

Concierge

KEEPING THE HOSPITALITY INDUSTRY INFORMED SINCE 1998

A Note to the Hospitality Industry from the Hawai'i State Department of Health

Aloha kākou! Over the past few weeks, the global concerns over the outbreak of COVID-19 has remained top of mind for all of us. While I can assure you that the Hawaii State Department of Health is focused on keeping residents and visitors safe, minimizing the spread of contagious diseases in our communities is the responsibility of everyone.



Bruce Anderson, Ph. D

DOH is ramping up its sentinel surveillance testing to be able to conduct additional testing and detect cases earlier so that steps can be taken to contain the virus. The information will help responders understand the scope of such a spread when it occurs.

DOH has also been working closely with the Hawaii Tourism Authority (HTA), Hawaii Visitors and Convention Bureau (HVCB), and Hawaii Lodging and Tourism Association (HLTA) from the outset to ensure we keep the lines of communication open and we understand the impacts this situation is having on Hawaii's number one industry.

I'd like to take a moment to recognize the great work being done by everyone in the tourism industry statewide for continuing to maintain the highest standards for sanitation and taking additional steps to enhance efforts at hotels, attractions, restaurants and other public spaces across the Hawaiian Islands. It's great to also know the industry is taking proactive steps to educate its workforce to continue practicing good hygiene at home and on the job.

I'm also pleased to see that visitors are being reminded to do the same while visiting our islands through a series of informational videos being played at baggage claim areas

in all state airports. These videos are being made available through support from HTA, which is also working closely with the Hawaii State Department of Transportation to increase the number of hand sanitizing stations at airports across the state.

DOH, along with HTA, HVCB and HLTA urge travelers to follow public health authorities' guidelines to keep themselves and the communities they are visiting safe.

We recommend the Centers for Disease Control and Prevention's website as a helpful resource that will help travelers make fact-based travel decisions. [cdc.gov/coronavirus/2019-ncov/travelers/index.html](https://www.cdc.gov/coronavirus/2019-ncov/travelers/index.html)

The DOH website also provides useful information regarding the current COVID-19 situation in Hawaii, including employer guidelines. You can find this information at <https://health.hawaii.gov/covid19>.

Finally, please be sure to bookmark the HTA and HVCB's websites as well for visitor-specific updates at hawaiiauthority.org and gohawaii.com.

Let's keep working together to keep Hawaii healthy during these uncertain times. Mahalo nui loa for your hard work. It's greatly appreciated.

Warmest Aloha,

Bruce Anderson, Ph. D
Director,
Hawai'i State Department of Health

Support our local Restaurants

The COVID-19 pandemic is changing life as we know it by the minute. Restaurants and their employees need our help! In an attempt to keep some sort of business going, and to keep people employed many restaurants have begun to offer limited menus in a take-out / curbside pick-up and delivery method.

The restaurant industry is one of many that is getting hammered by what is going on. We all need to eat, so I urge you to take a moment and share some aloha with your favorite restaurant. If you can, order from those offering take-out, and tip your server as generously is possible. Some restaurants have taken the initiative to shut down, but many, like Barefoot Beach Cafe, Stripsteak, The Street, 12th Avenue Grill, and Bogart's are offering take-out. Others such as Basalt, are also offering discounts to those that do. Even others, like Dean & Deluca and Fresh Box, are offering meal kits.

There's a website out there called Hawaii Grinds that has taken the initiative to launch a crowdsourced database of restaurants in Hawaii that are offering take out, delivery, meal plans or gift card sales, allowing you to feed your family while also supporting Hawaii businesses. Please take a look

We need to support our industry during this unprecedented time. The smallest token could make the biggest difference to many. Go online and check out this database. If you're a restaurant and still offering some sort of service, please put yourself on it. For the rest of you, please take advantage of it. You can find the list at hawaiigrinds.com/home/.

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Practice good hygiene. Wash your Hands....often.
Above all...Be Kind, Share Aloha and Stay Safe!

Publisher's Letter



Navigating the unknown together

As we all know, the novel coronavirus is changing life as we know it and is devastating the hospitality industry. This situation is evolving so quickly I have literally rewritten this column six times, pulled my entire calendar and then yanked my live music section 10 minutes before sending the book to press, and I am only running Arts with Aloha because there is nothing else to go in its place right now. There are simply too many closures and uncertainty at this time. Furthermore, you won't see this for 10 days. I have no idea what our new reality will look like then. I have made so many changes and cuts in the final 48-hours before sending this issue to press my head is spinning. This. Is. Insane!

We have never seen anything like this. It is completely unprecedented. However, together, we will get through this, with at least 6 feet in between us at all times that is. Social distancing is our new buzzword.

While there have been so many closures at press time, there are still visitors in the island and hotels, restaurants, and some retail outlets are still open at this time. Now granted, this is an extremely fluid situation, and to be honest, in the 10 days it will take to print and distribute this, who know how things might have changed. While there will certainly be more closures before the threat has abated, from what all the experts tell us, this is our new reality, so we need to find a way to safely navigate it, together. Our future depends on it. Who knew how right your mother was when she told you to go wash your hands?

My former editor Kathryn makes a guest appearance this issue. While the world was shutting its borders, she flew to Hawaii for a long-planned vacation, since I already knew I could not have event-driven editorial like normal, I asked her to write a story about traveling during this difficult time. Please keep in mind she wrote this before the situation in Hawaii got so bad, and things evolved so quickly that several of her comments are moot now. You should also know that immediately after the Governor's press conference asking visitors to put off their trips for 30-days, she cut her vacation short and returned home. I never even got a chance to see her, but it was the right decision to make given the circumstances.

At this time most everything is shuttered until the end of March. We have no idea if the closures will continue into April, so be flexible and call first. Take a deep breath, we're all in for a rough ride, but we will get through this. Until then, stay safe my friends. Aloha!

Help Our Communities #RiseResiliently

Hawaii Foodbank is prepared to meet the challenges of COVID-19 head-on, but we need your help.

Aloha Hawaii Foodbank 'Ohana,



Ron Mizutani

Hawaii Foodbank is committed first and foremost to the health and safety of our community, our clients, our volunteers and our precious staff. We have taken many precautions to help make sure that our food and product remain safe, our distributions and volunteer activities continue, and, ultimately, our communities have access to the food they need while preventing the spread of COVID-19.

Hawaii Foodbank is following the recommended guidelines from the Centers for Disease Control and Prevention and the State of Hawaii Department of Health. In addition, Hawaii Foodbank has implemented proactive and voluntary steps to help reduce contact and/or spread of COVID-19, including:

- Providing gloves to all volunteers handling food at our warehouse facilities
- Increasing the availability of hand-sanitizing stations throughout our warehouse facilities
- Increasing the visibility of signage and emphasizing the importance of hand-washing in the restrooms and throughout our warehouse facilities
- Advising people to avoid touching their eyes, nose and mouth with unwashed hands
- Advising people to avoid close contact with others who are sick
- Advising staff and volunteers to stay home if they display signs of illness or come into contact with affected individuals
- Postponing or cancelling all large-group gatherings, including Great Chefs® Fight Hunger
- Increasing the frequency of deep-cleaning and sanitization beyond our already-aggressive standards and taking additional steps to ensure the safety of donated food

1 in 8 Hawaii residents rely on our network each day. In times of crisis, that number grows as many of the support mechanisms people usually rely on are put on hold. Schools and community centers close, creating a gap in

meals for countless members of our 'ohana. Our kūpuna, people with chronic conditions and those with compromised immune systems face higher risks in public spaces – forcing many to remain at home.

Hawaii Foodbank is shifting our food sourcing and distribution methods to keep as much nutritious food flowing as possible. As we pivot our operations to support this quickly evolving situation, innovative solutions and increased capacity will be needed to get food to those in need. We're working with federal, state and local officials to remove barriers to food access and reach people facing hunger – wherever they may be.

But we can't do it without your support. We anticipate an extreme rise in demand for food in the coming weeks. Here are three ways you can support those at greatest risk in this worsening crisis and help our 'ohana #RiseResiliently.

• **DONATE:** Donate to support our community response to COVID-19. Financial contributions go much further than food donations in moments like these, and your support will help distribution in hard-hit communities across Hawaii.

• **VOLUNTEER:** Sign up for individual volunteer shifts if you are not in a high-risk group for COVID-19. We will need the help of even more volunteers than usual as we adjust our food distribution efforts to meet the complex realities of social distancing.

• **ADVOCATE:** Help spread the word about Hawaii Foodbank's efforts to ensure our communities continue to have access to the resources they need. Let your network know we are here as a reliable resource.

Each and every one of you plays an integral role in maintaining our mission to end hunger in Hawaii. It's times like these that our work together becomes even more visible to our community and even more important to those in need.

No doubt, our Hawaii Foodbank community has risen to the occasion many times before – including Hurricane Iniki in 1992, and, more recently, during the epic April storms in 2018, the three-month long Kīlauea eruption, the threat of Hurricane Lane and the longest partial government shutdown in US history.

We know what a crisis looks like, and we know how to take action. With your continued support – we can meet this challenge, respond together and #RiseResiliently once again.

Ron Mizutani,
President and CEO, Hawaii Foodbank

EXTRA EXTRA EXTRA *Newsflash*

SEA LIFE PARK IS NOW HOME TO NEW SEA LIONS

Two California sea lions in need of lifelong care have found a new home at Sea Life Park. In 2017, the two female sea lions were rescued separately a few months apart and quickly bonded together during the course of their recovery. After their respective rescues and treatments, both were subsequently returned to the wild in separate releases — only to have each one need to be rescued again. Go check out Niblet and Brawler in their new sanctuary once the Park reopens.

SERVCO LAUNCHES NEW CAR SHARE SERVICE

Need a car for just a few hours? Welcome Hui, a round-trip, station-based car share service, allowing members to locate, reserve, and manage payments through its mobile app. The service utilizes Toyota's Smart Key Box technology, which generates a digital key that allows Hui users to lock and unlock, as well as start vehicles via their smartphone. Pricing starts at \$8.95/hour and there are over 100 Hui vehicles available for reservations by the minute or day at more than 50 easily accessible locations across Oahu, 10 of which are in Waikiki. Gas, insurance, parking at the station, 24-hour roadside assistance and call center are all included in the hourly rate of the vehicle. For more info, visit drivehui.com.

MISSION HOUSES CELEBRATES BICENTENNIAL ONLINE

Hawaiian Mission Houses has amended their Bicentennial Commemoration events in light of the current health crisis, and will be carrying on most plans for the April 20-25 celebration in Honolulu via livestream. Stay home and watch a full week of History Theatre, cemetery tours, book talks, our Annual Meeting and more via links on their website and Facebook pages. Enjoy these fun and educational programs, from the comfort of your own home. Livestreams will happen at the scheduled time in the calendar of events online. Follow along at missionhouses.org.

EVEN THE FIREWORKS ARE DONE FOR NOW

As the world shuts down its borders and our own Governor made the extraordinary step of urging visitors to stay away for the next 30-days, the closures continue to roll out. The Hilton Hawaiian Village Waikiki Beach Resort has decided to temporarily suspend its weekly Friday night fireworks show until further notice. Debi Bishop, managing director, Hilton Hawaiian Village. "We will continue to monitor the situation closely to determine the best course of action for an eventual restart of the fireworks show."

NEW FOODLAND FARMS TO OPEN AT KA MAKANA ALI'I

Foodland Farms is opening a brand-new 32,000-square-foot store at The Grove at Ka Makana Ali'i. The store will offer Foodland's largest and most diverse selection of natural and organic products and brands, alongside an impressive range of Hawaii-grown, Hawaii-raised and Hawaii-made products and ingredients as well as their first-ever in-store restaurant. Initially scheduled to open in early April, the company just pushed the opening back. Stay tuned for an revised opening date.

HAWAII FOOD & WINE FESTIVAL DONATES \$413,580 TO CHARITY

The Hawai'i Food & Wine Festival donated \$413,580 to local culinary, agricultural and community organizations around the state. Proceeds from the last year's event were gifted to 18 nonprofit partners that contribute to HFWF's overall success through different channels such as student volunteers, cultural enrichment, agricultural and educational activities, and more. The donation brings total community giving to nearly \$3 million over nine years since HFWF's 2011 inception.



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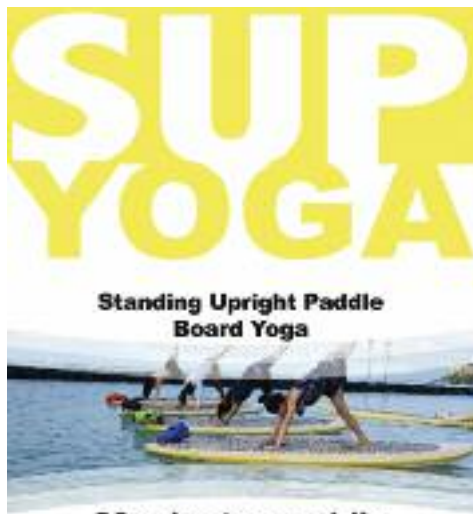
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Pandemic Vacation:

What to do while the world is falling apart



Kathryn Wheeler

Pop Quiz – what should you do during a pandemic? If your answer is pack up your 72-year-old asthmatic mother and go on vacation, then you're thinking like me! To be honest, we planned this vacation nearly a year ago and there was a half-day recently when we asked each other, "Are you sure you still wanna go?" But at no point did we genuinely consider canceling.

To be fair, things weren't quite as bad when we made the decision. Where we lived, the news about coronavirus 2019 (COVID-19) was constant, but apart from barren store shelves where once you could buy hand sanitizer, things were going on as normal and I had never heard the phrase "social distancing."

Even we were a bit surprised to turn on the news our first morning in Kona and be blasted with the red-bannered pronouncements, "The World Health Organization (WHO) declares pandemic." Less than a week ago I was already glued to the radio each morning, as the WHO continued to reassure us that this wasn't quite at that level, and simply recommending reasonable precautions. So, we hopped a plane in Oregon and winged our way to the beautiful Islands of Hawai'i.

Now that we've been in Kailua-Kona for a few days, the reality of being away from home amidst an international crisis only gets increasingly surreal. While we've been here, the stock-market reached its lowest point since the 80s, the Governor of Oregon declared a statewide emergency and then closed all schools, and the President has implemented a ban on travel from Europe to the U.S. I've joked that we were leaving the hot zone and it's amazing that anyone in the Islands would even allow our plane to land. For us, it is already safer to be in a place where COVID-19 has not yet spread as widely.

Now you still might be asking why we didn't cancel, which is a reasonable question, and probably one that you're combatting when talking with potential visitors every day. Some of it was just my own desperate need for the vacation and warm weather I've been anticipating for nearly a year. But most of it was based on facts and information. Let me give you a glimpse into how we came to our decision and provide a few ideas for what to tell visitors who may be a bit more anxious so that they, too, can make a well-informed choice – to travel or not to travel.

Fear or Flight

It's easy to see why travelers would be extremely wary – the news right now is constant and negative. Each morning, as we

sit on our lanai (before we head to a beach to play in the warm water), we find out the new restrictions that have taken place overnight, the new cities and countries who have sunk into crisis, and foster hopes that our government may find a way to support our citizens through this pandemic. Facebook and news stations are constantly discussing, updating, and warning. My inbox is flooded with emails from venues and organizations canceling their upcoming events or assuring me they have a policy in place to deal with the crisis. Why would you want to leave your house, let alone your state?

The reality is that Hawai'i is the ideal place to vacation anytime, but particularly during this kind of event. Our Islands are brimming with hospitality – meaning that the level of guest service and visitor care are unparalleled (at least, anywhere I've ever traveled). That may seem superficial at first glance, but it does much more. It also means guests will be staying in a clean hotel room and have answers to their questions, or support for any issues, available at the touch of a button. That level of service that we provide can go a long way to making even nervous visitors feel more comfortable and welcomed during a time of unease.

The other big reason that Hawai'i is the perfect place to spend this viral apocalypse is that the lifestyle here lends itself to health – more than many parts of the Mainland. To start with, if you're on vacation, you're likely less stressed than at home dealing with work, traffic, bills, etc. When stressed, our body releases a hormone that can suppress our immune system, so it's harder to fight off illness. Thus, vacation alone really is a great preventative measure. Building on that, exercise also helps to boost our immune system - walking, swimming, snorkeling, even laughing with your traveling companion, are pretty much a guarantee here in the Islands. But, of course, the food can't be forgotten. With fresh fish, fruits, and veggies, odds are that a vacation in Hawai'i will include a lot of healthier options, which also contributes to a healthy body. Whether you stop by a farmer's market for some papaya and Hau'ula tomatoes, or seek out one of our world-class restaurants, it's easy to bolster your body's defense against illness.

Of course, the last thing that we may not even think about, is simply the fresh air. On the mainland, I can easily spend almost an entire day inside. I walk from my house to the car, drive to work and into an enclosed parking garage, take the elevator straight up to the 12th floor, eat lunch at my desk, and don't leave until evening when I reverse the whole process. That's about 15 minutes spent outside. I think we can all agree, that's fairly

Pandemic Vacation:

unhealthy. Here in Hawai'i, the first thing I do in the morning is open all the windows and sit on the lanai. It's basically the opposite of being at home – and I love it. Fresh air is good for us in many ways, including channeling oxygen to our immune system to help us crush infections and germs.

But the easiest sell right now? Our epic deals! There were quite a few visitors on my plane ride over who had booked because of the amazing discounts Alaska Airlines was suddenly offering. While it feels disheartening that annual events like Merrie Monarch and Spam Jam are shuttered, those aren't the only reasons visitors flock to Hawai'i. There are always things to do! Surfing, snorkeling, and lying on the beach are cheap or free, and even lend themselves to social distancing.

None of this is to say that visitors shouldn't be prepared and informed when traveling. If a person feels ill, stay home and don't travel. (Naturally.) But taking some precautions that are applicable at all times, are just more known now. You're looking at the weird person who has been wiping down airplane armrests and tray tables for years, only now the world is joining me. Two of the best defenses and keeping your hands clean and not touching your face. Here are a few tips to do and share:

1. Wash. Your. Hands. This may seem basic, but how many of us have seen someone emerge from a bathroom stall, turn the water on, dampen their fingertips, and shake them off as they leave the bathroom – touching every handle and door as they go. Eww. It's time to change that scenario. Use soap, be sure to foam up your entire hands (backs, between fingers, even under fingernails), and dry with a clean towel or cloth. Avoid the blowers if you can – these have been shown to blow germs and microbes into the air. Again, eww. Personally, I learned when living in Japan that carrying a small handkerchief saves me when there are no towels in a public restroom. And if you don't have to touch the handles and doors as you leave, don't! Use your paper towel and throw it away outside. I recently read a male friend's post on social media saying that there are now lines for the sink in men's restrooms, which he has never seen before. At least the novel coronavirus has done something for our world!

2. Pack hand sanitizer and wet wipes (if you can get them). If traveling, try to buy or borrow some and use them when touching things. After all, even a credit card or door handle might be touched by dozens of people.

3. Keep your distance when possible. Stopping for a bite to eat? Pick a booth further away from others. COVID-19 can't travel dozens of feet, so distance counts.

4. Reassure visitors about the health and safety policies and procedures in place at your property. Knowing that they won't need to worry that the remote is covered in germs or the duvet hasn't been washed, will help create trust and happy guests.

5. Letting guests know that airline travel is safer than they think. The old myth about airplane air being recycled is untrue. On most planes, air is circulated through hospital-grade HEPA filters. This is far better than regular face masks, as it removes airborne virus particles and 99.97% of bacteria.

6. Have information available about what to do if you feel ill (who to call, where to go). This can help guests be informed and make good decisions if they feel ill while here.

Some of these ideas may seem a bit silly, but we're at a point where we need to strike a balance between caution and paranoia. I aim for awareness. Keep yourself informed from reliable news organizations like the CDC:

Kathryn Wheeler is the former editor of The Oahu Concierge magazine, having spent a tenure as concierge at The Kahala Hotel & Resort (when it was a Mandarin Oriental) and a short sojourn at the Diamond Head Grill in its heyday. She now lives on a floating home in Portland, Oregon with her Pomeranian, where she returned too right after submitting this article, given the fast evolving scenario in the Islands and deciding to cut her vacation short.

Mahalo for your continued support!
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BY MICHAEL MINA



Chef's Corner

Kahala's Executive Chef Jonathan Mizukami

Jonathan Mizukami grew up country in Kula on the slopes of Haleakala. His uncle was a farmer, and they always had fresh vegetables, fresh chicken, duck and goose eggs, half a beef in the freezer, even slaughtering their own turkey for Thanksgiving one year. Growing up with freshly harvested food developed his taste for quality and he built upon that working at some of the world's best restaurants including El Bulli, Alinea, Per Se, French Laundry, Alan Wong's and Vintage Cave. His skills are now on display at The Kahala Hotel & Resort.

What is your first food memory?

Not sure about first, but my happiest was Thanksgiving, getting together with grandparents, aunties, uncles and cousins for a pot luck. I grew up in a mostly Portuguese family, so fond memories of the smells from the vina dosh roast from my grandmother; my mother's Portuguese bean soup with our Portuguese 5 spice blend. Aunt Nora's mango pie, Aunt Terrie's turkey dressing, everyone had a specialty. It's interesting, when I look back, I was always comfortable in the kitchen.

What made you decide to become a chef?

I was lucky, I always loved to cook and with my mother's guidance decided to take culinary art a UHMC. Once I did it, it just fit, and it became my world.

You were born and raised on Maui. How did that shape your culinary aspirations?

Looking back upon it as a chef, it really was special being connected directly to the land. My mother is a fantastic cook, she would always have a protein, two vegetables (one cooked one raw) and brown rice. From that I learned how to balance out a meal. She also baked and till this day I don't liked processed foods. My mother would pick themes and regions, cook Thai, Italian, German, Mexican and Chinese. Back then there weren't TV cooking shows, just cookbooks. I got exposed to

different cuisines, other than the already diverse of cultures here in Hawaii. I was very happy to return to Hawaii. There really is no place like Hawaii, it is my home, and a part of who I am.

Who would you consider your mentor?

I don't have a mentor, I've learned from everyone I worked for and with. I'm also lucky I have smart parents who can offer me useful advice.

Is it true you set yourself a goal to work at the French Laundry years before you landed there?

When I just started culinary school, I'd go to the book store and look at cook books. I came across The French Laundry Cook Book, and was in awe. I had to work there and be a part of it. I remember when I graduated from culinary school I asked my instructor if he could get me a job there, he gave me an "okay" but really meant keep dreaming. I did keep dreaming, learned and consistently worked hard. I worked at Alan Wong's then the French Laundry. With determination and big dreams you can do what you want, go where you want in life.

Your resume is impressive, can you share more?

I chose them for a particular reason and it becomes part of my repertory. The place that had the biggest impact was the The French laundry. It really set the bar of what can be.



Carnaroli Risotto with Black Winter Truffles

2 tbs oil	1/2 inch cubes
3 Tbs finely minced onion	1 cup grated parmesan
1/2 cup dry white wine	1 cup whipped heavy cream soft peaks
2 cup chicken stock (unsalted)	3 tsp. white truffle oil
2 cup water	Fresh black truffles
1 cup carnaroli risotto rice	2 Tbs kosher salt
2 oz. cold unsalted butter, cut into	

Instructions:

1. Combine chicken stock and water in a small pot, bring to a boil
2. Heat a 10 inch heavy bottom sauté pan with straight edges over medium heat. Sauté onions in oil until translucent and tender, careful not to get any color.
3. Add rice, toast until fragrant and nutty.
4. Pour in white wine and cook dry. There should be no alcohol aroma.
5. Add 4 oz of hot diluted chicken stock and stir rice with a heat proof spoon to prevent sticking.
6. Add 1 tbs of salt
7. Once the liquid has evaporated add 2 oz of liquid.
8. Keep adding 2 oz of sock until the rice is cooked. The rice should have a little bit of texture, it should be a little firmer than sushi rice (You may not use all of the stock)
9. Cook rice until most of the liquid has evaporated
10. Stir in butter vigorously a little at a time (The risotto should be creamy, if oily the butter is broken. Add stock and place the rice back on the heat. Cook until thick and creamy)
11. Remove pot from the heat, add whipped cream, parmesan and truffle oil. Then beat ingredients into rice
12. Adjust seasoning to your taste
13. Divide into 4 bowl
14. Serve
15. Shave truffles over the hot risotto in front of your guests to get that "wow factor"
16. Smile and enjoy

The Kahala Hotel & Resort is home to Hoku's, the Veranda, and the Plumeria Beach House
Hoku's: Open Tuesday – Saturday 5:30 - 9:30 p.m. • Sunday Brunch: 9 a.m. - 3 p.m. • Phone: 739-8760
Web: kahalaresort.com • Instagram: @Kahala_Resort • Twitter: @kahalaresort • Facebook: KahalaHotelandResort

Chef's Corner

Chef Mizukami's Interview con't

They do everything to the highest of standards; from cleanliness, organization, having the best equipment and products that you can find, to cooking techniques, and even brainstorming menus. Chef Thomas Keller has two pieces of each kitchen equipment. He has a backup just in case your vita mix broke. It would take a week to repair and would have a negative effect on the kitchen and in end the guest dining. El Bulli was innovative and brought together young chefs from around the world who learned and utilizes gastronomy, to create a new, world influenced menu for that season.

What have you need doing with yourself the last few years since you left Chef Mavro's?

I started a farm, worked as a cooperate chef for Rimfire Imports a gourmet food distribution company, private chef, and looked into opening a restaurant.

How do you come up with your menus?

I get inspired by the farmers, the ranches and the fishermen. The season dictates what they can get. Mother Nature gives you the best when it's at its peak. Then, all my past experiences and techniques are applied to create the dishes in the menu.

What ingredients are always in your kitchen?

Champagne vinegar, sugar, Diamond kosher salt, olive oil, and butter.

What is your goal at the Kahala?

To add to the great legacy of the hotel. I'm working on tasting menus that showcase ingredients of Hawaii and incorporate new techniques. To have seamless service. To share stories through food and create happy memories at The Kahala.

How would you describe your style of cooking?

Thoughtful, I like to be present to the seasons to where I am. I'm a bit old school, but very modern. Very complicated, but presented simply. Standing at the cross roads between art and science.

What would you tell an aspiring chef?

I'd ask what kind of chef and where do you want to go with cooking? What I'd tell them would depend on their answer, there are so many layers to becoming a chef. It might be a different answer each time. But if they are in the same area as me, I'd say find the best chef and work for them. That it is hard work that takes discipline, determination. It will test your limits physically and mentally, but nothing is as rewarding and humbling as cooking.

What do you like to do most on your days off?

I enjoy the KCC farmers market, to see what is coming out of the farms and see what is in season.

Is there anything else you want to share?

Make new memories and please come out and try our new dishes and enjoy the ambience of the Kahala Resort.

Tips on how to Protect Yourself from the Doctors of Waikiki



Dr. Alan Wu

To our local and visiting Ohana, we at "Doctors of Waikiki" want to take a moment to send you a note of encouragement during this challenging time. We are at the front lines of the Coronavirus (COVID-19) outbreak and want to first thank all of our staff who come in every day ready to give the highest level of care and attention to our patients. Secondly, we would like to let you know that we are monitoring the ever-changing situation and are in contact regularly with state health agencies.

There is currently no vaccine so the best way to prevent illness is to avoid being exposed to this virus. The virus is thought to spread mainly from person-to-person who are in close contact with one another (within about 6 feet). It spreads through respiratory droplets produced when an infected person coughs or sneezes. These droplets can land in the mouths or noses of people who are nearby or possibly be inhaled into the lungs.

The following symptoms may appear 2-14 days after exposure: Fever, Cough & Shortness of Breath. We also take into account each person's exposure history and travel history when evaluating our patients.

The best thing that you can do for yourself and your Ohana is to follow the Center for Disease Control's guidelines:

- 1) Practice social distancing of 6 feet
- 2) Wash your hands often with soap & water for at least 20 secs
- 3) Don't touch your face (that includes your nose, mouth, or eyes).



Dr. Tony Trpkovski

For more info go to [cdc.gov](https://www.cdc.gov) or the state's new COVID-19 website, [health.hawaii.gov](https://www.health.hawaii.gov).

We at Doctors of Waikiki are offering Coronavirus Testing and/ or Flu Testing. We have flu shots available, so if you haven't been vaccinated yet please come in. Don't Wait.

We are open every day from 8 am to midnight. Our staff is bi-lingual (English, Japanese, Korean, Chinese and Slavic). Wait times are less than 15 mins. No appointment is necessary. We also offer courtesy pick-up and drop-off if you are in the Waikiki area.

Stay strong and safe everyone. We will get through this.

Mahalo,

Dr. Alan Wu, M.D. and Dr. Tony T' Trpkovski, M.D.

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arts with aloha



Last month it seemed every show here and on the mainland was closing. Even Broadway went dark, as did many of our local theatres, but never fear, this month the motto in our local arts community is that “the show must go on” and this column is devoted to those theatrical productions that are ready to get back in the saddle and entertain Honolulu’s audiences. Each of these theatres has taken the appropriate precautions to make sure their facilities are sanitized and safe for their patrons, even if the language and humor in their shows may not be.

As of the writing of this column, **MANOA VALLEY THEATRE** was committed to not going dark with its production of *“Desperate Measures, The Musical”* in March; however, I’m guessing the show will be postponed until April. So, let’s live in that fantasy world for the rest of this column. This musical comedy, with music by David Friedman and book & lyrics by Peter Kellogg, is based on William Shakespeare’s play *“Measure for Measure”* which tells the tale of Claudio, a young gentleman, who is sentenced to death by a moralistic city magistrate named Angelo. It is Angelo’s wish to rid the city of Vienna of brothels and unlawful sexual activity. What immoral act did Claudio commit? He impregnated his fiancée Juliet prior to marriage. Oops! Ok, now move the story to the Territory of Arizona at the turn of the 20th Century, make Claudio a hotheaded cowboy, turn Juliet into saloon girl and Angelo into a sheriff and poof, you have a musical with a score lyricist Kellogg calls “Jewish Country Music.” Performances will run Wednesdays & Thursdays at 7:30 p.m. Fridays & Saturdays at 8 p.m. and Sunday Matinees at 4 p.m. Tickets are \$22-\$40 for adults. (*Publisher’s Note: The show’s new performance dates are May 14 - 31.*)

In addition, **MANOA VALLEY THEATRE** had planned to start new studio series in March. If things are still on schedule local jazz vocalist *Azure McCall* should be scheduled to perform April 6th at 7:30 p.m. She will be joined by pianist *Tennyson Stephens* and will feature some original music, as well as standards from Jazz vocalists such as Sarah Vaughn, Ella Fitzgerald, Dinah Washington and Billie Holiday. Tickets are \$45 for general admission and \$35 for military and seniors. Visit ManoaValleyTheatre.com for updates on the actual show dates in case they are forced to change, to purchase tickets, or call 988-6131.

Another production I expect to still open in April is **KUMU KAHUA THEATRE’S** production

of *“The Conversion of Ka’ahumanu”* by Victoria Nalani Kneubuhl, a local playwright of Hawaiian and Samoan descent. I am really looking forward to seeing this play, which focuses on the lives of three Hawaiian women and two missionary women as they experience cultural changes in Hawaii as a direct result of Western contact. The three Hawaiian women are Queen Ka’ahumanu, her close friend Pali and Pali’s hapa haole friend Hannah. The two missionary women are Lucy Thurston and Sybil Bingham, both wives of the first missionaries to Hawaii. The play is set in 1820, a year after the Queen and through her relationships with Pali, Hannah, Lucy and Sybil, we experience the Queen’s journey to eventually adopting Christianity for the Hawaiian people. The performance should run Thursdays to Saturdays at 8 p.m. and Sunday matinees at 3 p.m. Please check online at kumukahua.org to double check the performance dates or to purchase tickets for \$20, or call 536-4441.

One of the shows that was officially postponed from March, is **DIAMOND HEAD THEATRE’S** *“The Bodyguard, The Musical”* based on the film of the same name that starred Whitney Houston and Kevin Costner. If you don’t remember the plot, it’s about a superstar who hires a personal bodyguard when she is threatened by a stalker only to fall in love with him. This production is scheduled to run April 10th through May 3rd. Now, don’t confuse this show with the Whitney hologram tour that has been touring since February. This production is cast with living, breathing humans and their voices celebrate the joy of Whitney Houston’s many hits. Performances are Thursdays through Saturdays at 7:30 p.m., Saturday matinees at 3 p.m. and Sundays at 4 p.m. Please visit diamondheadtheatre.com or call 733-0274 to make sure the production is still on schedule this month.

THE ACTOR’S GROUP a.k.a. **TAG** is scheduled to open it’s production of Pulitzer Prize-winning playwright David Lindsay-Abaire’s *“Kimberly Akimbo”* directed by Swaine Kauai on April 17th. The title character is a teenage girl, who suffers from a disease that ages her four and a half times faster than normal, and forms an attachment with a misfit boy, all the while dealing with her crazy, scamming relatives. Performances are Thursday-Saturdays 7:30 p.m. and Sundays at 2 p.m. Verify the performance is still on by calling 722-6941 or visit taghawaii.net.

Hopefully our theatres will be out of quarantine sometime in April and the above will occur, if not, I’ll just cut and paste this column for May. LOL. Stay Safe! ~ Lance Rae

E Pili Kākou

PAU HANA ▶ EAT ▶ DRINK

Dining Dish



So one of everyone's favorite activity's is to go out to eat. As you see, my normal six-page restaurant section has been broken down to just one column. At the 11th hour before I sent the book to press, the Governor mandated all bars and nightclubs close, and asked restaurants to go to a take-out format. I had already cut the calendar, but at the last second, I pulled the music calendar as well. I hope all these social distancing norms help flatten the curve of this thing, and that was the wrong decision to make. I want nothing else than halfway through April to have all of that live music to come back and force you to look at an old issue to see who is playing where. But for now I am being prudent. This is going to be a wild ride, and at the moment, the restaurants are taking the brunt of it. This scenario is going to devastate our industry for a while and we need to support each other as best we can to get through this.

Many restaurants are offering take-out orders and curbside delivery in order to keep people employed during this difficult time, so please, let's support each other. Money will be tight, so perhaps you won't eat out as much, but please, make an effort to order from your favorite restaurant when you can. They are desperately trying to stay in business and keep people employed.

So while I have plenty to talk about as far as new hires, new menu's (TBD, Deck and Herringbone), new restaurants opening (Yay for Little Joe's Steakhouse. For the moment I will wait. For one, life is changing by the minute, and everything is on hold so I don't want you to forget about all the exciting things going out there -- until such a time as they are back on. Even if the governor's 15-day hold is lifted after only two weeks, just that time period alone is really going to hurt our local businesses, so it may take a while to get back up to speed.

There's no doubt these are scary times. One restaurant alone I know of furloughed 700 people in one day. This one is going to leave a mark for sure. But, let's be positive and know that once this thing passes, and it will, that there is plenty to look forward too.

Until then I urge you all to be safe. Stay home when you can. Practice good hygiene when you are out, and above all else, be kind. Hawaii is strong. Keep practicing aloha.

At Home Happy Hour

Courtesy of Tommy Bahama



Stay safe. Shelter in place and extend yourself a little hospitality. The Tommy Bahama Mai Tai is perfect for your home happy hour. Follow the recipe below or video here and enjoy your own handcrafted cocktail.

- Tommy Bahama Mai Tai
- 1 part Light Rum
 - 1 part Orgeat syrup
 - 1 part DeKuyper Orange Curacao
 - ¾ part Sour mix
 - ¾ part Pineapple Juice
 - ½ part Lime Juice
 - 1 part Dark Rum float

Build in shaker with ice. Pour into glass over fresh ice. Drink, relax and enjoy!




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That's Entertainment

MANY EVENTS MAY BE CLOSED AT THIS TIME AND SUBJECT TO CHANGE. PLEASE CALL TO CONFIRM PRIOR TO ATTENDING OR SENDING A GUEST

HOTELS

- ALOHLANI HOTEL** 922-1233
 •Daily- Fish Feeding & Tank Talk, O Bar. 2:30pm
 •Daily- Video Art Projection Series, Swell Bar. 7-10pm.
- HALE KOA HOTEL** 955-0555
 •MThFS - Poolside music at the Barefoot Bar. 6-11pm
- HALEKULANI** 923-2311
 •Daily-Hawaiian Music and hula at House Without A Key from 5:30-8:30pm.
 •Daily-Live ContemporaryLight Jazz at Lewers Lounge Sun - Thurs: 8:30pm to midnite, till 12:30 Fri - Sat
 •Sun- Sunday brunch at Orchids features Noly Paa on the piano from 10am - 1:30pm.
- HILTON HAWAIIAN VILLAGE** 949-4321
 •Fri- Fireworks revert to their regular time at 7:45 pm.
 •FriSat - Jerry Santos/Olomana, Paradise Lounge 8-11p
 •Daily - Live entertainment, Tapa Bar. 7:30-10:30pm.
- HYATT REGENCY WAIKIKI** 923-1234
 •TuesThursSun Live music at SWIM 7:30-9:30pm
 •TuesThurs Farmer's Market returns 4-8pm
 •TuesThurs Live Hawaiian music at The Buffet 6-8pm
 •MonWedFri - Hawaiian Song and Dance, Pualeilani Atrium 4-8pm
 •Mon-Fri - Culture Program at Ho'okela Culture Center, 2nd Floor.
- THE KAHALA HOTEL & RESORT** 739-8888
 •TuWThFSat- David Swanson vocalizes on the piano at The Veranda from 7:30-11:30pm.
 •SunMon- Ginny Tiu - Classical/Show Tunes on Sunday, Classical Hawaiian on Monda. The Veranda 6-9pm.
- MOANA SURFRIDER** 922-3111
 •Daily-Hawaiian music & hula. The Banyan Court, 5:30-7:30 pm, and again from 8 -10 p.m. Lunch guitarist from 12:30 - 2:30pm.
 •MWFri-Guided historical tours at 11am.
- NEW OTANI KAIMANA BEACH** 923-1555
 •FSat- Jazz guitarists in the Sunset Lanai Bar. 6-9pm.
- OUTRIGGER WAIKIKI BEACH RESORT** 923-0711
 •Daily- Daily Cultural Program, front lobby. 11am.
- OUTRIGGER REEF WAIKIKI BEACH** 923-3111
 •Daily- Cultural programs at Hale O No'eau. 9am.
- SHERATON PRINCESS KAIULANI** 922-5811
 •Daily-Live Hawaiian music & halau at the lounge from 6-8:30pm, then poolside from 8:30-10:30pm.
 •Th-Princess Kaiulani historical tour at 9:30am.
- THE ROYAL HAWAIIAN** 923-7311
 •TTH- Free guided resort tour at 1pm.

- TURTLE BAY RESORT** 293-6000
 •TThFri - Shell Hula Lessons, Lobby at 10am
 •TThFri - Ukulele Lessons, Lobby at 9am
 •Fri- Music & Hula. Lobby Lounge 6:30-8:30pm.

- WAIKIKI BEACH MARRIOTT RESORT** 922-6611
 •Daily-Hawaiian entertainment in The Moana Terrace Bar. 6:30-9:30pm.
 •Fri-Local crafters "Aloha Friday Fair" Lobby 9am-2pm

MUSEUMS

- BISHOP MUSEUM** 847-3511
 •Daily - Hawaii's museum of natural and cultural history offers daily exhibits, garden tours, planetarium shows, interactive exhibits, workshops, events and more as you discover the history of Hawai'i. 9 - 5 daily.

- HAWAII STATE ART MUSEUM** 586-0900
 •TWTThFSu- English & Japanese Language Tours. Private tours also available. 10am-4pm. Regular admission.

- HONOLULU MUSEUM OF ART** 532-8726
 •TWTThFSu- English & Japanese Language Tours. Private tours also available. 10am-4pm. Regular admission.

- HONOLULU FIRE MUSEUM** 723-7167
 •3rdSat- Free one-hour guided tours through various exhibits with a firefighter recounting HFDs history the 3rd Saturday: 9am - 2pm. Reservations required. 620 South Street. honolulu.gov/hfd/communityrelations

- IOLANI PALACE** 522-0832
 •Mon-Sat-45 minutes docent-lead or self-guided audio tours available in English or Japanese. Japanese-led tour is available only at 11:30 a.m. All tours include re-tour video and entrance into the Palace Galleries. Adults: \$14.75-\$21.75 / Keiki (5-12): \$6. 9am-5pm
 •Sat-Hawaiian Quilt Classes. Old Archives 9:30a-12p.

- LUCORAL MUSEUM** 922-5381
 •TTh- Learn how to plan your jewelry project and more in this beaded jewelry workshop \$10. 2-4pm

- HAWAIIAN MISSION HOUSES** 447-3910
 •Tue-Sat-Learn about the story of cultural change in 19th-century Hawai'i. Docents lead tours through the oldest existing frame house in the Islands, Print Shop, and the Chamberlain House. missionhouses.org

- PEARL HARBOR AVIATION MUSEUM** 441-1000
 •Daily-Vintage aircraft in battlefield hangars at Pearl Harbor. Combat flight simulators. Aviator's Tour takes you through the new Restoration Hangar. Restaurant, Museum Store. Shuttle & Tickets at USS Arizona Memorial Visitor Center or at PacificAviationMuseum.org.

- NAVAL AIR MUSEUM BARBERS POINT** 682-3982
 •Mon-Fri- This unique museum experience about

aviation history in Hawaii is currently fighting an eviction notice over a lease dispute with the State and temporarily closed while they figure it out. Call for updates. www.nambp.org.

SHOPPING CENTERS

- ALA MOANA CENTERSTAGE** 955-9517
 •Mon-Sat- Ala Moana Hula Show. Centerstage 1-1:20pm
 •MWF- Hawaiian music *Mauka Wing* 2:30-3:30pm
 •Sun - Keiki Hula Show. Centerstage 1-1:20pm

- INTERNATIONAL MARKET PLACE** 921-0536
 •Daily - Ceremonial lighting of Lamaku Torch Tower just after sundown followed by a hula show at 7pm.
 •1st3rd Sun - Free Yoga class. 10-11am.
 •1st Sun - Free cultural lei-making class. 12-3pm.
 •2nd Sat - Free Yoga class. 9:30-10:30am.
 •2nd Sun - Paint class 1:30-4:30pm.
 •1st3rd Fri - Live painting demonstration. 3:30-4:30pm.

- ROYAL HAWAIIAN CENTER** 922-2299
 •M- Keiki Hula lessons 3:30pm, *Royal Grove*
 •MWF- Learn Lomilomi 11am-12pm, Bldg. B, 3rd floor
 •MTF-Hula 10am (4pm on Wednesdays), *Royal Grove*
 •TThSat- Rock-a-Hula Pre-Show 7pm, *Royal Grove*
 •TWTh- Lauhala Weaving 1pm, Bldg B., 3rd floor
 •TThF- Ukelele 12pm, *Helumoa Hale*
 •TWThF- Live Hawaiian music 6-7pm, *Royal Grove*
 •Sat- Hula Kahiko 6-6:30pm, *Royal Grove*
 •Daily- Heritage Room/Cultural Videos *Helumoa Hale*

- WAIKIKI BEACH WALK** www.waikikibeachwalk.com
 •Daily-The Ukulele Store offers free lessons at 10:30am & 4:30pm.
 •Tues - Hawaiian Quilt Collection demonstrations, 2nd floor. 10:30am - 12:30pm
 •Tues - Ku Ha'aeo Hula Show. Plaza Stage. 4:30-6pm
 •Sat- Hoopdance Fitness Classes on the Lawn. 5pm

ATTRACTIONS

- KALAKAUA AVENUE** 527-5666
 •Fri - Strolling Hula from 8-10:00pm.

- KAPI'OLANI BANDSTAND** 527-5666
 •Fri-Hawai'i's finest musicians perform. 5:30-6:30pm
 •Sun-Royal Hawaiian Band performs 2-3:15pm.

- KUHIO BEACH HULA SHOW** 843-8002
 •TThSat- Free hula show 6:30 - 7:30pm. Hula mound.

- TAMARIND PARK - DOWNTOWN** 527-5666
 •Fri- Mayor's Aloha Friday Music from 12-1pm

- WAIKIKI TOWN CENTER** 922-2724
 •Mon-Sat-The songs and dances of Hawai'i, New Zealand, & Tahiti. Free shows begin at 7pm.

PAPARAZZI

Island Slipper's RHC Anniversary Slipper



In honor of Royal Hawaiian Center's 40th Anniversary, Island slipper has designed a custom fabric slipper exclusively for the Center. On sale thru the end of the year. Showing off the slipper, Michael Valencia, store GM and Matt Carpenter, company VP.

HFWF Donates over \$400,000 to nonprofits



The Hawaii Food & Wine Festival held a mahalo event in early March and presented a \$413,580 check from the proceeds of the 2019 Festival to 18 nonprofits. See the full list of beneficiaries on their website. Stay tuned for HFWF's 10th anniversary in October.

Two new Sea Lions debut at Sea Life Park



Two sea lions rescued separately off the coast of California have been given a permanent sanctuary at Sea Life Park The 3-year-old females named Niblet and Brawler became inseparable during recovery Picture: Sea Life Park/Pacific Marine Mammal Center

conciierge card

April 30, 2020

Bill's Sydney Waikiki - 20% discount off food and beverage (not applicable on happy hour or other offers). Must show hotel ID to receive discount. 280 Beach Walk. 922-1500

Dole Plantation - 1 FREE Adult Admission to the Maze with purchase of 1 Adult Admission. 621-8408

Giovanni Pastrami - 15% off Full Bar, Dine-in or Take-Out at anytime with ID. 227 Lewers St. 923-2100.

Hard Rock Cafe - 15% off food, beverage (non-alcoholic), or merchandise. Hotel ID req'd. 280 Beachwalk Ave. 955-7383.

Hawai'i Prince Golf Club - \$5 off Standard Kamaaina Green Fees. Tee Times: 944-4567

Hawaiian Mission Houses - Free tour with hotel ID. 553 S. King Street. 447-3910

Hy's Steakhouse - 15% off food only for 2 guests. 2440 Kuhio Ave. 922-5555

Hyatt Regency Waikiki - 15% discount by mentioning this offer and presenting your hotel ID at SHOR, The Buffet at Hyatt and SWIM. 2424 Kalakaua Ave. 923-1234.

Iolani Palace - Free Admission. Regular rate \$21.75. 364 S. King Street, Reservations & Hotel ID required. 522-0832.

IHOP - Receive 20% on entire bill. Must show valid hotel ID. Not valid with any other offer or discount. Valid only at Aqua Palms, 949-4467 and OHANA Waikiki Malia, 921-2400.

Il Lupino - 15% discount off food and beverage (not applicable on liquor or specials). Must show hotel ID or business card to receive discount. Royal Hawaiian Center. 922-3400.

Liko's Tap & Table - 15% discount off food and beverage (not applicable on happy hour or other offers). Offer good up to 4 guests. Must show a valid hotel ID or business card. Hawaii Kai Shopping Center. 377 Keahole St. 394-5456

Maui Divers Jewelry - 35% discount off purchases made at the Design Center and 20% at all stores. Must show hotel ID to receive discount. 1520 Liona Street. 946-7979.

Noi Thai - 20% discount off food and beverage (not applicable on liquor, happy hour or specials). Must show hotel ID. Royal Hawaiian Center, Bldg. C, Level 3. 664-4039

Pacific International Skydiving Center - 50% discount on Jump. 68-760 Farrington Hwy., 637-7472.

P.F. Chang's Waikiki - Receive 20% on all appetizers, entrees, desserts and beverages 11 am - 5 pm daily (not valid for Pau Hana menu) Royal Hawaiian Center. Ph: 628-6760

Romano's Macaroni Grill - 10% off Food for up to 2 guests. (Not valid for Happy Hour). Ala Moana Center. 356-8300.

Ruth's Chris Steak House - 10% off Food for up to 2 guests. (Not valid for Happy Hour & Prime Time menus). Restaurant Row, 599-3860. Waikiki Beach Walk, 440-7910.

Stripsteak Waikiki - 20% off Food Only for up to 4 guests with hotel ID. Does not include alcohol & Happy Hour. 800-3094.

The Original Glider Rides - Experience the joy of soaring for yourself. Conciierge / GSA may receive a complimentary scenic ride. Request the "GSA flight special" when booking reservation. Hotel ID required. Dillingham Airfield. 637-0207

Tiki's Grill & Bar - FREE order of ANY appetizer with any purchase! One per table. OahuconPOKE. ASTON Waikiki Beach. 923-8454.

HELP us update this card. If you know of an offer not being honored let us know. As management changes, sometimes offers can get lost.

You will be required to show Hotel ID or business card to claim offer. Do not cut this card out of the book. One special per person per business. Offers valid on regular-priced merchandise only. Discounts are available to Guest Service Professionals ONLY. Not valid with other promotions or special offers. A minimum 18% gratuity on original order required for all special food offers.

NEW = new offer

GSR of the Month



NAME: Alohalani Alapai

HOTEL: Outrigger Reef Hotel

TITLE: Guest Service Representative

Q. How long have you been at the Outrigger Reef?
A. Thirteen Awesome years.

Q. When did you get your start in the industry?
A. In the Fall 2006, soon after returning home from the Bay area for 20 years. I'm so happy to be back!

Q. Describe an average day at work?
A. My day consists of warmly greeting our arriving guests, offering them a cool and lightly scented towel to freshen up while serving a refreshing juice drink. It is very important that I make sure our guests are taken care of with their requests being fulfilled and fulfilled. I also check out our guests as they depart, and always ask "How was your stay with us?" and then I thank them for staying with us.

Q. Has your job changed since you first began?
A. Oh yes. I've learned to do bookkeeping, inventory, PBX, booking reservations especially for our non-speaking English guest from restaurants and trolley rides to the Waikele Outlets. So yes, I'm a more seasoned GSR and I love it!

Q. What is your biggest challenge at the desk?
A. Hmm, nothing is too big of a challenge. Maybe credit card issues. They can be challenging when a guest's credit card funds are low and they can't freely book outings.

Q. What do you like most about this industry?
A. I not only like, but I LOVE welcoming guests from around the world, just like my parents showed and taught us younger ones the real Aloha Spirit way. I promise to keep this special spirit alive & well. This industry can create long, loving, lasting memoirs, so I love that. Guests have cried to me with happy tears about having the time of their lives, and that I could assist them is a blessing. I now have lifelong friends from all over. Give Aloha and Receive Aloha. That's what I like about this industry, being a team player in fulfilling our guest's dreams to the "T".

Q. Favorite perk of the job?
A. Oh right away...Numba #1 BEST are the Conciierge Events. Being invited and in attendance with all of our hospitality ohana sharing our experiences, testing restaurant signature delights.

Q. What is your favorite restaurant to recommend?
A. That's a hard question. I like to recommend more than one restaurant. So, I'll choose Roy's Waikiki. It's across the street, conveniently close for our guest and serve their signature & impeccable cuisine.

Q. What is your favorite activity to recommend?
A. Kualoa Ranch to enjoy all of their array of activities. My favorite is the horse back riding. The 'aina there is so Hawai'i Nei just a beautiful 45 minute drive outside of Waikiki.

Q. What do you like to do most when not working?
A. Going to a beach, swim to rejuvenate my mind, spirit and body. We have a term called "Au'au Kai". Bathe in our ocean and replenish your being.

Q. Any other thoughts you'd like to share?
A. My hospitality career is very rewarding, and I'm sure the hundreds of hotel GSR's, concierge, manager's, etc. are a huge family all connecting in servicing and putting forth our best. My colleagues here at The Outrigger Reef Waikiki Beach Resort are very close and are professionals at its BEST!

Atlantis
SUBMARINE
WAIKIKI

During the month of April Atlantis is celebrating Earth Day! Did you know Atlantis is committed to being green? We operate battery powered submarines and we've invested in artificial reefs to help build and protect Hawaii's marine world.

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C O N T A C T

Davis Media

Ph: 596-4422

www.oahuconciierge.com

Twitter & Instagram: @OahuConciierge

Facebook: www.facebook.com/OahuConciierge

ADDRESS & NAME CHANGES / ADDITIONS

We do not take changes via telephone. All changes to mailing list **must be submitted in writing** by the 16th of the month to make the next issue, email is preferred.

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PUBLISHER & EDITOR **Pam Davis**
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CONTRIBUTING EDITORS

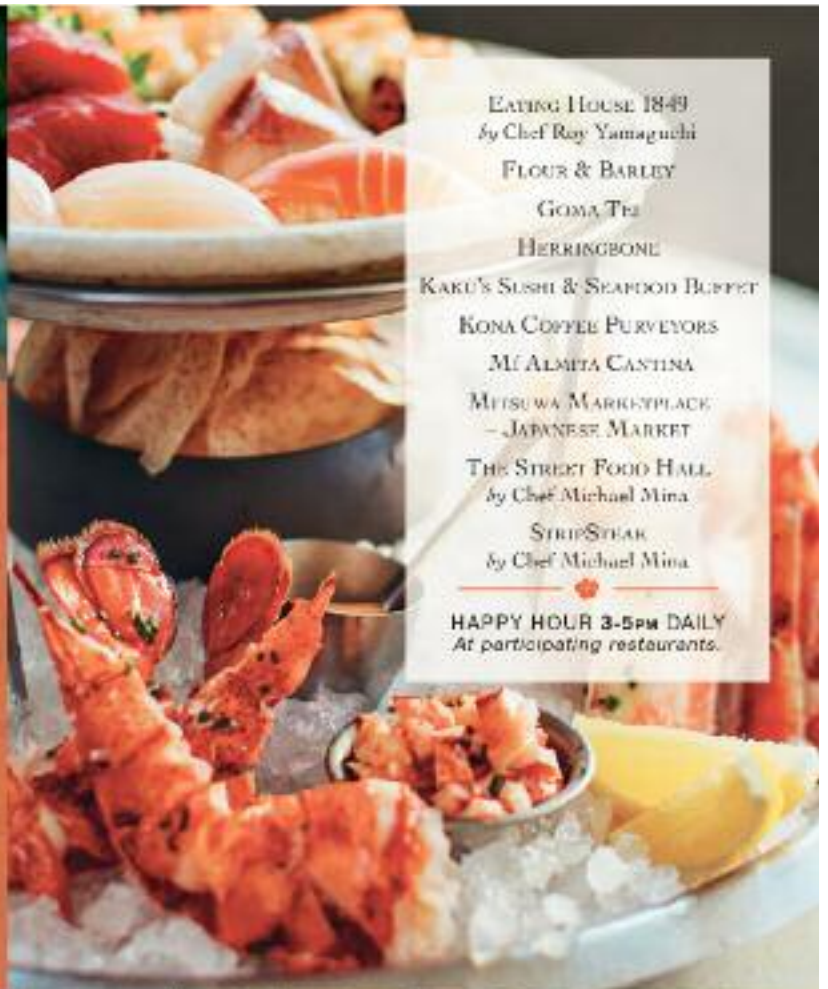
Kathryn Wheeler

DESIGN

Coreiya Design

The Oahu Concierge
4348 Waialae Avenue, #185
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by Chef Michael Mina
- HAPPY HOUR 3-5PM DAILY
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