



WAIKĪKI IMPROVEMENT ASSOCIATION

Wikiwiki Wire

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

Volume XX No. 09

September 2019

Army Corps of Engineers Ala Wai Flood Mitigation Project Why is this project important to Waikīki?

The U.S. Army Corps of Engineers is planning a flood mitigation project in the Ala Wai watershed. The purpose of the project is to reduce riverine flood risk in the Ala Wai watershed, including the Waikīki district. It is important to note the project will provide significant mitigation to the entire watershed (Palolo, Mānoa and Makiki watersheds), not just Waikīki. The Army Corps of Engineers work in the Ala Wai dates back to 1996 when it was asked to study the potential damages of flooding. The current project is based on a [2017 Environmental Impact Statement](#) and feasibility study. The study concludes the project meets the federal cost vs. benefit metrics and will greatly reduce the modeled damages that by some estimates could be as high as \$30 billion for Waikīki alone.

In 2018, Congress appropriated \$345 million for the project, and a cost share from a local entity of 35% is required by law. The 2019 governor's budget included \$125 million for this project (up-front option) but was not funded. The local entity would also be responsible for O&M (estimated \$1 million per year), which would likely be the City & County. Recent City Council actions to support the City participation indicates the project cost share agreement is moving ahead but will need to adhere to project deadlines established by the Army Corps.

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Outrigger's Waikīki Dining Guide
Hawai'i Convention Center – September Highlights

... and MORE

Continued from front page

The main components of the project are:

1. **Floodwall:** a floodwall along Ala Wai Canal, with an average height of 4 feet;
2. **Flood & Debris Detention (10 total):** 2 detention basins (Woodlawn Ditch, Hausten Ditch), 5 debris & detention basins (Makiki, Waiakeakua, Waihi, Pukele, Waiomao), 2 multi-purpose detention basins (Kanewai Field, Ala Wai Golf Course), and 1 in-stream debris catchment (Mānoa Stream).
3. **Storm Sewer Pumps & Flaps:** 1-2 pump stations as well as storm-drain flaps to prevent backflow of floodwater through the storm drains;
4. **Public Emergency Warning System:** Improvements to the existing flood warning system.

The purpose of the Army Corps project is to provide a cost-efficient way to reduce the flood risk to property damage, life, and safety of the communities living in the Ala Wai watershed. Based on the peak flows computed for the Flood Risk Feasibility study, it is estimated the Ala Wai Canal has the capacity to contain about a 20- to 10-percent annual chance exceedance (ACE) flood before overtopping the banks. The risk of flooding is exacerbated by the flashy nature of the streams in the watershed, with heavy rains flowing downstream extremely quickly due to steep topography and relatively short stream systems.

The process of finalizing the project design will include complex decisions on the siting and nature of particular design components and additive functions. There are over [thirty local organizations](#) including the Waikīkī Beach Special Improvement District Association and the Waikīkī Improvement Association among others, advocating for the project to continue in order to further support collaborative watershed management concepts and water quality initiatives such as functional wetlands, loi, recreational enhancement and ecosystem restoration efforts that could be developed in partnership with the proposed flood mitigation plan.

These choices are informed not only by technical expertise and analysis, but also by value judgments and community support regarding complex upstream-downstream tradeoffs. The design process and timeline should be structured in a way that goes includes but goes beyond informing and seeking input from the communities.

More detailed Project information can be found in the 2018 Final Report (250 pages) and technical appendices (1,600 pages) at <https://www.poh.usace.army.mil/Missions/Civil-Works/Civil-Works-Projects/Ala-Wai-Flood-Risk-Management-Project/>

Waikīkī Wikiwiki Wire - Newsletter Deadline

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

Submission deadline: Waikīkī-related news and information submitted by members (or their PR agencies) for the newsletter should be **received no later than 5 pm Wednesday** prior to the newsletter that is published and distributed on the first Friday of each month. Articles received after the deadline will be considered for inclusion in the next issue.

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

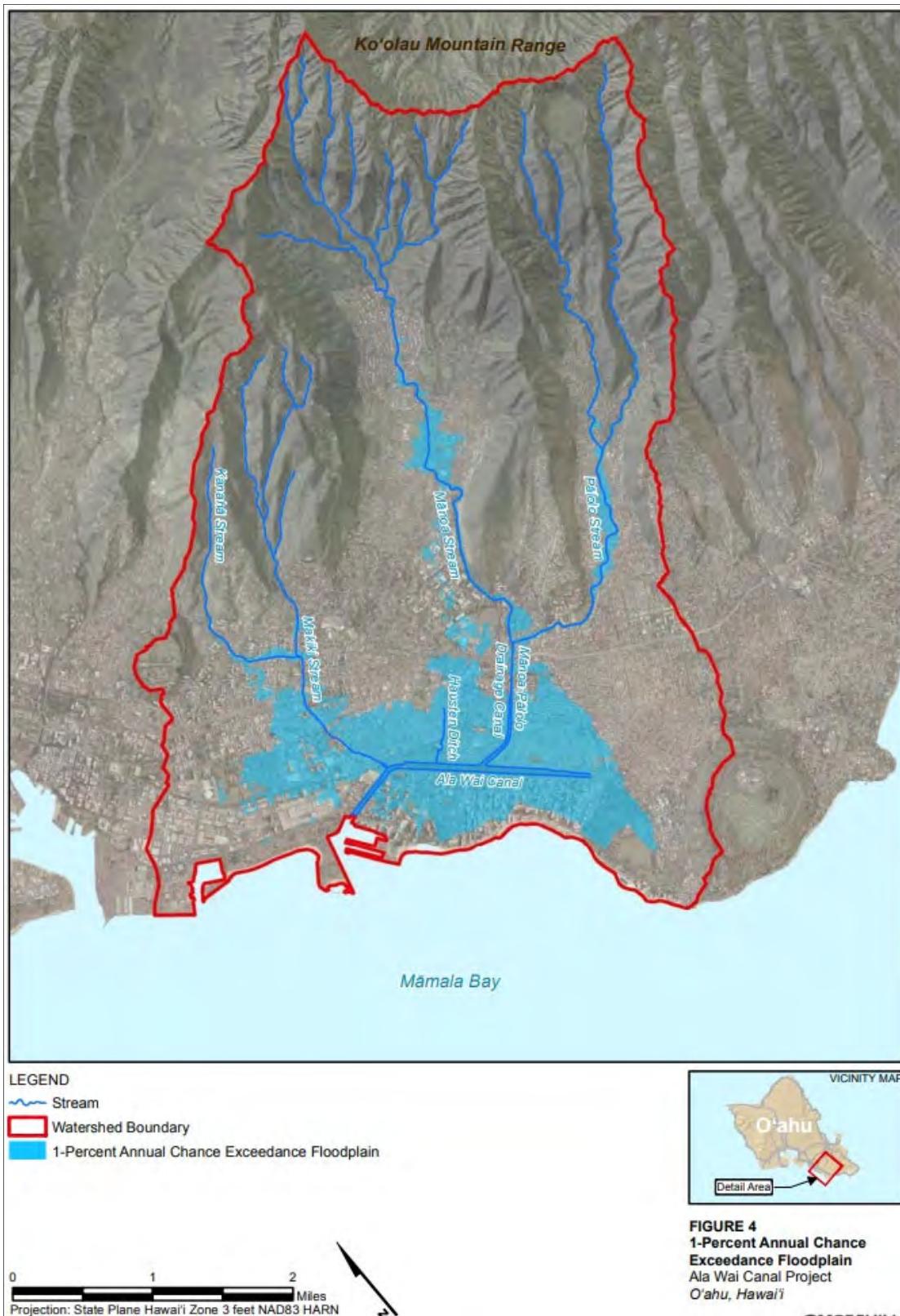
PDFs: **Single** page PDFs are also welcome but they **must look like flyers** and not press releases (so ... do not include the dateline, city, media contact information, boilerplate, etc.).

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

Your kokua is appreciated. **Mahalo.**

Image courtesy of U.S. Army Corps of Engineers.

Image shows the extent of flooding for the 1% probability (100 year) storm without the planned project.



Aloha Festivals Offers Expanded Celebration in 2019

[Aloha Festivals](#) expands in 2019 with new partnerships and events to celebrate the spirit of aloha. The festivals' Waikīkī Ho'olaule'a will feature an expanded entertainment lineup, 'Ohana Events will be hosted by Aloha Festival's friends and partners in the community, and Grammy-nominated Common Kings will headline the festivals' brand new beachfront concert.



Aloha Festivals

ALOHA WEEK

Aloha Festivals 2019 will highlight the theme "Nā Mo'olelo 'Ukulele: 'Ukulele Stories," showcasing the stories behind the 'ukulele's rise to fame in the islands.

This year, the O'ahu community is celebrating Aloha Festivals with ['Ohana Events](#).

At 'Ohana Events locals and visitors can enjoy live music performances, cultural activities, and exclusive discounts when presenting Aloha Festivals merchandise.

At select events, attendees can purchase 2019 Aloha Festivals ribbons, apparel and other merchandise including logo wear from a limited Aloha Festivals X Hawaii's Finest collaboration. Updated Information about merchandise sales will be posted at www.AlohaFestivals.com/shop.

Aloha Festivals 2019 Event Schedule

Royal Court Investiture & Opening Ceremony, Aug. 31, 2019

In The Southern Sun, Sept. 7, 2019 5-10 p.m., Queen's Surf Beach, Waikīkī

Aloha Festivals, presented by Hawai'i Tourism, introduces a new event for 2019: In The Southern Sun – a free concert sponsored by Hele Gas at Queen's Surf Beach to celebrate and perpetuate the spirit of aloha in the community. The inaugural event, produced in partnership with NMG Network's 10th Anniversary, will open with cultural protocol and hula, and will feature performances by Taimane Gardner, Na Hoa, Jasmin Nicole and Fia. Topping off the evening, audiences will rock and sway with Common Kings. Hawai'i-based brand FITTED developed the concept for In The Southern Sun in collaboration with Aloha Festivals, and will sell exclusive event related merchandise.

67th Annual Waikīkī Ho'olaule'a, Sept. 21, 2019 | 6-9:30 p.m., Kalākaua Avenue

Aloha Festivals hosts Hawai'i's largest block party with the 67th Annual Waikīkī Ho'olaule'a. Kalākaua Avenue will be transformed with booths highlighting Hawai'i cuisine, crafts and culture. Attendees can taste the best of local flavors from favorites like Waimanalo Country Farms, Noi Thai Cuisine, ShoreFyre, and much more. The 67th Annual Waikīkī Ho'olaule'a will be bigger and better than ever with two additional stages for a total of six incredible entertainment venues across Kalākaua Avenue. The energy will be electric with performances by Kapena, Ho'okena, Brother Noland, Robi Kahakalau, Maoli, and more!

73rd Annual Floral Parade, Sept. 28, 2019 9 a.m.-12 p.m.

From Ala Moana Park through Kalākaua Avenue to Kapi'olani Park

The 73rd Annual Floral Parade, which concludes the Aloha Festivals, features a colorful procession of Hawaiian culture through Waikīkī. Intricate floats will be decorated with a rainbow of fresh flowers, men and women on horseback will showcase the traditional art of pā'ū riding, and participants from marching bands to civic leaders display the unique aloha spirit that unites Hawai'i's community. This year, Aloha Festivals is proud to honor Raiatea Helm as grand marshal and Gordon Mark and Walter Kawai'ae'a as ambassadors of aloha in the floral parade for their contributions to Hawai'i's musical heritage.

Aloha Festivals - Hawaii's finest logo wear collaboration available for purchase

The largest Hawaiian cultural celebration in the U.S. partners with popular, local apparel brand for 2019 merchandise

Aloha Festivals, the largest Hawaiian cultural celebration in the U.S., is pleased to announce that local apparel brand Hawaii's Finest will produce its exclusive 2019 festival t-shirt. The design is inspired by the 2019 Aloha Festivals theme Nā Mo'olelo 'Ukulele: 'Ukulele Stories, celebrating the State of Hawai'i's official musical instrument, its history and its prominent influence on local music.

"We are honored to partner with Hawai'i's Finest—such a popular, local brand with a loyal following," said Helene "Sam" Shenkus, co-chair of Aloha Festivals. "Aloha Festivals celebrates 73 years this year as the largest Hawaiian cultural celebration in the U.S. and it's encouraging to have a brand like Hawai'i's Finest come onboard to help us keep the festival relevant for a younger audience."

Alongside the festival t-shirt, will be a new release of logo items including t-shirts, jackets, jerseys, board shorts and snapback hats. All of the items will be available for purchase on the [HI Finest website](#) on Sept. 20 and at the 67th Annual Waikīkī Ho'olaule'a on Sept. 21. Information about potential early sales will be posted at www.AlohaFestivals.com/shop. Hawaii's Finest will also feature its own entertainment stage at this year's Waikīkī Ho'olaule'a.

"It's like a dream come true for us to partner with Aloha Festivals to produce the new merchandise and even more exciting having our own stage," said Paulele Alcon owner of Hawaii's Finest. "I grew up attending all of the Aloha Festivals events, collecting ribbons and shirts. We're so excited."

Since 2009, Hawaii's Finest, known as "the people's brand," has committed to bringing the best local apparel and music to the islands. Through hard work, quality, and aloha, Hawaii's Finest has become one of Hawai'i's premier brands.

Attendees can also support Aloha Festivals by purchasing Aloha Festivals ribbons and pins. All proceeds go toward perpetuating the Aloha Festivals celebration. The ribbons and pins will be for sale at each signature event and at www.AlohaFestivals.com/shop.

The mission of Aloha Festivals is to foster the aloha spirit through the perpetuation of the Hawaiian culture and the celebration of the diverse customs and traditions of Hawai'i. For more information about Aloha Festivals, visit www.AlohaFestivals.com.



Preparing for the Holidays with Moana Masters

Elevating the Thanksgiving and Christmas Feasts

The popular **Moana Masters** cooking class ends its series for the year with butchery lessons and various cooking techniques that's perfect for the upcoming holiday celebrations. Chef Colin Sato provides instructions and tips on breaking down a whole turkey and cooking the different parts using various techniques on **Saturday, September 14 at noon – 2 p.m.** at the Moana Surfrider's oceanfront Beachhouse at the Moana – Grand Salon.

The experience starts with a welcome holiday cocktail and a turkey jook arancini with ginger and scallion relish – a perfect way to start the day and in keeping with the turkey theme.

Sato follows this welcome reception with his demonstration on turkey butchery where he breaks down the turkey and separates the breasts and legs from the bird which will be prepared using the sous vide method. A recipe card with step-by-step instructions will be provided so that attendees can refer to when preparing their next feast at home.

The rest of the turkey is broken down and Sato continues by cooking the breast and legs using sous vide – the technique of sealing food items in a vacuum bag or container with marinade, herbs and spices to prepare for the actual cooking of the food in temperature controlled water. Once the turkey is cooked to a perfect medium-rare throughout, the demonstration continues with a quick searing of the turkey in a hot cast iron skillet to give it a crispy and caramelized exterior. The results of sous vide are numerous and includes tenderness and enhanced flavor profiles. This technique allows the home cook to prepare food in advance for a party or for a quick meal during the week. In addition to cooking proteins such as pork, beef and poultry, the sous vide technique works well with vegetables and eggs.



Sato will also prepare the rest of the turkey including the carcass using other techniques. Guests will leave knowing how to prepare a turkey that's moist and delicious and worthy of any celebration feast! Wine and cocktail pairing tips will be presented by mixologist Chandra Lucariello.

"Holiday cooking should be fun and easy. Guests will walk away from this class with a basic knowledge of turkey butchery and techniques that can elevate a holiday meal." says Sato.

Following the demonstration, guests will feast on a family-style luncheon that includes a chicory & walnut salad with poached pears to start; Turket-ta (a take on the delicious porchetta) with bacon & brussels sprouts and roasted root vegetables. And for dessert, guests will be treated to Pastry Chef Carmen Montejo's delicious and flakey apple and cranberry pie. **Mixologist Chandra Lucariello** pairs this meal with holiday inspired cocktails.

Each guest who attends this special Moana Masters class will receive a special goodie-bag filled with recipes and surprise gifts.

Moana Masters Cooking classes are held on a Saturday from noon to 2 p.m. at the Moana Surfrider's Beachhouse at the Moana. Cost is \$100 per person including gratuity, plus taxes and Box Office fees. Recommended attire is pants and closed toe shoes.

Tickets are available at [Honolulu Box Office](#). The price includes complimentary four-hour valet parking or self-parking at the Sheraton Princess Kaiulani parking garage.

Beachhouse at the Moana celebrates Oktoberfest

Come in your dirndl and lederhosen because Beachhouse at the Moana is giving diners a taste of Bavaria with an Oktoberfest Feast on Friday, October 4. The popular Pairings dinner series at the culinary landmark at the Moana Surfrider is pairing the cuisine of **Chef de Cuisine Colin Sato** and select beers from **Dave Power, Southern Wine & Spirits Beer Specialist** to feature a feast in the great tradition of Oktoberfest.

The Oktoberfest feast begins with a couple of courses served dim sum style – a curated collection of delectable small bites. A cheese intermezzo follows and slows down the meal as Sato prepares to treat his guests to a main course served family style and carved tableside. Pastry Chef Carmen Montejo completes the feast with a decadent chocolate dessert. Sato hopes to encourage mingling and casual conversation as guests enjoy a night of feasting and camaraderie.

Oktoberfest Feast with beer pairings:

FIRST

VENISON TARTARE, egg yolk gel, spicy mustard, soft pretzel

HAM HOCK DUMPLING, umami broth

SMOKED SALMON, mustard beurre blanc

PAIRINGS: Breakside Pilsner, Oregon + Gigantic Brewing Company
Kolschtastic, Oregon



SECOND

BRATWURST, Maui onion soubise, fennel kraut

PORK CHEEK SCHNITZEL, Hamakua mushroom gravy

PAIRINGS: Ayinger Brauweisse, Germany + Coedo Shiro Hefeweizen, Japan

INTERMEZZO

MAUI GOAT CHEESE SPAETZLE

PAIRING: Aecht Schlenkerla Rauchbier Marzen, Germany

MAIN

PORCHETTA with onion jam and braised red cabbage

PAIRINGS: Big Island Brewhaus Oktoberfiesta Bier, Hawaii + Ayinger Oktober Fest Marzen, Germany

DESSERT

BLACK FOREST CAKE

PAIRINGS: Coedo Shikkoku Black Lager + Ayinger Celebrator Double Bock

"I love how Chef Colin has taken some great Bavarian staples and applied his palate and a couple of creative techniques and ideas to curate this feast" says Powers. "In Germany, beer is meant to be paired with food and shared with friends. I'm excited to share great beers from Germany and around the world with our guests. There will be something for everyone."

The cost of **Oktoberfest Beer Pairings** at the Beachhouse at the Moana is \$120 per person, plus tax and gratuity. Seating is limited and reservations are required. Kama‘āina will receive a 15 percent discount. Call the Dining Desk at 808-921-4600 to reserve your seat. Complimentary four-hour valet parking is available.

Moana's PAIRINGS program couples a winemaker, brew master or master distiller with the cuisine of Chef Colin Sato, who advanced to the finals of Marriott International's rigorous Masters of the Craft Culinary Competition in 2018. The next PAIRINGS event is scheduled March 20, 2020 featuring Tattinger Champagne & Caviar. Additional 2020 events are scheduled – June 12, August 13 and October 9. *Dates, menus and prices are subject to change.*

Hawai‘i Visitors and Convention Bureau appoints two new managers of Membership Development and Engagement

Hawai‘i Visitors and Convention Bureau (HVCB) is pleased to announce that Armida York (L) and Becky Stark (R) have joined the HVCB membership team as managers of membership development and engagement.



"Becky and Armida bring a wealth of industry experience to the HVCB Membership Team. They have a passion for the destination that shines through in the way they build relationships and make connections in the industry. Their roles will expand our ability to develop resources for our members and build the HVCB community," said Karen Wataru Nakaoka, director of membership of the Hawai‘i Visitors and Convention Bureau.

From being part of the opening team of three major hotels to public relations experience with the Four Seasons Hotels and Resorts, York has amassed an unprecedented skillset underpinned by local knowledge and hospitality expertise. Stark, through her time with the Schoharie County Chamber of Commerce and Disney Cruise Line's hotel operations, is not only adept at promoting responsible destination-based messaging at local, county, state and regional levels, but also understands the importance of supporting the visitor experience.

Managers of membership development and engagement are not only responsible for the continued advancement of HVCB's membership programs and sales campaigns, but are instrumental in providing support and strategic direction to partners and the community.

"I'm excited to be a part of HVCB! I've always had a huge gratitude towards the tourism industry, and this is my chance to provide stellar service to our industry," said York.

York and Stark will also be actively involved in providing interactive resources, events and industry expertise within the community.

"As a new manager of membership development and engagement, I look forward to growing HVCB's 'ohana by establishing, building and maintaining member relationships. My vision is to connect our incredible partners and outstanding teams statewide through interactive meetings, events and increased communications," said Stark.

Queen Kapi‘olani announces new General Manager Jak Hu

The recently renovated four-star Waikiki Beach property welcomes the seasoned general manager to oversee the hotel’s operations

[Queen Kapi‘olani Hotel, Waikiki Beach](#) announces the appointment of Jak Hu as general manager. With several decades of experience in the hospitality industry, Hu brings extensive hotel operations and management experience, as well as a deep understanding of the Hawaiian market. Working closely with the ownership team and Kokua Hospitality, in his new role, Hu will oversee all operations, sales and marketing initiatives, food and beverage programming, and accounting.

Hu joins Queen Kapi‘olani Hotel following its \$35 million reimagining in late 2018, which included renovation of the hotel’s 315 guestrooms and suites, updates to common spaces—including its open-air lobby, meeting and event spaces, and state-of-the art fitness center—as well as two new restaurant concepts.

Hu strives for excellence in his new role, taking an energetic approach to his duties and establishing open communication with his team to create a positive work environment, and in turn, a more positive guest experience.

“The Queen Kapi‘olani Hotel is woven into the heritage of Waikiki, and I am excited by the opportunity to lead the team at this exciting time. The property has made a significant investment in accommodations and programming that brings to life the fun, vibrant Hawaiian lifestyle that the hotel has been known for since its opening 50 years ago,” says, Hu. “In my role, I look forward to building on the legacy of Queen Kapi‘olani Hotel and continuing to bring guests an experience that immerses them in the culture and aloha spirit of Hawaii.”

Hu was drawn to a career in hospitality from an early age, helping his family run a variety of high quality restaurants. Since starting his career, Hu has worked at hotels throughout the Hawaiian Islands, honing his expertise in Hawaii’s hotel industry. Prior to joining Queen Kapi‘olani Hotel, Hu served as the Area Director and General Manager at Marriott Courtyard and Hilton Garden Inn. Under his leadership, the properties performed at the highest levels of occupancy on the islands of Hawaii and Kauai, earning several top performance awards and developing his management skills.

When not engaging with his team and guests on property, Hu enjoys golfing, hiking, and dining around Oahu. He is also a volunteer police commissioner and a Board Member of Hawaii United Way.



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.

Tanaka of Tokyo EAST – September special

For the month of September, Tanaka Tokyo is offering a free birthday dinner special at their Tanaka of Tokyo EAST location in the OHANA Waikiki East Hotel.

The details: FREE Steak and Shrimp dinner to anyone born in September! Again the special is only valid at Tanaka of Tokyo East, in the OHANA Waikiki East Hotel, where they offer fully validated parking,

To redeem this exciting offer, you must book a reservation date in the month of September, mention this September Birthday Special when making the reservation and present your ID to your server. This special cannot be combined with any other offer. One free meal per party and everyone needs to order a complete meal.

www.tanakaoftokyo.com



Waikīkī Hula Show at the Kūhiō Beach Hula Mound

NOTE: SHOW TIME IS 6:30 - 7:30 pm

Kūhiō Beach Hula Show – September 2019

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.

FREE, outdoors, casual, with 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

NOTE: NO SHOW THUR SEPT 19 DUE TO SUNSET ON THE BEACH 'HAWAII FIVE-O' AND 'MAGNUM P.I.' PREMIERS AT QUEENS BEACH

Week-ends

Sat Sept 7 — Shirley Recca and Halau Hula O Namakahulalii

Sat Sept 14 — NO SHOW DUE TO BLOCK PARTY ON KALAKAUA AVENUE

Sat Sept 21—NO SHOW DUE TO ALOHA FESTIVALS HOOLAULEA

Sat Sept 28—Lilinoe Lindsey and Ka Pa Nani O Lilinoe

Schedule subject to change without notice.



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

September 14, 2019 Saturday

2:00 PM Road Closes

12:00 AM Road Reopens (Approximate)

WAIKIKI FALL FESTIVAL sponsored by From Above Entertainment LLC. The event is expected to have 25,000+ participants. The event will close Kalakaua Avenue., all lanes and sidewalk areas from Seaside Ave. to Uluniu Ave. Lane closures start at 1:00 pm for set up. Contact: Wesley Nakano 398-2462.

This permit application has been submitted.

September 19, 2019 Thursday

5:30 PM Road Closes

11:00 PM Road Reopens (Approximate)

HAWAII FIVE O SEASON 10 PREMIERE sponsored by CBS/WIA/City & County of Honolulu. The event is expected to have 10,000 participants. This event will close Kalakaua Ave., makai side, Kapahulu Ave to ewa most turnaround and Sunset on the Beach area on makai side of Kalakaua Ave kokohead of Kapahulu Ave. For more info, visit their website: http://www.cbs.com/shows/hawaii_five_0/

This permit application has been submitted

September 21, 2019 Saturday

4:00 PM Road Closes

1:00 AM Road Reopens (Approximate)

ALOHA FESTIVALS WAIKIKI HO'OLAULEA/STREET FEST sponsored by Aloha Week Hawaii, Inc/AlohaFestivals/Waikiki Improvement Association. The event expected to have 15,000+ participants. Makai curb lane of Kalakaua Ave. will be closed from 2 pm for setup. The event will close Kalakaua Avenue, all lanes from Seaside Ave. to Ohua Ave. at 4 pm. Contact: Jody Tuiolemotu 382-9100,

E mails: info@alohafestivals.com or jody@productionhawaii.com. For more info, visit their website: <http://www.alohafestivals.com/>.

This permit application has been submitted.

September 28, 2019 Saturday

8:30 AM Roads Close

1:00 PM Roads Reopen (Approximate)

ALOHA FESTIVALS FLORAL PARADE sponsored by Aloha Week Hawaii, Inc/Aloha Festivals/Waikiki Improvement Association. The event is expected to have 2,000 participants, 40 vehicles, 10 bands & 15 floats. It will start at Ala Moana Park ewa entrance/exit, to Ala Moana Blvd., to Kalakaua Ave., to Monsarrat Ave., to end at Waikiki Shell Parking Lot in Queen Kapiolani Park. Contact: Rick Egged or Toni Lee, Email: info@alohafestivals.com or For more info, visit their website: <http://www.alohafestivals.com/>

This permit application has been submitted.

September 29, 2019 Sunday

5:00 AM Lanes Close

12:00 PM Lanes Reopen (Approximate)

HONOLULU CENTURY BIKE RIDE sponsored by Hawaii Bicycling League. The event expected to have 1,800 cyclists. It will start at Kalakaua Ave., mauka half near Monsarrat, to Monsarrat Ave., to Paki Ave., to Diamond Head Rd., to Kahala Ave., to Elepaio St., to Kilauea Ave., to Kalanianaole Hwy., to Lunaililo Home Rd., to Hawaii Kai Dr., to Kealahou St., to Kalanianaole Hwy., 25 milers turnaround at Sandy Beach to Kalanianaole Hwy., to Kealahou St., to Hawaii Kai Dr., and return to start, others continue, to Kalanianaole Hwy, to Hihimanu St., to Ahiki St., to Waikupanaha St., to Kumuhau St., to Kalanianaole Hwy., to Keolu Dr., to Wanaao Rd., to Kailua Rd., to Kailua Rd., to Kainalu Dr., 50 milers turnaround at Kailua Intermediate School and return to start, others continue to Kainalu Dr., to Kainui Dr., to N. Kalaheo Ave., to Kaneohe Bay Dr., to Kahekili Hwy., to Kamehameha Hwy. past Hygenic Store, 75 milers turnaround at 7-11 Aid Station and return to start, others continue, to Kamehameha Hwy., 100 milers turnaround at Swanzy Beach Park and return to start via Kamehameha Hwy., to Kahekili Hwy., to Keaahala Rd., to Kamehameha Hwy., to Kaneohe Bay Dr., to Mokapu Saddle Rd., to Oneawa St., to Kainui Dr., and continue via same route to end at Kapiolani Park. Contact: Sateash Diehm/HBL 735-5756, Fax: 735-7989, E-mail: sateash@hbl.org For more info, visit their website: <http://www.hbl.org/>

This permit application has been approved.



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



be involved

Come and join us!

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**

**OCTOBER 26 ~ 7:00 AM
MEET AT DUKE'S STATUE**

Kūhiō 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 Ka'īulani
Waikīkī Beach Marriott Resort
New Otani Kaimana Beach
Moana Surfrider Hotel
Central Pacific Bank
Hawai'i Prince Hotel
Ilima Hotel Waikīkī



Aloha Festivals

ALOHA WEEK

Aloha Festivals Announces the 2019 Royal Court
Local residents perpetuate an Aloha Festivals tradition

HONOLULU – Aloha Festivals, the largest Hawaiian cultural celebration in the U.S., is proud to announce the 2019 Royal Court. The Royal Court, which consists of Mōʻī Kāne (king), Mōʻī Wahine (queen), Kamāliʻi Kāne (prince), Kamāliʻi Wahine (princess) and various court attendants, is an integral part of the festival’s perpetuation of the Hawaiian culture as it resembles the courts of Hawaiʻi’s past rulers. The court’s appearance throughout the various events of Aloha Festivals is a visual reminder of the royal legacy of the Hawaiian people.

This year’s Mōʻī Kāne is Darwin Kaleolani Kaneaiakala. Kaneaiakala hails from Kāneʻohe, Oʻahu and is a heavy equipment mechanic with Oahu Transit Services. He also serves as a part-time tour bus driver with Roberts Hawaiʻi. Kaneaiakala has a history of participation in the royal court and is a student of the Hawaiian martial art, lua.

This year’s queen, or Mōʻī Wahine, is Eileen Iwalani Nepomuceno. Nepomuceno is from Mānoa, Oʻahu and is employed at Hilton Hawaiian Village Waikiki Beach Resort as the assistant director of human resources, specializing in labor relations.

Kamāliʻi Kāne, Sage Kaniela Pale, is from ‘Ewa Beach, Oʻahu and is a graduate of James Campbell High School. He is a host at Outback Steakhouse and plans to attend college in the near future. He is also a student of Hālau Nā Mamo O Puʻuanahulu under the direction of Nā Kumu Hula Sonny Ching and Lopaka Igarta-De Vera.

Lastly, Laura-Lynn Namaka’alohilohimekealoha Igarta-Pieters has been selected as this year’s Kamāliʻi Wahine, or princess. Igarta-Pieters is from Pearl City, Oʻahu and is a graduate of Kamehameha Schools Kapālama Campus and attends the University of Hawaiʻi at Mānoa. She is studying secondary education and Hawaiian studies, and earned an associate degree in liberal arts and teaching special inclusion education from Leeward Community College. She is also a student of Hālau Nā Mamo O Puʻuanahulu.

As part of their selection to the court, Aloha Festivals will award a scholarship to this year’s Kamāliʻi Kāne and Kamāliʻi Wahine. The scholarship funds will support their post-high school educational goals, and is one of Aloha Festivals’ continuing contributions to the education of the next generation of native Hawaiians.

The 2019 Royal Court began their reign on Saturday, Aug. 31, 2019 at the Royal Court Investiture at The Royal Hawaiian, a Luxury Collection Resort. The investiture was the first signature event of the 2019 Aloha Festivals, and was modeled after the royal ceremonies of ancient Hawai'i where the court members received their royal cloaks, helmets, head feather lei and other symbols of their reign. Throughout the month of September, the Royal Court will make appearances at Aloha Festivals events including the Pearlridge Keiki Ho'olaule'a on Sept. 14, the 67th Annual Waikīkī Ho'olaule'a on Sept. 21, and the 73rd Annual Floral Parade on Sept. 28. The court's reign will continue until the succession of the next royal court in 2020. To book an appearance from the Aloha Festivals Royal Court, visit www.AlohaFestivals.com/Participate.

The mission of Aloha Festivals is to foster the aloha spirit through the perpetuation of the Hawaiian culture and the celebration of the diverse customs and traditions of Hawai'i. For more information about Aloha Festivals, visit www.AlohaFestivals.com.



CELEBRATE THE ALOHA SPIRIT AT ROYAL HAWAIIAN CENTER



At Royal Hawaiian Center, the Aloha spirit is celebrated every day, and in September there's even more in the air with the 2019 Aloha Festivals happening throughout Waikīkī!



"This year's theme for the Aloha Festivals, Nā Mo'olelo 'Ukulele, 'Ukulele Stories, celebrates Hawai'i's official musical instrument and Hawai'i's musical ambassador to the world," said Monte McComber, Cultural Director of Royal Hawaiian Center. "We are honored to continue our longtime sponsorship of the festivals and to share the unique aspects of Hawaiian culture with visitors from around the globe, as well as kama'āina."

Guests at Royal Hawaiian Center can experience this beloved instrument for themselves at weekly 'ukulele classes on **Tuesdays and Thursdays from 12 p.m. – 1 p.m.** in **Helumoa Hale**. Strumming Hawai'i's best-known string instrument, participants will learn basic chords and songs from instructors and seasoned performers Wainani Yim and Puake'ala Mann. 'Ukulele and music are provided, but guests can bring their own or purchase them at **Bob's 'Ukulele (Building A, Level 3)**.

Aloha Festivals activities began Saturday, August 31 at The Royal Hawaiian, a Luxury Collection resort, with the **Aloha Festivals Royal Court Investiture and Opening Ceremonies**. The event featured a special performance by Pōmaika'i Lyman, the granddaughter of the late legendary Hawaiian musician, Genoa Keawe. In addition, the Hawaiian Lodging and Tourism Association presented a \$5,000 donation to support the Aloha Festivals.

On Saturday, September 21, the 67th Annual Aloha Festivals Ho'olaule'a will fill Kalākaua Avenue with the largest block party in Hawai'i with food, fun and entertainment. Visitors are invited to experience the best in Hawaiian entertainment as they perform on the **Helumoa stage** throughout the evening starting at **6 p.m.** The festival closes with the **73rd Annual Aloha Festivals Floral Parade on Saturday, September 28** from **9 a.m. – 12 p.m.** The colorful procession of beautifully adorned horseback riders, floats blanketed with Hawaiian flowers and greenery, hula dancers, and local marching bands will make its way down Kalākaua Avenue from Ala Moana Park to Kapi'olani Park.

SIP AND SAVOR AT THE NEW ISLAND VINTAGE WINE BAR

There's a new place to un-wine in the heart of Waikīkī at the newly opened **Island Vintage Wine Bar (Building C, Level 2)**. It's the latest venture of Paul Kang, owner of the popular **Island Vintage Coffee** next door. The restaurant is a casual, inviting place with approachable prices perfect for first-time wine drinkers to seasoned sommeliers. The bar features five, eight-bottle dispensing WineEmotion systems with an equal number of white and red wines to enjoy.

As with his coffee shop, Kang has developed a menu featuring fresh, local ingredients that perfectly complement the wine selections. Whether it's pau hana with friends or a special date night in paradise, make Island Vintage Wine Bar your next drinking and dining adventure. For reservations, please call: 808.799.9463.



DISCOVER NEW FINDS & FLAVORS



EXPERIENCE THE FLAVORS OF ASIA

Satiate your quench for travel without leaving the island and take a trip to Asia aboard your taste buds!

Say konnichiwa (hello) to Japan at **Restaurant Suntory (Building B, Level 3)**. The dining spot is one of Royal Hawaiian Center's original tenants and has been popular with guests since 1979. The restaurant offers a wide range of authentic Japanese dishes for diners to indulge, including the sushi bar to savor the freshest fish, the theater of teppanyaki, sharing shabu-shabu, or the experience of an elegant kaiseki dinner.

Jet on over to Thailand at **Noi Thai Cuisine (Building C, Level 3)**. Enjoy mouth-watering dishes created by the best chefs from Thailand in a truly impressive setting. Savor popular dishes including chicken or lamb satay, green papaya salad, pad thai, or Panag curry. For the more adventurous, try one of the signature dishes like Tom Yum Lobster Soup, Green Curry Beef, Yellow Curry Crab, or the Royal Hawaiian Dream with mahi mahi and a zesty blend of Thai spices.

For a modern twist on Chinese cuisine, head to **P.F. Chang's Waikiki (Building A, Levels 1 & 2)**. Start with their renowned lettuce wraps or try the crispy green beans. Diners may feel like they're in Chinatown diving into dishes like kung pao chicken, ma po tofu and Mongolian beef. Feeling a little irreverent? Opt for the fresh Hawaiian ahi poke salad or the kimchi fried rice.



Noi Thai Cuisine



Royal Hawaiian Golf Shop



Royal Hawaiian Quilt

SHOP LOCAL

We're putting a spotlight on a couple of the specialty shops at Royal Hawaiian Center!

Royal Hawaiian Golf Shop (Building A, Level 3) is a must stop for any golfer. The shop offers high-end luxury golf products, including clubs, men's and women's apparel, accessories and other equipment for the avid golfer! Players will be delighted with the wide range of brand names, such as Titleist, Cameron, Nike, Scotty, Taylor Made, Paul & Shark, and Puma.

With an array of traditional and collectible products, **Royal Hawaiian Quilt (Building A, Level 3)** is the place to find the perfect gift or souvenir. Whether it's a simple pillow cover, an intricate quilt, or a decorative wall hanging, guests will find a design to fit their style. The shop also offers hula supplies, apparel, and sterling silver Hawaiian jewelry.

A NEW SEASON OF CELEBRATIONS IN WAIKĪKĪ



Earn 4x HawaiianMiles when you dine with us.
Sunday, September 15 | 11 a.m. – 9 p.m.*

Dine at Royal Hawaiian Center's signature restaurants on Sunday, September 15 to receive 4x HawaiianMiles towards your purchase! Spend a minimum of \$100 at any of our participating restaurants to earn 4x HawaiianMiles on every dollar up to \$500 or 2,000 miles.

Turn in your dining receipt(s) to Helumoa Hale Guest Services across from The Royal Grove.

PARTICIPATING RESTAURANTS

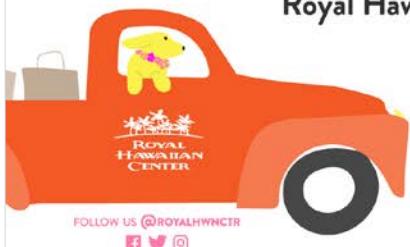
- Doraku Sushi
- IL Lupino Trattoria & Wine Bar
- Island Vintage Wine Bar
- Noi Thai Cuisine
- P.F. Chang's Waikīkī
- Restaurant Suntory
- The Cheesecake Factory
- Tim Ho Wan
- TsuruTonTan Udon Noodle Brasserie
- Wolfgang's Steakhouse

**Restaurant hours may vary*

Please visit RoyalHawaiianCenter.com for full program details, disclaimers, and exclusions.

PARKING HAS ITS PERKS FIRST 2 HOURS FREE!

Enjoy 2 FREE hours of parking with a minimum purchase of \$10 at Royal Hawaiian Center stores and restaurants. How easy is that?!



With your validated receipt, parking rates include:

Hours 1 & 2: Free

Hours 3 & 4: \$2.00 per hour

Standard rates apply thereafter.



Validations can be obtained at Helumoa Hale Guest Services from 10 a.m. – 8 p.m. Call 808.922.2299 for assistance.

SEPTEMBER MALU NIU HAWAIIAN NIGHTLY ENTERTAINMENT IN THE ROYAL GROVE, 6-7PM



Tuesdays 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.



Thursdays 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 inviting blend.



Fridays 'Ekolu Mākou

'Ekolu Mākou, meaning "We Three," is a trio of sisters who enjoy singing traditional Hawaiian music. Their lilting melodies are reminiscent of Hawai'i of yesteryear and will take you back to an idyllic time when days could be passed in leisure and laughter.



Wednesdays Malu Productions

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

Saturdays Hula Kahiko

Hula Kahiko is a performance of ancient Hawaiian dance by a local hālau hula (school of Hawaiian dance). This month we feature Hula Hālau 'O Kamuela.



HELUMOA HALE

Open daily from 10 a.m. – 8 p.m.
Visit us for information about our cultural lessons and special events, to receive an exclusive gift with eligible purchase, or relax in our Heritage Room and learn about the rich history of Helumoa. He mai!
808.922.2299

HAWAIIAN CULTURE ON DISPLAY AT ROYAL HAWAIIAN CENTER



LĀ PULE SUNDAY	PŌ'AKAHI MONDAY	PŌ'ALUA TUESDAY	PŌ'AKOLU WEDNESDAY	PŌ'AHĀ THURSDAY	PŌ'ALIMA FRIDAY	PŌ'AONO SATURDAY
	SEPTEMBER 2 <i>*Labor Day Holiday</i> CULTURE LESSONS CANCELLED	SEPTEMBER 3 9:30AM: Quilting, FC 10AM: Hula, G1 12PM: 'Ukulele, HH 1PM: Lauhala, C2 6PM: Kapono Lopes, G1	SEPTEMBER 4 11AM: Lomilomi, C2 12PM: Ho'okani Pila, HH 1PM: Lauhala, C2 4PM: Hula, G1 6PM: Dwight Kanae, G1	SEPTEMBER 5 12PM: 'Ukulele, HH 1PM: Lauhala, C2 6PM: Ching 'Ohana, G1	SEPTEMBER 6 10AM: Hula, G1 11AM: Lomilomi, C2 12PM: 'Ukulele, HH 1PM: Lei Making, C2 6PM: 'Ekolu Mākou, G1	SEPTEMBER 7 1PM: Lei Making, C2 6PM: Hula Hālau 'O Kamuela, G1
	SEPTEMBER 9 10AM: Hula, G1 11AM: Lomilomi, C2 1PM: Lei Making, C2 3:30PM: Keiki Hula Lesson, G1	SEPTEMBER 10 9:30AM: Quilting, FC 10AM: Hula, G1 12PM: 'Ukulele, HH 1PM: Lauhala, C2	SEPTEMBER 11 11AM: Lomilomi, C2 12PM: Ho'okani Pila, HH 1PM: Lauhala, C2 4PM: Hula, G1 6PM: Malu, G1	SEPTEMBER 12 12PM: 'Ukulele, HH 1PM: Lauhala, C2 6PM: Kūpaoa, G1	SEPTEMBER 13 10AM: Hula, G1 11AM: Lomilomi, C2 12PM: 'Ukulele, HH 1PM: Lei Making, C2 5-8PM: Heluma Ho'olaule'a, G1	SEPTEMBER 14 1PM: Lei Making, C2 6PM: Hula Hālau 'O Kamuela, G1
	SEPTEMBER 16 10AM: Hula, G1 11AM: Lomilomi, C2 1PM: Lei Making, C2 3:30PM: Keiki Hula Lesson, G1	SEPTEMBER 17 9:30AM: Quilting, FC 10AM: Hula, G1 12PM: 'Ukulele, HH 1PM: Lauhala, C2	SEPTEMBER 18 11AM: Lomilomi, C2 12PM: Ho'okani Pila, HH 1PM: Lauhala, C2 4PM: Hula, G1 6PM: Malu, G1	SEPTEMBER 19 12PM: 'Ukulele, HH 1PM: Lauhala, C2 6PM: Kūpaoa, G1	SEPTEMBER 20 10AM: Hula, G1 11AM: Lomilomi, C2 12PM: 'Ukulele, HH 1PM: Lei Making, C2 6PM: 'Ekolu Mākou, G1	SEPTEMBER 21 1PM: Lei Making, C2 6-10PM: Aloha Festivals Waikīki Ho'olaule'a, G1
	SEPTEMBER 23 10AM: Hula, G1 11AM: Lomilomi, C2 1PM: Lei Making, C2 3:30PM: Keiki Hula Lesson, G1	SEPTEMBER 24 9:30AM: Quilting, FC 10AM: Hula, G1 12PM: 'Ukulele, HH 1PM: Lauhala, C2	SEPTEMBER 25 11AM: Lomilomi, C2 12PM: Ho'okani Pila, HH 1PM: Lauhala, C2 4PM: Hula, G1 6PM: Malu, G1	SEPTEMBER 26 12PM: 'Ukulele, HH 1PM: Lauhala, C2 6PM: Kūpaoa, G1	SEPTEMBER 27 10AM: Hula, G1 11AM: Lomilomi, C2 12PM: 'Ukulele, HH 1PM: Lei Making, C2 6PM: 'Ekolu Mākou, G1	SEPTEMBER 28 10AM-12PM: Aloha Festivals Floral Parade 1PM: Lei Making, C2 6PM: Hula Hālau 'O Kamuela, G1
	SEPTEMBER 30 10AM: Hula, G1 11AM: Lomilomi, C2 1PM: Lei Making, C2 3:30PM: Keiki Hula Lesson, G1				LOCAL INFORMATION C2: Bldg. C, 2nd floor FC: Bldg. B, 2nd floor G1: The Grove Stage HH: Helumoa Hale For more information, call Helumoa Hale Guest Services, 808.922.2299	Royal Hawaiian Center Management Office closed 12 p.m. – 1 p.m. Monday – Friday. For assistance, call Security, 808.924.4026.

The Royal Grove is an open air venue subject to inclement weather. All activities, events and performances are subject to change without notice.
Contact Helumoa Hale Guest Services at 808.922.2299 for the latest information. Standard parking rates apply.



HALEKULANI BAKERY & RESTAURANT at HALEPUNA WAIKIKI

Retail Pop-Up Events

Sundays, September 8th & 22nd and October 6th & 13th at 10:30 am – 1:30 pm in the Halekulani Gatehouse

Prior to the opening of Halepuna Waikiki by Halekulani on October 25th, we will be having four retail pop-up events showcasing the new Halekulani Bakery & Restaurant. Visitors will have the opportunity to preview delectable treats and pastries that we will be featuring as well as meet Halekulani's Executive Pastry Chef Mark Freischmidt and Head Baker, Tatsuhiro Kaneshiro from Imperial Hotel - Tokyo, who specializes in the esteemed art of bread making.



CATTLEYA

AT ORCHIDS

WineView at Cattleya

4:30 – 7:30 pm; \$59 per person includes light bites provided by Orchids Chef de Cuisine, Christian Testa:

Sept 5 - ITALIAN BUBBLES - Join Donato Loperfido, celebrated Chef and wine importer, for conversation and tasting of Italian Sparkling wines. From Metodo Champenoise to Metodo Martinotti - discover the production methods of Spumante and Frizzante wines.

Sept 19 - PIO CESARE – Join Cynthia Challacombe, representative for renowned fourth generation family winery, Pio Cesare, for conversation and tasting of artisanal wines from some of the finest and storied vineyards in Barolo and Barbaresco.

HALEKULANI GALLERY

Selected Works from The East-West Ceramics Collaborations

August 16 - October 3

Halekulani is pleased to present an exclusive selection of unique ceramic art curated by Suzanne Wolfe, Professor Emerita at the University of Hawaii at Manoa. Wolfe organized the first East-West Ceramics Collaboration (EWCC) in 1995, which brought together a group of internationally recognized ceramics professionals at the University of Hawaii at Manoa, resulting in five major exhibitions at the University of Hawaii Art Gallery. These works highlight the importance of international exchange.



Monthly Living Well Lecture

September: Transforming Challenges into Opportunities
Saturday, September 7 at 9:00am in the Executive Conference Room

Gain insight to your own solutions by aligning yourself with nature. This extraordinary approach to living well will be led by international photographer and Master of Quantum Healing, Monique Faye. This presentation starts at 9:00 am and will be followed by a "bonus round" workshop empowering participants to apply the information into everyday life. Lectures are \$25 per person and include complimentary valet parking.

In addition, 75 minute private consultations are also on Saturday, September 7th after the lecture and Sunday, September 8th. Please check with SpaHalekulani for available times and rates.

September Promotion Sarga for Surf Relief Treatment of the Month

Provided in the open-air garden Cabana or in the comfort of the Spa Suite, Sarga bodywork offers a full body release of muscular tension like no other massage. Its unique approach with silks and bare feet, will leave you with a lasting memory and the urge to return for more. Price: \$175-\$255 (45 - 90 minutes) with an additional complimentary 15 minutes.

Product of the Month

SpaHalekulani Body Oils - choose from any of our signature blends and receive 10% off. For more information and to see the full menu, please visit our website at: www.halekulani.com/spa-halekulani or call 808-931-5322

INTERNATIONAL MARKET PLACE

September 3, 2019

What's New at International Market Place

O Nā Lani Sunset Stories – Time Change!

It's September, which means International Market Place's O Nā Lani Sunset Stories will now start at 6:30 p.m. daily. The show is free and open to the public and honors the center's rich history and sense of place through Hawaiian and Polynesian song and dance. The show begins at sunset with the ceremonial lighting of the Lamakū Torch Tower on Kalākaua Avenue and leads to the stage at Queen's Court. The show will begin at 6:30 p.m. through February and at 7 p.m. from March to August.

Endless Summer Event (September 22)

Extend that summer radiance all year long at International Market Place's first-ever "Endless Summer" event. The event will feature product demonstrations, free samples and information centered around Hawai'i's endless summer season. Located in Queen's Court, the event will take place from 12 p.m. to 4:30 p.m. Admission is free and open to the public, while supplies last.

Ka Papa Lei-Making Workshop with Meleana Estes (October 6)

Guests can learn about and the Hawaiian tradition of lei, which signify celebration, love, family, greetings and aloha, at International Market Place's monthly Ka Papa Lei Hana lei-making class. Led by contemporary lei artist Meleana Estes, the class is held the first Sunday of the month from 12 to 3 p.m. in Queen's Court. The remaining dates for 2019 are October 6, November 3 and December 1. Admission is free and open to the public, while supplies last.

Halloween (October 31)

The whole family is invited for a fun night of trick-or-treating at International Market Place from 5 to 7 p.m. on Halloween. Participating retailers will offer treats, and the event is free and open to the public.

Restaurant Week Hawai'i (November 15-24)

Celebrate Hawai'i's innovative and delectable cuisine at Restaurant Week Hawai'i. During the annual one-week event, participating restaurants will offer special menu items featuring locally grown produce, promotions and discounts. A portion of proceeds will benefit the Culinary Institute of the Pacific at Diamond Head, which aims to educate and inspire the next generation of Hawai'i's chefs. Participating International Market Place restaurants include Eating House 1849 by Roy Yamaguchi, Flour & Barley Brick Oven Pizza, Goma Tei, Herringbone, Kona Coffee Purveyors, Mí Almita Cantina, ShoreFyre, StripSteak and The Street Food Hall by Michael Mina. For more information, visit www.restaurantweekhawaii.com.

Holiday Shopping and Dining

As the holiday season nears, International Market Place is the perfect destination for fulfilling gift lists and refueling with delicious eats. The center is open every day, including holidays such as Thanksgiving Day, Black Friday, Christmas Eve and Christmas Day, from 10 a.m. to 10 p.m. Individual restaurant and store hours may vary. For more information, visit ShopInternationalMarketPlace.com/holiday.

For more tenant and event information, visit ShopInternationalMarketPlace.com,

BASALT

AT DUKES LANE MARKET & EATERY



@BasaltWaikiki

Come into Basalt Waikīkī and try our twist on this Hawai‘i classic. The Fresh Catch of the Day is a Macadamia nut panko crusted fish prepared in a brown butter, lime juice, and red jalapeno pepper sauce. We use kalamansi instead of the traditional lemon flavor to add that little something extra. The dish is served with an ‘olena rice pilaf and baby bok choy. Our mac nut fish is topped off with nori tuile--a beautiful garnish that mimics coral while keeping that deep rich color of Basalt.



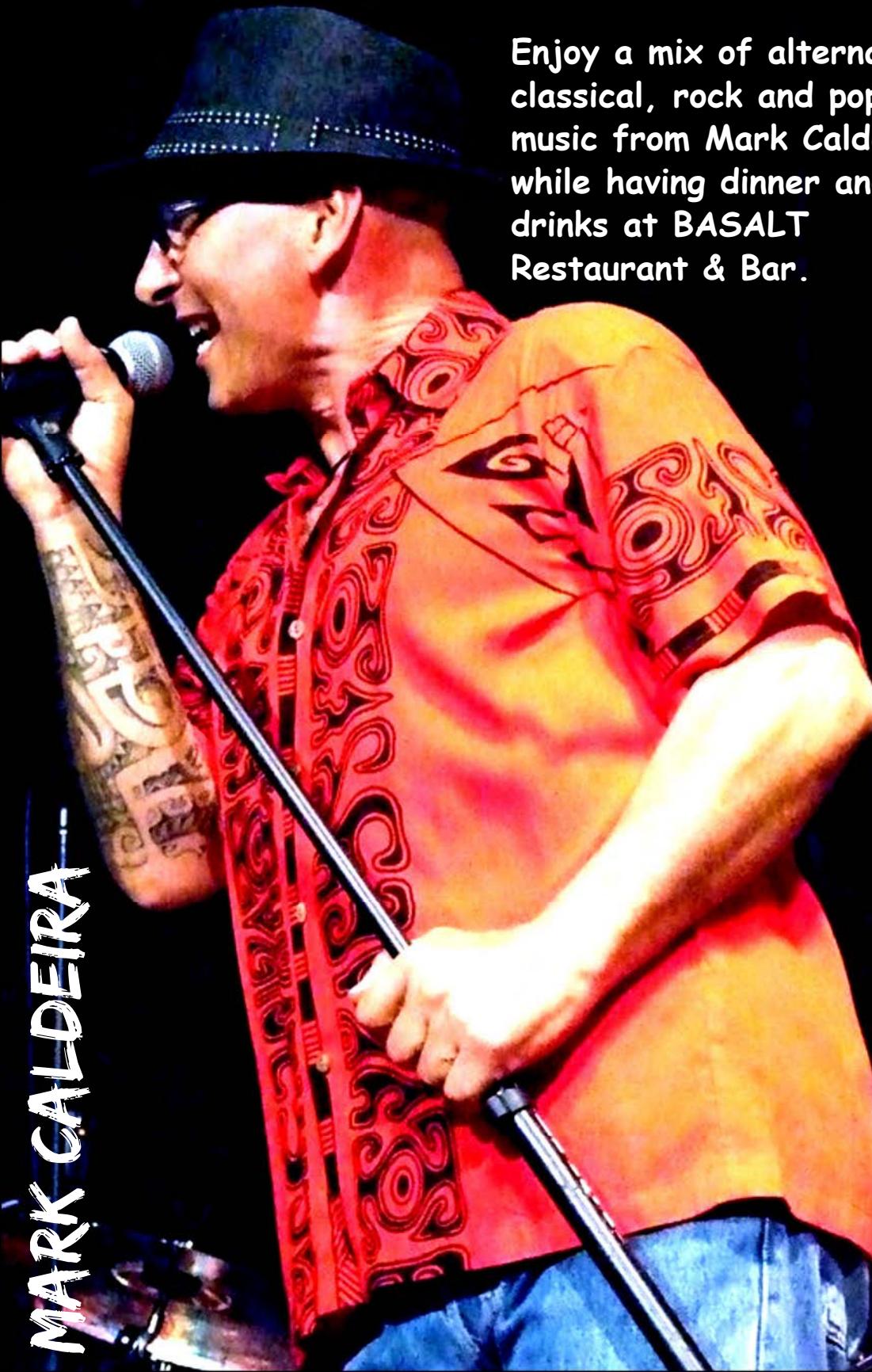
B A S A L T

BASALT

AT DUKES LANE MARKET & EATERY



Live Music
6-9 PM Daily



MARK CALDEIRA

Enjoy a mix of alternative,
classical, rock and pop
music from **Mark Caldeira**
while having dinner and
drinks at **BASALT**
Restaurant & Bar.

Mondays

Mark Caldeira
Acoustic

Tuesdays

Dustin Park
Contemporary

Wednesdays

Lina Robins-Tamure - Sept 4 & 18
Jenna K - Sept 11 & 25

Thursdays

Kona Abergas
R&B/Contemp

Fridays

Lina Robins-Tamure- Sept 6 &20
Jenna K -Sept 13 & 27

Saturdays

Kam Omizo - Sept 7
Kamuela Kahoano - Sept 14
Jeff James - Sept 28

Sundays

Harry Koizumi
Acoustic



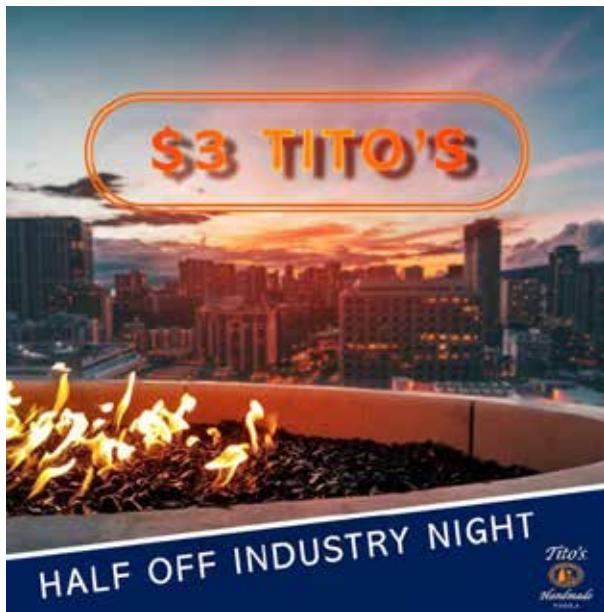
@BasaltWaikiki



TUESDAY INDUSTRY NIGHTS

Every Tuesday night is Industry Night!* Take some of the week's stress off with \$3 Tito's and HALF OFF signature cocktails, social bites, and bottles from 8pm-close. Ditch the business wear and relax in your casual clothes and, best of all, no cover charge! For details and reservations, visit skywaikiki.com/kamaaina.

*must show valid industry card or local Hawaii ID to qualify



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SKYWAIKIKI.COM • 808.979.7590 • @SKYWAIKIKI

SEPTEMBER 2019

Hilton Waikiki Beach • Dining & Events



SEP
1-30



SEP
2-30



SEP
8-14



SEP
12



Sizzling Daily Specials

Sunday-Friday, M.A.C. 24/7 Restaurant + Bar

Sunday - Keiki 10yrs & Under Eat Free* (All Day)

Monday - Kama'aina Special - 15% Off Food* (All Day)

Tuesday - Moonfish Tacos & M.A.C.-arita \$24.00 (11am-10pm)

Wednesday - Industry Night 50% Off Food* (10pm-3am)

Thursday - Prime Rib Dinner Special \$28.00 (5pm-9pm)

Friday - 65+ Senior Special - 15% Off Food* (All Day) *restrictions apply

"Pick the Pancake" Winning Flavor Debut!

Available Daily, M.A.C. 24/7 Restaurant + Bar

Our team members came up with new pancake flavor ideas, you voted for your favorites on social media, and now it's time to taste the Pancake you Picked! Introducing the NEW Cookies & Cream Short Stack— Chocolate pancakes topped with cream cheese icing, chantilly whipped cream, Oreo cookie crumbles & chocolate ganache (\$16.00). See more specials at mac247waikiki.com

International Housekeeping Week

Sunday 9/8 - Saturday 9/14, M.A.C. 24/7 Restaurant + Bar

In celebration of the "Kings & Queens of Clean" we're happy to extend 20% Off Food* to all hotel housekeeping team members (from any property) during International Housekeeping Week! Just show your hotel ID to the server to receive this special discount at M.A.C. 24/7. *Dine-in only, limit up to 4 guests, does not include alcohol, taxes & gratuity.

Other restrictions apply. Not valid on special menus, cannot be combined with any other offers.

The Good Table

Thursday 9/12 @ 6:00pm, M.A.C. 24/7 Restaurant + Bar

An exclusive culinary experience in its 10th Year, The Good Table is a one-night-only event benefiting Lanakila Meals on Wheels. Chef Rey has created a bespoke three course menu for one lucky table, available only by purchasing in advance at thegoodtable.org.

ONGOING EVENTS



LIVE MUSIC @
LBLE Lounge (Lobby)
Nightly 7PM-10PM
SUN kristi masuhara
MON sean cleland
TUE lina
WED dave turner
THU & FRI sunway
SAT tahiti rey

4 HAPPY HOURS...
one VERY Happy Hotel
HANG 10 Pool Bar 12pm-2pm
M.A.C. 24/7 2pm-5pm
LBLE Lounge 5pm-7pm
M.A.C. 24/7 12am-3am*

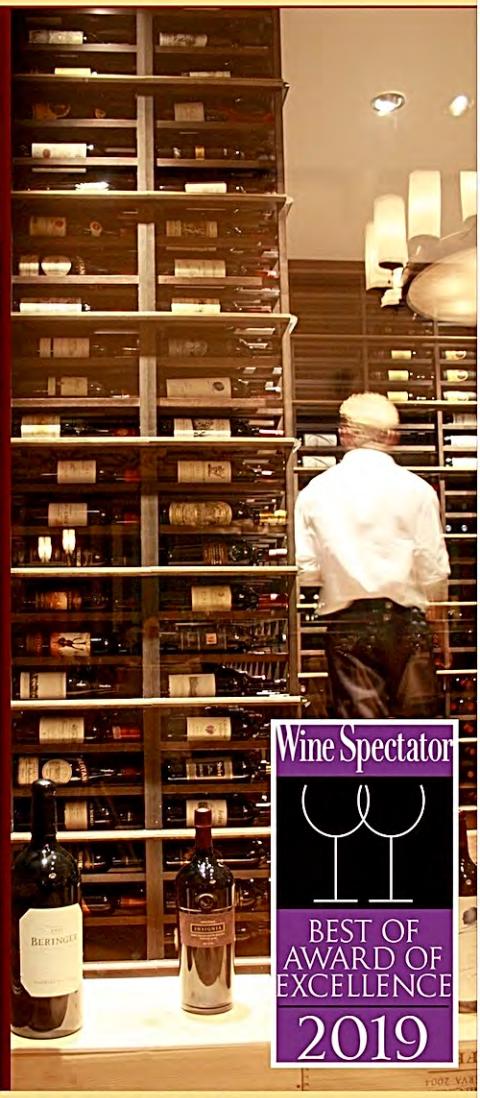
(*excludes Friday & Saturday nights/
Saturday & Sunday mornings)



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WOLFGANG'S
STEAKHOUSE

BY WOLFGANG ZWIENER



JOIN US FOR OUR ALL-DAY HAPPY HOUR IN THE BAR 11AM - 6:30PM

Draft Beers \$5 • Red & White Wine Specials \$7 • Martinis \$7

\$7 Pupus - Steak Sliders • Hamburger Sliders • Ahi Tartar • Steak Tartar • Tenderloin Kabob • Lobster Crostinis • Mini Loco Moco

\$10 Pupus - Seafood Combo • Tenderloin Medallions \$44.95 - Taste of New York



Weekend Brunch



\$12.95 Lunch Specials



Seafood Cocktail



Surf 'n Turf

LUNCH • HAPPY HOUR • DINNER • WEEKEND BRUNCH • PRIVATE EVENT ROOMS

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Waimanalo Sunset Band

Mele Hali'a

TO "RECALL FONDLY"
THE BRILLIANT MUSIC OF HAWAII

Free Sunday Concert | 5-6pm, Plaza Stage

SEPTEMBER 15

Waimanalo Sunset Band

Dates, times, performances and activities are subject to change without notice – weather permitting.



Located on Lewers Street between Kalakaua Avenue & Kalia Road
Open 365 Days | 10AM–10PM



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Mahalo Nui Loa Honolulu Magazine readers for honoring us with the

Gold Hale Aina Award 2019 for BEST THAI FOOD



Lunch 11am - 3pm / Dinner 5-10pm / Happy Hour 3-6pm

APPETIZERS

- Chicken Wings Half 7.5 / Full 13.5
- Fresh Rolls 11.95
- Thai Leaf Wrapped Salad 13.5
- Crab Wonton 12.95
- Crispy Taro Rolls 12.95
- Thai Pork Jerky 13.95
- Spring Rolls 11.95
- Thai Shrimp Cakes 14.95
- Appetizer Sampler 26.95

SATAY / SOUP / SALAD

- Chicken Satay 9.50
- Tom Kah Small 8.95 / Large 17.95
- Tom Yum Small 8.95 / Large 17.95
- Yum Salad 16.95
- Green Papaya Salad 14.95
- Larb 17.95

CURRIES

- Massaman Lamb Curry 28.95
- Bangkok Red Curry 19.95
- Coconut Panang Curry 19.95
- Salmon Curry 27.95

NOODLES / RICE

- Pad Thai 19.95
- Pad Sei-lew 18.95
- Drunken Noodles 19.95
- Coconut Curry Noodle Soup 20.95
- Pineapple Fried Rice 21.95
- Crab Fried Rice 26.95
- Salmon Garlic Fried Rice 25.95
- Fried Rice 18.95

ENTREES

- Spicy Thai Basil Stir-Fry 21.95
- Crying Tiger (Steak) 36.95
- Crispy Garlic Chicken 22.95
- Cashew Nut Chicken 19.95
- Clay Pot Glass Noodles 26.95
- Red Curry Roast Duck 27.95
- Green Curry Beef 35.95
- Yellow Curry Crab 27.95
- Tamarind Duck 26.95
- Angry Ocean 35.95

SET MENUS

Four set menus include 5-6 courses
plus Dessert at amazing value, 49-58.

Vegetarian Menu also available.

*Complete menu on website. Menu and price may change without prior notice.

www.noithaicuisine.com 808.664.4039

Fall In To Noi

Wine Pairing Dinner

Tues, Oct 1 • 6:00-8:00 p.m.
\$95/person all-inclusive

APPETIZER

- Cock-A-Doodle-Doo
 - Baked Minced Pork Toast with Cucumber Salad
 - Fried Calamari
- * Pairing: Collet Brut Art Deco

SOUP

- Tom Yum with Shrimp Wontons
- * Pairing: Josh Cellars North Coast Reserve Chardonnay

MAIN COURSE

- Meing Shrimp with Lemon
- * Pairing: Tribute Sauvignon Blanc, Sonoma

• Khao Soi Chicken

- * Pairing: Layer Cake Bourbon Barrel Aged Cabernet

• Siam Spicy Eggplant & Halibut

- * Pairing: Peter Lehmann "The Barossan" Shiraz

DESSERT

- Grilled Banana with Palm Sugar Coconut Milk Sauce

* Pairing: Penfolds Club Port Reserve, Barossa, Australia

OUR LOCATION

Royal Hawaiian Center
Bldg. C, Level 3
(next to Forever 21)

P.S. VISIT OUR TENT AT THE ALOHA FESTIVALS HO'OLAULE'A ON SEPTEMBER 21ST!!!



School Supply Drive

Give back for back to school with SKY Waikiki and Top of Waikiki's annual School Supply Drive!

Make a difference within our local community by donating new, unused school supplies from September 3 through September 29, 2019. All school supply donations benefit Helping Hands Hawaii and will receive exclusive discounts and promotions at SKY Waikiki and Top of Waikiki.



Donate school supplies at SKY Waikiki to receive one free appetizer (\$20 or under) with purchase of one appetizer and one signature cocktail during sunset dinner service or free entry to the nightclub during nightlife.

For details and reservations, visit skywaikiki.com or call (808) 979-7590



At Top of Waikiki, donate school supplies and receive a complimentary appetizer with purchase of any entree.

For details and reservations, visit topofwaikiki.com or call (808) 923-3877





DINING

RESTAURANTS

Cheeseburger Beachwalk | Giovanni Pastrami | Roy's Waikiki
Ruth's Chris Steak House | Taormina Sicilian Cuisine | Yard House

CASUAL DINING & SPECIALTY FOODS

Beachwalk Café | Café Glace Hawaii | Big Wave Dave & Coffee
Honolulu Cookie Company | Lanikai Juice | Poké Bar | Subway

Located on Lewers Street between Kalakaua Avenue & Kalia Road
Open 365 Days | 10AM–10PM

WAIKIKIBEACHWALK.COM |


WAIKIKI
BEACH WALK.



Waikiki Shopping Plaza
Parking Entrance on Lauula St.



New Parking Rate:

\$7 WEEKDAY FLAT RATE

Monday through Friday
6:30AM - 1:30PM

WEEKDAY FLAT RATE:

Available in Waikiki Shopping Plaza only.

WEEKDAY EVENING FLAT RATE:

Available in Waikiki Shopping Plaza & Waikiki Business Plaza.

\$7 flat rate: Sunday - Thursday 5PM - Midnight

WEEKEND FLAT RATE:

Available in Waikiki Shopping Plaza & Waikiki Business Plaza.

\$10 flat rate: Saturday & Sunday 6:30AM - Midnight

\$2.50 per half hour before and after flat rate, no validations can be applied.
No overnight parking. Cars left in the lot after closing are subject to tow.

the
Waikiki
SHOPPING PLAZA



BREAKFAST 8-11:30am

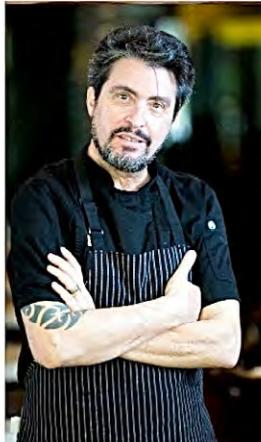
LUNCH 11:30am-4:45pm

DINNER 5-10:30pm/11pm Fr/Sa

WKND BRUNCH 8AM-2pm Sat/Sun



Join us for Happy Hour
Daily 2:00-6:30pm
Late Night 9:30-10:30pm



Try our "Chef's Table" - a Five-Course Menu chosen and prepared by Executive Chef Marino Rosato. Chef's Table changes daily and is always a delicious surprise of amazing Italian flavors. \$100

Originally from Rome, Chef Rosato won huge acclaim in New York City, and Il Lupino is honored to now offer his award-winning cuisine right here in Hawai'i!

From a delightful, complete breakfast menu to an authentic Italian lunch and dinner featuring fresh, local produce, the highest quality imported ingredients, pasta made in-house daily, and an award-winning wine list, Il Lupino offers our guests the finest dining experience in Waikiki!



Planning an event?

Il Lupino can accommodate parties large and small for holidays, corporate events, or all of life's wonderful celebrations! Call us today or email reservations@illupino.com.

IL LUPINO
TRATTORIA & WINE BAR

Royal Hawaiian Center
Bldg B, Level 1
Validated Parking

808.922.3400

illupino.com
@illupino
#illupino

Waikiki DINING GUIDE

AUGUST - SEPTEMBER 2019

HOKULANI WAIKIKI BY HILTON GRAND VACATIONS CLUB

Il Tappo Wine Bar

554-8179

Dinner: 6pm–12am (Last order at 10pm)

Authentic Italian restaurant and wine bar.

Romantic, cozy, moderate-outdoor terrace.

OHANA® WAIKIKI EAST BY OUTRIGGER®

Appetito Craft Pizza & Wine Bar

922-1150

Daily: 7am–10pm; Breakfast: 7am–11am

Happy Hour: 2pm–6pm

A contemporary approach to classic Italian fare, featuring hand-tossed, Neapolitan-style artisanal pizza and an impressive boutique wine list.

Chuck's Cellar

923-4488

Dinner: 5–10pm

Famous for the Prime Rib. Featuring USDA

Prime grade steaks, seafood, salad bar.

Live entertainment nightly.

Hawaiian Aroma Caffé

256-2602

Daily: 6am–6pm

Serving Breakfast and Lunch. Award winning

Cafe specializing in premium coffee, exciting breakfast, Acai bowls, and tropical cocktails.

Tanaka of Tokyo

922-4233

Dinner: Daily from 5pm

One of the friendliest restaurants in Hawaii, Tanaka of Tokyo is a time-honored tradition and a place where you can take the entire family for one of the best and most entertaining dining experience. Service is impeccable and the quality unsurpassed. You'll leave feeling like an honored guest.



Big Wave Dave Surf & Coffee

OHANA® WAIKIKI MALIA BY OUTRIGGER®

IHOP

921-2400

Breakfast, Lunch, Dinner

Open 24 hours.

World famous pancakes and a wide variety of breakfast, lunch and dinner items that are loved by people of all ages.

Rivals Waikiki

923-0600

Daily: Noon–2am

Open 15 minutes before kickoff during football season. Hawaii's premiere sports bar and social lounge.

Slice of Waikiki

921-2468

Daily: Noon–1am

Waikiki's original giant pizza slices and pies.

OUTRIGGER REEF WAIKIKI BEACH RESORT

Kani Ka Pila Grille

924-4990

Lunch/Dinner: 11am–10pm

Happy Hour: 2pm–5pm

Live Music Daily: 6pm–9pm

Live award-winning Hawaiian music every evening.

Starbucks

922-8694

Daily: 4:30am–10:30pm

Coffee, iced cold brew, custom handcrafted beverages, blended frappuccinos, breakfast/lunch sandwiches and popular pastry selections.

The Reef Bar & Market Grill

924-7333

Breakfast Buffet: 7–10:30am

Lunch 11:30am–3pm

Happy Hour: 2pm–5pm

Dinner on the Grill Menu: 5–10pm

Bar Menu: 11:30am–10pm

Beach-front dining. "Local farm-to-beach" ingredients. One-of-a-kind interactive dining experience. Grill with Aloha.

OUTRIGGER WAIKIKI BEACH RESORT

Blue Note Hawaii

777-4890

Dinner

Hawaii's premier venue for live music, features a full-service restaurant and bar, serving local contemporary cuisine.

Duke's Waikiki

922-2268

Breakfast: 7–10:30am

Lunch/Lunch Buffet: 11:30am–2:30pm

Dinner: 4:45–10pm

Bar: 11am–Midnight

WAIKIKI DINING GUIDE

AUGUST - SEPTEMBER 2019

A Waikiki legend and gathering place for local surfers and visitors alike. Featuring Hawaiian entertainers nightly.

Hula Grill Waikiki

923-4852
Breakfast: 6:30–11am
Brunch (Daily): 11am–3pm
Happy Hour: 3–6pm
Dinner: 4:45–10pm

Oceanfront dining with a Diamond Head view.

Pai's Sandwich Shop

922-4282
Mon-Sat: 8am–5pm
Sun: 9am–5pm

Fabulous deli sandwiches, fresh fruit & snacks.

Sunrise Shack Waikiki

926-6460
Daily: 6am–8pm
Organic and local café. We specialize in bullet proof coffee, smoothie bowls, Acai Bowls, Cold pressed juice, and fresh salads, sandwiches and wraps.

REGENCY ON BEACHWALK WAIKIKI BY OUTRIGGER®

Arancino on Beachwalk

923-5557
Lunch Daily: 11:30am–2:30pm
Dinner Daily: 5–10pm
Voted "Best Italian Restaurant" in Hawaii, features classic Italian cuisine combining imported ingredients from Italy with fresh local seafood & produce creating a unique dining experience in the heart of Waikiki!

Shingen

926-0255
Lunch Daily: 11:30am–2:15pm; 3pm Close
Dinner Daily: 5:30–9:15pm; 10pm Close
Mon-Sun: Always open
Authentic Japanese Buckwheat noodles.

Tonkatsu Ginza Bairin

926-8082
Sun-Thu: 11am–9:30pm
Fri-Sat: 11am–10:30pm
Award-winning authentic pork cutlet from Tokyo.

WAIKIKI BEACHCOMBER BY OUTRIGGER®

Hawaiian Aroma Caffé

256-2602
Daily: 6am–8pm

Serving Breakfast and Lunch.
Award winning Cafe specializing in premium coffee, exciting breakfast, Acai bowls, and tropical cocktails.

Magic of Polynesia Show

971-4321
Dinner Seating: 5:30pm
Show Seating: 6:30pm
An award-winning showcase of stunning illusions, dramatic special effects, amazing sleight-of-hand, and professionally choreographed Polynesian entertainment. A spell-binding night to remember.

Maui Brewing Co. Waikiki

843-2739
Daily: 7am–12am
Award winning Maui-brewed craft beer, food made-in-house emphasizing fresh local ingredients, all within a vibrant space featuring live music.

WAIKIKI BEACH WALK®

Beachwalk Café

923-1650
Daily: 7am–11pm
Fresh, made-to-order and classically prepared Bahn Mi Vietnamese sandwiches, gelato and desserts.

Big Wave Dave Surf & Coffee

445-6500
Daily: 5:30am–9pm
Surf Shop: 7am–9pm
www.bigwavedave.com
Surf lessons, handcrafted drinks and shave ice.

Café Glace

927-2645
Daily: 8am–10:30pm
Breakfast, Lunch, Dinner
Coffee, crepes, pastries and gelato.

Cheeseburger Beachwalk

924-5034
Breakfast, Lunch, Dinner
Sun-Thu: 8am–10:30pm
Fri-Sat: 8am–11pm
Happy Hour: 3–5pm, 7 days a week
Home of the 5 napkin cheeseburger and the \$5.99 Breakfast!

Giovanni Pastrami

923-2100
Breakfast, Lunch, Happy Hour, Dinner
Daily: 7am–Midnight
Open earlier for football season. New York Style Deli, Sports Bar, Round Table Pizza
FREE delivery to your hotel!

Lanikai Juice Health Bar

479-7215
Daily: 7am–10pm
Fuel your body and soul with our award winning acai bowls, fresh smoothies, nutritious cold pressed juices and healthy food options.

Poké Bar

888-8616
Daily: 11am–10pm
Poke bowls made your way—and served fast—with fresh ingredients, bold flavors, and unbeatable taste. We make it easy to customize your bowl with endless toppings, proteins, mix-ins and more. (Hand selected Hawaiian Fresh Ahi (Tuna) Everyday!)

Roy's Waikiki

923-7697
Appetizers/Cocktails (lanai only):
11am–5pm
Sunset Dinner Special Daily: 5–6pm
Dinner: 5–9:30pm; Fri-Sat: 5pm–10pm
Happy Hour Daily (lanai only): 2–4pm
Hawaiian fusion cuisine at its finest.

Ruth's Chris Steak House

440-7910
Happy Hour: 4:30–7pm
Dinner: 4:30–10pm
Serving only the best steaks, selected from the top 2% of the country's beef. This New Orleans inspired cuisine features the finest USDA Prime steaks, fresh island seafood, award-winning wine list and a wide variety of appetizers, side dishes and desserts.

Subway

971-3000
7am–11pm
For breakfast, lunch, snack or dinner. Delicious sandwiches, salads & more. Bring the whole family or grab it to go! Fresh is what we do!

Taormina Sicilian Cuisine

926-5050
Lunch, Dinner
Sun-Thu: 11am–10pm
Fri-Sat: 11am–11pm
Fresh seafood, pasta and other Sicilian delights.

Yard House

923-9273
Lunch, Dinner, Happy Hour, Late Night Dining
Sun-Sat: 11am–1am or later
Great food, classic rock and the world's largest selection of draft beer.

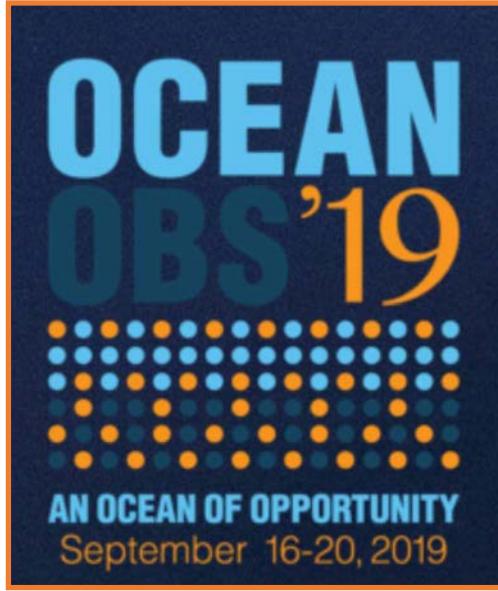


SEPTEMBER HIGHLIGHTS



The Hawaii United Okinawa Association (HUOA) presents the 37th Annual Okinawan Festival “Sharing Uchinanchu Aloha” at the Hawaii Convention Center on **August 31 and Sept 1!** As Hawaii’s largest ethnic festival, the Okinawan Festival promises to be a weekend full of delicious food, great entertainment and lots of fun for people of all ages! Admission to the HUOA Okinawan Festival will be \$2 (cash only). Senior citizens over 65 and children 12 and under will be free.

The Hawai‘i Convention Center is hosting OceanObs’19 from **Sept. 16-20, 2019**, marking the first time that the premier global ocean sciences conference will be held in the U.S. The OceanObs’19 conference is a community-driven conference that brings people from all over the planet together to communicate the decadal progress of ocean observing networks and to chart innovative solutions to society’s growing needs for ocean information in the coming decade.



EVENTS calendar

With estimated attendance

Sept 7	Servco's 100th Anniversary Celebration (2000)
Sept 14-20	Ocean OBS 2019 (1200)
Sept 17	Copernicus Marine Service side-event Ocean Obs'19 (100)
Sept 17	Ocean Observations for the Commonwealth (40)
Sept 18	Atlantic Ocean Research Alliance Coordination And Support Action (AORA-CSA) side event (70)
Sept 20	NPOCE 2019 Scientific Steering Committee Meeting (30)
Sept 21	International Dance Acclaim (150)
Sept 21	Hawai‘i Association of Independent Schools Education Fair (1000)
Sept 21-25	Annual Native Hawaiian Convention (1000)
Sept 26	TechForce Hawai‘i 2019 (300)



Sept 7 | Hawai‘i Convention Center
Servco's 100th Anniversary Celebration