is welcome to attend the beach cleanups. The next event is scheduled for Make a Difference Day on October 23, 2010. To find out more please call (808) 237-6192.

Pacific Beach Hotel welcomes Fenton Lee as Bakeshop Executive

The Pacific Beach Hotel in Waikiki has appointed Fenton Lee as Bakeshop Executive. He will be responsible for overseeing and producing the baked goods for Oceanarium Restaurant as well as guests and visitors of the 837-room hotel.

"Fenton brings a wealth of knowledge and experience from working at well known establishments across the state," said John Lopianetzky, Pacific Beach Hotel Director of Food and Beverage. "He is the ideal person to lead us in delivering quality culinary creations to our guests."

Prior to joining Pacific Beach Hotel, Lee served as Executive Pastry Chef at Grand Wailea Resort where he led and supervised a team of 15 pastry chefs to service 750 rooms, four restaurants, two food outlets, and catering events for up to 1,400 guests. Previous positions include corporate Pastry Chef at Sam Choy's/Let's Eat Hawaii; President, Owner, and Executive Chef of Hawaiian Classic Desserts; and Executive Pastry Chef at Hyatt Regency Kauai.

Lee earned many awards and recognition including the Hale Aina Award in 2001 from Honolulu Magazine; Manager of the Year and Manager of the Quarter in 2000 at Hyatt Regency Kauai; A.C.F. Medals from the A.C.F. Food Shows in 1987 and 1988; and Gold Medal and Best Piece of Show from the Kona-Kohala Chefs Culinary Salon in 1987.

Aqua Hotels appoints Sanford Nojima, Director of Human Resources and Angela Byun, Reservations Manager

Aqua Hotels & Resorts appointed Sanford Nojima, HR Director and Angela Byun, Reservations Manager. Both Nojima and Byun are located at Aqua's home office at 1850 Ala Moana Boulevard.

"As Aqua adds hotels to our portfolio, we have also been adding employees so Sanford's many years of experience and excellent qualifications are serving the company very well," said Guy Underkoffler, Aqua's Sr. Vice President.

"By the same token, we're lucky to have someone with Angela's background and enthusiasm heading up our reservations department," added Elizabeth Churchill, Aqua's VP Sales & Marketing.

Sanford Nojima, Director of Human Resources In this newly-created position, Nojima ensures that Aqua remains competitive in the hospitality industry through its Human Resources products, services and initiatives. He oversees the areas of recruitment and employment, training and development, employee relations and recognition, payroll, benefits and compensation and government compliance at both the home office and at the property level.

A Hawaii hospitality industry veteran with 30 years of experience, Nojima spent more than 12 years in hotel / resort operations and over 17 years in human resources management. His most recent hotel position was Regional Director of Human Resources for Asia/Pacific at Hilton Grand Vacations Company in Waikiki. He has also worked for Hilton Hotels, Nikko Hotels, Prince Resorts Hawaii and HTH Corporation and has had hospitality assignments on Oahu, Maui, Big Island, Kauai, Guam and Japan.

Nojima has a BBA in Personnel & Industrial Relations from the University of Hawaii.

Angela Byun, Reservations Manager

As Reservations Manager for Aqua's central reservations department, Byun works with her team to provide prompt and courteous service to prospective guests. She also maintains a record of historical data for analysis and improvement, such as phone volume, abandonment and conversion ratios. In addition Byun provides reservations training to front desk and reservation staff at Aqua properties.

Prior to joining Aqua Resorts, Byun was Front Office Manager and Director of Housekeeping at Four Seasons Resort Lanai at Manele Bay. She has also held management positions at the Four Seasons Hotel New York and Four Seasons Resort Hualalai.

Byun received her B.S. in Travel Industry Management from the University of Hawaii.





Father's Day is coming up soon

Buying gifts for Dad is great but ... how about taking him out to dinner too? Specials offered by some of WIA members follow.



Sheraton Restaurants offer a variety of Father's Day menus for all taste buds

Sheraton restaurants will offer something for everyone this Father's Day. Celebrate this special holiday at your choice of Sheraton Princess Kaiulani's Pikake Terrace, Sheraton Waikiki's Kai Market, or Sheraton Waikiki's Twist at Hanohano. Each dining venue will offer an array of Father's Day menu items to satisfy any craving, offering a unique dining experience at unbelievable an value.

Sheraton Princess Kaiulani's Pikake Terrace offers an all-you-can-eat menu of savory dishes, perfect for families with diverse cravings.

Pikake Terrace's Father's Day Buffet will be available from 5:30 – 9:00 p.m. at \$32.50 per adult and \$12 per child (5-12). The Pikake Terrace dinner buffet will offer a variety of cold selections including fresh island poke, assorted sashimi and sushi, deli cold cuts, vegetable crudities with garlic dip, chilled tofu with ginger shoyu, tossed greens with assorted dressings, chilled crab legs with cocktail sauce, peel and eat shrimp, fresh tossed salad, cucumber namasu, ocean salad, and kim chee.

A few hot selection highlights will include Hibachi style beef steak with teriyaki sauce, steamed crab legs with cocktail sauce and drawn butter, sautéed island Mahi Mahi on Ka'u orange nage in a broiled pineapple papaya salsa, wild mushroom bisque, fried shu mai, oven baked shoyu chicken, Kalua pig and cabbage, cheese gratinated mashed potatoes, a medley of broiled and steamed vegetables, stuffed roasted pork on braised cabbage in a hamakua mushroom sauce, linguini noodles with vegetable stew in a tomato sauce, and steamed white rice.

To top off this wonderful buffet dinner, visit the create-your-own ice cream sundae station with hot fudge and condiments or enjoy a selection of desserts including bread pudding with bananas and macadamia nuts with vanilla sauce, Haupia, an assortment of rich decorative cakes, fresh fruits, chocolate mousse, and Li Hing Mui pineapple.

At Sheraton Waikiki, Kai Market's Executive Chef Darren Demaya has created dishes everyone will love by providing a farm-to-table menu inspired by generations of Hawaii's multi-ethnic culture and fresh local ingredients.

Kai Market's Father's Day menu will be \$59 per adult and \$15 per child from 5:30 – 9:30 p.m. The signature hot items will include miso Hawaiian sea bass with white ginger, Alae salt crusted slow roasted prime rib, steamed snow crab legs with garlic, glazed short ribs with Jack Daniels Bourbon sauce, whole Five-Spiced oven roasted



chicken with slow braised baby leeks, steamed baby bok choy, buttered Kahuku corn, baked macaroni and cheese with Waialua asparagus and pipikaula, Kukui brand portuguese sausage, "Local Style" kim chee fried rice, Niihau style seafood chowder, clams, fresh island fish, and Hawaiian taro. Cold offerings will include Hawaiian-style ahi poke, fresh island sashimi with Japanese daikon and wasabi, Molokai potato salad with Chesapeake Bay crab, assorted cheese board with a variety of breads and lavosh, Kula Farm baby romaine caesar salad, herb garlic croutons, roasted pineapple local slaw, shrimp and mussel salad.

Complete your meal with sweet offerings that include crème brûlée, coconut tapioca pearls and Okinawan sweet potato, portuguese sweet bread pudding with Hawaiian vanilla anglaise, chocolate haupia truffle, chocolate crunch bars, mochi and chi chi dango, fresh berry tartlets, and chocolate moon pie.

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High atop the of Sheraton Waikiki, Twist at Hanohano's Executive Chef Ryan Loo has put together an exquisite four-course menu harmonizing fresh local ingredients and farm-to-table produce. Enjoy a memorable dining experience and panoramic views, for \$85 per person, \$110 with wine pairings or \$135 with executive wine pairings. Twist at Hanohano's Father's Day four-course menu will feature the following signature items:

Appetizer

Big island Heirloom Tomato and Zucchini Blossom Salad Vadouvan Curried North Shore Shrimp, Pipikaula and Maui Onion Vinaigrette Regular Wine Pairing: Riff Pinot Grigio, Italy Executive Wine Pairing: Chalk Hill Sauvignon Blanc, Russian River

Salad

Vanilla Poached Warm Kona Cold Lobster Tarragon Braised Baby Fennel, Kahuku Corn Puree Regular Wine Pairing: Parducci Chardonnay, Mendocino County Executive Wine Pairing: Sequoia Grove Chardonnay, Napa Valley

Entrée

Nalo Farms Herb Slow Roasted Pime Rib Roulade Hamakua Mushrooms, Crispy King Crab Katsu, Whole Grain Mustard Demi Regular Wine Pairing: Paul Dolan Cabernet Sauvignon, Mendocino County Executive Wine Pairing: Mt. Veeder Cabernet Sauvignon, Napa Valley

Dessert

Summer Berry Saffron Pavlova Ka'u Orange and Nalo Farms Lemon Verbena Broth Regular Wine Pairing: Eroica Riesling, Columbia Valley Executive Wine Pairing: Vin de Glaciere Late Harvest Riesling, Selenium Valley



Sheraton Waikiki offers free valet or self-parking and Sheraton Princess Kaiulani provides four hours of validated parking for \$2. For reservations or more information, please call Starwood Waikīkī's central dining desk at 808-921-4600 or send an email to tdrc.waikiki@starwoodhotels.com.

Ruth's Chris Steak House Celebrates Father's Day

Ruth's Chris Steak House celebrates Father's Day on Sunday, June 20 at all five Hawaii locations ... one of which is located in Waikīkī at Waikiki Beach Walk.

Fathers who dine at Ruth's Chris Steak House on June 20 will receive a special gift ... dads will be eligible to win "A DAY FORE DAD" on their respective island. Oahu dads are eligible to win a Round of Golf for 4 at Ko'Olina Golf Resort and Dinner for 4 at Ruth's Chris Steak House.

Ruth's Chris Steak House will be open from 4 p.m. for family enjoyment. The entire award-winning Ruth's Chris menu will be offered all evening long, with its array of tantalizing appetizers, fresh salads, unbeatable steaks, fresh seafood, chicken and chops, signature side dishes and mouthwatering desserts. Each of the

Ruth's Chris Steak Houses will be offering chef's specials, including a Steak and Lobster combination for Father's Day

To experience fine dining at its prime....

Just follow the sizzle to Ruth's Chris Steak House.

For information, reservations and gift cards, visit www.ruthschris.com.



Beachhouse Restaurant at The Moana Surfrider, a Westin Resort & Spa, offers Three-Course Father's Day Menu suitable for all ages

The Beachhouse restaurant at the Moana Surfrider, A Westin Resort & Spa, is offering two different three-course dinner menu's this Father's Day. The special holiday menus are appropriate for all family members – a special menu for adults and the junior pre fixe menu for children. Beachhouse Father's Day adult menu is \$68 and children less than 12 years of age dine free (\$30 value) if ordering from the junior pre fixe menu and accompanied by an adult (one child per paying adult).



The exceptional items on Father's Day adult menu include:

First Course One choice of: Maui Onion Soup Caesar Salad

Second Course

16 oz. Roasted Prime Rib of Beef with one choice of: Maine Lobster Tail, Gilled Jumbo Prawns or King Crab Legs

Dessert

Dessert Sampler Platter includes: Kona Chocolate Spring Roll, Strawberry Shortcake, Dark Rum Crème Brulee ***

Creative items on the Father's Day junior pre fixe menu include:

First Course

Once choice of:

Mango Shrimp Cocktail

Classic Caesar, Brioche Crouton and Parmesan Curl

Nalo Field Greens, Yuzu Vinaigrette, and Candied Walnut

Iceberg Salad, Applewood Smoke Bacon, Heirloom Cherry Tomato, and Buttermilk Dressing

Second Course

One choice of:

Tempura Panko Chicken Strip and Fries
Beachhouse Sliders with Fries
Junior Pasta with Red Bolognese or White Parmesan sauce

ioi Tasta With Red Dologi.

Dessert

One choice of: Seasonal Ice Cream Sorbet

For reservations or more information, please call the Starwood Waikīkī's central dining desk at 808-921-4600 or send an email to tdrc.waikiki@starwoodhotels.com.

Father's Day Dining at Kani Ka Pila Grille

On the menu...special entrée selections plus the musical stylings of Mailani

Yes, it's true. Sometimes Dad is taken for granted. Think about it. When the mayonnaise jar is too tight to open, who do you call to loosen it? Dad! When a picture needs to be hung or a sofa needs to be moved, who do you call?

Dad! When a scary spider or flying bug invades the house, who do you call? Dad! Too often its dad to the rescue, but how often do we stop and say "thanks" for all that dad does for us? You can do exactly that on Sunday, June 20, when fathers are celebrated with their own special day.

Chef Harold Beltran executive chef at the Outrigger Reef on the Beach's Kani Ka Pila Grille, and a father himself, has created a special Father's Day menu that is sure to appeal to dads and the entire family. Start off with a hearty bowl of French Maui Onion Soup (\$6.95), then choose from a wide selection of entrée choices fit for all tastes, including Fire-Grilled Opakapaka with Summer Vegetables (\$26.95), Mango-Guava Glazed Pork Ribs (\$27.95), Rack of Lamb with Kona Coffee-Balsamic Reduction Sauce (\$29.95), Roasted Hawaiian Style Half Chicken



(\$22.95), Asian Ahi Wellington with Honey-Mustard Butter Sauce (\$25.95), or a Fire-Grilled Lobster Tail with New York Steak Crusted with Hawaiian Salt and Pepper (\$59.95). Top the meal off with a homey Peach & Bing Cherry Cobbler (\$8.00) and dad is sure to push away from the table completely satisfied. You may even see him discreetly loosen the belt a notch or two!

Adding to the special Father's Day celebration at Kani Ka Pila Grille will be the restaurant's nightly entertainment. On June 20, dad and the entire family will enjoy the musical stylings of Mailani, this year's Na Hoku Hanohano Award winner for Female Vocalist of the Year, who will perform from 6:00 to 9:00 p.m.

Book your Father's Day reservations now for Kani Ka Pila Grille by calling (808) 924-4990. Validated valet parking is available at \$5 per car for restaurant patrons. Kani Ka Pila Grille is located poolside at the Outrigger Reef on the Beach. 2169 Kalia Road. Honolulu. HI 96815.

O Ke Kai Series - Canoe Restoration with the Friends of Hōkūle'a & Hawai'iloa

WHAT: O Ke Kai Series - Canoe Legacy to be shared at Restoration Presentation

Dedicated to perpetuating the ancient Hawaiian canoe resources, The Friends of Hokule`a and Hawai`iloa now have a special venue in Waikiki to share canoe-building legacy and restoration work on traditional Hawaiian canoes. Stop by the "Canoe Hale" at the Outrigger Reef on the Beach on June 12, 2010, and enjoy free presentations including live demonstration and story telling sessions presented by expert canoe crafters.

True to their mission, the Friends of Hokule`a and Hawai`iloa have collaborated with Outrigger Reef on the Beach, Mission Houses Museum and Bishop Museum to create the "Canoe Hale," a museum quality exhibit that showcases the Hawaiian tradition of canoe building and voyaging. On display is the actual steering paddle from the voyaging canoe Hawai`iloa, as well as a replica of the Hawai`iloa crafted by master woodworker Wright Bowman, Sr.

WHERE: Canoe Hale, Outrigger Reef on the Beach - Lobby, 2169 Kalia Road, Waikiki.

WHEN: Saturday: June 12, 2010 from 9:00 AM - 12:00 PM

PARKING: \$5.00 parking validation for up to 2-Hours will be available.

EVENT INFO: Luana Maitland, (808) 923-3111

Keali'i Reichel's concert at Sunset on the Beach

Keali'i Reichel's FREE concert benefitting HUGS at the June 5 Sunset on the Beach was a huge success. A gathering of over 4,000 people enjoyed the evening.

Keali`i also autographed a surfboard (below) which was offered at a silent auction for HUGS (Help, Understanding and Group Support).





Big mahalo to all sponsors and supporters!

Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Authentic Hawaiian music and hula shows by Hawai'i's finest hula *hālau hula* (dance troupes) and Hawaiian performers. Opens with traditional blowing of conch shell.

Tues-Thurs-Sat-Sun, weather-permitting from 6:30-7:30 p.m. at the Kūhiō Beach Hula Mound, near Duke Kahanamoku statue, beachside at Uluniu & Kalākaua Ave. in Waikīkī.

FREE and open to the public. Outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcome. Presented by the City & County of Honolulu, the Hawaiʻi Tourism Authority and Waik $\bar{\imath}$ k $\bar{\imath}$ Improvement Association.

For information, call Marnie Weeks, Producer, Kūhiō Beach Hula Shows, 843-8002.

Week-nights

Every Tuesday – Ainsley Halemanu and Hula Hālau Ka Liko O Ka Palai

Every Thursday – Joan "Aunty Pudgie" Young and Puamelia

Weekends

Saturday, June 12 - Sallie Yoza and Halau O Napuala'ikauika'iu

Sunday, June 13 - NO SHOW (Pan Pacific Parade)



Waikīkī Wiki Wiki Wire

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

June 11, 2010 Friday 4:30PM Starts



PAN-PACIFIC MATSURI WAIKĪKĪ HOʻOLAULEʻA sponsored by Kintetsu USA International Express. The event is expected to have 30,000 + participants. Traffic will be diverted starting 4:30 pm for setup. The event will close all traffic lanes/sidewalk areas on Kalākaua Avenue, from Lewers St to Kaʻiulani Avenue

Contact: Yasuyuki Ishizuka 926-8177 x 279, Fax: 923-1570 For more info, visit their website: http://www.pan-pacific-festival.com/

June 12, 2010 Saturday 9:00AM Starts 1:00PM Ends



KING KAMEHAMEHA CELEBRATION FLORAL PARADE sponsored by King Kamehameha Celebration Commission. The event is expected to have 6,000 marchers, 50 vehicles, 10 floats & 8 bands. It will start at Ft. DeRussey, to Kalākaua Ave., to Ala Moana Blvd., to Punchbowl St., to King St., to end at 'Iolani Palace King St./Richards St.,

NOTE: THIS IS A NEW, MORE TRADITIONAL ROUTE FOR THE PARADE.

Contact: Niniau Simmons 586-0333 Fax: 586-0335 Email: kkcc@hawaii.gov For more info, visit their website:

http://hawaii.gov/dags/king kamehameha commission

June 13, 2010 Sunday 5:00PM Starts 8:00PM Ends PAN-PACIFIC MATSURI WAIKIKI PARADE sponsored by Kintetsu USA International Express. The event is expected to have 2,000 marchers, 19 vehicles, 3 floats & 4 bands. It will start at Kalākaua Ave. at Saratoga Rd./Fort DeRussy, to Kalākaua Ave., to end at Queen Kapiʻolani Park.

Contact: Yasuyuki Ishizuka 926-8177 x 279, Fax: 923-1570 For more info, visit their website: http://www.pan-pacific-festival.com/



Waikīkī Improvement

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Phone: 808-923-1094, Fax: 808-923-2622

Waikīkī Wiki Wiki Wire is published weekly 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.

Check out our website at:

www.waikikiimprovement.com



Waikiki Beach Clean-up! June 12, 2010 (Kamehameha Day)

Please join the Waikiki Ohana Workforce of the **Waikiki Improvement Association** for a Waikiki Beach Clean-up!

Continental Breakfast to be provided. Please RSVP @923-1094 (Validated parking at the Waikiki Trade Center, entrance off of Seaside Ave.)

7:00 am: Meet at the Duke Kahanamoku Statue in Kuhio Beach Park . (Transportation will be provided to other clean-up areas.)

9:00 am: Ends back at Kuhio Beach Park.

- Wear a company t-shirt and have a photo taken!
- All are welcome!
- RSVP 923-1094 ext. 6.

Our valuable sponsors: ABC Stores, DFS Hawaii, E Noa Corporation, HPD-D6, Halekulani, Hawaiian Building Maintenance, Hilton Hawaiian Village, Hyatt Regency Waikiki, International Market Place, Outrigger Enterprises, Pacific Beach Hotel, Roberts Hawaii, Sheraton Princess Kaʻiulani, Royal Star Hawaii, Waikiki Beach Activities Inc., Waikiki Beach Marriott Resort, Waikiki Trade Center.



Waikiki Improvement Association

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Honolulu, HI 96815

Phone: 808-923-1094 Fax: 808-923-2622

E-mail: mail@waikikiimprovement.com



'OLELO OLA O KA 'ĀINA LIVING LANGUAGE OF THE LAND

Lā Kamehameha - King Kamehameha Day, June 11

Kamehameha Day is not a birthday celebration for Hawai'i's beloved warrior king. Based on *mele ko'ihonua* or genealogy/birth chants, Pai'ea Kamehameha was born at Kokoiki, Kohala, Hawai'i Island, in the month of 'Ikuā that correlates with late September/early October, a season known for thunder, lightning and rain.

King Kamehameha V, also known as Lot Kapuāiwa, established Kamehameha Day by royal proclamation in 1871 to honor the accomplishments of his grandfather. June 11, 1872, was the first celebration that featured hula, traditional games, an equestrian parade and more.

This Hawaiian national holiday was the king's attempt to rival the Fourth of July events gaining in popularity with the growing American population in the Kingdom. He felt that a true Hawaiian summer holiday should precede the foreigners' lively celebrations.



This 'ōlelo Hawai'i (Hawaiian language) column is produced by Royal Hawaiian Center at Helumoa for the Waikīkī Improvement Association's Wikiwiki Wire e-newsletter. Royal Hawaiian Center offers the very best in shopping, dining, entertainment and Hawaiian programming. Check out www.royalhawaiiancenter.com

