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Luxury Row at 2100 Kalakaua Avenue celebrates 5th anniversary

Luxury Row at 2100 Kalakaua Avenue celebrated its 5th anniversary with two big events! “Whiskey and cigars under the stars” took place on Thursday, December 5th. More than 200 guests attend a private reception under luxurious tents with living room decor to sample The Macallan’s finest single malt scotch, premium cigars and Hors D’oeuvres by The Halekulani. A rear screen video projection system with Jazz keyboardist dazzled guests with footage of each tenants spring 2008 fashion shows.

The following night, Friday, December 6th, Luxury Row at 2100 Kalakaua Avenue held a block party and renaming ceremony. More than 500 guests attended the party that included an evening

of festivities with the entire street fronting the property closed for the celebration.

Event furnishings included a series of 40’ clear top tents for guest comfort. Plush black carpeting with velvet ropes covered entire street area with high top tables skinned in black & white spandex with black topper for contrast. A large 30’ high x 20’ wide video projection truss screen, including rear screen projector, drapery and DJ, kept the energy electric throughout the celebration and awed guests as it played footage of each boutique’s spring summer 2008 collections. The finest wine and cocktails with tray-passed Hors D’oeuvres by Nobu treated guests to stylish and indulgent splendors.

Guests enjoyed viewing a display of Lamborghini’s, Ferrari’s, Maserati’s and luxury fashion models on platform risers as they approached an 8’ x 8’ Luxury Row at 2100 Kalakaua Avenue butterfly logo wall to have their photos taken along side VIPs and beautiful fashion models on the black carpet.

The evening’s festivities culminated with a traditional Hawaiian renaming ceremony during which time Mr. Robert Siegel, CEO of Metropole Realty Advisors and Owner of 2100 Kalakaua Avenue, announced the new name of the property as “Luxury Row at 2100 Kalakaua Avenue” before a crowd of VIP guests. Very special guest speakers included the Honorable Mayor Mufi Hannemann of the City & County of Honolulu and Rick Egged of the Waikiki Improvement Association (WIA).



Mayor Mufi Hannemann and Kahu Kaleo Patterson perform the blessing of Luxury Row at 2100 Kalakaua Avenue.

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Mr. Robert Siegel, CEO Metropole Realty Advisors along with Rick Egged, President, Waikiki Improvement Association presents donation check to Ms. Joan Naguwa, Waikiki Community Center on behalf of Luxury Row at 2100 Kalakaua Avenue.

natural environment to create a magnificent streetscape.

Luxury Row at 2100 Kalakaua Avenue meandering walkway creates a fundamentally different shopping experience than can be found anywhere else in Hawaii. As a tribute to Hawaii's natural evolution, unique stones are the primary facade and interior materials of each store. Beautiful palm trees and glowing tiki torches line the stone walkways, and the tranquil sound of water flowing from the oversized reflecting pool, create a natural environment isolated from Waikiki's busy streets.

Completing this idyllic scene is a breathtaking ocean views from the boutique's third floors. Luxury row is an oasis that pays homage to Hawaii's breathtaking natural environments. The result is a shopping experience that combines Hawaii's natural environment with the most sophisticated international brands in the world in one location, all at Luxury Row at 2100 Kalakaua Avenue.

As a special thank you from the ownership of the property, Mr. Robert Siegel, CEO of Metropole Realty Advisors and Owner of Luxury Row at 2100 Kalakaua Avenue, made a very special donation to the Waikiki Community Center, on behalf of the ownership and all of the tenants, as part of the ongoing effort to bring new business and improvements to the Waikiki community as a whole.

2100 Kalakaua Avenue, known to fashion insiders as "Luxury Row", captures the essence of Hawaii in its unique design. Both the collection of exclusive international boutiques and the Island's natural splendor inspired the architectural design. The result is an unparalleled experience of luxury in which a unique layout of individually-designed three story boutiques rise organically out of the



Robert Siegel, CEO Metropole Realty Advisors, with WIA member Masako Nashimoto Luttrell.

Island Soap & Candle Works is now open at Royal Hawaiian Shopping Center

Royal Hawaiian Shopping Center, along Kalakaua Avenue in Waikiki, invites visitors to its new old fashioned plantation store, Island Soap & Candle Works. Located on the ground level of Building B, between Antepima PlastiQ and Na Pua 'O Hawai'i, the 465 sq. ft. store offers a variety of handcrafted bath and beauty products including soaps, candles, lotions, shampoos, aromatic oils and much more. All Island Soap & Candle Works products are made in Hawaii.

"We're very excited to be at the hub of excitement in Waikiki," said Richard Emery, owner of Island Soap & Candle Works. "Our formulas include only the finest natural ingredients. Our soap is made and cured through classic techniques making it more beneficial to the skin. You can even visit the store and watch soap and candles being handmade by our craftsmen."

Island Soap & Candle Works was established on Kauai in 1984 re-creating the ancient art of soap making, and now manufactures a full line of natural Hawaiian Island botanical products, beeswax candles and other gift items. Its products feature tropical Hawaiian fragrances found in Hawaii.

"Island Soap & Candle Works' handcrafted products bring the essence of Hawaii to our Center," said Marleen Akau, general manager of Royal Hawaiian Shopping Center. "Visitors who are shopping in Hawaii are looking for items that can only be found here. These high-quality products will be very popular with our customers."

Coconut soaps range from \$3 to \$6 and are available in a variety of choices such as Pineapple, Plumeria, Mango, Coconut, Pikake, and Mocha Java. Each soap bar is hand-poured and naturally cured for 21 days before being carefully packaged. Large coconut bowl candles sell for \$23 and are crafted with long-burning beeswax and poured into beautiful, sanded half coconut shells, which can burn up to 55 hours. Lotions and lip balms are also available for between \$2.50 and \$10.

Island Soap & Candle Works is open daily from 10 a.m. to 10 p.m. For more information on its products, you can call the store at (808) 922-7887 or visit the web site at www.honolulusoap.com.



Hyatt Regency Waikiki offers holiday day menus at Ciao Mein, The Colony and Musashi

The holidays are here and Hyatt Regency Waikiki Resort & Spa's award-winning food and beverage outlets are offering a variety of seasonal kama'aina menus.

Ciao Mein, Hyatt's award-winning Italian and Chinese restaurant, is offering a Holiday Dinner Menu throughout the month of December. This dazzling six-course menu starts off with a salt & pepper soft-shell crab, calamari and jumbo shrimp rolls appetizer, and a choice of scallop soup with fresh enoki mushrooms or smoked-tea shrimp salad. Next up are the entrees, featuring a Chinese-style steamed fresh snapper with ginger & green onions, a sizzling New York steak with Chef Ching's black pepper fusion sauce, and spicy ginger garlic shrimp on angel hair pasta. Finishing off this incredible meal is Ciao Mein's signature tiramisu dessert and a choice of Starbucks' coffee or Tazo teas. This delectable meal is \$55.00 per person with minimum of 2 people.



The Colony, Hyatt's award-winning steak and seafood restaurant, is offering a Holiday "Trio" Menu throughout the month of December. Each course in this creative three-course meal is comprised of a sampling of each of the menu favorites at The Colony. The menu begins with a delicious ahi trio sampler with poke, sashimi and seared ahi. The main course is a lobster lover's delight with a trio of lobster tails – cold water, Caribbean and Atlantic. These courses come paired with a flight – a chardonnay, merlot and cabernet sauvignon – of Hyatt's signature house wines. The menu finishes up with a trio of crème brûlées for dessert. This delectable menu is \$75 per person, with a minimum of 2 people.

Musashi, Hyatt's traditional Japanese restaurant, will be offering three different Holiday Kama'aina Menus throughout the month of December. At the teppanyaki grill, Musashi offers a three-course menu

starting with a sake-marinated chicken salad, followed by combination entrée with steak, prawn, scallops and shrimp with assorted vegetables, miso soup, pickled vegetables, rice and hot tea. The menu concludes with a kiwi and strawberry Bavarian tart. This delectable menu is available for \$35 per person.

Musashi's "Family Style" dinner is a feast for families and parties, starting with a sake-marinated chicken salad, and a choice of combination sushi or California maki and nigiri sushi. Next, the entrees include sashimi, shrimp and vegetable tempura, prime New York teriyaki steak, and an entree choice of chicken misoyaki (2007 Flavors of Honolulu award-winning entrée) or a hibachi entrée of scallops, chicken and vegetables prepared at your table. The meal also includes miso soup, namasu, pickled vegetables, rice and hot tea, and finishes with a kiwi and strawberry Bavarian tart. This menu is available for \$38 per person, for groups of six or more. 48-hours advance notice is required.

Musashi's "Complete Dinner" offers some of the restaurant's finest choices, starting with a selection of one of the following appetizers: maguro nigiri sushi, California maki sushi, vegetarian maki sushi or tako sunomono. This is followed by a sake-marinated chicken salad, and a combination entrée featuring Alaskan king crab legs and a choice of one of the following: prime New York steak, teriyaki chicken or shrimp, vegetable tempura, butterfly misoyaki, or assorted sashimi. An additional entrée selection may be added for \$12.00. The meal also includes miso soup, pickled vegetables, rice, and hot tea, and finishes with a kiwi and strawberry Bavarian tart. This menu is available for \$35 per person.

Self and valet parking is free at the Hyatt Regency Waikiki Resort & Spa with a restaurant validation. Please call 808-923-1234 for reservations or inquiries.



Hawai'i's history comes to life at authentic fire pit storytelling with Lopaka Kapanui

Ghosts and spirits of Hawaii's historic past come to life at The Royal Hawaiian! Lopaka Kapanui, one of Hawaii's foremost storytellers, hosts a very unique weekly storytelling session on the Coconut Grove Lawn entitled "Hawaiian Legends and Storytelling with Lopaka." Every fourth Tuesday of the month, from 6:00 to 7:00 p.m., tales of Pele, the volcano goddess, rascal menehune, and restless night marchers send chills throughout the crowd. Set around a crackling fire pit, listeners are captivated by Lopaka as he shares with them the legends and myths of ancient Hawaii.

Lopaka's late friend and mentor was Glen Grant, well-known and respected in the Hawaiian community, but known especially for his love of the supernatural and the afterlife. Glen and Lopaka led the popular "chicken skin" ghost-tours around the

island — perpetuating the Hawaiian culture, history, and language through their spine-tingling tales.

Lopaka's genuine love for Hawaiian culture and history finally inspired him to start GSI Hawaii (Ghost Scene Investigations). His latest collection of scary stories entitled "Haunted Hawaiian Nights," was released in October 2007.

Following the captivating storytelling session, guests cap off their night by eating s'mores around the fire pit. Participation is free for hotel guests and \$20 for the general public. Please call (808) 931-7595 for reservations or visit <http://www.royal-hawaiian.com>.



THE ROYAL HAWAIIAN
Waikiki

Celebrate the holidays "Nobu style" at Nobu Waikiki

Chef Nobu Matsuhisa celebrates the Holiday Season with three key ingredients: family, friends and Nobu-style cuisine, all enriched with "kokoro" (heart). This Holiday Season, Nobu Waikiki, located in the lobby of the Waikiki Parc Hotel, offers a week of festive celebrations with the celebrated Chef himself, Nobu.

Chef Nobu is scheduled to celebrate the week of Christmas in the heart of Waikiki and in his favorite kitchen – Nobu Waikiki. Don't miss this extraordinary opportunity to celebrate the holidays with Nobu and watch him and his team create culinary magic, December 21 – 24, 2007.

Looking for the perfect holiday gift? Nobu dining gift cards, specialty Nobu dressings and cookbooks are available at Nobu Waikiki. Nobu gift cards are honored at all Nobu restaurants in the U.S. On December 23, 2007 between 4:00 p.m. and 5:00 p.m. Chef Nobu will be available at the restaurant to personalize your gift for a loved one.

What better place to ring in 2008 than at Hawaii's hottest new restaurant, Nobu Waikiki. Enjoy an



exclusive Omakase menu available for \$200 per person. Festive specialty offerings will also be showcased at "The Lounge at Nobu." Reservations are required for the main dining room (808) 237-6999. ***Nobu's omakase menu is available upon request.

Nobu Waikiki observes Christmas Day and will resume restaurant service on December 26, 2007.

In developing the distinctive menu for Nobu Waikiki, Chef Matsuhisa has drawn on the "heart" of Hawaiian culture, highlighting indigenous local ingredients and delicacies that celebrate the bounty of the sea.

Beachwear is prohibited while dining at Nobu Waikiki. Complimentary valet service is available at Waikiki Parc Hotel's Helumoa Porte-cochere. Reservations strongly recommended and available at (808) 237-6999.



Hotel Renew announces a special preview rate

Hotel Renew is celebrating its recent Aqua Elite positioning and first holiday season by offering a special preview rate starting at \$149 per night during the months of December and January.

“This exceptional special represents a 50% savings to travelers booking accommodations at Waikiki’s newest luxury, designer boutique hotel,” said Elizabeth Churchill, VP of Sales and Marketing for Aqua Hotels & Resorts. “Although renovation is currently taking place in the common areas of the hotel, all guest rooms have been completed and the remaining work will be done by February when rates for these rooms will start at \$300 per night.”

Designed for the savvy traveler, the 72 guest rooms at Hotel Renew go far beyond typical design with every detail thoughtfully hand-selected by acclaimed designer Jiun Ho. Spacious and inviting, rooms have the latest in business and entertainment technology including complimentary WiFi and high-speed internet, 80” projection televisions and 32” flat screen high definition TVs with complimentary wireless headsets for independent viewing.

Hotel Renew offers the utmost in personalized service with zero attitude and is currently rated #1 on TripAdvisor.

For more information, please visit the hotel website at www.hotelrenew.com or www.aquaresorts.com. For reservations, please see your preferred travel agent or call Aqua toll free at 1-866-406-2782.



Sunset on the Beach

**Tesoro and the Sheraton Hawai'i Bowl
present three nights:**

December 15 — National Treasure 1

December 16 — Santa Claus 3

December 18 — Gridiron Gang



Waikīkī Hula Show at the Kūhiō Beach Hula Mound

Authentic Hawaiian music and hula shows are **performed nightly except Mondays**, 6:30PM – 7:30PM, by Hawaii's finest hula hālau (troupes) and Hawaiian performers at the Kuhio Beach Hula Mound, near Duke Kahanamoku statue, beachside Uluniu & Kalakaua Ave. in Waikiki.

These are outdoor performances with seating on the grass or on beach chairs or beach mats. Cameras are welcome.

Presented by the City's Office of Economic Development (843-8002) and the Hawaii Tourism Authority. FREE. Schedule subject to change without notice.

For the months of December:

Tuesdays and Thursdays: Joan "Aunty Pudgie" Young and Puamelia

Wednesdays: Ainsley Halemanu and Hula Hālau Ka Liko Ka Palai

Keali'ika'apunihonua Ke'ena A'o Hula

Friday, December 14: Kale Pawai and Halau Na Pua Mai Ka Lani

Saturday, December 15: Lilinoe Lindsey and Ka Pa Nani O Lilinoe

Sunday, December 16: Leimomi Ho and Keali'ika'apunihonua Ke'ena A'o Hula



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If you would like to share news with other members of WIA, please send your info to mail@waikikiimprovement.com or fax to 923-2622.

Check out our website at:

www.waikikiimprovement.com