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THE OAHU concierge

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#HFWF26

The Hawai'i Food & Wine Festival – and Summit – is Back!



The Hawaii Food & Wine Festival returns to O'ahu November 5 to 8. Photos courtesy HFWF.

Four days of celebrated chefs, exceptional wines, unforgettable flavors, and island hospitality

There is something magical about discovering a destination through its food. It might be the first bite of a beautifully prepared dish featuring ingredients grown in Hawai'i's rich volcanic soil, a perfectly paired glass of wine shared with friends, or a conversation with a chef who has spent a lifetime perfecting the art of bringing people together around the table. At the Hawai'i Food & Wine Festival, these moments are all part of the experience.

From November 5 to 8, the Hawai'i Food & Wine Festival returns to O'ahu, inviting residents and visitors to celebrate the flavors, creativity, and people that make Hawai'i such a remarkable culinary destination. Over four days, a lineup of signature events will bring together award-winning chefs, winemakers, hospitality experts, and food enthusiasts for an engaging mix of tastings, culinary gatherings, educational programs, and cultural experiences.

From fine wine and Hawaiian agricultural traditions to contemporary international cuisine, the festival offers a range of experiences for a variety of tastes and budgets. Beyond its big-name chefs and delectable menu items, the festival's primary mission is to support Hawa'i's local food producers, foster emerging culinary talent, and strengthen the connection between the islands' food culture and the land that sustains it.

Founded in 2011 by Hawai'i chefs Alan Wong and Roy Yamaguchi, along with his wife Denise, the Hawai' Food & Wine Festival was created to showcase the islands as a world-class culinary destination andHhighlight the abundance of ingredients produced here at home.

The idea reflects an important part of Hawai'i's culinary identity. The islands' kitchens have long been shaped by a meeting of cultures, traditions, and flavors, from Native Hawaiian foodways to the culinary influences brought by generations of immigrants. Today, that rich heritage continues to inspire chefs who combine local ingredients with techniques and ideas from around the globe.

The festival provides a stage for that creativity, giving guests opportunities to experience the work of established culinary leaders while discovering the people and products behind the dishes.

Local agriculture remains a core aspect

Continued on page 4.

Nā Lehua

MARKETPLACE & FESTIVAL

A celebration of Hawai'i makers, culture and community

Tis the season for craft fairs featuring local products, and a new one has entered the fray. Introducing Nā Lehua Marketplace & Festival. Taking place November 6 to 8, the festival is produced by the Hawai'i Convention Center. Enjoy a full lineup of shopping, crafts, food, live entertainment, nightly fashion shows, and experiences showcasing Hawai'i's local businesses, artisans, and unique island-inspired products.

Discover hundreds of local vendors offering unique gifts, handcrafted goods, island-inspired products, and delicious food, along with live entertainment, family-friendly activities, and festive experiences throughout the weekend.

The one and only Lance Rae will be emceeing the event and a fashion show each evening at 7 p.m. Bruno Mars's nephews, Nyjah Music & Zyah Rhythm, who made headlines with their recent 'America's Got Talent' run, will be among the exciting lineup of live entertainment, performing from 12:30 to 1:30 p.m. on Sunday. Other artists include names like Izik, Dillon Pakele, and Connor Johnson.

Admission is $6. Hours are 5 to 9 p.m. on Friday, noon to 9 p.m. on Saturday, and noon to 6 p.m. on Sunday. Get in 2 hours before General Admission begins for $25 and be among the first to shop the marketplace. A portion of the proceeds will benefit Make-A-Wish Hawaii. nalehuamarketplace.com

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Publisher's Letter



It's Food & Wine Time!

Aaaah, one of my favorite times of the year, Hawaii Food & Wine time, is upon us. If you have the resources to get involved, do. They are also bringing back the 2nd installment of the FEAST Summit, a conversation among industry members about the industry on a variety of subjects. One such subject is a breakout session on "Food as a Destination's Most Powerful Travel Story." That's pretty on point these days. Not only is the Hawaii Food & Wine Festival doing its best to showcase Hawai'i in the best culinary light and talk about how we can use food to showcase everything about a destination, from the people to the culture to the history and traditions, but a meal can define your entire journey.

This statement has teeth, and I just experienced it myself. I recently returned from a fabulous trip, and at one of our destinations we went out of our way to try a seasonal sharing menu that showcased the best ingredients the area had to offer, and it was incredible. We were gone for several weeks. We visited stunning locations and did amazing activities, and the one thing we simply cannot stop talking about is the phenomenal dining experience we had. It was quite literally one of the best dining experiences I have ever had – from the service to the conversations to the indigenous food, its presentation, and, of course, the pairings. It was extraordinary, and while some memories from this journey will fade, the taste, textures, and explosion of flavor, along with the highly detailed descriptions of every item used in each dish's preparation and the history they shared, will last forever. We didn't plan our trip around the meal, but that meal has since become the highlight. Food has power, and those who can harness it will go far. The conversations happening at the Summit will help restaurateurs and farmers here go far.

Hawai'i has a big story to tell about its food and where it comes from. There is no reason why we can't put that same story on ourselves day after day, and I, for one, appreciate the recognition HFWF has gotten for us over the years.

yada Yada



Jeff Wagoner

Congratulations to **Jeff Wagoner**, President and CEO of *Outrigger Hospitality Group*, on being named Hawaii Business Magazine's 2026 CEO of the Year. With more than three decades of hospitality leadership, Jeff has been with Outrigger since 2018, guiding the company's expansion and overseeing its global portfolio of beach resorts, hotels, vacation condos, and retail operations. • *Outrigger Hospitality Group* has also announced the appointment of **Brian Regula** as CFO. He brings over 20 years of senior finance leadership with him. Most recently, he oversaw more than 130 hotels and optimizing portfolio balance sheets as Senior VP of Finance Operations for Pyramid Global Hospitality. He previously served as VP of Finance at Turtle Bay Resort and Director of Finance at The Ritz-Carlton, Kapalua. • *Bishop Museum* has named Kirk Hubbard III as its new Chief Operating Officer after an extensive search. Hubbard spent much of his career with Reyn Spooner, where he served in a variety of executive roles including Chief Operating Officer, Chief Executive Officer, and President. He will work closely with the Museum's Executive Team to provide leadership and strategic oversight.



Kirk Hubbard III

GET YOUR KIMCHI ON!

Kimchi is far more than a side dish. Traditionally made by fermenting vegetables such as napa cabbage with seasonings like chili, garlic, ginger, and fish sauce, it is a cornerstone of Korean cuisine and an important part of family traditions. Kimchi's popularity in Hawai'i has a deeper story than simply being a favorite Korean side dish. It is woven into the history of the islands' Korean community and, over generations, has become part of Hawai'i's broader local food culture. It even has its own day, as part of the islands' Korean-American history. Hawai'i first officially celebrated Kimchi Day in 2023 through House Concurrent Resolution 33. The following year, Gov. Josh Green signed House Bill 1950, establishing Kimchi Day as an official annual observance in Hawai'i. And like any other beloved island food, it even has its own festival! If you're a fan of kimchi, you don't want to miss the 4th annual Kimchi Day Festival

Head down to Makiki District Park on November 22 from 10 a.m. to 7 p.m.to celebrate this fermented food, and feel free to take some home with you. The festival's central Kimchi Tent will feature thousands of pounds of fresh, authentic kimchi, prepared by local Korean culinary masters, offering multiple varieties to choose from. Arrive early, as specialty varieties routinely sell out.

Want to learn how to make your own? Join a hands-on kimchi-making class and learn the art of traditional fermentation in an interactive, 45-minute workshop. You'll take home a jar at the end. Pre-registration is required.

Already make your own kimchi? Island home cooks can submit their own family recipes to compete for top honors.

Get your hands dirty? A festival favorite is returning for its second year. Join the Won Bok Toss Tournament, where two-person teams test their catching and tossing skills with traditional Korean harvesting baskets over escalating distances for prizes and bragging rights. Preliminaries start at 11 a.m.; finals take the main stage at 12:35 p.m.

All that competition can make a person hungry, so foodies are invited to join the Kimchi Pancake Eating Contest: See who can finish two pounds of savory Korean kimchi pancakes the fastest at 1:40 p.m.

For those who just want to enjoy the festival, multicultural performances will run throughout the day, including traditional Korean fan and drum dances, Taekwondo demonstrations, Halau Hula performances honoring Hawaii-Korea ties, and high-energy K-Pop vocal and dance battles competing for cash prizes and awards. A local food and craft marketplace will also be open, featuring a wide selection of food vendors serving Korean BBQ, kalbi, mandoo, Korean fried chicken, kimchi pancakes, street-food skewers, and sweet treats, alongside craft artisans and community resource booths.

Admission to the event is free, head to kimchifestivalhi.com for more info.

Newsflash

NANEA KŌ MAKA HULA FESTIVAL & TRIBUTE AT WBW

The late kumu hula Darrell Lupenui was considered the finest "male hula" master teacher of his time, from the 1970s through the 80s. One of Darrell Lupenui's favorite and most memorable songs is "Nanea Kō Maka," which translates to "Pleasing to the Eyes," is dedicated in his memory. On November 8, this hula festival will take the place of Mele Hali'a and feature 5 of his hula schools. 4:30 to 7 p.m. Plaza Lawn. waikikibeachwalk.com.

HONOLULU RESTAURANT WEEK IS NOVEMBER 7 TO 15

HONOLULU Restaurant Week 2026, presented by HONOLULU Magazine, returns November 7–15, bringing together restaurants across O'ahu to celebrate Hawai'i's diverse dining scene. The nine-day event invites residents and visitors to discover new restaurants. Participating restaurants may offer prix fixe menus and pau hana specials, giving diners the opportunity to experience some of Honolulu's dining destinations at special prices. See all of the restaurants and menus at hnlrestaurantweek.com.

LEALEA TROLLEY LAUNCHES NEW ROUTES AND PASSES

HIS Hawaii launches two new routes for its LeaLea Trolley on November 1, becoming the first island-wide circulator bus service in Hawaii to provide direct access to the Manoa area and the University of Hawaii, while also ensuring transportation to the popular farmers' markets. This expansion brings the network to a total of 11 lines and 58 stops. They have also launched the LeaLea Discovery Pass, a comprehensive island-wide pass covering Hawaii's premier cultural, historic, natural, and art facilities, including the Bishop Museum, Honolulu Museum of Art, Honolulu Zoo, Waikiki Aquarium, and Sea Life Park Hawaii. for $120. his-hawaii.com/en.

HAWAII NAUTICAL COMPLETES ITS MARINA MOVE

Hawaii Nautical has been busy shuffling its Oahu locations around a bit. They recently moved their Kewalo boat to Ko Olina and sold their Waianae boat, so its O'ahu operation now consists of the Spirit of Aloha 2 off Port Hilton, which offers five trips a day, and Honu Lani out of Ko Olina Marina, which offers five to six charters daily. For the latest charter updates, visit hawaiinautical.com.

NEW BOUTIQUE OPENS AT COLLECTIONS OF WAIKĪKĪ

OceanCandy Creations, an O'ahu-based jewelry and lifestyle brand has opened at the Sheraton Waikīkī. The brand began as a handmade jewelry business and quickly grew, cultivating a loyal local following. The brand has since expanded into a full lifestyle collection featuring locally inspired jewelry, exclusive apparel, charm bar experiences, and personalized pieces. Open daily from 9 a.m. to 9. oceancandycreationsllc.com.

NEW GLASS BOTTOM BOAT WILL ILLUMINATE WAIKIKI

Hawaii's newest attraction, Illuminate Waikiki, has introduced its brand-new, custom 50-ft. glass-bottom boat, built for comfort and safety and offering guests unforgettable views above and below the surface. Guests can choose from a Morning Coffee Cruise, a Turtle Reef Snorkel, or a Glass Bottom Boat Fireworks & After Dark Cruise. The boat features a custom 20,000-lumen lighting system that illuminates the ocean below for a dramatic after-dark perspective. See more at illuminatewaikiki.com.

WORLD WIDE WALLS OPENS EXHIBIT AT BISHOP MUSEUM

World Wide Walls opens 'Under/Ground', an exhibition exploring fine and street art. The venue becomes a subway station, complete with an enterable, life-sized train inspired by New York City subway cars covered in graffiti during the '60s and '70s. The immersive installation evokes the era and social conditions behind modern graffiti and hip-hop, featuring new murals, original artworks, sculptures, & more. bishopmuseum.org.

STOP BY TIKI'S INDUSTRY CRAFT FAIR ON NOVEMBER 7

In this economy, everyone has a side hustle these days, and Tiki's Grill & Bar is not only embracing it, but supporting it! Stop by the Twin Fin Pool Deck "Pop-Up" Gallery on November 7 for their Hospitality Side Hustle Industry Craft Fair, featuring the talent and entrepreneurial spirit of the Tiki's 'ohana and other local industry staff with their own creative side hustles. Browse unique handcrafted goods, support local artisans, and enjoy fun Waikiki vibes while grabbing some great early holiday gifts. 11 a.m. to 2 p.m.





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of the experience. Hawai'i's farmers, ranchers, and fishermen operate across diverse environments, from fertile farmland to coastal waters, providing ingredients that showcase the islands' diversity. By inspiring participating chefs to use locally grown, raised, or caught ingredients, the festival promotes a broader narrative about food origins and emphasizes the importance of supporting local producers.

The festival opens Thursday, November 5, with the **2nd annual FEAST Summit** at the Sheraton Waikiki Beach Resort. FEAST is Hawaii's Business, Hospitality & Leadership Summit, presented as part of the Hawaii Food & Wine Festival. The Summit explores the ideas and forces shaping Hawaii's future and brings together local leaders, entrepreneurs, innovators, experts, and emerging voices across business, hospitality, tourism, real estate, finance, culinary, technology, agriculture, media, government, and community for an all-hands-on-deck day.

Food has always had the power to bring people together, but at this year's FEAST Summit, it also sparks larger conversations about the forces shaping our societies, exploring how food builds bridges across cultures, communities, and countries, fostering identity, preserving history, and creating understanding.

Food is an essential part of the visitor experience in Hawai'i, but creating a thriving culinary destination requires more than talented chefs and beautiful restaurants. It also depends on strong agricultural partnerships, thoughtful business practices, sustainability, and new ideas that help the industry evolve.

The summit brings these topics into the conversation, giving industry professionals and interested participants a chance to explore the connections between food, travel, agriculture, and hospitality. Featured programming includes a session with food and travel television personality Adam Richman, who examines how cuisine helps tell the story of a destination. Guest speakers in various seminars include Kuhio Lewis, Thomas Foti, Michelle Karr-Ueoka, Shep Gordon, Tyler Florence, Brian Malarkey, Jeff Wagoner, and more.

For those interested in the business and creative thinking behind Hawai'i's food scene, the summit offers a different perspective on the industry, looking beyond the finished dish to the people and decisions that bring a culinary experience to life. It also presents an ideal opportunity to network for those in the industry. The conference runs from 8:30 a.m. to 4:15 p.m., and a handful of tickets were still available at press time. Tickets are $250.

On Friday, November 6, the festival kicks off its signature events by stepping into the loi for a chance to reconnect with the land with **Culture in AgriCULTURE at Kākoʻo ʻŌiwi in Heʻeia**, scheduled from 9 a.m. to 1 p.m.

This unique experience is grounded in the idea that agriculture and culture are interconnected and encourages you to engage directly with the traditions that have sustained communities for generations. Set in an area with deep ties to Hawaiian agriculture and traditional food production, Kāko'o 'Ōiwi offers a meaningful setting to explore the relationship between culture, community, and the 'āina. The organization's work in restoring and caring for wetland agricultural lands, including lo'i kalo, reflects the importance of maintaining traditional food systems while strengthening local food production.

For visitors, this is an opportunity to consider another side of Hawai'i's culinary identity. Before ingredients arrive in restaurant kitchens, they begin with the land, the water, and the people who care for them. Traditional Hawaiian food practices also carry knowledge about resource management, community responsibility, and the relationship between people and the natural environment.

Start with a hands-on experience in the loi to learn about kalo cultivation and the cultural importance of the ahupua'a system, a traditional Hawaiian land management system). Guided by stewards of the land, you'll explore how ancestral knowledge influences Hawaii's current food systems.

Then, join a family-style lunch prepared by renowned Indigenous chefs from around the world, including Pyet De Spain, whom we interviewed last month. Don Baldosano from Linamnam in Manila, Alex Peng from AKAME Taiwan, Sherry Pocknett from Sly Fox Den, specializing in Native American indigenous food and New England cooking in Massachusetts, and local chef Kealoha Domingo. Together, they will share the flavors and stories of their cultural foodways, emphasizing the link between culture, identity, and the foods we grow and eat. The event concludes with a panel discussion, where chefs and

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Bali Oceanfront

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Dinner
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Rainbow Tower

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Breakfast buffet
Daily 6:30 am–10:30 am



Tapa Bar

- Pizza and smash burgers
- Crave-worthy favorites and tropical cocktails
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- Large TVs for game viewing

Tapa Tower

Monday–Friday
11 am–11 pm

Saturday–Sunday
6:30 am–11 pm

Hilton Honors
happy hour 3 pm–5 pm

Live music 7 pm–10 pm



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808-941-5828

Sunday, Tuesday,
Thursday, and Friday
starting at 5:30 pm

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cultural practitioners discuss how Indigenous foodways can inspire resilient and sustainable food systems—sharing how they preserve traditional knowledge, strengthen food sovereignty, and reconnect communities to the land. The experience reinforces one of the festival's central ideas: a sustainable food future depends on understanding and respecting the origins of what we eat. Tickets were still available at press time for $175.

Later that day, the festival moves to the 'Alohilani Resort for **24K Magic** from 6 to 9 p.m. With a line-up of 13 chefs, including Lenny Messina from Hudson Valley Farms and LOLA known for his foie gras dishes, Josiah Citron from Mélisse in Santa Monica, the Food Network's Tyler Florence, Buddha Lo, and, of course, Iron Chef Morimoto, the event is also known as the HFWF's signature cocktail grand tasting with an international cast of 8 award-winning mixologists and 4 winemakers on hand. General Admission tickets are already sold out, but a handful of VIP seats at $400 and a VIP Cabana for 8 for $7,500 were still available at press time.



Wine takes the spotlight Saturday with a series of the HFWF's renowned specialty tastings at Halekulani. Three sessions introduce guests to distinctive producers and wine traditions, making the day ideal for those who enjoy learning more about what is in their glass.

The morning begins with **Hundred Acre Wines: The Pursuit of Perfection**, scheduled from 9 to 10:30 a.m. The session focuses on the producer's pursuit of quality, giving wine enthusiasts a chance to explore its approach and distinctive character. $225

From 11 a.m. to 12:30 p.m., **Giovanni Montisci: A Profound Discovery** provides another opportunity to discover a wine producer and its distinctive expression of place. $175

The final session, **ARPEPE: Nebbiolo from the Alps**, runs from 1 to 2:30 p.m. and turns attention to Nebbiolo wines from the Alpine region. The session introduces a different wine-growing landscape and the characteristics associated with its grapes and traditions, but has already sold out.

Together, the tastings remind attendees that wine is about more than a label or a vintage. Geography, climate, growing conditions, and the decisions made by the people who produce it all influence what ultimately reaches the glass. For seasoned wine enthusiasts, the sessions offer an opportunity to explore particular producers. For those who are simply curious, they can provide a welcoming introduction to the stories and traditions behind the wines. These seminars always sell out quickly. Tickets were still available for the first two tastings, but the third was virtually sold out at press time.

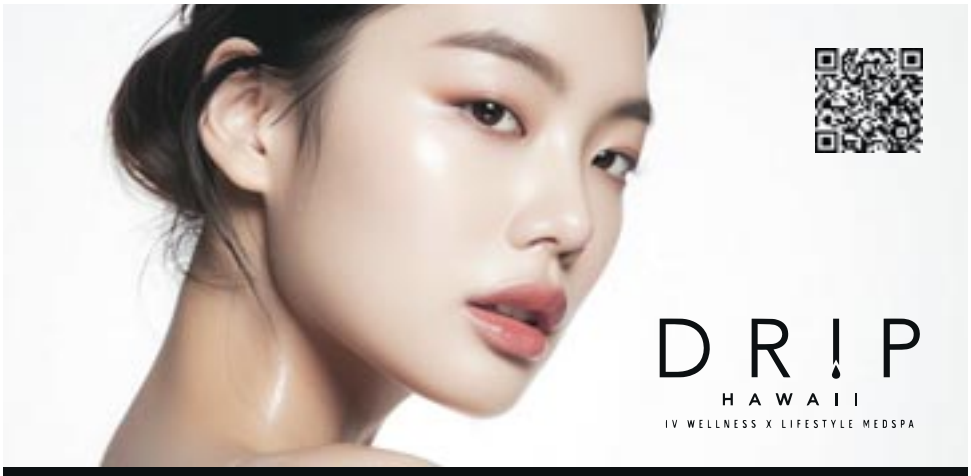
Saturday continues with the festival's highly anticipated signature wine-centric grand tasting, **The Greatest Hits,** which will be held at a new location given the current construction at the Convention Center. Every great artist has that one hit—the dish, the bottle, the moment that changed everything - and tonight they will showcase that special dish or glass that put them on the map.

17 acclaimed chefs such as Marcel Vigneron, Maneet Chauhan, Celestino Drago, Vikram Garg, Sheldon Simeo, Ming Tsai, Roy Yamaguchi, and more present the dishes that put them on the map—signature creations that built their reputations and captured the spotlight—reimagined using Hawai'i's locally grown, raised, and caught ingredients. Raise your glass and enjoy a journey through history with wines poured by over 20 renowned wine professionals, including Knox Clendenon from Au Bon Climat, Erik Elliott, MS, from Heitz Cellar, half a dozen Italian Vintners, and a familiar face, Philana Bouvier, who returns to the Island to pour for Demeine Estates. The winemakers will be featuring iconic bottles such as Opus One, exceptional vintages, and crowd favorites that have become their own "greatest hits." Top mixologists round out the evening with expertly crafted cocktails designed to complement the lineup, adding another note to this unforgettable experience.



As usual, this event has already sold out – and at $300 for GA tickets, it might have been one of the best deals out there with the lineup they have.

The festival's final day on Sunday, November 8, begins with **The Breakfast Club** at Hyatt Regency Waikiki Beach, scheduled from 11 a.m. to 1 p.m., and at $150 – this truly is the best deal they offer



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all week. This throwback-inspired brunch (I better hear some Simple Minds that morning – the song is literally going through my head as I write this!) will feature 6 chefs, including local favorites Ed Kenney and Lee Ann Wong, Chris Cosentino and Sherry Yard, joined by mixologists Jen Ackrill, Harry Chin and Art Deakins. HFWF's brunches have always been a hit, and at that price, tickets will go fast.

The day concludes with the festival's traditional gala. **BTS: Beyond the Seoul** at Halekulani. A cocktail reception begins at 5 p.m., followed by dinner at 6 p.m.

The closing gala celebrates Korean cuisine and culture through a contemporary culinary perspective. Korean food traditions offer a rich foundation of flavors, techniques, and ingredients, from fermentation and carefully balanced seasonings to dishes that reflect generations of culinary knowledge. As the festival's final featured dinner, the event always features an extraordinary lineup of chefs, and this year is no exception. Chef Jungsik Yim is widely recognized as a pioneer of modern Korean cuisine and, in 2012, was the first Korean chef to earn a Michelin star (today he holds three!) He will be joined by Eunji Lee, a native South Korean who is known for combining her classic French training with Korean ingredients, as the Executive Pastry Chef of Jungsik, which was a two-Michelin-star modern Korean restaurant in New York City at the time, before opening her own pastry boutique, Lysée, in the Flatiron District, where she has been named one of Food & Wine's best new chefs and has been nominated for several James Beard Awards. Gwang-sik Jeon is the Executive Chef of Bicena in Seoul, which has maintained Michelin One Star recognition for 10 consecutive years. Rounding out the team are Alex Kim, winner of the 2025 Canadian Culinary Championship; Junsoo Bae of SSAL in San Francisco; and, of course, Halekulani's Christian Testa.

Beyond the Seoul brings the four-day celebration to a close with an evening that honors heritage, celebrates culinary excellence, and brings the spirit of Korea to life through a truly world-class dining experience, but an evening this elegant does come with a price tag – tickets are $1,500 a piece. If you can afford it, it will be an evening you will never forget.

When you think about the prices, however, remember that while the festival's signature food events attract plenty of attention, its community mission is an equally important part of the story.

"Hawaii Food & Wine Festival was founded with the belief that culinary could be a powerful force for community impact," said Denise Yamaguchi, CEO of the Hawaii Ag & Culinary Alliance. "Over the past fifteen years, we've grown beyond producing world-class culinary events into an organization investing in education, entrepreneurship, workforce development, and the future of Hawai'i's food systems. Every ticket purchased helps us continue that work."



HFWF Founders Roy & Denise Yamaguchi and Alan Wong.

Hawai'i depends on a complex network of people who grow, raise, catch, prepare, and serve the food residents and visitors rely on. Supporting local agriculture and strengthening connections between producers and restaurants can help sustain these businesses and foster greater appreciation for the ingredients available on the islands.

The festival also supports culinary education, sustainability, agriculture, and community initiatives. Its fundraising efforts help create opportunities for emerging culinary professionals and reinforce the importance of investing in Hawai'i's food industry. Since it began, the festival has donated more than $5.3 million to support culinary education, agriculture, and community resilience across Hawai'i.

The festival's emphasis on local ingredients also encourages diners to think about the journey food takes before it reaches their plates. Choosing locally produced ingredients can help strengthen relationships between chefs and farmers, showcase the quality of Hawai'i's products, and build greater awareness of the challenges and opportunities facing local food production. The Hawai'i Food & Wine Festival offers an delicious way to experience the island through its flavors and stories. For more info, go to hfwf.me.



Performers & times subject to change

Let's be Together...

DINING • ENTERTAINMENT • PAU HANA • EAT • DRINK • BE MERRY • HAPPY HOUR •

MONDAY

Barefoot Beach Café at Queen's Beach 924-2233
Live Contemporary & Hawaiian
The Barefoot Boys 5:30-8:30pm

Chart House 941-6669
Live Contemporary Hawaiian
Kamaka Camarillo (or others) 6-9pm

Duke's Canoe Club Waikiki 922-2268
Live Contemporary Hawaiian
Paul Dunlap (or others) 4:30-6:30pm
Bryan & Halekahu 7-9pm
Ellsworth Simeona 9:30-12am

Earls Kitchen + Bar 751-2299
Live Traditional Hawaiian
Tad Jennings 3-5pm

Eating House 1849 Waikiki 924-1849
Live Traditional Hawaiian
Eric Keawe 4:30 - 6:30pm

Heydey at the White Sands 475-6864
Contemporary Rock
Laupepa Letuli & Stephen Harris 6-8pm

Hinahina (formerly The Edge at the Sheraton) 921-4600
Live Contemporary
AJ Keolanui 11am-2pm
Stephen Inglis (or Keani Ku) 2:30-5pm

House Without a Key 923-2311
Hawaiian music & hula by former Miss Hawaii USA Allie Chu
Pa'ahana Trio 5:30-8:30pm

Kani Ka Pila Grille 924-4992
Hoku Award Winning Hawaiian musicians
Sean Na'auao 6-9pm

Lewers Lounge 923-2311
Jazz Pianist
Johnny Kukui 8-12am

Mahi'ai Table 670-2778
Live Contemporary
Jenna Keala 5-8pm

Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian
Brad Kawakami 11am-2pm
Mark Caldeira 8-10pm

Maui Brewing Company 843-2739
Live Contemporary Hawaiian
K Crisostomo (or Tim Vigilla) 8-10:30pm

Merriman's Honolulu 215-0022
Live Slack Key guitarist
Ruth & Norm Foster 5:30-7:30pm

Monkeypod Kitchen Ko Olina 381-4086
Live music 3x a day
Jason Midro 12:30-2:30pm
Lana 3:30-5pm
Sienna Souza 7-9pm

Monkeypod Kitchen Waikiki 900-4226
Live music 3x a day
Pono 12:30-2:30pm
Shawn Garnett 3:30-5pm
Dustin Park 7-9pm

Roys Hawaii Kai 396-7697
Live Contemporary Hits
Nick La'a 5-7pm

Rumfire 921-4600
Live Contemporary Blues
Dion "Boogie" Scott 6-9pm

Shorefyre 923-7007
Live Contemporary Hits
Taz Vegas 5-8pm

Signature Prime Steak 949-3636
Contemporary Pianist in the bar
Keith Montross 6-9pm

Splash Bar at the Sheraton Princess Kaiulani 921-4600
Live Contemporary Hawaiian
Kosuke 6-9pm

Swell at the Alohilani 294-4108
Solo Contemporary Guitarist
Kamuela Kahoano 6-9pm

The Beach Bar at the Moana Surfrider 922-3111
Live Contemporary Hawaiian
Jesse Kuikahi 3:30-6:30pm
Dominic Carlos (11/23, 11/30) 3:30-6:30pm
Johnny Valentine 7-10pm

The Grove at the Modern Pool Deck 943-5800
Live Contemporary
Johnny Stahley 2-5pm

The Point Sunset Pool Bar at Turtle Bay 293-6000
Live Contemporary Hawaiian with Fireknife Dancer
Kuhio Travis 5-8pm

Tiki's Grill & Bar 923-TIKI (8454)
Live Contemporary. Happy hour from 2 -5
Derrick Lee 1-3pm
Mike Piranha 5:30-7:30pm
Johnny Helm 8-10pm

Tropics at the Hilton Hawaiian 949-4321
Temp. closed for renovation, music moved to Tapa Bar

Tommy Bahama Waikiki 923-8785
Live Contemporary
Brandon Onishi 5-8pm

TUESDAY

Barefoot Beach Café at Queen's Beach 924-2233
Backyard Hawaiian
Ben Kama & Kimo Baker 5:30-8:30pm

Chart House 941-6669
Live Contemporary Hawaiian
Hernan & Darin 6:30-9:30pm

Duke's Canoe Club Waikiki 922-2268
Ukulele Tuesday
Walt Keale Duo 4:30-6:30pm
Kailua Moon 7-9pm
Stephen Inglis (or Ben Mejia) 9:30-12am

Earls Kitchen + Bar 751-2299
Live Traditional Hawaiian
Ezekiel Gonda 3-5pm

Eating House 1849 Waikiki 924-1849
Live Traditional Hawaiian
George Kuo 4:30 - 6:30pm

Hinahina (formerly The Edge at the Sheraton) 921-4600
Live Contemporary
Bronson Varde 11am-2pm
Johnny Kukui 2:30-5pm

House Without a Key 923-2311
Hawaiian music & hula by Miss Hawaii '24 Hayley Kane
Jessie Kuikahi (11/24 - Mike Tulba) 11:30am-2pm
Delima Ohana 5:30-8:30pm
Puuhonua (11/10) 5:30-8:30pm

Hula's Lei Stand 923-0669
Island Style
Biku 6-9pm

Kani Ka Pila Grille 924-4992
Highlighting the Henry Kapono Foundation "On the Rise" artist series the first Tuesday of every month.
Ryan Hooley 5-7pm
Kala'e Camarillo 6-9pm

Lewers Lounge 923-2311
Jazz Pianist
Tommy James 8-10:30pm

Mahi'ai Table 670-2778
Live Contemporary
Keoni Ku 5-8pm

Mahina & Sun's 923-8882
Electrifying Acoustic on the Lanai
Kokonut Point 6-8:30pm

Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian
Liam Moleta 11am-2pm
YOZA 6-9pm

Maui Brewing Company 843-2739
Live Contemporary Hawaiian
Mike Piranha (or Sean Cleland) 8-10:30pm

Monkeypod Kitchen Ko Olina 381-4086
Live music 3x a day
Tehani & Sidney Spencer 12:30-2:30pm
Pono 3:30-5pm
Soul Purpose 7-9pm

Monkeypod Kitchen Waikiki 900-4226
Live music 3x a day
Chris Murphy 12:30-2:30pm
Tiare and Keala 3:30-5pm
John Akapo 7-9pm

Queensbreak at the Marriott 922-6611
Live Contemporary
Christian Yrizarry 6-9pm

Roy's Hawaii Kai 396-7697
Live Local Contemporary
Mike Tulba 5-7pm

Rumfire 921-4600
70s & 80s Hits
Dave Watanabe 6-9pm

Shorefyre 923-7007
Live Contemporary Hits
Taz Vegas 5-8pm

Signature Prime Steak 949-3636
Contemporary Pianist in the bar
Keith Montross 6-9pm

Splash Bar at the Sheraton Princess Kaiulani 921-4600

E Pili Kākou

DINING • ENTERTAINMENT • PAU HANA • EAT • DRINK

Live Contemporary Hawaiian
Brad Kawakami 6-9pm

The Beach Bar at the Moana Surfrider **922-3111**
Live Contemporary Hawaiian
Stephen Inglis 3:30-6:30pm
Dominic Carlos (11/3, 11/24) 3:30-6:30pm
Alex Oasay 7-10pm

The Grove at the Modern Pool Deck **943-5800**
Live Contemporary
Jenna Keala 2-5pm

The Veranda at the Kahala Hotel **739-8760**
Live Contemporary
Jason Laeha 6-9pm

Tiki's Grill & Bar **923-TIKI (8454)**
Live Contemporary. Happy hour from 2 -5
Keone 1-3pm
Eddie Somera 5:30-7:30pm
Lindsey Wells 8-10pm

Tropics at the Hilton Hawaiian **949-4321**
Temp. closed for renovation, music moved to Tapa Bar

Tommy Bahama Waikiki **923-8785**
Live Contemporary
Denny Ono 5-8pm

WEDNESDAY

Barefoot Beach Café at Queen's Beach **924-2233**
Island Vibes
Danny Galura 5:30-8:30pm

Chart House **941-6669**
Live Contemporary Hawaiian
Hi'ikua 6-9pm

Duke's Canoe Club Waikiki **922-2268**
Live Contemporary Hawaiian
Keoni Ku (11/11 - Denny Ono) 4:30-6:30pm
Taulia Lave 7-9pm
Alika Souza 9:30-12am

Earls Kitchen + Bar **751-2299**
Live Traditional Hawaiian
Tad Jennings 3-5pm

Hinahina (formerly The Edge at the Sheraton) **921-4600**
Live Contemporary
Brad Kawakami (or Alika Souza) 11am-2pm
Kimo Opiana 2:30-5pm

House Without a Key **923-2311**
Hawaiian music & hula by Miss Universe '97 Brook Lee
Pa'ahana Trio 5:30-8:30pm

Hula's Lei Stand **923-0669**
Contemporary Guitarist
Jason Laeha 6-9pm

Kani Ka Pila Grille **924-4992**
Hoku Award Winning Hawaiian musicians
Ei Nei 6-9pm

Lewers Lounge **923-2311**
Jazz Pianist
Tommy James 8-10:30pm

Mahi'ai Table **670-2778**
Live Contemporary
Kai Duhaylonsod 5-8pm

Mahina & Sun's **923-8882**
Soulful Guitar on the Lanai
John Akapo 6-8:30pm

Mai Tai Bar at the Royal Hawaiian **923-7311**
Live Contemporary Hawaiian
Keoni Ku 11am-2pm
Johnny Valentine 6-9pm

Maui Brewing Company **843-2739**
Live Contemporary Hawaiian
Scott Magz & Ethan Nash 8-10:30pm

Merriman's Honolulu **215-0022**
Live Contemporary
Kamaka Camarillo 5:30-7:30pm

MINA's Fish House **679-0079**
Live Contemporary Hits
Kamuela Kahoano 6-9pm

Monkeypod Kitchen Ko Olina **381-4086**
Live music 3x a day
Shaun Garnett 12:30-2:30pm
Chris Murphy 3:30-5pm
Clara Stegall 7-9pm

Monkeypod Kitchen Waikiki **900-4226**
Live music 3x a day
Kailua Moon 12:30-2:30pm
Jasmin Nicole 3:30-5pm
Chante 7-9pm

Roy's Hawaii Kai **396-7697**
Live Contemporary Hawaiian
Maui Namahoe 5-7pm

Shorefyre **923-7007**
Live Contemporary Hits
Taz Vegas 5-8pm

Signature Prime Steak **949-3636**
Contemporary Pianist in the bar
Pierre Grill 6-9pm

Splash Bar at the Sheraton Princess Kaiulani **921-4600**
Live Contemporary Hawaiian
Kaimi Hanaoeau (or Justin Edwards) 6-9pm

Swell at the Alohilani **294-4108**
Solo Contemporary Guitarist
Christian Yrizarry (11/11, 11/25) 6-9pm

The Beach Bar at the Moana Surfrider **922-3111**
Live Contemporary Hawaiian
Jason Midro 3:30-6:30pm
Alika Souza (11/18, 11/25) 3:30-6:30pm
Simple Souls (or, Cherie Kaina Duo) 7-10pm

The Grove at the Modern Pool Deck **943-5800**
Live Contemporary
Christian Yrizarry (or others) 2-5pm

The Veranda at the Kahala Hotel **739-8760**
Live Contemporary
Dan Del Negro & Reggie Padilla 6-9pm

Tiki's Grill & Bar **923-TIKI (8454)**
Live Contemporary
Derrick Lee 1-3pm
Hula w/ Malu Productions 5:30-7:30pm
Malu Productions 8-10pm

Tropics at the Hilton Hawaiian **949-4321**

STRIPSTEAK
A MICHAEL MINA RESTAURANT

A MODERN STEAKHOUSE EXPERIENCE FROM JAMES BEARD AWARD-WINNING CHEF MICHAEL MINA







Reserve your table for an unforgettable dining experience featuring Chef Michael Mina's signature cuisine, premium Wagyu and fresh seafood, and impeccable service, all set in a sophisticated atmosphere that reflects the vibrant energy of Waikiki.

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Temp. closed for renovation, music moved to Tapa Bar

Tommy Bahama Waikiki **923-8785**
Live Contemporary
Mark Caldeira 5-8pm

Vintage 1901 at the Moana **921-4600**
Contemporary Piano
David Swanson 6:30-10pm

THURSDAY

Barefoot Beach Café at Queen's Beach **924-2233**
Live Contemporary & Hawaiian
Alika Souza 5:30-8:30pm

Chart House **941-6669**
Live Contemporary Hawaiian
Tito Berinobis 6:30-9:30pm

Duke's Canoe Club Waikiki **922-2268**
Live Contemporary Hawaiian
Jenna Keala (or others) 4:30-6:30pm
Clara Stegall (or others) 7-9pm
Scott Magz 9:30-12am

Earls Kitchen + Bar **751-2299**
Live Traditional Hawaiian
Ezekial Gonda 3-5pm

Eating House 1849 Waikiki **924-1849**
Live Traditional Hawaiian
Shane Kainoa 5:30 - 8:30pm

House Without a Key **923-2311**
Hawaiian music & hula by Miss Universe '97 Brook Lee
Walea 5:30-8:30pm

Hinahina (formerly The Edge at the Sheraton) **921-4600**
Live Contemporary
Mike Tulba 11am-2pm
Chris Salvador 2:30-5pm

Hula's Lei Stand **923-0669**
Contemporary Guitarist
YOZA 6-9pm

Kani Ka Pila Grille **924-4992**
Hoku Award Winning Hawaiian musicians
Sean Na'auao 6-9pm

Lewers Lounge **923-2311**
Jazz Pianist
Ethan Capone & Rocky Holmes 8:30pm-12am

Mahi'ai Table **670-2778**
Live Contemporary
Alex Oasay 5-8pm

Mahina & Sun's **923-8882**
Hawaiian Contemporary on the Lanai
Kelly Boy DeLima 6-8:30pm

Mai Tai Bar at the Royal Hawaiian **923-7311**
Live Contemporary Hawaiian
Christian Yrizarry 11am-2pm
Stephen Inglis (or others) 8-10pm

Maui Brewing Company **843-2739**
Live Contemporary Hawaiian
Phil & Nick Duo (or Koa Music) 8-10:30pm

Merriman's Honolulu **215-0022**
Live Contemporary
John Kema 5:30-7:30pm

MINA's Fish House **679-0079**
Live Contemporary Hits
Jesse Kuikahi 6-9pm
Brad Kawakami (11/26) 6-9pm

Monkeypod Kitchen Ko Olina **381-4086**
Live music 3x a day
Jesse Kuikahi 12:30-2pm
Colin Devane 3:30-5pm
Chante Duo 7-9pm

Monkeypod Kitchen Waikiki **900-4226**
Live music 3x a day
The Mauve 12:30-2:30pm
Bronson Varde 3:30-5pm
Javin Kai 7-9pm

Queensbreak at the Marriott **922-6611**
Live Contemporary
Cory Oliveros (or others) 6-9pm

Roy's Hawaii Kai **396-7697**
Live Hawaiian Contemporary
Hoku Zuttermeister 5-7pm

Rumfire **921-4600**
Live Contemporary Hits
Kosuke 5-8pm

Shorefyre **923-7007**
Live Contemporary Hits
Sean Cleland 5-8pm

Signature Prime Steak **949-3636**
Contemporary Pianist in the bar
Grant Carvalho 6-9pm

Splash Bar at the Sheraton Princess Kaiulani **921-4600**
Live Contemporary Hawaiian
Tad Jennings 6-9pm

Stripsteak **896-2545**
Live Contemporary
Jason Laeha 6-9pm

Swell at the Alohilani **294-4108**
Solo Contemporary Guitarist
Eddie Somera (or Dominic Carlos) 6-9pm

Tapa Bar at the Hilton Hawaiian **949-4321**
Live Contemporary
Jasmine Kaleihiwa (or others) 7-10pm

The Beach Bar at the Moana Surfrider **922-3111**
Live Contemporary Hawaiian
Christian Yrizarry 3:30-6:30pm
Kaimi Hananoeau (11/12 - Kimo Opiana) 7-10pm

The Grove at the Modern Pool Deck **943-5800**
Live Contemporary
Paul Dunlap Jr. 2-5pm

The Point Sunset Pool Bar at Turtle Bay **293-6000**
Live Contemporary Hawaiian with Fireknife Dancer
Marty Saito 5-8pm

Tiki's Grill & Bar **923-TIKI (8454)**
Live Contemporary. Happy hour from 2 -5
Roddy Lopez 1-3pm
Johnny Helm 5:30-7:30pm
Kai Roots 8-10pm

The Veranda at the Kahala Hotel **739-8760**
Live Contemporary
YOZA 6-9pm

Tropics at the Hilton Hawaiian **949-4321**
Temporarily closed for renovation, music moved to Rumfire

Tommy Bahama Waikiki **923-8785**
Live Contemporary
Koa Attwood 5-8pm

Vintage 1901 at the Moana **921-4600**
Contemporary Piano
David Swanson 6:30-10pm
Ginny Tiu (11/26) 6:30-10pm

FRIDAY

Barefoot Beach Café at Queen's Beach **924-2233**
Live Contemporary Hawaiian
Art Kalahiki & Friends 5:30-8:30pm

Chart House **941-6669**
Live Contemporary Hawaiian
TJ 4:15-7:15pm
BK & Friends 8-11pm

Duke's Canoe Club Waikiki **922-2268**
Live Contemporary Hawaiian
Maunalua w/ hula 4-6pm
Kawaika Kahiapo 7-9pm
Jegaan (or Randy Allen) 9:30-12am

Earls Kitchen + Bar **751-2299**
Live Traditional Hawaiian
Connor Johnson 3-5pm

Hinahina (formerly The Edge at the Sheraton) **921-4600**
Live Contemporary
Christian Yrizarry (11/6 - Ben Kama) 11am-2pm
Brad Kawakami 2:30-5pm

House Without a Key **923-2311**
Hawaiian music & hula by Miss Hawaii '73 Kanoe Miller
Sunset Serenaders 5:30-8:30pm

Hula's Lei Stand **923-0669**
Contemporary Hawaiian
Kalau 6-9pm

Kani Ka Pila Grille **924-4992**
Hoku Award Winning Hawaiian musicians
Ka Hehena 6-9pm

Lewers Lounge **923-2311**
Jazz Pianist
Maggie Herron & Dean Taba 8pm-12am

Mahi'ai Table **670-2778**
Live Contemporary
Eddie Somera 5-8pm

Mahina & Sun's **923-8882**
Slack Key on the Lanai
Jeff Rasmussen 6-8:30pm

Mai Tai Bar at the Royal Hawaiian **923-7311**
Live Contemporary Hawaiian
Johnny Kukui 11am-2pm
Alex Oasay 6-9pm

Maui Brewing Company **843-2739**
Live Contemporary Hawaiian
Justin Edwards (or others) 8-10:30pm

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Merriman's Honolulu 215-0022
Live Contemporary
Matt Cockey 3-5pm
Stephen Harris 5:30-7:30pm

MINA's Fish House 679-0079
Live Contemporary Hits
Jenna Keala 6-9pm

Monkeypod Kitchen Ko Olina 381-4086
Live music 3x a day
Jasmin Nicole 12:30-2pm
Lance Reid 3:30-5pm
John Akapo 7-9pm

Monkeypod Kitchen Waikiki 900-4226
Live music 3x a day
Freddy Leone 12:30-2:30pm
Nick Wong 3:30-5pm
Izik (or others) 7-9pm

Original Magoos Pizza 949-5381
Live Contemporary Hawaiian
Ernie Kanoa 5:30-8:30pm

Queensbreak at the Marriott 922-6611
Live Contemporary
Johnny Kukui 6-9pm

Rumfire 921-4600
Live Acoustic Rock
Kominiko (or Stephen Inglis) 4:30-7:30pm
Mark Caldeira 8-10:30pm

Shorefyre 923-7007
Live Contemporary Hits
Phil Schneider 5-8pm

Signature Prime Steak 949-3636
Contemporary Pianist in the bar
Keith Montross 6-9pm

Splash Bar at the Sheraton Princess Kaiulani 921-4600
Live Contemporary Hawaiian, DJ KK spins from 1-4p
Ben Kama Duo & Dancer 4:30-7:30pm
Johnny Helm 7:45-9:45pm

Stripsteak 896-2545
Live Contemporary
Shane Tsukayma 6-9pm

The Beach Bar at the Moana Surfrider 922-3111
Live Contemporary Hawaiian
Chris Salvador 12-3pm
Kailua Moon (or others) 3:30-6:30pm
Kamuela Kahoana 7-10pm

The Grove at the Modern Pool Deck 943-5800
Live Contemporary
Justin Edwards 3-6pm

The Veranda at the Kahala Hotel 739-8760
Live Contemporary
Johnny Valentine 6-10pm

Tiki's Grill & Bar 923-TIKI (8454)
Live Contemporary. Happy hour from 2 -5
Keone 1-3pm
BK Espiritu 5:30-7:30pm
Phil Schneider 8-10pm

Tropics at the Hilton Hawaiian 949-4321
Temp. closed for renovation, music moved to Tapa Bar

Tommy Bahama Waikiki 923-8785
Live Contemporary
Chris Murphy 5-8pm

Vintage 1901 at the Moana 921-4600
Contemporary Piano
David Swanson 6:30-10pm

SATURDAY

Barefoot Beach Café at Queen's Beach 924-2233
Live Contemporary Hawaiian
Ernie Kanoa 5:30-8:30pm

Chart House 941-6669
Live Contemporary Hawaiian
Hi'ialo 7-11pm

Duke's Canoe Club Waikiki 922-2268
Live Contemporary Hawaiian
Jason Laeha (or others) 4-6pm
Ells Simeona 7-9pm
Justin Edwards (or others) 9:30-12am

Earls Kitchen + Bar 751-2299
Live Traditional Hawaiian
Dustin Park 3-5pm

Heydey at the White Sands 475-6864
Contemporary Rock
Ragamuff 6-8pm

Hinahina (formerly The Edge at the Sheraton) 921-4600
Live Contemporary
Johnny Kukui 11am-2pm
Eddie Somera (11/7 - Dominic Carlos) 2:30-5pm

House Without a Key 923-2311
Hawaiian music & hula by Miss Hawaii '73 Kanoe Miller
Sunset Serenaders 5:30-8:30pm

Hula's Lei Stand 923-0669
Contemporary Guitarist
Johnny Stahley 6-9pm

Kani Ka Pila Grille 924-4992
Hoku Award Winning Hawaiian musicians
Ho'okena 6-9pm

Lewers Lounge 923-2311
Jazz Pianist
Maggie Herron & Dean Taba 8-10:30pm

Mahi'ai Table 670-2778
Live Contemporary
Danielle Parente 5-8pm

Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian
Brandon Serrano (or Alika Souza) 11am-2pm
Dave Watanabe 6-9pm

Maui Brewing Company 843-2739
Live Contemporary Hawaiian
Julian Raso (or others) 8-10:30pm

Merriman's Honolulu 215-0022
Live Contemporary
Kapu Copp 5:30-7:30pm

MINA's Fish House 679-0079
Live Contemporary Hits
Alex Oasay 6-9pm

Monkeypod Kitchen Ko Olina 381-4086
Live music 3x a day
JOBY 12:30-2pm
Izik 3:30-5pm
Javin Kai 7-9pm

Monkeypod Kitchen Waikiki 900-4226
Live music 3x a day
Randy Allen 12:30-2pm
Pono 3:30-5pm
Javin Kai (or others) 7-9pm

Original Magoos Pizza 949-5381
Solo Country
Buck Giles 5:30-8:30pm

Queensbreak at the Marriott 922-6611
Live Contemporary
Kalau Crisotomo 6-9pm

Rumfire 921-4600
Live Contemporary Hits
YOZA 4:30-7:30pm
Dominic Carlos (or others) 8-10:30pm

Shorefyre 923-7007
Live Contemporary Hits
Sean Cleland 5-8pm

Signature Prime Steak 949-3636
Contemporary Pianist in the bar
Keith Montross 6-9pm



Performers & times subject to change

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Splash Bar at the Sheraton Princess Kaiulani **921-4600**
Live Contemporary Hawaiian, DJ Kenny spins from 1-4pm
Brad Kawakami Duo & Dancer 4:30-7:30pm
Bronson Varde 7:45-9:45pm

Stripsteak **896-2545**
Live Contemporary
Dustin Park 6-9pm

Tapa Bar at the Hilton Hawaiian **949-4321**
Live Contemporary
Darrell Aquino 1-3pm

The Beach Bar at the Moana Surfrider **922-3111**
Live Contemporary Hawaiian
Brad Kawakami 12-3pm
Bronson Varde 3:30-6:30pm
Koa Atwood 7-10pm

The Grove at the Modern Pool Deck **943-5800**
Live Contemporary
Chris Salvador 3-6pm

The Veranda at the Kahala Hotel **739-8760**
Live Contemporary
Cory Oliveros 6-10pm

Tiki's Grill & Bar **923-TIKI (8454)**
Live Contemporary. Happy hour from 2 -5
Tangi 1-3pm
Kai Roots 5:30-7:30pm
Phil Schneider 8-10pm

Tapa Bar at the Hilton Hawaiian **949-4321**
Live Contemporary
Jai and the Tones (or others) 7-10pm

Tommy Bahama Waikiki **923-8785**
Live Contemporary
Chris Murphy 5-8pm

Vintage 1901 at the Moana **921-4600**
Contemporary Piano
David Swanson 6:30-10pm



SUNDAY

Barefoot Beach Café at Queen's Beach **924-2233**
Live Contemporary Hawaiian
Ben Kama 10am-1pm
Art Kalahiki 5:30-8:30pm

Chart House **941-6669**
Live Contemporary Hawaiian
Paka 10:30am-1:30pm
Dean & Tito 6:15-9:15pm

Duke's Canoe Club Waikiki **922-2268**
Live Contemporary Hawaiian
Henry Kapono 4-6pm
Kaiona Duo 7-9pm
Tad Jennings 9:30-12am

Earls Kitchen + Bar **751-2299**
Live Traditional Hawaiian
Dustin Park 3-5pm

Hau Tree Lanai **921-7066**
Beach Sessions
Izik (or others) 2-4:30pm

Hinahina (formerly The Edge at the Sheraton) **921-4600**
Live Contemporary
Jessie Kuikahi 11am-2pm
Christian Yrizarry 2:30-5pm

House Without a Key **923-2311**
Hawaiian music & hula by Miss Universe '97 Brook Lee
Pu'uhonua Trio 5:30-8:30pm

Kani Ka Pila Grille **924-4992**
Hoku Award Winning Hawaiian musicians
Nathan Aweau 6-9pm

La Hiki Restaurant at the Four Seasons **679-0079**
Live Contemporary Hawaiian
Jenna Keala (11/1-Kamuela Kahoano) 11am-2:30pm

Lewers Lounge **923-2311**
Jazz Pianist
Nick La'a 8-10:30pm

Mahi'ai Table **670-2778**
Live Contemporary
Johnny Stahley 5-8pm

Mai Tai Bar at the Royal Hawaiian **923-7311**
Live Contemporary Hawaiian
Denny Ono & Kanoe Arola 11am-2pm
Kosuke 11am-2pm
Christian Yrizarry (11/8) 6-9pm

Maui Brewing Company **843-2739**
Live Contemporary
Connor Johnson (or Samoan Santana) 8-10:30pm

Merriman's Honolulu **215-0022**
Live Contemporary Piano
Grant Carvalho 5:30-7:30pm

Monkeypod Kitchen Ko Olina **381-4086**
Live music 3x a day
Kush 12:30-2:30pm
Sierra Lucas 3:30-5pm
Teanu Duo 7-9pm

Monkeypod Kitchen Waikiki **900-4226**
Live music 3x a day
Randy Allen (or others) 12:30-2:30pm
Koa Inna Vision 3:30-5pm
Soul Purpose 7-9pm

Original Magoos Pizza **949-5381**
Kanikapila Night
Leonard Jenkins & Joe Chang 5:30-8:30pm

Queensbreak at the Marriott **922-6611**
Live Contemporary
Stephen Inglis 6-9pm

Roy's Hawaii Kai **396-7697**
Live Hawaiian Contemporary
Nikki Dee 5-7pm

Rumfire **921-4600**
Country Night
Alex Oasay 6-9pm

Shorefyre **923-7007**
Live Contemporary Hits
Savannah Fliers 5-8pm

Signature Prime Steak **949-3636**
Contemporary Pianist in the bar
Keith Montross 6-9pm

Splash Bar at the Sheraton Princess Kaiulani **921-4600**
Live Contemporary Hawaiian - DJ Mau spins from 1-4pm
Kailua Moon & Dancer (or others) 4:30-7:30pm
Chris Luke 7:45-9:45pm

Swell at the Alohilani **294-4108**
Live Contemporary Hawaiian
Jason Laeha 6-9p

Tapa Bar at the Hilton Hawaiian **949-4321**
Live Contemporary with hula
Ben Kama Trio (or others) 7-10pm

The Beach Bar at the Moana Surfrider **922-3111**
Live Contemporary Hawaiian
YOZA 12-3pm
Keoni Ku (11/22 - Jason Midro) 3:30-6:30pm
Dave Watanabe 7-10pm

The Grove at the Modern Pool Deck **943-5800**
Live Contemporary
Cory Oliveros 2-5pm

The Point Sunset Pool Bar at Turtle Bay **293-6000**
Live Contemporary Hawaiian with Fireknife Dancer
Mason Pilar 5-8pm

The Veranda at the Kahala Hotel **739-8760**
Live Contemporary
Kamuela Kahoano 6-9pm

Tiki's Grill & Bar **923-TIKI (8454)**
Live Contemporary. Happy hour from 2 -5
Joe Kingston 1-3pm
Ellsworth and friends 5:30-7:30pm
Sabbath Cannon 8-10pm

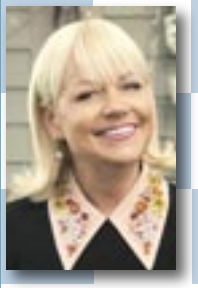
Tropics at the Hilton Hawaiian **949-4321**
Temp. closed for renovation, music moved to Tapa Bar

Tommy Bahama Waikiki **923-8785**
Live Contemporary
David Aquino 5-8pm

Vintage 1901 at the Moana **921-4600**
Contemporary Piano
David Swanson 6:30-10pm

Dining Dish

Finding a restaurant open late these days is pretty difficult. I live in Hawaii Kai, and by the time I get back after an event—usually around 8:30 or 9 p.m.—most restaurants are already closed. **Vintage Books** in Kaimuki has launched Late Night in the Private Collection, staying open until midnight on weekdays and 1 a.m. on weekends. It features industry specials, pop-up collaborations with guest bartenders, and DJs spinning vinyl records, giving night owls a new destination to enjoy themselves before calling it a night. 736-4917. • **The Lei Stand** is launching Sunset Sessions Monday through Thursday, 5–8 p.m., featuring $8 signature cocktails, $5 glasses of beer or wine, and half off every menu item. Stop by for Industry Night Sunday through Thursday, 9–11 p.m. Call 922-1616. • **Aloha Manapua** has opened its fourth location at Wong Plaza on Kapahulu Avenue, in the former Honu Kalbi & Sushi space. The renovated restaurant offers sit-down dining and an outdoor lanai, serving Hong Kong-style dim sum, select local plate lunches, and popular ginger fried chicken. Most items cost under $20. Open daily from 8 a.m. to 8 p.m. alohamanapua.com. • Over the past few months, *Chef Jon Matsubara* has been gradually rebranding his Hawaiian Style Seafood Company at the Waikīkī Shopping Plaza as **FEAST Waikīkī**. Now that he's comfortable with the transformation, he has closed his Manoa location and is focusing all his attention on this new location on Royal Hawaiian Avenue. Open Tuesday through Sunday from 11 a.m. to 8 p.m. 200-4427. • Don't forget **Honolulu Restaurant Week** takes place from November 7 to 15. Dozens of restaurants will be offering special menus, special pricing, prix fixe menus, and more for residents and locals to take advantage of. Over two dozen restaurants have already signed up to participate. See the full list at hnlrestaurantweek.com. • **Side Street Inn** has opened in the former Westman Café Bills Waikīkī space on Beachwalk Avenue. The new location serves the full Side Street Inn menu and offers a 10% kama'āina discount. Opened Mon - Fri from 4 to 8:30 p.m., 11 a.m. to 9 p.m. on Sat., and to 8:30 p.m. on Sun. 739-3939.



Chef's Corner

Celebrity Chef Sherry Yard

A three-time James Beard Award recipient, Sherry Yard is an acclaimed pastry chef, restaurateur, cookbook author, teacher, and television personality. Yard spent nearly two decades with Wolfgang Puck, and her desserts for the Academy Awards Governors Ball are legendary, including 6,000 mini gold-dusted chocolate Oscar replicas made with 600 pounds of chocolate, plus 100 life-size chocolate Oscars. While here, she plans to soak up the local culture, hit the farmers' markets and jump in the ocean, and make a pan-seared pineapple donut for #HFWF26.

What is your first childhood food memory?
M y grandmother making bacon & eggs! She'd save the bacon drippings to fry the eggs, put them in a sandwich, & cut it into triangles for me!

When did you realize you wanted to be a chef?
After spending time in restaurants, I fell in love with the science, spontaneity, and splendor of baking. Working in the pastry department of the grand Rainbow Room in NYC was the cherry on my sundae.

What was your first job in the industry?
McDonald's—yup, in Brooklyn, New York. It was an exciting time filled with expectations, standards, and hardworking, fun friendships that I still have today.

What drew you to pastry?
I love that baking is a science, a discipline that rotates around flavor, texture, architecture, and passion. It is an ever-evolving source of curiosity and delicious satisfaction.

Was there a moment that shaped your career?
Reading about the Rainbow Room opening in *CUE Magazine* (now *New York Magazine*). There was uncompromising elegance, hospitality, and cuisine.I knew I wanted to be part of that opening!

Who would you consider your mentor?
I've been shaped by many. My grandmother taught me that food expresses love, pageantry, and generosity; my father instilled a strong work ethic, and my mother, resilience. Fellow chefs taught me technique, discipline, and excellence. Contemporaries and young chefs still inspire me to challenge conventions and embrace fresh perspectives. To me, mentorship is a recipe of relationships, not a single influence.

What's it like creating for the Governor's Ball?
Incredible. Wolfgang Puck expects excellence and pushes you to trust your instincts. It pushed me to grow as a chef and a leader. I'm grateful.

Name the most memorable Oscar dish you did
It was so much fun creating the first-ever 3D dessert experience. Each guest received a plate with 3D glasses, a red velvet staircase filled with chocolate crémeux, topped with an Oscar chocolate plaque and a blinking Klieg light.

Name a behind-the-scenes Oscar moment.
Afterwards, we prepared the food for the Ball. I had a 36-foot chocolate buffet table, next to the "engraving station," where all the Oscar winners came to have their plaques attached to their awards. For years, I've had a front-row seat to the excitement & chocolate cravings of Hollywood.

Is there one dessert that has special meaning?
That's a difficult question, as creating is very personal. Our voice and life story are in so much of what we make. I find inspiration everywhere, from childhood with my variation of the Carvel Wet Walnut Sundae to my take on the TWIX bar.

How do you adapt recipes for home-baker?
Consistency, methodology, temperature, and time are the true recipe for perfect baking.

You can only eat one dessert for the rest of your life, what is it?
That's easy...Gelato! Ice Cream!

What's something about you that would surprise people?
I was the COO of a company that I helped take public and rang the bell at NASDAQ. I also love to hula hoop.



Grilled Pineapple Milk Bread Focaccia

Tangzhong:
25 g Bread flour
125 grams Whole milk

Dough:
500g Bread flour
40g Sugar
10g Salt
7g Instant yeast
250g Whole milk, warm
50g Heavy cream
1 lg Egg
60g Unsalted butter, *softened*
3g Vanilla extract *(optional)*

Honey Butter Finish:
40 g melted butter
20 g honey
Pinch flaky sea salt

The Grilled Pineapple:
1 fresh pineapple
25 g brown sugar
20 g butter
Pinch flaky sea salt

Directions: Prepare the tangzhong and cool completely. Mix tangzhong, milk, cream, egg, sugar, and yeast. Add flour & mix 5 minutes. Add salt & mix 3 minutes. Add softened butter gradually and continue mixing until a full windowpane develops (8–10 minutes). Bulk ferment 1½–2 hours until doubled. Butter a 9 x 13-inch pan and gently spread the dough. Rest 45 minutes. Slice pineapple into 1/4-inch slices or wedges. Grill until caramelized with distinct grill marks. Dimple the dough deeply with buttered fingers. Nestle the grilled pineapple into the dimples. Bake at 350°F for 25–30 minutes until golden brown and an internal temperature of 195–198°F. Brush generously with the honey butter while warm. Finish with flaky sea salt, toasted coconut, lime zest, or a light sprinkle of demerara sugar if desired. **Chef Notes:** Aim for a hydration of approximately 72–74% for a light, airy crumb.The 12% butter level keeps the bread tender without becoming brioche. Delicious served warm with whipped mascarpone or cultured butter.

You can meet Chef Sherry Yard at this year's Hawaii Food & Wine Festival
She will be at The Breakfast Club at the Hyatt on Nov. 8th. Tickets: $150 - available at HFWF.me
Web: bakerybytheyard • Instagram: @chefsherryyard

NOVEMBER CALENDAR OF EVENTS

Continuing Events

MONDAYS, WEDNESDAYS & FRIDAYS
O NĀ LANI SUNSET STORIES HULA SHOW
Honoring the rich history and sense of place of the International Market Place through song & dance, beginning at sunset with the lighting of the Lamakū Torch Tower on Kalākaua Avenue and leads to the Queen's Court. Free. 6 p.m. shopinternationalmarketplace.com.

WEDNESDAYS, SATURDAYS & SUNDAYS
ALOHA STADIUM SWAP MEET
The Aloha Stadium Swap Meet has been going strong since 1979. Featuring over 400 vendors, crafters and artists, grab low-prices on a wide selection of products with food trucks to snack from. Upper Halawa Parking Lot. Wednesdays & Saturdays: 8 a.m. - 3 p.m., Sundays, 6:30 a.m. - 3 p.m. $2 admission ages 12 & up, $1 for locals. alohastadium.hawaii.gov.

THURSDAYS
NIGHT MARKET AND SURF SHOW
Every Thursday, Wai Kai's Farmer's Market features over 50 local vendors with food, crafts, gifts, and food trucks. While you're there, don't miss the free Surf Show at 7 p.m. on the Wai Kai Wave, where local surfers drop in to compete against each other, putting on a fun, free show for all to enjoy. 4 to 8 p.m. waikai.com.

SECOND THURSDAY (NOVEMBER 12)
KANIKAPILA MA KAIWI'ULA
Bring your 'ukulele, or borrow one that's there. Join in to learn some new techniques, share mo'olelo or just enjoy the music as Ukulele Guild of Hawai'i members lead guests through selections from the Hawaiian Songbook. Free with Bishop Museum admission. Bowman Hālau Wa'a. 10 a.m. bishopmuseum.org.

FRIDAYS
ROYAL HAWAIIAN BAND LUNCHTIME SHOW
The Royal Hawaiian Band heads to 'Iolani Palace for its popular lunchtime concerts. Held on most Fridays, the concerts are free and open to the public. 12 - 1 p.m. iolanipalace.org

FRIDAYS • HOMA NIGHTS
On Friday nights head to the Honolulu Museum of Art to explore the galleries, stargaze in the courtyards, enjoy art experiences, live music, grab a drink at the HoMA Cafe, and enjoy other interactive art experiences until 9 p.m. honolulumuseum.org.

FIRST FRIDAY (NOVEMBER 6)
DOWNTOWN GALLERY WALK & CRAFT FAIR
Downtown comes alive the first Friday of every month as art lovers fill the streets for Honolulu's outdoor self-guided arts tour. Stores spill out onto the sidewalk, and artists are on hand to chat about their works and restaurants are ready to serve you. firstfridayhawaii.com.

SECOND FRIDAY (NOVEMBER 13)
MELE AFTER HOURS
Experience the magic of Hawaiian music under the stars at Bishop Museum's Mele After Hours on the Great Lawn. This evening celebrates the richness of Hawai'i's musical heritage with an outstanding musical lineup. Mele Apana hosts. 5 - 9 p.m. $20 at the door. bishopmuseum.org.

SATURDAYS
TWILIGHT TOURS AT THE ZOO
Do you ever wonder what the zoo is like after the gates close? Explore the zoo after hours every Saturday during their Twilight Tours. Guests are taken on a two-hour guided tour of select areas of the Honolulu Zoo. Visitors get to see the bedtime rituals of some animal residents, while others are just waking up. Areas tour-goers may visit include the African Savanna, Primate Island, and the Reptiles. Twilight Tours occur rain or shine. 4:30 a.m. – 6:30 p.m. $30. honoluluzoo.org.

SATURDAYS & SUNDAYS
ART ON THE ZOO FENCE
Art on the Zoo Fence is a group of resident Hawaii artists that meet every Saturday and Sunday to display and sell art and photography on the Zoo fence on Monsarrat Avenue opposite the Kapiolani Park Bandstand. This is the only outdoor art venue in Honolulu that has proudly been displaying art since 1953. 9 a.m. – 3 p.m. Free. artonthezoofencehi.com.

SECOND SUNDAY (NOVEMBER 8)
KAMA'AINA SUNDAYS
Kama'āina Sundays offer entertainment and cultural workshops. Held every second Sunday, the free monthly event provides unique opportunities to enjoy live performances, engage in Hawaiian crafts and explore the historical significance of 'Iolani Palace. Take advantage of free tours, entertainment, activities and food options. Free tours available to the first 500 guests with proof of residency. 9 a.m. - 2 p.m. iolanipalace.org.

THIRD SUNDAY (NOVEMBER 15)
COMMUNITY SUNDAY
Enjoy exploring the galleries and outdoor spaces and get creative with art activities.. Admission is free for kama'aina. 10 a.m.– 6 p.m. 532-8700. honolulumuseum.org.

NOVEMBER 1
HAWAI'I HOLIDAY CRAFT & GIFT FAIR
Nearly 200 vendors will be showcasing their unique, one-of-a-kind Hawai'i products at the Blaisdell Exhibition Hall. Get a jump on that Christmas shopping! Begins Oct. 30. 10 a.m. – 5 p.m. hawaiiholidayfair.com.

NOVEMBER 5-7 • THE WAILERS

In 2026, The Wailers mark 50 years of Bob Marley & The Wailers' influential album Rastaman Vibration. This tour, 50 Years of Positive Vibrations, features select tracks from the album and timeless classics that unite generations. Two shows nightly at 6:30 and 9 p.m. Tickets: $35-$50. bluenotehawaii.com.

NOVEMBER 5
FEAST SUMMIT
At FEAST Summit, Hawai'i's Business, Hospitality & Leadership Summit, The Taste Of Place: Food as a Destination's Most Powerful Travel Story looks at what it takes to turn that instinct into strategy—using food not just to welcome



Guests can bundle and save up to 34%! They'll explore six island villages, see our HUKU lagoon show, enjoy a buffet dinner, and see our HĀ evening show. For more information, email mci@polynesia.com.

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Polynesian Cultural Center
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visitors, but to shape where they go, how they experience a place, and what stays with them long after they've left. Tickets are $250. Sheraton Waikiki Resort. 8:30 – 4:15 p.m. hfwf.me.

NOVEMBER 5
MANA UP SHOWCASE

The 2026 Mana Up Showcase Celebration and Marketplace returns, featuring some of Mana Up's most recent graduates and a marketplace of over 50 local vendors, craft cocktails, local food, and more. All vendors will offer special products, new releases, and limited-time discounts, perfect for early holiday shopping. The event will be held on the 3rd floor of Bloomingdale's Ala Moana. 5-8 p.m. Tickets: $55-$75. manaupshowcase.com.

NOVEMBER 6
AMERICA IN CONCERT

The legendary soft-rock group is behind some of the most recognizable songs of the 1970s, including "A Horse with No Name," "Ventura Highway" and "Sister Golden Hair." With smooth harmonies, acoustic guitars and a laid-back California sound, they became classic-rock radio staples. Tickets: $49 - $159. 7:30 p.m. Blaisdell Concert Hall. ticketmaster.com.

NOVEMBER 6 • 24K MAGIC



The Hawaii Food & Wine Festival's signature cocktail grand tasting lights up the rooftop of Alohilani with 4 winemakers, 13 chefs, and 8 mixologists. Tickets start at $300. 6–9 p.m. hfwf.me.

NOVEMBER 6-7
YG'S THE GENTLEMEN'S CLUB TOUR

YG, Mozzy and Chef Boy bring West Coast hip-hop to the stage with hard-hitting beats and streetwise storytelling. YG delivers energetic hits rooted in Los Angeles, while Sacramento's Mozzy brings raw lyrics and a gritty sound. Chef Boy rounds out a high-energy night for fans of California rap. The Republik. 6 p.m. Tickets: $59.50-$399. bampproject.com.

NOVEMBER 6-8
NĀ LEHUA MARKETPLACE & FESTIVAL

Nā Lehua Marketplace & Festival is Hawai'i's newest event showcasing local vendors. Explore this new shopping experience featuring hundreds of vendors, a full lineup of shopping, crafts, food, live entertainment, and experiences showcasing Hawai'i's local businesses, artisans, and unique island-inspired products. Tickets: $6; early admission: $25. Hawai'i Convention Center, ground-floor Kamehameha Exhibit Halls. nalehuamarketplace.com.

NOVEMBER 7
KCCN FM100 BIRTHDAY BASH

For over 30 years, KCCN FM 100's Birthday Bash has brought together top island musicians and thousands of fans for a night of music, culture, and aloha. This year's line-up includes Ekolu, Hirie, Anuhea, Pohaku, and more. Aloha Tower Marketplace. Doors open at 5 p.m. GA: $39, VIP $99. tmrevents.net.

NOVEMBER 7 • ROCKY HORROR PICTURE SHOW SPOOKTACULAR TOUR

Join the original 'Brad Majors' - Barry Bostwick - for a screening of the movie in a new 4K restoration with a live shadow cast and audience participation! Don't miss the memorabilia display with artifacts and an actual costume from the movie, a costume contest, and more! Meet & Greet available. 7 p.m. Tickets: $64.50 - $190.50. hawaiitheatre.com.

NOVEMBER 7 • THE GREATEST HITS PRESENTED BY HAWAIIAN AIRLINES

The Hawaii Food & Wine Festival's signature wine grand tasting event features about two dozen renowned winemakers, 20 chefs, and six mixologists. Tickets start at $300. Kapiolani Community College. 6–9 p.m. hfwf.me.

NOVEMBER 7
THE GREEN'S TITLES TOUR

Hawai'i's beloved reggae band The Green returns home on its TITLES Tour, celebrating more than 16 years of music and the release of its latest album, Titles. Known for its signature island-reggae sound, heartfelt lyrics, and uplifting messages of family, unity, and aloha, the band will perform fan favorites such as "All I Need," "Love I," and "Wake Up," alongside new music. Special guests Johnny Suite and Likkle Jordee will join the show. Waikīkī Shell. 6 p.m. Tickets: $20-$99.50. bampproject.com.

NOVEMBER 8
THE BREAKFAST CLUB

Welcome to The Breakfast Club, a throwback-inspired brunch for the ultimate Sunday hangout at the Hyatt Regency Waikiki Beach with six chefs and 3 mixologists. Tickets avaialble for $150. 11 p.m. - 1 p.m. hfwf.me.

NOVEMBER 8
NANEA KŌ MAKA HULA FESTIVAL & TRIBUTE

Kumu hula Darrell Lupenui was considered the finest "male hula" master teacher of the 1970s and '80s. His favorite, memorable song, "Nanea Kō Maka" ("Pleasing to the Eyes"), honors his memory. On November 8, a special festival replaces Mele Hali'a, featuring five of his hula schools. 4:30–7 p.m., Waikiki Beach Walk Plaza Lawn. waikikibeachwalk.com.

NOVEMBER 8
GODFREY

Godfrey is one of the hottest comedians on the circuit. While performing impressions of his college football teammates, Godfrey realized his irreverent comedy might be more than a hobby. As soon as Godfrey went pro, he landed several high-profile projects. Ben Stiller cast him to play himself in "Zoolander," a performance that has since achieved cult status. 6 p.m. Tickets: $48.50 - $64.50. hawaiitheatre.com.

NOVEMBER 8
BTS: BEYOND THE SEOUL

Experience an evening where heritage, innovation, and global influence converge at the Hawaii Food & Wine Festival's annual Halekulani Gala. This year, BTS: Beyond the Seoul invites guests to explore the evolution of Korean cuisine. Five world-class chefs—among the most celebrated voices in contemporary Korean gastronomy—present a five-course wine-paired dinner. Tickets start at $1500 for this signature occasion at the Halekulani. 5 p.m. hfwf.me.

Continues on page 16.



NOVEMBER CALENDAR OF EVENTS

Continued from page 15.

NOVEMBER 11
VETERANS DAY SUNSET CEREMONY
First observed on November 11, 1919, as Armistice Day to mark the end of World War I, it was renamed Veterans Day in 1954 to honor all U.S. veterans. This day celebrates their legacy and impact on the nation over the past 250 years. Veterans Day events end with a sunset ceremony on the Battleship Missouri Memorial in Pearl Harbor, honoring veterans past and present. Free to the public, 4:30–5:30 p.m. ussmissouri.org.

NOVEMBER 12
THE MAYOR'S CRAFT AND COUNTRY FAIR
Get an early start on your holiday shopping by enjoying free entry into the Mayor's Craft & Country Fair. This time-honored holiday shopping and fundraising event is celebrating its 50th year. Featuring a wide variety of crafts, jams & jellies, baked treats, handmade accessories, pottery, fresh flowers, second-hand goods, and fresh produce. In addition, over 40 exhibitor booths will be available with information and activities on senior-related topics. Admission is free. Blaisdell Exhibition Hall. 9 a.m. to 1 p.m. honolulu.gov/dpr.

NOVEMBER 12
KAPOLEI CITY LIGHTS OPENING NIGHT
Kick off the season at Kapolei Hale, then the Kapolei City Lights Parade kicks off at 5:30 p.m. The parade runs from Kapolei High School and travels down Kapolei Parkway to Kapolei Hale. The block party on the streets near Kapolei Hale is from 5 to 9 p.m. with entertainment, food trucks, and crafts. The Hale will feature a tree display, with activities in the courtyard on opening night. honolulu.gov/dpr.

NOVEMBER 13-14
HTA TOURISM WORKSHOP
The Hawai'i Tourism Authority invites local businesses and community organizations to learn how to connect with Hawai'i's visitors. These workshops are designed for those who want to benefit from the visitor industry, as well as those looking to expand their work with visitors. Offered in partnership with Kilohana Collective, the two-day workshops covers how the visitor industry works, how to attract customers, and how to develop and price products and experiences. Registration is $80 for two days, $45 for one. East-West Center. regenerativetourismhawaii.info/foundational.

NOVEMBER 14
THE ROYAL REGATTA
The 2nd annual Royal Regatta honors King David Kalākaua and Hawai'i's maritime heritage while showcasing Hawaiian culture. Hosted by Waikīkī Yacht Club, this canoe and sailing regatta draws participants and spectators from around the world for a day of excitement and camaraderie. King Kalākaua revived canoe racing, hula, language, and culture. This ocean festival celebrates his legacy through traditional and modern Hawaiian ocean sports. Hula exhibitions and Hawaiian music will be featured throughout the day. Magic Island 8:30 a.m.–1 p.m. Free for spectators. wycroyalregatta.com.

NOVEMBER 14
JCCH CRAFT & COLLECTIBLES FAIR
Meet and shop with local vendors at the monthly JCCH Craft & Collectibles Fair. Browse a selection of Japanese and Japanese-inspired items while supporting small business owners. The JCCH Gift Shop and Gallery will also be open. 9 a.m. - 1 p.m. Japanese Cultural Center of Hawai'i. jcchawaii.org.

NOVEMBER 19 • LUENELL

Get ready for laughs with Luenell, the "Original Bad Girl of Comedy!" Known for her big personality and roles in Borat, Hacks, and Coming 2 America, plus her Dave Chappelle-produced Netflix special Town Business, she brings her bold, unfiltered humor to the stage. Two shows at 6:30 and 9 p.m. Tickets: $35-$45. bluenotehawaii.com.

NOVEMBER 20
LUCY DARLING - SIMPLY DARLING
Award-winning performer Carisa Hendrix stars as Lucy Darling, a charming socialite and cocktail enthusiast, in "Simply Darling", a touring variety show blending her sharp wit, bold advice, and skillful magic. Chicago Second City improviser TJ Shanoff joins her, adding piano melodies packed with hidden jokes that complement her sophisticated sarcasm. 'Simply Darling" is the perfect chance to take a break from reality and indulge in the mischief and wonder. 7:30 p.m. Tickets: $50.50 - $140.50. hawaiitheatre.com.





NOVEMBER CALENDAR OF EVENTS

NOVEMBER 20 & 23 • KALAPANA



Kalapana is one of Hawaii's most popular '70s bands, releasing hit after hit. Their 1975 debut was hailed as a standout of the Hawaiian renaissance. Songs including "Naturally," "Nightbird," "The Hurt," "You Make It Hard" and "When the Morning Comes" became household favorites and remain regulars on Hawaiian radio. Though musical trends have changed, Kalapana's hits endure as island classics and continue to inspire contemporary Hawaiian music. Two shows on the 20th at 6:30 and 9 p.m., 7 p.m. on the 23rd. Tickets: $35-$45. bluenotehawaii.com.

NOVEMBER 21
HAWAII'S FAVORITE COMEDIANS

Join Hawaii comedy favorites Frank DeLima, Andy Bumatai, and Augie T for "A Celebration of Laugh Tour," featuring island-style humor and stories for longtime fans and newcomers. 7 p.m. Tickets: $48.50 - $64.50. hawaiitheatre.com.

NOVEMBER 22
KIMCHI FESTIVAL HAWAII



Celebrate Hawai'i's love of kimchi with thousands of pounds of fresh kimchi, a kimchi-making class, family recipe contest, Won Bok Toss Tournament, kimchi pancake eating contest, Korean and multicultural performances, K-Pop battles, food vendors and local crafts. Admission is free. 10 a.m. – 7 p.m. Makiki District Park. kimchifestivalhi.com.

NOVEMBER 22 • WIKI WIKI ONE-DAY VINTAGE COLLECTIBLES & HAWAIIANA SHOW

This all-vintage show takes place three times a year and features collectibles that are 20 years and older. Find antiques, Hawaiiana, art, estate jewelry, vintage fashion, tikis, gold & silver, koa, Niihau shell leis, lauhala hats, stamps, coins, aloha shirts, and more. GA $6. Early entry at 10 a.m. for $25. Blaisdell Center Hawaii Suites. 11 a.m. – 4:30 p.m. $1 off admission discount coupon at ukulele.com/wikiwiki.html.

NOVEMBER 25
ANA 'AHA EVENING CONCERT

As part of ANA's commitment to celebrating the culture and music of Japan and Hawai'i, the 2026 ANA 'Aha Mele will continue to feature Cliburn Gold Award-winning pianist Nobuyuki Tsujii and Violinist Fumiaki Miura for an intimate dinner concert at the Blue Note Hawaii. Tickets: $120 - $150. Two shows: 5 p.m. and 8:30 p.m. bluenotehawaii.com.

NOVEMBER 25 – DECEMBER 6
THE BOOK OF MORMON

Back by popular demand, the musical has won nine Tony Awards. The Book of Mormon is an irreverent comedy from the creators of South Park and Avenue Q. It follows two young missionaries sent to a remote Ugandan village, where their faith, friendship, and expectations are challenged. With outrageous humor, catchy songs, and razor sharp satire, this acclaimed Broadway hit offers an unconventional theatrical experience. broadwayinhawaii.com.

NOVEMBER 25
HOLIDAY KICK-OFF SHOW & ALOHA SANTA

Kick off the holiday season at Royal Hawaiian Center with a special holiday performance Guests will delight in a special holiday performance, as the characters search for Santa, leading up to the exciting arrival of Aloha Santa. Aloha Santa will lead the lighting of the Center's 34-foot-tall holiday tree. 5 - 7:30 p.m. The Royal Grove. royalhawaiiancenter.com.

NOVEMBER 26
THE TURKEY TROT

Gobble 'til you wobble at Honolulu's premier Thanksgiving fun run, open to all ages and skill levels. Join up to 2,000 runners and walkers at the 2026 Honolulu Marathon Clinic Turkey Trot Fun Run & Virtual 10K, celebrating over 50 years in Honolulu. Enter the Thanksgiving costume contest for prizes, with additional winners chosen at random after each race. Visitors are welcome to sign up late or just stop by Kapiolani Park to watch the fun. runsignup.com.

NOVEMBER 27
WAIKIKI HOLIDAY PARADE

Since 1998, the Waikiki Holiday Parade commemorates Pearl Harbor Survivors and the anniversary of the attacks by honoring survivors and veterans in memory of the attacks from December 7, 1941. Bands from here and the mainland will join military units, local officials, and dignitaries as they march down Kalakaua Avenue to Kapiolani Park. Held annually on the Friday following Thanksgiving Day. 7 p.m. waikikiholidayparade.com.

NOVEMBER 27-28
COMEDY BAND CAMP WITH JOSH JOHNSON

With over 10 million social media followers, Josh Johnson was recently called "the funniest guy on the internet" by WIRED. The Emmy-nominated writer, stand-up comedian, actor, and NAACP Award winner is a rotating host and correspondent on The Daily Show and releases weekly stand-up sets on YouTube, which have garnered over half a billion views worldwide. The only show not sold out is the 5 p.m. show on the 28th. Tickets: $50.50-$110.50. hawaiitheatre.com.

NOVEMBER 27-29
2025 ISLANDWIDE CRAFTS & FOOD EXPO

Browse through a Christmas crafts and food expo for three decades at the fair, twice named Hawaii's "Best Holiday Market" by Food & Wine Magazine. Enjoy gorgeous crafts, 'ono foods, warmhearted vendors, plus live entertainment, giveaways, games, tons of fun, Christmas spirit, and aloha. 10 a.m. – 5 p.m. $7. Blaisdell Exhibition Hall. islandwideexpos.com.

NOVEMBER 29 • ANUHEA'S ANNUAL THANKSGIVING CELEBRATION



Anuhea's engaging lyrics, acoustic soul, pop, rap, and reggae style that has earned her a reputation as Hawai'i's #1 female artist. Don't miss her annual Thanksgiving weekend show. Two shows. 6:30 and 9 p.m. Tickets: $35-$50. bluenotehawaii.com.





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Getting a jump start on the Holidays



Love Christmas but don't want to wait until next month to get the season started? You're not alone. Toward the latter half of November, several entities are throwing open the proverbial holiday doors to get the party started.

First up - E Noa Tours, known for their fun Halloween Escape Room events and Holiday City Light Trolleys, is adding a new seasonal event to their repertoire. ***The Night Between***, a Halloween-meets-Christmas adventure for all to enjoy. This brand-new, family-friendly immersive adventure centers on the intersection of Halloween and Christmas. When a mysterious villain named Bruticus steals Santa's Naughty & Nice List, Christmas is thrown into chaos. Guests are invited to journey through whimsical, immersive environments, meet live performers and characters, and complete interactive challenges to help save Christmas. Designed for all ages, The Night Between combines immersive storytelling, theatrical performances, and hands-on fun for a one-of-a-kind holiday adventure.

The experience opens to all on November 21. Additional dates: November 27–28; December 4–6, 11–13, and 17–20, all from 6 to 9 p.m. Located at 1050 Queen Street, across the street from Whole Foods Market, where Trial of Fears was at Halloween, tickets are $28. thenightbetween.com.

Royal Hawaiian Center kicks off the season with its annual tree-lighting ceremony and Aloha Santa's arrival on November 25th. Enjoy weekly holiday performances every Saturday at 5 p.m., and Santa Photos every Wednesday and Saturday from 5:30 to 7:30 p.m., through Saturday, December 19.

The ***International Market Place*** also launches their photos with Santa program on November 27, with hours Friday from 10 a.m. to 9 p.m.; Saturdays from 10 a.m. to 7 p.m.; Sunday from 11 a.m. to 7 p.m.; and Monday through Thursdays from 11 a.m. to 7 p.m.

Swing past Waikīkī on November 27 for the ***Waikīkī Holiday Parade*** at 7 p.m. Held annually on the Friday after Thanksgiving, this torch-lit nighttime parade features local and mainland marching bands, military units, and dancers marching down Kalakaua Avenue from Fort DeRussy to Kapiolani Park, serving as a beautiful tribute to Pearl Harbor survivors and veterans.



After the parade, head over to the Twin Fin Hotel for the grand opening of ***The Christmas Bar***, where the elves have again transformed a hidden back room at Tiki's Grill & Bar into Oahu's most magical holiday-themed pop-up experience. From November 27 through December 30, the holiday-themed bar should be open weekdays from 2 to 11:30 p.m. and on weekends from noon, but check their website closer to the opening to confirm the 2026 schedule. No reservations needed, keiki welcome during daylight hours, and ugly Christmas sweaters recommended. christmasbarhawaii.com.

That's Entertainment

HOTELS

ALA MOANA HOTEL 923-2311
- **MWFSat -** Live music in the lobby, 4-6pm

'ALOHILANI RESORT 922-1233
- **Daily -** Fish Feeding 10:30am & 2:30pm *O Bar*
- **Daily -** Live Music 6:30-9:30pm *Swell Bar*
- **Daily -** Light Monument Video Art Series 7-9pm *Swell Bar*
- **SunWedSat -** Tank Talk 9am. *O Bar*

COURTYARD NORTH SHORE 293-4900
- **FSatSun -** Live music in the lobby, 6:30-8:30pm

HALEKULANI 923-2311
- **Daily -** Music & Hula 5-8pm *House Without a Key*
- **Daily -** Live Jazz 8:30 -10:30pm, *Lewers Lounge*
- **TWThFS -** Afternoon Tea in the Veranda 2-5pm
- **Sun-** Sunday brunch w/Noly Paa on piano 9:30am - 2pm

HILTON HAWAIIAN VILLAGE 949-4321
- **Fri -** Fireworks at 7:45pm
- **ThSSun -** Live entertainment, Tapa Bar. 7-10pm

HYATT REGENCY WAIKIKI 923-1234
- **MWed -** Farmer's Market from 4-8pm
- **Mon-Fri -** Cultural Programs at the Ho'okela Culture Center
- **TTh -** Walking Tour thru parts of Waikiki at 10am
- **TTh -** Live Hawaiian music at Pualeilani Atrium, 4-6 pm

KAHALA HOTEL & RESORT 739-8888
- **MTWThFSat -** Free Hawaiian activities at The Veranda, 10am
- **ThFSat -** Live entertainment at The Veranda from 6-8pm.
- **FriSat -** Afternoon Tea at The Veranda at 2pm & 3:30pm
- **Sun -** Brunch at Hoku's w/Johnny Kukui from 10am-1pm
- **Daily -** See the interactive dolphin programs every hour

KA LA'I WAIKIKI BEACH 683-7777
- **FSSun -** Live music at Wai'olu Ocean Cuisine, 5:30-7:30pm

LUANA WAIKIKI HOTEL & SUITES 955-6000
- **MWF -** Enjoy live music and hula on the Mezzanine 5-6pm

MOANA SURFRIDER 922-3111
- **Daily -** Live music at The Beach Bar, 4:30-6:30pm, 7-10pm
- **WThFSSu -** David Swanson at Vintage1901, 6:30-10pm
- **SatSun -** Afternoon Tea at the Veranda, 11:30am -2:30pm

OUTRIGGER REEF WAIKIKI BEACH 923-3111
- **Daily -** Live Hawaiian music at Kani Ka Pila Grille. 6-9pm

PRINCE WAIKIKI 956-1111
- **Sat -** DJ KK poolside from 2-5pm, Sun from 2:30-5:30pm

SHERATON PRINCESS KA'IULANI 922-5811
- **Daily -** Live music poolside 6-9pm. DJ from 3-6pm.

THE ROYAL HAWAIIAN 923-7311
- **Daily -** Live Hawaiian music at the Mai Tai Bar. 11am-2pm
- **TWFSSu -** Live Hawaiian music at the Mai Tai Bar. 6-9pm
- **MTh -** Live Hawaiian music at the Mai Tai Bar. 8-10pm

TURTLE BAY RESORT 293-6000
- **Daily -** Live music at The Pointe Pool Bar, 4-7pm
- **Daily -** Live music at Off the Lip, 7pm
- **Daily -** The Stable at Turtle Bay offers a variety of experiences

WAIKIKI BEACH MARRIOTT RESORT 922-6611
- **ThFSat -** Live music, Queensbreak Restaurant 6-9pm
- **Sun -** Stephen Inglis plays in the Lobby 6-9pm

FARMERS MARKETS

WBW OPEN MARKET
- **Mon -** Set up on the Plaza at Waikiki Beach Walk. 4-8pm.

HYATT REGENCY FARMERS MARKET 225-4002
- **MonWed -** Hyatt Regency 1st floor waterfall atrium 4-8pm

HAWAII FARM BUREAU MARKET 848-2074
- **Wed -** Set up on the Blaisdell Concert Hall Lawn 4-7pm.

KCC FARMERS MARKET 848-2074
- **Sat -** Kapiolani Community College 7:30 -11am

KAKA'AKO FARMERS MARKET 388-9696
- **Sat -** 919 & 1011 Ala Moana Blvd. 8am-12pm

PEARLRIDGE FARMERS MARKET 388-9696
- **Sat -** Pearlridge Wai Mauka by Zippy's. 8am-12pm

MAKANA MARKET 628-4800
- **WedSun -** Ka Makana Alii - Wed 4-8p, Sun 11am-3pm

MALAMA MARKET 225-4002
- **Wed -** Ala Moana Center Wing Level 2. 11am-4pm

KAILUA FARM BUREAU MARKET 848-2074
- **Thu -** Kailua Town Center. 4-7pm

ALOHA HOME MARKET 225-4002
- **Sun -** Kailua 340 Uluniu Street. 9-2pm

ALOHA MARKET AT WAIKIKI 735-4510
- **Sun -** Jefferson Elementary 324 Kapahulu Ave. 8-2pm

KAILUA TOWN FARMERS MARKET 388-9696
- **Sun -** 640 Ulukahiki St. at Castle Hospital. 8am-12pm

ATTRACTIONS

FOSTER BOTANICAL GARDEN 768-7135
- **Daily -** Hawaii's oldest Botanical Garden in the midst of downtown open 9am - 4pm. $5/$1 keiki (kama'aina $3)
- **Daily -** Free docent-led tours at 10:30am. Reservations rec.

HONOLULU ZOO 926-3191
- **Daily -** The Zoo is open from 10am - 4pm. Last Entry at 3pm. GA $21 adult/$13 keiki (kama'aina $10/$6).
- **Sat -** Explore the Zoo after the gates close 5:30-7:30pm.

KUHIO BEACH HULA SHOW 843-8002
- **Sat-** Free show 6:30-7:30pm. Kuhio Hula Mound

WAIKIKI AQUARIUM 923-9741
- **Daily -** The Aquarium is open from 9am - 4:30pm. GA $12 adult/$5 kids (kama'aina $8).
- **1st3rdTue -** Hawaiian Plant Tour. 1:30pm. Free w/admission.

MUSEUMS

BATTLESHIP MISSOURI MEMORIAL 455-1600
- **Daily -** Relive stories of war, victory, and the road to peace onboard the "Mighty Mo." Join a guided tour in English, Japanese, Chinese, or Korean or explore the ship at your own pace. Digital tour maps in various languages are available. 8am-4pm. More info available online at ussmissouri.org.

BISHOP MUSEUM 847-3511
- **Daily -** The 15-acre campus offers a chance to learn about the cultural and natural heritage of Hawai'i across three different exhibition buildings. Daily planetarium shows, a native Hawaiian botanical garden and more. 9am-5pm.

CAPITAL MODERN 586-0900
- **Mon-Sat -** Formerly known as the Hawai'i State Art Museum. Admission is always free. Open 10am - 4pm.
- **1stFri -** Live entertainment and food vendors. 6-9pm
- **3rdFri -** Fri. Night Tempo, live music & food vendors. 6-9pm
- **Sun -** Museum Closed

HONOLULU FIRE MUSEUM 723-7167
- **3rdSat -** Free one-hour guided tours through various exhibits with a firefighter recounting HFDs history the 3rd Saturday of every month. 9am - 2pm on the hour. 620 South Street. Reservations required. Book online: fire.honolulu.gov then hit the submit request botton and click museum tours.

HAWAIIAN MISSION HOUSES 447-3910
- **TWThFSat-** Docents led tours through the oldest existing frame house in the Islands. 11am, 12pm, 1pm and 2pm. Self guided tours 10am - 2pm. Gift shop open 10am - 3pm
- **SunMon -** Museum Closed

HONOLULU MUSEUM OF ART 532-8726
- **ThFSSu –**Tour & Talk Story 11am. Free with admission.
- **ThFSSu –** Highlights tour 2pm. Free with admission.
- **Fri –** HoMA Nights, open until 9pm. Free with admission.
- **MonTues -** Museum Closed

IOLANI PALACE 522-0832
- **TThS -** Audio tours available from 9am - 4pm
- **WTh -** Docent-led tours available from 9am - 4pm
- **EveryOtherWed -** He Mele Lahui Hawaii with Ku'uipo. 9am
- **Fri -** Royal Hawaiian Band. Free. 12-1pm
- **SunMon -** Museum Closed

LUCORAL MUSEUM 778-8189
- **Mon-Fri -** Free self-guided tours featuring gemstones, a one-of-a-kind dinosaur egg, and create your own jewelry. 10% off gift shop with mention of Oahu Concierge. 10am-5pm.

PEARL HARBOR AVIATION MUSEUM 441-1000
- **Daily -** Vintage aircraft in battlefield hangars at Pearl Harbor, outdoor exhibits, flight simulators, and the Bob Hope: An American Treasure Exhibit. Shuttle & Tickets at USS Arizona Memorial Visitor Center or PearlHarborAviationMuseum.org.

SHOPPING CENTERS

ALA MOANA CENTER 955-9517
- **Daily -** Hula Show, 3pm. *Centerstage*
- **EveryOtherWed -** Royal Hawaiian Band. *Centerstage.* 11am.
- **Sun -** Keiki Hula Show, 1pm. *Centerstage*

HALE'IWA STORE LOTS 203-5700
- **Sat -** Live Hawaiian entertainment from 2 -4pm

INTERNATIONAL MARKET PLACE 921-0536
- **MWF -** Ceremonial sunset lighting of Lamaku Torch Tower
- **MWF -** Sunset Stories Hula Show, 6pm. *Queens Court*
- **1stTh -** Royal Hawaiian Band. Free. 12pm. *Queens Court*
- **4thSat -** Free Fitness. 9am. *Queens Court*
- **1st3rdSu -** Free Fitness. 9am. *Queens Court*

ROYAL HAWAIIAN CENTER 922-2299
- **Daily -** Heritage Room/Cultural Videos, *Helumoa Hale*
- **Mon -** Free Ukelele Lessons 11pm, *Helumoa Hale*
- **Tues -** Free Hula Lessons 11am, *Royal Grove*
- **Wed -** Free Lauhala Weaving 11am, *Bldg A, Level 2*
- **Thur -** Free Keiki Hula lessons 12pm, *Royal Grove*
- **Fri -** Free Lei Making Class 12pm, *Bldg A, Level 2*
- **Sat -** Hula Kahiko 5:30pm, *Royal Grove*
- **TWThF -** Live Hawaiian Entertainment 5:30pm, *Royal Grove*

WAIKIKI BEACH WALK **waikikibeachwalk.com**
- **Daily -** The Ukulele Store offers free lessons at 4:30pm
- **Tues -** Ku Ha'aheo Hula Show. 4:30-6pm. *Plaza Stage*
- **Sun -** Free hula lessons, 9-10am



AIR PARK KARAOKE
Complimentary Karaoke Room Rental when purchase average 2 drinks per person per hour (exclude Fri. & Sat.) Must show Hotel ID. 510 Piikoi St. 2nd Fl. 591-8292.

BALI OCEANFRONT
20% off all Food & Beverage. Hilton Hawaiian Village, 941-2254.

HAWAIIAN MISSION HOUSES
Free tour with hotel ID. 553 S. King Street. 447-3910.

IOLANI PALACE
Free Admission with hotel ID. GA $30. Kama'aina $19.95. 364 S. King Street, Reservations Required. 522-0832.

MAUI DIVERS JEWELRY
Receive 20% off every purchase at any location. Hotel ID or business card is required for verification. Cannot be combined with other discounts or promotions. 946-2929.

RUTH'S CHRIS STEAK HOUSE
Complimentary Appetizer valued up to $22 with the purchase of 2 entrees. Waikiki Beach Walk, 440-7910. Restaurant Row, 599-3860.

SAN PAOLO PIZZA AND WINE
20% off food and drinks with hotel ID. Not combinable with any other discounts. 1765 Ala Moana Blvd. 425-5396

You will be required to show Hotel ID or business card to claim offer. Magazine not needed. Just mention offer when presenting hotel ID. Discounts available to Guest Service Professionals ONLY. Not valid with other promotions or special offers. A minimum 20% gratuity on original order requested for all food offers.

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