



Waikiki Wiki Wiki Wire

Waikiki Sign Regulations Approved!

Mayor Mufi Hannemann today announced his signature of Bill 70 (2008), an important signage regulation measure supported by Waikiki businesses, the Outdoor Circle, and many others.

“This measure is important to our economy and the health of Waikiki businesses because it will provide greater flexibility in the placement and design of signs that guide visitors and other customers,” Mayor Hannemann said. “The measure will also assure the preservation and improvement of Waikiki’s aesthetic qualities.”

For example, the measure will provide greater opportunity to second-floor businesses, which have been very restricted in the ways they identify themselves and their goods and services.

Bill 70 amends the Land Use Ordinance by:

- Clarifying provisions for the Sign Master Plan (zoning adjustment) option;
- Amending certain definitions and general sign standards (“building frontage,” “directional signs,” and “wall signs”), and adding a definition and general sign standards for “small signs”; and
- Increasing the ratio for business sign areas in the Waikiki Special District (WSD), as well as the maximum size of building identification signs in the WSD.

These amendments were prepared and initiated by the Waikiki Improvement Association (WIA), and were supported by the Waikiki Neighborhood Board No. 9, The Outdoor Circle, sign makers and designers, and numerous Waikiki area businesses.



L-R David Carey, Rick Egged, David Tanouye, Bob Findley and Eric Masutomi watch as Mayor Hannemann signs the bill

Continued

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... and MORE

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Mayor Hannemann especially thanked City Council Zoning Committee Chairman Rod Tam and council members; Planning Commission Chairwoman Karin Holma and commissioners; Waikīkī Neighborhood Board Chairman Bob Finley; Waikīkī Improvement Association Chairman Eric Masutomi; and WIA President Rick Egged.

“This bill helps all of Waikīkī businesses by giving them greater flexibility in identifying their locations for potential customers, while maintaining a clean, Hawaiian sense of place,” Egged said. “The support of the mayor and his Department of Planning and Permitting was crucial to this proposal becoming law.”

The Honolulu Planning Commission voted unanimously in support of this proposal on Dec. 10, 2008. The Honolulu City Council unanimously approved Bill 70 on March 18, 2009.

Special Kama‘āina Room Rates a Bargain at Pacific Beach Hotel

Low Rates, Free Parking and Great Location Bring Residents Back to Waikīkī

The Pacific Beach Hotel welcomes Hawai‘i residents to rediscover the magic of Waikīkī with two great offers through June 30, 2009. Besides affordable prices, it offers award-winning restaurants, a newly renovated 24 Hour Fitness SUPERCLUB®, and the state’s largest indoor oceanarium.

The first offer is the \$129 Kama‘aina Room, Parking & Dining Package. It includes accommodation for up to four people, a two-for-one buffet breakfast at Neptune’s Garden or dinner buffet at Oceanarium and free parking. This all-in-one package is an excellent choice for couples seeking a romantic getaway or families looking for a great value during their vacation experience.

The second offer is the \$109 Kama‘aina Room Special. It includes accommodations for up to four people and is the perfect price for a night on the town, attending a special event, or just relaxing with family and friends.

Low airfares are now enabling many neighbor island residents to fly to O‘ahu for special events, and the Pacific Beach Hotel boasts the perfect location within walking distance. Several prominent Waikiki events taking place during the hotel’s kama‘aina promotion include: Prince Kuhio Ho‘olaule‘a March 28; The Seventh Annual Spam Jam April 25; Sheryl Crow at the Waikiki Shell April 25; The Brothers Cazimero Concert May 1; Pan-Pacific Festival Matsuri June 5-7; and Na Hoku Hanohano Awards June 9.

“We’d like to help folks from neighbor islands and even around O‘ahu take a break and have some fun at a price they can afford” said John Lopianetzky, general manager of the Pacific Beach Hotel. “And with all the wonderful changes taking place in Waikiki, this is an exciting time to be right in the center of it all,” he added.

Kama‘aina can take advantage of the hotel’s special rates by calling 1-800-367-6060 or on O‘ahu 923-4511. Reservations can also be made online at www.pacificbeachhotel.com.



The Colony presents a Silverado Wine Dinner

Join us as we couple the perfect wine and dinner at the perfect place, The Colony Restaurant at the Hyatt Regency Waikiki Beach Resort & Spa. The Colony and Silverado Vineyards is boasting an exceptional 5-course menu & wine pairing on Friday, April 3, 2009 at 6:30 p.m.

Silverado Vineyards has been producing world-class wines from their state-of-the-art winery for over 20 years. They express richness, elegance and age-worthiness. Silverado wines are unique one-of-a-kind blends of location, philosophy and winemaking style. The Colony Manager Marjorie Kubota said, "Silverado Vineyards is the perfect partner to compliment this unique menu that Chef Jeff Wind has put together for this pairing experience. We invite everyone to join us and experience The Colony. Seating is limited for this special event so we urge everyone to make their reservations."

Silverado Wine Dinner \$79 per person

Sushi Bar Tapas

Nigiri of Beef Tataki

Alaskan Snow Crab Cake with Pickled Cucumbers and
Lobster Sauce

Oyster Shooter with Momiji Oroshi Ponzu and Ikura
2007 Silverado Vineberg Chardonnay

Smoked Duck Salad

Heirloom Tomatoes in Aspic with
Poached Green & White Asparagus and Tobiko Aioli
2006 Silverado Merlot

Lychee Sorbetto with Umeboshi Syrup & Shiso

Filet Mignon & Tiger Prawns

With Braised Baby White Stem Cabbage and Shiitake
Risotto in Black Soy Demi
2005 Silverado Solo Cabernet Sauvignon

Baked Custard & Fruit Marbles

In a warm Azuki Bean Sauce with Candied Ginger
2003 Royal Tokaji "Red Label" Furmint



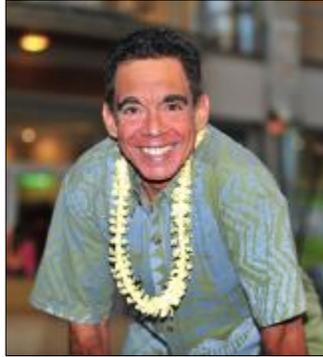
Please call for reservations at 237-6140. Parking is always free when dining at any of the Hyatt Regency Waikiki Beach Resort & Spa's restaurants including The Colony, Ciao Mein, Terrace Grille and Elegant Dive.



Waikiki Beach Walk's March Sunday Showcase line-up

(Free Weekly Sunday Showcase Concerts continues to entertain locals and visitors alike)

Outrigger Enterprises Group's popular Sunday Showcase music series with host Jeff Apaka continues in March. Local residents and visitors who love music are welcome to this free weekly musical program which takes place every Sunday afternoon (weather permitting) from 5 p.m. to 6 p.m. on the Plaza Stage at Waikiki Beach Walk.



Local entertainers continue to please the crowd and this month's talented line-up will be no exception.

March 29 - Halau Hula O Nawahine (Hula/Hawaiian)

Halau Hula O Nawahine began in 1983 and the hula style comes from the late Auntie Bella Richards of Kailua where their hula lineage reaches to the island of Hawai'i.



This halau is located in Kaneohe and Japan under the tutelage of Kumu Hula Marlene Nawahine Haili Kuraoka. The Halau actively continues to generously share in their hula performances at venues across the State of Hawaii, Japan and the mainland.

Valet parking for up to four hours is available for \$6.00 at the Embassy Suites-Waikiki Beach Walk (201 Beachwalk) and the Wyndham Vacation Ownership-Waikiki Beach Walk (227 Lewers Street), with any same-day purchase from any Waikiki Beach Walk merchant.



Ruth's Chris Steak Houses celebrate Easter with Specials, Prime Rib

Ruth's Chris Steak Houses throughout the State of Hawai'i will open early—at 4 p.m.—in celebration of Easter on Sunday, April 12.

Make Ruth's Chris your new family tradition by booking reservations now for the holiday. There will be Easter decorations and treats for children (while supplies last), who also can enjoy the popular Keiki Menu. Last year, Easter was a sell-out at Ruth's Chris, so don't delay in making your holiday plans!

As a special treat, all locations will be serving perfectly-cooked Prime Rib with a one-pound baked potato for only \$39.95.

Also at that price is the complete three-course "Ruth's Classic" menu of signature dishes, including a choice of Steak House Salad, Caesar Salad or Louisiana Seafood Gumbo, followed by a choice of Ruth's Chris signature eight-ounce Petite Filet, Stuffed Chicken Breast, Barbecued Shrimp, or the Chef's Fresh Island Fish selection.

Diners may upgrade their meal to the \$49.95 entrée option to select from the 11-ounce Filet with Grilled Shrimp, Veal Chop with Hot and Sweet Peppers, 16-ounce Ribeye Steak, or Lobster tail with blackening spice, lemon and drizzled butter.

Additionally all "Ruth's Classic" meals provide selection of one personal side dish from the following: mashed potatoes, creamed spinach, sautéed mushrooms, broiled local tomatoes or fresh broccoli. All three-course meals include dessert with a selection that includes ice cream, sorbet or the restaurant's signature bread pudding with whiskey sauce.

"Ruth's Classic" menus will be available from 4-6 p.m. at Waikiki Beach Walk.

For information and reservations, call Ruth's Chris Steak House at Waikiki Beach Walk at 808) 440-7910.



Enjoy an Easter Egg Hunt and Chandon Bubble Brunch like no other at Sheraton Waikiki Resort

On Sunday April 12, we will be bypassing the lawn and heading straight for the pool to hunt Easter eggs underwater at the Sheraton Waikiki Resort. Starting at 9 a.m., children ages 12 and under who are hotel guests or have reservations to the brunch are invited to join us at the Helumoa Playground's expansive new pool area where the Easter bunny will be on hand. Afterwards take the elevator and soar 30 feet above beautiful Waikīkī beach for a special "Champagne Bubble Brunch" at Twist at Hanohano from 11 a.m. to 3 p.m. Chef Daniel Delbrel and his team have prepared a menu with a farm to table concept using the freshest local ingredients.



Included in your Bubble Brunch is one complimentary glass of Chandon champagne or bottomless mimosas. Delectable buffet items will include slow roasted prime rib of beef seasoned with Hawaiian salt, horseradish au jus, kiawe smoked ham and roast herb crusted rack of lamb served with mint sauce. Omelets and eggs made to your liking right from the kitchen. Cold station items will include island sashimi, shoyu wasabi sauce and pickled ginger, tako poke with limu kohu, lemon roasted asparagus, baby bibb lettuce, Caesar salad, shrimp cocktail, country style red-skinned potato salad, sliced Hamakua tomato, and sweet Maui onion and cucumber salad.

Local favorites will include wok seared shrimp & scallop with ginger, lemongrass and black bean kalbi beef fried rice, miso soup, roasted local seasonal vegetables, grilled Portuguese sausage, crispy bacon, scrambled eggs with micro chives and sizzled leeks, Tahitian vanilla poached onaga, kalua pig hash with poached egg and lemon verbena hollandaise.

Finish off your Bubble Brunch with some tantalizing desserts such as old fashioned macadamia nut cream pie, Portuguese sweet bread pudding with vanilla sauce, pecan, pumpkin and apple pies, chocolate cake, coconut haupia, Mauna Kea wild berry tart, coconut and guava cakes, tiramisu, crème caramel, almond float, and pineapple, and seasonal melons.

After your feast why not take advantage of Sheraton Waikiki Resorts "Kama'āina Value in Paradise" special rates? Starting at \$159 for Mountain and \$210 for Ocean Front based on single or double occupancy and taxes, your package includes early check in and late check out at 2 p.m., a 25% discount on food and beverage at RumFire and Twist at Hanohano, and complimentary self parking.

To book your reservation call (800) 782-9488 and use rate code KAMVIP. Subject to availability.



Parade Update

Starting time of the Prince Kūhiō Day Parade starts at 4:00 p.m., from Saratoga and Kalākaua and ends at Kapi'olani Park on Saturday, March 28



Also at Kapi'olani Park will be the Arts and Crafts Fair starting at noon; and the Moonlight Concert at 6:00 p.m. featuring Natalie Ai, noted Hawaiian Recording Artist, Kawika Trask, and Halau Hula Olana.

Hawaiian Diacritical Marks

Waikīkī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (ʻ), 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 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 kālā mai.

Construction Report

Scheduled construction for week beginning March 23, 2009 for the Department of Design & Construction, Civil Division (Construction Management Branch), & Wastewater Division (Construction Management Branch).

Roadwork is normally done between the hours of 8:30 AM & 3:30 PM unless otherwise noted.

*****Motorists should anticipate intermittent lane closures when traversing through the area.**

WAIKIKI

Curb Ramps at Various Locations, FY 2006 - Kūhiō Ave./Kapahulu Ave.:

Construction of new curb ramps, sidewalks and A.C. transition. Installation of pedestrian push buttons. Installation of pavement striping, markings and markers.

(Estimated completion date, September 2009)

Waikīkī Hula Show at the Kūhiō Beach Hula Mound

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

Tues-Thurs-Sat, weather-permitting. 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 Hawai'i Tourism Authority and Waikīkī Improvement Association.

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

Week-nights

Every Tuesday - **Ainsley Halemanu and Hula Halau Ka Liko O Ka Palai**

Every Thursday - **Joan "Aunty Pudgie" Young and Puamelia**

Weekends

Saturday, March 28 - Twyla Mendez and Halau Na Pua A Lei



Waikīkī parade watch (courtesy of the City)

March 28, 2009 Saturday

4:00PM Starts
6:00PM Ends

PRINCE KUHIO COMMEMORATION PARADE sponsored by Association of Hawaiian Civic Clubs.

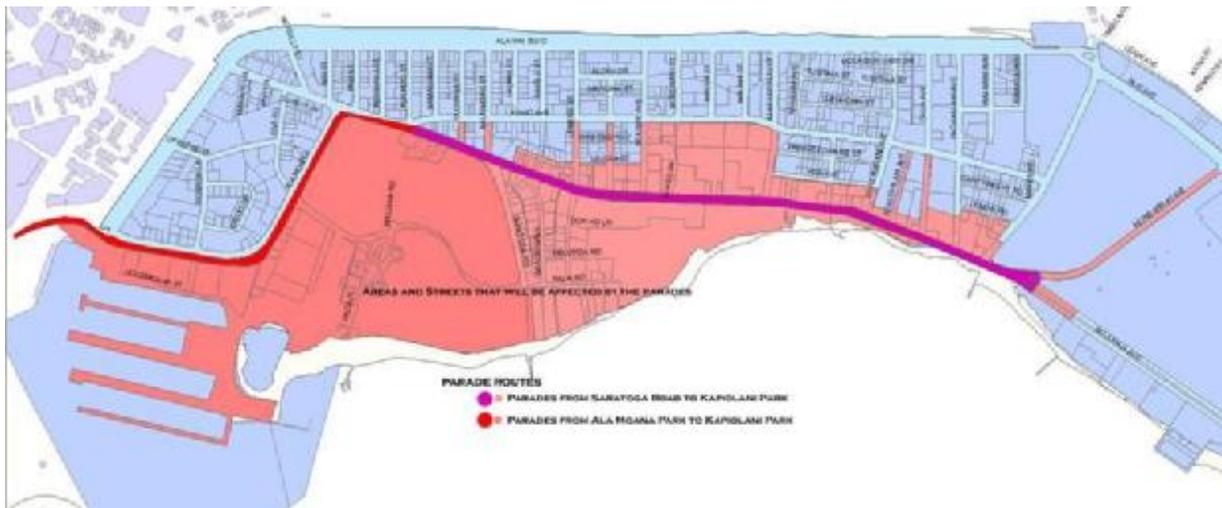
The event is expected to have 800 marchers, 35 vehicles, 2 floats, & 2 bands. It will start at Kalakaua Ave. at Saratoga Rd., kkhhd on Kalakaua Ave., to end at Waikiki Shell parking lot, Queen Kapiolani Park. Contact: Leimomi Khan 372-0630, E-mail: khanm@hi808.net

April 8, 2009 Wednesday

6:30PM Starts
8:30PM End

SALUTE TO YOUTH PARADE-#1 sponsored by Coastline Travel.

The event will have 1,200 marchers, 15 vehicles, 5 floats, 10 bands. It will start at Ft. DeRussy, to Kalakaua Ave., kkhhd on Kalakaua Ave., to Monsarrat Ave to end at Queen Kapiolani Park. Streets will be closing at 6:00pm. Contact: Jay Johnson of Coastline Travel 1-714-621-1040 or Carla Crittenden 1-800-448-2374. E-mail: carla@coastlinetravel.com For more info, visit their website: <http://www.hawaiiinvitational.com/>



The above is based on the most current information available from the event organizers as of the date of this publication. For more information, call the Department of Transportation Services, 808-527-6009.



Waikiki Improvement Association

2255 Kuhio Avenue, Suite 760
Honolulu, HI 96815

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

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



Waikiki Beach Clean-up!

April 25, 2009

(Earth 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.

*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, C&C Lifeguards, Crazy Shirts, 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 Ka'iulani, Superstar Transportation, Waikiki Beach Activities Inc., Waikiki Beach Marriott Resort, Waikiki Trade Center.



Waikiki Improvement Association

2255 Kuhio Avenue, Suite 760
Honolulu, HI 96815

Phone: 808-923-1094

Fax: 808-923-2622

E-mail: mail@waikikiimprovement.com



2006 International Building Code Seminar and 2006 International Residential Code Seminar

Speaker: Gary Nelson
International Code Council



2 Days to Choose From!

Tuesday, April 7, 2009
2006 IBC Fundamentals
Nonstructural Provisions
OR

Wednesday, April 8, 2009
2006 IRC Fundamentals
Building Provisions
Hale Ikena, Fort Shafter

8:15 a.m.

Registration

9:00 a.m.

Program

4:00 p.m.

Program Ends

**Lunch will be
provided**

**Reservations
Required!**

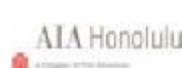
**847-1862 or
fax 847-6575**

bkcorp2@hawaiiantel.net



This meeting
qualifies for
AIA/CES
learning units.

Mahalo to our sponsors!



Two seminars to choose from! Two seminars, one on the 2006 IBC (nonstructural) and one on the 2006 IRC will be presented at the Hale Ikena, Fort Shafter. The seminars are sponsored by the Honolulu Chapter of the Construction Specifications Institute (CSI), Hawaii Coastal Zone Management Program of the State Office of Planning and the Building Division, City and County of Honolulu. The seminars are also supported by the Honolulu Chapter of the American Institute of Architects (AIA) and the Hawaii Chapter—Society of Fire Protection Engineers (SFPE).

Both seminars qualify for **6 AIA HSW** credits and a brief description is included below.

2006 IBC Fundamentals Nonstructural Provisions

This seminar addresses the critical concepts of the 2006 International Building Code regarding nonstructural requirements. The seminar illustrates how to use the code for building planning, design of fire-resistance-rated construction, fire protection systems and means of egress. The seminar discusses issues that are the basis for many designs and plan review decisions.

Objectives: Upon completion, participants will be able to:

- Locate general topic (chapters) in the 2006 IBC.
- Locate specific tables in the 2006 IBC for applicable situations.
- Identify code requirements applicable to real world situations.
- Discuss the intent behind a given code requirement.
- Interpret requirements for a scenario as compliant or noncompliant.

Although not required, it is recommended that you bring a copy of the code book with you.

**Books can be ordered online through the International Code Council:
www.iccsafe.org
Go to "ICC Store"**

2006 International Residential Code Fundamentals Building Provisions

This seminar examines critical concepts of the building and energy provisions located in the 2006 IRC. The seminar provides a basis for the correct use and application of the code. It builds an understanding of the intent of the code through detailing basic tables and categorizations.

Objectives: Upon completion of the seminar, participants will be able to:

- Locate general topics in the 2006 IRC
- Locate applicable tables in the 2006 IRC for specific reasons.
- Apply code requirements to clear-cut cases.
- Explain the intent behind a given code requirement.

This seminar will benefit Residential Inspectors, Architects, Building Officials, Contractors, Engineers and Plan Examiners.



Gary L. Nelson, PE, is currently a Senior Staff Engineer for ICC in the Architectural & Engineering Services' Plan Review Department located in the Chicago District Office.

As a senior staff engineer, he is responsible for conducting building plan reviews of proposed construction, writing and dispensing verbal code interpretations, assisting in the production of training products, and teaching seminars. He has worked for ICC and the former BOCA organization for almost 20 years. Mr. Nelson has a Bachelor of Science degree in Civil Engineering from the South Dakota School of Mines and Technology and is a licensed Professional Engineer in the states of Illinois and Alabama. Prior to joining BOCA, he was a design engineer for over 10 years with Chicago Bridge and Iron Company where he was assigned to various engineering departments responsible for the design and construction of steel fabricated structures to industry-related codes and standards. Gary teaches building code and residential code seminars for ICC.

Please use registration form on the back of this flyer.

Educational material will be limited to the first 100 people for each seminar. We will have to limit the capacity of each seminar to 110 persons.

If you join the Honolulu Chapter CSI when registering for the seminars, the member discount will be provided.

PLEASE USE THE REGISTRATION FORM ON THE BACK OF THIS FLYER





2006 International Building Code Seminar and 2006 International Residential Code Seminar **REGISTRATION FORM**



Educational material will be limited to the first 100 people for each seminar. Each seminar will have a capacity of 110 persons.

If you join the Honolulu Chapter CSI when registering for the seminars, the member discount will be provided.

2 Days to Choose From!

Tuesday, April 7, 2009
2006 IBC Fundamentals
Nonstructural Provisions

OR

Wednesday, April 8, 2009
2006 IRC Fundamentals
Building Provisions
Hale Ikena, Fort Shafter

Tuesday, April 7, 2009 2006 International Building Code Fundamentals Nonstructural Provisions	Will attend	Before March 30	After March 30
CSI Honolulu * AIA Honolulu * State & County Government Employees * Hawaii Chapter of the Society of Fire Protection Engineers		\$95.00	\$110.00
Non-Members & Guests		\$150.00	\$190.00
Wednesday, April 8, 2009 2006 International Residential Code Fundamentals Building Provisions	Will attend	Before March 30	After March 30
CSI Honolulu * AIA Honolulu * State & County Government Employees * Hawaii Chapter of the Society of Fire Protection Engineers		\$95.00	\$110.00
Non-Members & Guests		\$150.00	\$190.00
Total Amount Due	Qty	\$	\$
Checks should be made payable and mailed to: CSI Honolulu * PO Box 38120 * Honolulu, HI 96837 Participants must pay in advance to confirm reservation			

8:15 a.m.
Registration

9:00 a.m.
Program

4:00 p.m.
Program Ends
Lunch will be provided

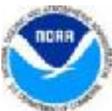
Reservations Required!
847-1862 or
fax 847-6575

bkcorp2@hawaiiantel.net



This meeting qualifies for AIA/CES learning units.

Mahalo to our sponsors!



AIA Honolulu

Fax Reservation Form to Barbie Rosario, 847-6575 (email: bkcorp2@hawaiiantel.net) Early Registration by March 30, 2009...No shows will be billed No refunds for cancellations received after March 31, 2009.		
First Name	Last Name	
Company		
Address	City	Zipcode
City	State	Zipcode
Email	Phone	Fax
AIA Member #	CSI Member #	
State and County Government Attendees—Department Name Required		