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INTERNATIONAL MARKET PLACE *The story continues...*

The Aloha Festivals *"Perpetuate the spirit of Aloha"*



A rendering showing the Kalakaua entrance of the International Market Place and the torch tower.

In 1957, the original International Market Place was opened. It began as a kitschy open-air shopping emporium—the brainchild of Donn Beach, born Ernest Gantt but also known as “Don the Beachcomber” for his chain of restaurants by the same name. He envisioned a fabulous “Waikiki Village” that would celebrate the Hawaiian Islands and offer tourists inexpensive knickknacks with which to remember their island travels.

Considered the originator of the “tiki bar,” and a true connoisseur of all things Polynesian, Beach took a South Seas trip and collected cultural objects and artifacts. He brought the items back to Honolulu and commissioned artist and renowned wood carver Edward “Mick” Brownlee to create much of the tiki décor of the original Market Place. According to tiki collector and enthusiast Phillip S. Roberts, author of *Waikiki Tiki: Art, History, and Photographs*, “Beach wanted to show people the wonders of living in Hawai‘i that was being ignored throughout most of the rest of Waikiki. He wanted it to be a real island experience.”

For nearly 60 years, it was just that. But on January 1, 2014, the landmark outdoor market was closed with plans for a “shopping mall” to take its place. After getting a sneak peek 10 days before it re-opened late last month, I’m happy to report this is no “shopping mall.” While it certainly has plenty of retail opportunities to choose from, exceptional care was taken to honor the history of

the location and take full advantage of the common areas to create a new and improved version of its predecessor.

On August 25, 2016, the revised International Market Place was finally unveiled in all of its glory, boasting a delightful variety of restaurants and shops, it is about to become an unparalleled retail, dining, and entertainment destination in the heart of Waikiki.

Positioned along Kalakaua Avenue, in an area that was once the Kaluaokau ‘ili (land section), where royalty played, the International Market Place has earned a prominent place in Waikiki history over the years. For over 50 years, the original marketplace offered live entertainment, cheap places to eat, and an array of cart vendors selling their trinkets. When the decision was made to tear it down and start anew, architects and designers understood that it was imperative to remember what once was and to explore the history of both the market place itself and the significance of its location.

Within the Hawaiian culture, the concept of “place” is central. Uncommon within western traditions, this sense of place is often expressed as a lifestyle rooted in familial relationships to the land—the ‘aina—and all its natural elements. Place names are given to each specific location based on subtle features that could be related to landscape

Continues on page 4.



The Aloha Spirit is one of the many things that makes Hawaii so special. It refers to how one treats their fellow man. The Aloha Spirit represents how everyone should be treated, expressing the charm, warmth and sincerity of the Hawaiian people, showing care and respect to everyone you meet. It’s more than a greeting, it’s a way of life here on the Islands. In 1946, the Aloha Festivals began as “Aloha Week,” a cultural celebration of Hawai‘i’s music, dance and history intended to perpetuate the Islands’ unique traditions.

Now in its 70th year, Aloha Festivals is one of Hawai‘i’s most highly regarded and oldest cultural celebrations, integrating the traditions and cultures of the Islands through music, dance, cuisine and art. The tradition carries on today, with this year’s Aloha Festivals theme “Hali’a Aloha – Treasured Memories.”

“We’ve come a long way in the past 70 years,” said Debbie Nakanelua-Richards, Aloha Festivals board of directors’ co-chair. “Each year I am in awe of the collective ideas, the mana’o and how beautifully the theme is executed by our volunteers

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Publisher's Letter



THE YEAR IS FLYING BY

I know I've said it before, but this year seems to be on steroids schedule-wise. I know I'm usually always pretty busy, but this schedule is insane. It's really getting tough to keep up, and I'm starting to drop things, so if you're one of the people or emails I've let slip through the cracks, I apologize. I don't know if it's of any comfort to me or not, but from what I'm hearing, I am not the only one. Every person I talk to seems to be going through the same thing. Everyone seems busier than ever. I know that's a good thing. It means business is going well all the way around, but phew... it's exhausting! At least paddling season comes to an end this month. The women paddle from Molokai to Oahu on September 25th and then there's one less constraint on my time. I doubt I'll even make a crew I've had to miss so many practices because of work commitments, but until the race actually happens, I'll keep trying to squeeze it in. For any of you that have ever paddled distance season, you know what I'm talking about. The commitment to paddle is equal to a full time job plus overtime! I'm truly looking forward to the end of the season and will probably have to think twice if this pace keeps up before committing next year.

To keep you on your feet, there's plenty going on this month as well to keep you busy as ever. This issue is packed full of events and conferences and festivals, and let's not forget one of the biggest openings Waikiki has seen in years. As I write this, we're just a few days away from the official opening of the International Market Place. I wish I could have some real pictures in our story instead of the renderings they provided, but as you're probably all aware, they are working around the clock to get the finishing touches done, and there's just too much construction equipment around to get a good one. I was lucky enough to get a sneak peek around a week ago, and this is going to be a great addition to the neighborhood. There was a lot of speculation on what they might do when word came they would rebuild it. The love/hate relationship many had with those kiosks is now a thing of the past, as they are now relegated to Duke's Lane, but from what I saw, I think most of the naysayers are going to be really happy. The spent a lot of time and effort making sure they got the 'sense of place' right, yet still brought Waikiki into the future. Take a few moments to walk through when you can and let me know your thoughts.

Lastly I had to adapt this month when one of the chefs coming to town for next month's Hawaii Food & Wine Festival I had lined up for Chef's Corner bailed on the interview at the last moment. I decided to interview Dave Newman from Pint + Jigger, even though he's a bartender/mixologist, not a chef, as many of you know him and he will also be participating in this year's festival. I have to say... his interview was so interesting to me, that for the first time since I started this section 8 years ago, I stopped cutting for space and decided to run the full interview. Don't miss the continuation on page 21 and forgive the small font!



Yada Yada



Heidi Vincente

The Courtyard by Marriott Waikiki Beach has put a new executive team in place including **Darlene Plamenco** as Director of Sales & Marketing, **Rodger Wada** as Director of Revenue Management, **Derrick Lee** as Director of Engineering, **Howard Fisher** as Director of Housekeeping, **Heidy Vicente** as Front Office Manager, **Dennis Justo** as Human Resources Manager, and **Melody Tam** as Assistant Director of Finance. • **Reid Yoshida** has been promoted to general manager at the *Royal Garden at Waikiki*. For the past 6 years, Reid has

been the Assistant General Manager at Embassy Suites Waikiki Beach Walk and held the same position at the Aston Waikiki Beach Hotel prior. • *Outrigger Hotels and Resorts* welcomed **Clyde Min** as Area General Manager. Clyde will oversee both beachfront resorts in Waikiki as well as taking over general manager duties for Outrigger Reef Waikiki Beach. Also at Outrigger, **Monica Salter** has been named vice president, corporate communications. She will be taking over many of the responsibilities held by Nancy Daniels, who retired last month after 21 years. Monica was most recently the senior vice president at the Bennet Group, providing counsel to Outrigger for the past eight years.

Booking Green

World Conservation Congress Comes to Hawaii



Chris Barzman

Hawaii is proud to welcome the "World Cup of Conservation" when the International Union for Conservation of Nature (IUCN) hosts the World Conservation Congress. Delegates to the conference are some of the world's elite scientists, researchers, educators and policy makers. Like most of the visitors to our island, these guests are going to be seeking unique experiences that highlight the beautiful nature that our islands have to offer. However, these visitors are going to be looking for companies that not only showcase the natural beauty, but also protect the natural resources and work to conserve them for future generations.

While there are many companies in Hawaii that use words like "Eco," "Nature," and "Green" in their names or tour descriptions, not all are created equally. Some of these companies are great; they work with local non-profits to protect natural resources, they team up with world class naturalists to ensure all their guides provide accurate and interesting information, and they give back to the communities they work within to ensure that tourism benefits locals and visitors alike. Operators like this fall in the category of "sustainable tourism," or tourism that works to showcase the local resources while also working to conserve them for future generations. On the other hand, there are a number of tour operators that don't follow this model; they use those key words to "greenwash" or seem like they care about the natural resources, but don't necessarily do what is necessary to really be considered sustainable tourism.

In an effort to help make identifying the companies that go above and beyond easier, the Hawaii Ecotourism Association, a local non-profit, created their "Sustainable Tourism Certification." The certification process is based on both international, as well as Hawaii specific, best management practices and is the only recognized third party certification in Hawaii. Delegates from the IUCN might ask specifically for these tours, as they are highlighted in their welcome packets and on the website which lists local tours. There are tours available on all of the four major islands. Tour operators that achieve this certification are

required to give back annually to conservation efforts in Hawaii, engage annually in community events and can provide sources for all the information, history and stories they share with guests.

Below is the current list of certified tour operators by island, however there more and more tour operators are joining the movement towards sustainable tourism every day. For the most up to date list, go to hawaii.ecotourism.org and be sure to follow them on Facebook and Instagram (#travelpono).

Hawaii Ecotourism Association Certified Tour Operators

Oahu

Atlantis Adventures	Ko Olina Ocean Adventures
Bike Hawaii	Kualoa Ranch
Dolphins and You	Pacific Island Institute
Hokupaa Waikiki Walking Tours	Under the Sea Hawaii
Holokai Adventures	Wild Side Specialty Tours
Kailua Sailboards & Kayaks	

Maui

Aloha Kayaks Maui	Island of Hawaii
Atlantis Adventures	Atlantis Adventures
Haleakala Bike Company	Big Island Divers
Hawaiian Paddle Sport	Body Glove Cruises
Maui Dreams Dive Company	Fairwind Cruises
Maui Kayak Adventures	Hawaii Forest & Trail
Maui Nei Native Expeditions	Hawaiian Legacy Tours
Pacific Whale Foundation	Kohala Zipline
Trilogy Excursions	KapohoKine Adventures
Valley Isle Excursions	

Kauai

Holoholo Charters	Na Pali Experience
Kipu Ranch Adventures	



Look for this seal when choosing a tour to ensure you are booking a tour operator committed to protecting Hawaii's unique natural and host culture

Mahalo to Chris Barzman for contributing this article. Chris works full time as a lead concierge for Expedia Local Expert®, and is a Board Member and the Certification Committee Chair of the Hawaii Ecotourism Association.

EXTRA EXTRA EXTRA *Newsflash*

HAWAII'S LOCAL BUZZ

Offering delightful treats from the Big Island's Paradise Meadows Orchard & Bee Farm including award-winning 100% Hawaiian Ka'u Coffee, grown at high elevations in the rich volcanic soil of the Ka'u region, 100% Hawaiian Macadamia Nuts, always dehydrated – never roasted, 100% Hawaiian Honey and a variety of Chocolate Covered treats including Chocolate Covered Mac Nuts and Chocolate Covered Coffee Beans using the finest chocolate from Guittard has opened a new showroom on Nimitz Hwy. Celebrate their grand opening weekend September 2 – 5, and the entire showroom will be 20% off. Open 9 – 5 a.m. daily. 321 Mokauea Street. hawaiislocalbuzz.com

THERE'S AN APP FOR THAT

The Hawaii Tourism Authority has launched their very own GoHawaii app, a one-stop mobile reference guide for travelers wanting fast, accurate and trustworthy information while exploring all our islands. Offering valuable travel tips for all of the Hawaiian Islands, users will find useful information to help them a wide variety of sites and events, a listing of important websites and contact information as well as important safety advice on ocean and hiking activities and weather conditions. The app is free and can be downloaded from the Google Play or Apple iTunes store. hawaiiitourismauthority.org.

AIR FORCE GETS IN FREE AT PEARL HARBOR

In honor of the U.S. Air Force's birthday on September 18th, Pearl Harbor Historic Sites will waive the admission of all active duty and retired Air Force personnel and their families into the Battleship Missouri Memorial, Pacific Aviation Museum Pearl Harbor, and the USS Bowfin Submarine Museum and Park on September 17th and 18th. Just present a valid military ID at the ticket booth to enter. PearlHarborHistoricSites.org.

TOP OF WAIKIKI CELEBRATES 50 YEARS

Waikiki's favorite revolving restaurant is celebrating their 50th anniversary with a new "favorites" menu that Executive Chef Lance Kosaka created with fond memories of generational cooking with ohana in mind. Happy Hour appetisers start at \$8 and include Ahi Lettuce Wraps, Korean Style Poke and Korean Tacos. Dinner highlights start at \$12 and include Blue Crab Cake, Day Boat Scallops, Duck Pizza, Foie Gras Brioche, Goat Cheese Rangoons and Panzanella Salad. The highlight is the Surf and Turf for two. See the full menu at topofwaikiki.com.

SOUTH SHORE MARKET

Ward Village announced that South Shore Market, a series of 17 different merchants, public spaces and art displays should be opening in November. South Shore Market is located underneath TJ Maxx, across from Pier One. Stay tuned for more on this as its opening gets closer.

FOODLAND REOPENS

Foodland Farms returned to Ala Moana Center at the end of last month. Located underneath the new Nordstrom, across from Shirokiya's Japan Walk, the 47,395 square foot store will offer multiple food and beverage stations in addition to what one expects to find in a supermarket. There will be a poke bar, a bakery, juice bar, coffee bar, made to order steak plates, a French-style rotisserie will feature all manner of roasted meats by the pound, the largest R. Field's in town and next to it, a bar, serving wine-by-the-glass and craft beers complete with a menu featuring antipasti, cheese and meat boards. They even have a full-time concierge on duty! Foodland.com.

LUCKY STRIKES ROLLING IN

Hawaii is getting their very own Lucky Strikes Lane at Ala Moana Center in the summer of 2017. The 25,000-square-foot venue will take up two levels in the former Shirokiya location. The upscale bowling alley, restaurant, bar and entertainment company will feature 4 lane, a live music stage, full bar, a huge 250- square-foot HD video wall, more than 120 games, and a living room lounge-like setting. Chef Rodelio Aglibot, who grew up in the islands, of TLC's "Food Buddha" fame, will run the kitchen, offering up a menu of elevated pub fare featuring both Lucky Strikes signature items and local favorites. BowlLuckyStrike.com.

BIKE HAWAII OFFERS NEW DRIVING TOUR

Explore East Oahu on this exclusive scenic driving tour to the 1,200 ft. high ridge top at Kamehame Ridge. This private property is illegal to hike alone, has just become Bike Hawaii has been given special authorized for guided access. Perfect for families with young children, elders and persons with mobility challenge as they will get to take advantage of this extraordinary view from flat ground. For those who are more athletic, a short but challenging half-mile round trip guided hike along the Ko'olau Summit Trail is also offered. Bike Hawaii specializes in working with private landowners for a rare and unique visitor experience. \$35. Bikehawaii.com.

ALA MOANA OFFERS NEW PROMOTIONS

Now through October 14th, anyone who spends more than \$100 in one day at Ala Moana Center's Mauka Wing can earn four Hawaiian Miles for every dollar spent. Receipts must be redeemed on the date of purchase at Guest Services. Ala Moana is also offering free morning yoga classes every Wednesday from 8:30 – 9:30 a.m. In partnership with lululemon, the class will be vinyasa style suitable to both beginner and intermediate practitioners and taught in both English and Japanese. Limited mats available. Classes will be held through September 30th in the Mauka Wing near Crazy Shirts. Alamoanacenter.com.

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This rendering is from the 2nd floor Grand Lanai overlooking the Queens Court and the hula mound.

INTERNATIONAL MARKET PLACE

Continued from page 1.

or even rain, wind, or scent, for example. Then, these place names are passed down from one generation to the next through storytelling—the narrative tradition throughout the Hawaiian Islands.

Real estate developing company Taubman and real estate investment firm CoastWood Capital Group worked in conjunction with Queen Emma Land Company, to reimagine the 360,000-square-foot open-air shopping center. Key for these players is the fact that the new International Market Place is inspired by this Hawaiian sense of place and honors the history and culture of the islands (so much so that their tag line is “The story continues . . .”) and people are encouraged to hashtag their posts with #marketplacestories. Their design even includes a video booth for people to walk into and share their stories.

WCIT Architecture was tasked with the historical research, cultural consulting, and design of the three major courtyards, Banyan Court, Queen’s Court, and the Mauka Court exist as three cornerstones of the International Market Place. The overall design holds in reverence the magnificent Indian banyan tree in the center of the property. Records indicate that Henry MacFarlane, an entrepreneur from New Zealand, settled and built a home within Kaluaokau. Reportedly, it was Macfarlane and his wife who, over 100 years ago, planted the banyan that still thrives to this day. In fact, since construction began, the tree is actually healthier than ever; the old conduit was removed and an entirely new watering system was put in its place. With this new system, it even had a growth spurt and needed to be trimmed back a bit so the branches didn’t grow into the new stores. And for those that were wondering? Yes, the treehouse is still there—open to the public and filled with nostalgic images and stories from the International Market Place’s past.

Banyan Court stands as the entrance area to greet guests as they wander in from Kalakaua Avenue. Designed around the iconic banyan tree, it showcases a bubbling water feature that represent the freshwater that used to bubble up above ground throughout the Kaluaokau ‘ili within the Waikiki ahupua’a in the olden days. At the base of the banyan, a bronze sculpture of Don Ho is

erected to pay tribute to his years spent famously performing at Duke Kahanamoku’s restaurant and club in the ‘60s and ‘70s. There you will also find some of the many touch screen directories placed around the property that offer directions in multiple languages, including English, Japanese, Korean, and Mandarin.

In the center of the property, one will find the Queen’s Court. As you know, the International Market Place is part of the Queen Emma Land Company, so, again, it was important for designers to bring her history to the visitors’ attention. She was a songwriter, so etchings of the queen’s mele (songs) are seen in the glass elevators, her favorite water lilies float in the pond surrounding those elevators, and a healing garden filled with Hawaiian therapeutic herbs represents the queen’s desire to care for the people of Hawai‘i. A hula mound is also located in the center of the International Market Place. Given the Market Place’s open-air design, guests can look over the railings from any level and view performances.

Another focal point in the Queen’s Court is the “celestial pool” that reminds all who explore the International Market Place about the generations of Hawaiians who have existed as seasoned navigators using the stars, the waves, the wind, and the earth’s creatures to voyage throughout the Pacific. LED lights will showcase the star clusters ancient navigators utilized to guide them.

The Mauka Court is located near the Kuhio Avenue entrance. The court emphasizes the relationship between the land and the people. Rainwater from the Ko’olau mountain range once travelled to the Makiki, Palolo, and Manoa valleys feeding underground springs that provided fresh water for the pristine wetlands of the Waikiki ahupua’a. To honor this, there will be a 3-story waterfall cascading down the balcony edges of Mauka Court representing the heart of the Waikiki. This waterfall drops down along the edges of a six-story rotunda that includes a glass atrium. Be sure to look straight up when you walk through the first time, so you don’t miss this cool feature.

A customer service desk stands here to greet anyone coming in through the Mauka Court entrance, where representatives are ready to help with any question one might have. On either side of the customer service desk, guest will find an activity desk and a currency exchange to assist guests with their varying needs. Each evening,

there are also greeters with iPads standing in front of both the Makua Court and the Banyan Court entrances to assist with questions or reservations.

Perhaps the most striking element is the 21,000-pound “fire tower” that lights up the storefront with its 13 gas lanterns. According to International Market Place General Manager Michael Fenley, it will serve as a “beacon that attracts visitors and kama’aina (local residents) alike.”

Every night at dusk, during a ceremonial conch blowing lighting ceremony, the tower will be lit. The blower of the conch will announce the lighting of 70-odd tiki torches and will lead a procession to the hula mound for a 30-minute show by Tihati Productions that takes viewers through the history of the both the International Market Place and place known as Waikiki. The show will be performed nightly, 365 days a year, and it is, of course, free.

Now then, let’s talk shop. What stores will you find there? Well, to start, there is the first Saks Fifth Avenue in the islands. This three-story retail giant is looking forward to entering the island shopping scene and has already made efforts to reach out to select industry leaders to work together upon their recent opening. Vice President and General Manager Shelley Cramer states, “We are so delighted to open the first Saks Fifth Avenue in Hawai‘i and to partner with the concierge and lodging community in serving visitors to the Aloha State. It was a pleasure to host a concierge and tour guide partner luncheon on July 8 at Orchids at Halekulani and to introduce industry leaders to all that Saks Fifth Avenue has to offer visitors and kama’aina alike. I look forward to working closely with the tourism community for many years to come.”

A total of 46 stores and restaurants, of the expected 80, opened at the end of August. That’s simply too many to mention. But, to give you an idea, and the Market Place will boast the following: GameStop, GNC, Crazy Shirts, Flip Flop Shops, an ABC Store, Sunglass Hut, Maui Divers, MAC, Vera Bradley, Michael Kors, Christian Louboutin, Anthropologie, Swarovski, and the first self-standing Free People store in the state. There should be plenty of ladies as thrilled about that as I am. Love that store! As a matter of fact, there will be quite a few stores making their Hawaii debut at the International Market Place. Aside from Saks

❀ *The Regal Legacy of the International Market Place*

King William Charles Lunalilo, the first elected king in Hawaiian history, owned Kaluaokau—the site of the International Market Place and Waikiki Town Center. Hawaiians called him “ke ali’i lokomaika’i” or “the kind king.”

Following the death of King Lunalilo the land of Kaluaokau was bequeathed to Queen Emma—the widow of King Kamehameha IV and one of the most influential persons in Hawaiian history. Her will stated that her lands be put in trust with the proceeds to benefit The Queen’s Hospital in Honolulu, which Queen Emma, along with her husband, Kamehameha IV, founded.

Now called The Queen’s Medical Center, it is the largest private nonprofit hospital in Hawai‘i and is part of The Queen’s Health Systems, the parent company of Queen Emma Land Company. Income-generating properties such as the International Market Place enable The Queen’s Medical Center to continue providing high quality health care to Hawai‘i’s people.

Fifth Avenue, STRIPSTEAK and Free People, Shinola, a Detroit-based brand known for watches, bicycles and leather good is also making its Hawaii debut, amongst others. Shoppers will find everything from luxury boutiques to day-to-day retailers.

The third-story Grand Lanai will be home to 9 or 10 distinctive restaurants, three of which opened last week. Eating House 1849 by Roy Yamaguchi, Michael Mina's Stripsteak, and Goma Tei all opened on August 25, with Kona Grill opening in early September.

Stripsteak is the Michelin-starred concept of Chef Michael Mina, a James Beard Award winner. Chef Mina's take on the traditional steakhouse will feature the finest cuts of meat, freshly caught fish, and seasonal local produce. The restaurant offers indoor and outdoor seating... and firepits!

Next door to that will be Eating House 1849 by James Beard Award-winner Roy Yamaguchi. Eating House 1849 will pay homage to Hawai'i's amazing culinary heritage and restaurateurs like Peter Fernandez who, in the mid-1800s, opened one of the first restaurants in Hawai'i—the Eating House. Chef Yamaguchi will continue its legacy by blending the easy ambiance and simple flavors of the local market with the dynamic modernity of haute cuisine.

Across the lanai, Kona Grill, a mainland-based franchise, will offer a diverse selection of modern American cuisine and an extensive selection of award-winning sushi. Every restaurant on the Grand Lanai will feature indoor and outdoor seating and will have retractable roofs above their outdoor seating to keep customers dry during those mauka showers.

Later this year, Executive Chef Anthony Meidenbauer's Flour and Barley will open, providing a unique spin on a traditional pizzeria with an extensive beer selection, as will Hakkasan Group's Yauatcha, specializing in modern authentic dim sum and an exceptional range of teas as well as its own patisserie.

Other dining establishments will open early next year, The Street (a Michael Mina concepttualized area) offering a variety of food stations from which to choose from. Herringbone and Baku will also make their Hawai'i debut.

Herringbone of the Hakkasan Group is already established in La Jolla, Santa Monica, and Las Vegas, so its arrival in Hawai'i brings their "fish meats field" coastal cuisine to the islands. Herringbone's innovative interior design creates a contemporary atmosphere that is easy and beachy.

At Baku, east meets west with a lively, stylish, and vibrant atmosphere. The Japanese cuisine is prepared in the open kitchen on Yakitori and robata grills, robata meaning "around the fire," using specially sourced charcoal heated to over 800 degrees. When this restaurant does open, it will offer lanai seating directly under the torch tower.

The International Market Place is adding 700 more parking stalls to Waikiki upon their opening. Receive validation with a \$10 purchase and your first hour is free with your second and third hour costing \$2 each. Anything after 3 hours, or without validation, is \$6 an hour. Valet Parking is offered at a flat \$5 fee on top of your parking charges.

The International Market Place is open every day from 10:00 a.m. to 11:00 p.m., but it will offer 24-hour pedestrian access between Kuhio and Kalakaua Avenues. Although vertical transport will be turned off when the restaurants shut down for

the evening, unobstructed access will remain for pedestrians with 24-hour security and surveillance in place.

Head to shopinternationalmarketplace.com for more information. The website is multi-lingual featuring full Japanese translation, and they even have their own app. The app will have full store listings with promotions and can take guests through a cultural journey. There are 27 plaques throughout the property. Each plaque has a question that you can get to via a short URL or QR code, and answering the question correctly unlocks a discount so shoppers can walk around, find entertainment, and educate themselves, while receiving bonus offers for participating. Shoppers from Japan will also be able to take advantage of their "Passport to Shopping" coupon book distributed through the Japanese wholesalers. Anyone with a HIS, JTB, or Jalpak ID card will be

given a discount book; visitors can also request one from customer service. The coupon book exists as a Japanese wholesaler promotion, so our western friends are not able to receive one at this time, unless they have a JCB. Anyone with a JCB credit card merely needs to show it to the customer service desk and request a coupon book.

For many, the original International Market Place conjures up fond memories of a bygone era—a treehouse amid the massive banyan tree surrounded by walkways, bridges, and tikis. Celebrities would frequent the clubs, and tourists would flock to the many thatch-covered kiosks to purchase souvenirs to remind them of their spectacular journeying. Today's International Market Place will continue Beach's vision reminding vacationers and island residents of all the beauty and brilliance that lies within these Hawaiian Islands. ~ Karyl Garland & Pam Davis

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arts with aloha



As you all know September is the beginning of the new theatre season in the Honolulu. As expected each of the main theaters is presenting some excellent productions but at first glance it seems the plots of these shows have very little “aloha” in them for their main characters.

Kicking off the month is **THE ACTORS' GROUP** a.k.a. TAG's production of Gore Vidal's "*The Best Man*." By the title you might think it's about a wedding where the "best man" declares his love for the bride, (don't worry if you want wedding shenanigans, I have something later in the column for you) but his "best man" is about politics. Yes, politics, its war of words and back stabbing! You ask, why do I need to see a play about crazy politicians when I can just watch CNN & FOX every night? This may be true, but author Gore Vidal's take on politics is set during the Presidential primaries in the summer of 1960 in Philadelphia. The candidates consist of crooked senator named Joseph Cantwell from the south and a liberal, likeable up-and-coming politician named William Russell both of whom are trying to get an endorsement from the outgoing president who I'm guessing cannot run for a third term. Clearly you will see moments of Trump, Hillary and Bernie in these characters and those who surround them, but this play is Vidal's commentary on the Kennedys, Adlai Stevenson as well as Richard Nixon and Senator Joseph McCarthy. Before I continue about the play, you're probably wondering if Gore Vidal is related to Al Gore. Maybe? Gore Vidal's grandfather was Senator Thomas P. Gore of Oklahoma and Al Gore's father was Senator Albert Gore, Sr. of Tennessee. Lots of political blood but according to genealogists Gore and Al are not blood brothers or kissing cousins, however, kissing cousins is usually a sub-plot point in Vidal's work.

Ok back to regular programming. The original Broadway play premiered in 1960 and later was adapted into a film with the same title in 1964. It was revived in 2000 and again in 2012 starring James Earl Jones (Darth Vader's Voice), Angela Lansbury (Kupuna Sleuth from *Murder She Wrote*), John Larroquette (the lawyer from *Night Court*), Candice Bergen (*Murphy Brown*), Eric McCormack (the Will without the Grace) and a whole bunch of other actors that didn't have TV or film success. TAG's production should be equally as engaging with our local pool of superb actors. The show runs from September 2nd to 25th at TAG's theatre located at Dole Cannery. Tickets are \$30 general admission and \$25 for senior 62 and older (this discount is for people who actually remember the 1960 political conventions). Active duty military is \$20. Reservations are recommended, call 722-6941. Performances are Thursdays, Fridays and Saturdays at 7 p.m. and Sundays at 2 p.m.

Now let's get to that other "best man" I was writing about above, or I should write, "best women" or specifically "co-maid of honor" the main character in **MANOA VALLEY THEATRE's** production of the musical *It Shoulda Been You* with book & lyrics by Brian Hargrove and music by

Barbara Anselmi. The original production ran this past Broadway season at the Brooks Atkinson Theatre directed by (get ready for more famous TV actors with theatrical cred) David Hyde Pierce (Niles from *Frasier*) and Tyne Daly (The Cagney without the Lacey) not to mention

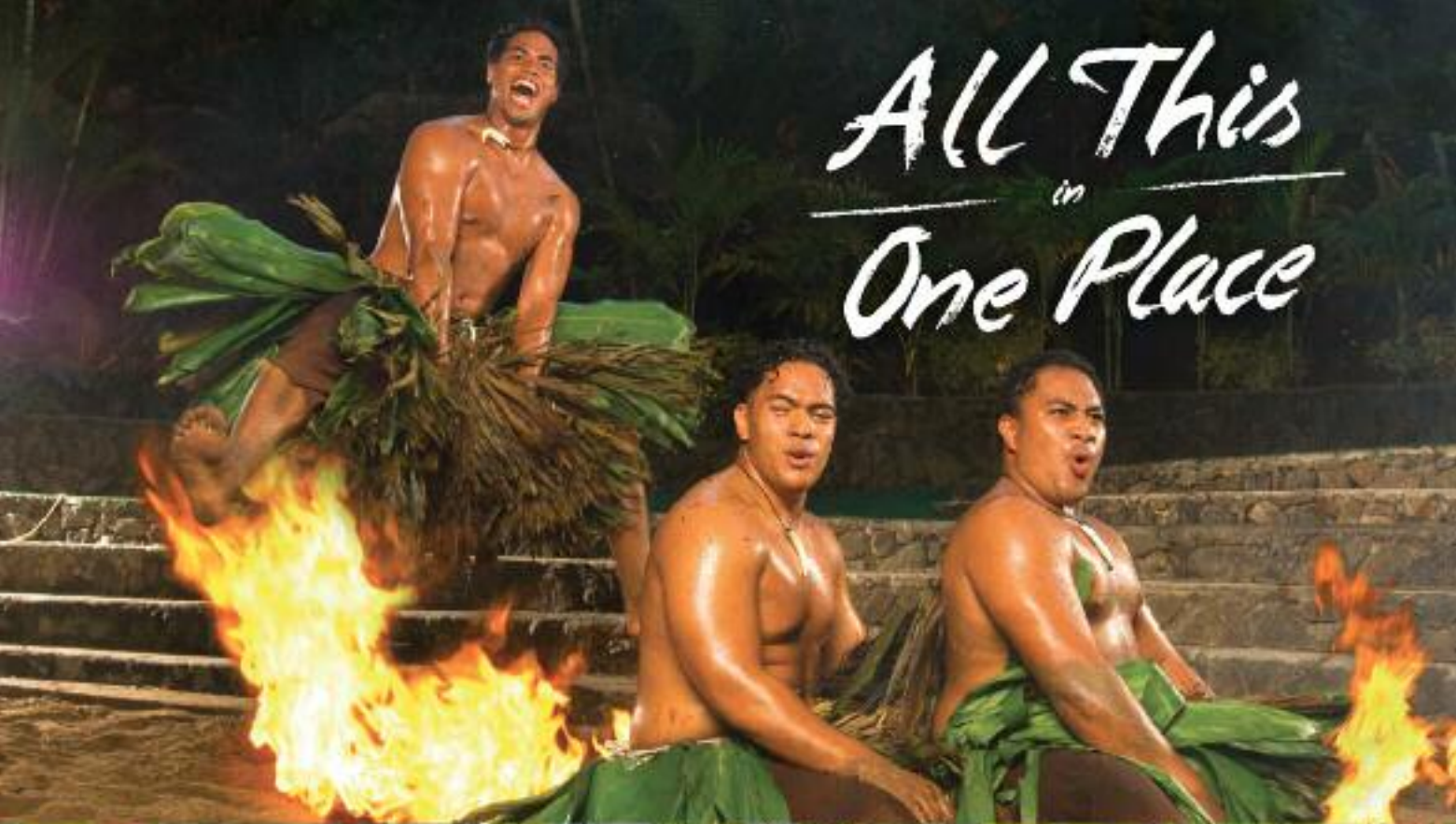
Chip Zien (The Baker from *Into the Woods* for you theatre geeks) and David Burtka (Husband of Neil Patrick Harris) who actually plays the "best man" with a twist in this musical. That's a hint! There is only one scenario for the "best-man-with-a-twist-plot-line." BUT the main story of the musical focuses on Jenny, the put upon older sister of the bride Rebecca, who is overweight and fearing that she will always be a bridesmaid. Jenny was played by Lisa Howard (*The Twilight Saga Breaking Dawn, Part 2* – she played a vampire from Ireland.) The show stopping number in the show is called "Jenny's Blues" and Lisa's performance of it was considered one of the best moments at the 2015 Tony Awards. (*Side note: I congratulated Lisa on her performance at a post Tony's event but the party was for the musical Something Rotten – we laughed that her producers couldn't afford a party! I can share more of this moment at the next concierge event for those who are interested.*)

Ok, back to basics. The musical is about a wedding between a modern Jewish family with an overbearing mother, the sister who does everything and a high maintenance bride and a not so modern conservative WASP family with a mother who wishes her son were gay so he wouldn't marry a crazy Jewish girl. The ex-boyfriend of the bride returns, people drink, parents share their secrets, more drinking, children share their secrets and well you have to see the show yourself to enjoy the fun and experience the twists. The good news is that lovely Jenny finds the "aloha" in the end. The production, which is the Hawai'i premiere, runs from September 15th to October 2nd. Tickets are \$40 for adults, \$35 for Senior and Military, \$25 for those 22 and under which comes out to about \$1.14 per year of life. Your guests can order online at manoavalleytheatre.com or call 988-6131. Show times are Thursdays at 7:30 p.m., Fridays & Saturdays at 8 p.m. and Sundays at 4 p.m.

The next musical opening this month is **Billy Elliot, The Musical** at **DIAMOND HEAD THEATRE**. Based on the film *Billy Elliot* it's the story of a young motherless boy who is forced to box when all he really wants to do is dance ballet. 11-year old Billy is an aspiring dancer living in the north-eastern part of England in the 1980's in a coal miner's family. It's a heartwarming story of changing negative stereo-types and pursuing one's dreams. The film was adapted into a musical for the West End stage in 2005 and brought to Broadway in 2008. It won 10 Tony Awards and Elton John helped write the original score. Diamond Head Theatre's production opens on September 23 and runs through October 16th. The show runs Thursdays, Fridays & Saturdays at 8 p.m., Saturdays at 3 p.m. and Sundays at 4 p.m. Tickets range from \$15 to \$50 and can be found at DiamondHeadTheatre.com or through the box office at 733-0274. And the show ends with a lot of aloha for Billy, his family and of course the audience.

~ Lance Rae

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HAWAII'S WOODSHOW

What Hawaii's woodworkers create from koa, mango, kamani, milo, Norfolk pine, macadamia nut, and kiawe far surpasses the multitude of ticky-tacky wooden tourist items of unknown origin available in far too many locations. The annual Hawaii Forest Industry Association – "Hawaii's Woodshow – Na La'au o Hawaii" is truly fine art.



The 2015 Hawaii's Woodshow™ Best of Show award was given to Mats Fogelvik, a Hawaii'i Island furniture artist for his piece, *Roots of Inspiration*. Fogelvik's inspiration came from his trip to Maui and the bridges along the way to Hana. Photo credit: Hal Lum

of students and teachers across the world. Because the UH art community is tight-knit the professors are intimately familiar with every form of fine art. It is safe to say that every form is included in the Woodshow.

Judge R.W. Rollo Scherenbrand is a Luthier. That means he makes stringed instruments that are coveted by musicians from far beyond

Amazing carved, inlaid, turned sculpture, furniture, musical instruments are on display from September 17th to October 2nd at the Honolulu Museum of Art Gallery School at Linekona. The juried show runs Tuesday through Sunday from 10 a.m. to 5 p.m. Admission is free.

The carvers are a cross section of the islands, joined by a few out-of-state artists who ship their work to and from the show for the honor of being juried into this premier wood event. The entry categories for the juried show include wood turning, sculpture, musical instruments plus open student and novice categories, showcasing the versatility and beauty of Hawaii woods. The entries, juried in by top Hawaii art professionals, showcase the versatility of Hawaii grown woods. Strict rules apply to the judging and to the use of endangered, restricted woods. The show application includes a long list of woods that are not accepted. Imported woods are only allowed if the application is traditional, such as spruce for a guitar top or wood used as accent trim.

Though many entries are delicate and small, the show has one of everything and two of most. The dining table or tall curio cabinet sits beside abstract koa art pieces and musical instruments that don't look a bit like your grandfather's ukulele. Handcrafted guitars make musicians wax poetic. A dozen kinds of wood go into the delicate fruits, flowers, tiny animals, tall curio cabinets, inlay chests, tables, yoga chairs and wall murals – it seems the possibilities of carved woods are endless.

A young woman named Rachel Dunn is now 21-years old, just old enough to enter as an adult carver. She has been entering since she was ten or eleven years old, getting rave reviews from the beginning. The talent is in the "wood grain" of the family. Her dad, Kelly, is a Kohala woodworker from the Big Island. In 1993, at the beginning of the woodshow events he planted a tree. This year he harvested wood from that tree, carved it and entered it in the show.

The judges for the 2016 show have varied backgrounds. Betty Scarpino is a world renowned sculptor, wood-turner, teacher and writer from Indianapolis, Indiana, with work available in some of the finest galleries in America.

Artist, Author and teacher, Duane Preble is a University of Hawaii Emeritus professor of art. He is a master of many arts and still holds the esteem

Hawaii. He was the featured artist for one of the woodshows, entering first in 2002. Like many wood-carving artists, his workshop is in the corner of his garage where he creates instruments that find recognition across the globe.

The art in the show can only be created with Hawaiian-grown woods. The only exception is classic trim. Entrants may submit up to four pieces to be judged for the show. Taking the art very seriously, some carvers are growing their own trees. Last year the Best Of Show award was given to Mats Fogelvik, a Hawaii island artist. His piece, called *Roots of Inspiration*, utilized Koa, Milo, Rosewood, and Olive Ash Burl. He said he looked at the bridges of the Hana Highway on Maui and began to carve.

Andy Cole, award-winning woodturner and coordinator of the show says, "I don't envy these judges. It is tough to judge the beauty found in each entry." The public has a chance to experience the difficult choices the judges must make. The Peoples Choice award means you have the opportunity to vote. It is not an easy task, picking from a tiny carved flower and a towering sculpture. The judges say, "best of luck" with the task.

The show provides a platform for the Hawaii Forest Industry Association, formed in 1989, to bring awareness to Hawaii's forest related issues. Navigating the show is a delight and a challenge. A viewer can stay to the right or to the left - all the way to the back wall – from there working right to left is a good plan. Simply stroll and enjoy the art and read the information about the artists and the wood they used. Volunteer docents are always available to answer questions. Each day at least one or more of the carvers attend to talk not only about their work but also about the work of the other artists. The Hawaii carvers are the first to say, "we are a tight-knit group of artists living on islands, 3,000-miles from the nearest continent." It is safe to say that other destinations do not have backyard access to Hawaii's exotic woods.

Show fans agree that the wood, the imagination and the fine craftsmanship is reason to visit more than once. Of course many pieces are for sale, ready to become family heirlooms. For the duration of the show shifts of artists are there to answer questions – not only about their art but about the why, how, who of the show. They (furniture) wax poetic. Don't miss this. ~ Lynn Cook

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The Spirit of Aloha

Continued from page 1



People fill the streets during last years Ho'olaule'a. Don't miss this years' event on Sept. 19th. Pictures courtesy Aloha Festivals

The Aloha Festivals will also focus on perpetuating the spirit of Aloha. We are reminded that the aloha spirit runs through every part of the island chain, and that we should continue to exercise respect, love and care for each other. Life in Hawai'i would be nothing without these traits, these individual practices of aloha.

This year, the festival would like to recognize those individuals who epitomize aloha. Hawai'i residents were invited to nominate someone they felt embodies the aloha spirit to become the Festivals' Spirit of Aloha Honoree. The top three nominees will be posted on the Aloha Festival website between September 8th and 12th and the

public is encouraged to log on, read about them and vote for their choice as to who should be selected as the honoree.

"Aloha includes sharing without any desire for reciprocity. In concert with Spirit, the Aloha Spirit has come to mean unconditional love," said Jay Talwar, Aloha Festivals' board member. "The Aloha Spirit is alive and well in Hawai'i and we look forward to celebrating the individual who exemplifies and represents this island identity as the Spirit of Aloha honoree."

Over the years, Aloha Festivals has honored and recognized some of Hawai'i's most celebrated traditions and pastimes – hula, pa'u riding, music,

ocean voyaging, Hawaiian art of featherwork, paniolo and lei making to name a few. The festival also has paid tribute to the people, the masters and keiki who have learned and continue to preserve Island traditions, malama the aina and be stewards for future generations. This year, Hali'a Aloha will also seek to share a cumulative account of our islands history and the stories of our land and people, celebrating the cornerstone of Hawai'i's uniqueness, the Aloha Spirit.

ALOHA, as interpreted by Pilahi Pahi, captures the essence of its meaning.

A
AKAHAI – Kindness – expressed with tenderness.

L
LOKAHI – Unity – expressed with harmony.

O
'LU'OLU – Agreeable – expressed with pleasantness.

H
HA'AHA'A – Humility – expressed with modesty.

A
AHONUI – Patience – expressed with perseverance.

The Aloha Festival strives to share the rich history and tradition of our beloved island home with both kamaaina and visitors year after year, as well as our unique spirit of aloha. The festival will take place at various locations around the state from September 3 to 24th, and the best part? All events are free!

~ Pam

Aloha Festivals 2016 Schedule of Signature Events

Saturday, Sept. 3

Royal Court Investiture & Opening Ceremony



Don't miss these traditional events that begin at the Royal Hawaiian Hotel Coconut Grove followed by the opening ceremonies in the Royal Grove at the Royal Hawaiian Center. 3:30 to 5:30 p.m. The Ali'i will take their places in the 2016 Aloha Festivals Royal Court. Court members receive the royal cloak, helmet, head feather lei and other symbols of their reign. Traditional chant and hula kahiko highlight the event.

Saturday, Sept. 10

Keiki Ho'olaule'a

The Keiki Ho'olaule'a takes place from 10 a.m. to 3 p.m. at Pearlridge Center. Enjoy a variety of demonstrations, activities, and stage performances by participating keiki musical groups and hula

halau. The 2016 Aloha Festivals Royal Court will make a special appearance. For more information on this event visit pearlridgeonline.com.

Saturday, Sept. 17

Waikiki Ho'olaule'a

The Waikiki Ho'olaule'a is one of Hawai'i's largest and festive block parties all year long. Thousands of people will take to the streets when the ho'olaule'a opens at 7 p.m. for food, fun and entertainment. Some of the islands top entertainers will perform along with different hula halau while Hawaiian crafts and floral lei will be on display and available for purchase. Check the website for a list of different performers and vendors.

Saturday, Sept. 24

70th annual Floral Parade

The following Saturday, the 70th Annual Aloha Festivals Floral Parade, begins at 9 a.m., on Kalakaua Avenue, traveling from Ala Moana Park to Kapi'olani Park. This parade promises to be a colorful equestrian procession of pau riders, elaborate floats covered with flowers, hula halau, marching bands and dignitaries will march down Kalakaua Avenue. Any spot along the route is good for watching, and the parade is often televised, so check your listings. Making it to the park to see riders and floats as the parade ends is a perfect photo opp for visitors.

More information about Aloha Festivals and its events can be found at alohafestivals.com. Follow them on Twitter (@AlohaFstvs), Instagram (@alohafestivals) and Facebook (/AlohaFestivals), or call 923-2030.



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The Hawai'i Tourism Authority (HTA) will be presenting the 2016 Hawaii Tourism Conference from September 26 – 30th. The week-long conference will bring some of the top tourism industry leaders from around the world to the Hawai'i Convention Center to participate in a series of interactive events that focus on a variety of topics ranging from cultural preservation, to sustainability, to the environment, to enhancing the visitor experience. This is a giant leap from the HTA Tourism Conferences held in the past. They have expanded the event from two-days with your local colleagues to a week-long intensive global conference filled with quality speakers from around the world in varying relevant industries, that will focus on issues the Hawaii market deals with, but with a global audience.

The theme for this year's conference is "Transforming Tourism Together," and the HTA's goal is to bring members from all aspects of the industry together. Leaders, visionaries, suppliers, wholesalers, operators, and policy makers will put their heads together and discuss the best practices and opportunities to take this important industry into the future. In addition to HTA's local membership, attendees from around the world are expected to attend, including a large contingent of Chinese already registered hoping to get a broader scope of our industry than just Waikiki.

The HTA has set up this year's event to a more interactive format that encourages attendees to be more engaged in the process. Gone are the days of 'talking heads' said George Szigeti, HTA president and CEO, stating they are focusing more on "offering moderated interactive sessions that encourages the audience to collaborate on topics important to their businesses."

For those attendees attending from afar, or anyone else that is interested, there will be optional curated island tours on Monday on every island prior to the official kick off of the conference on Tuesday.

There will be dozens of sessions held each day. Attendees can choose to attend the ones that interest them the most. Virtually every subject that is pertinent to the industry will be covered. There will be daily sessions on Visitor Experience, The Evolution of the Lodging Industry, Global Markets, Japan and China Business Development Tracks, Culture, Education, Environment, Sustainable Tourism, Technology, Marketing, and special Airline Summits that are invitation only. Each session will offer a panel of multiple speakers that are experts in their field. Speakers range from local to international industry leaders, and many sessions will have both a facilitator and a moderator. At press time there were 9 facilitators, 31 moderators and nearly 140 different speakers already committed and the list may still grow. Personalize your conference experience by reviewing the full schedule of panels and speakers online and register only for those that are relevant

to your interests.

HTA also created a unique one-on-one B2B networking experience that allows individuals to get in front of top domestic and international tour operators and wholesalers bringing business to the islands for private fifteen minute appointments where one could pitch their services and/or ask questions. Space was limited and according to the website, needed to be booked by the end of August, so chances are high that if you haven't yet registered for one of those slots, it may be too late, but it never hurts to ask if there's any availability remaining or if there has been a cancellation.

Another highlight of the conference will be what they are calling the "Village Square." This will be a high-profile common area in the center of the various conference rooms filled with vendor booths where one will find quite a few of the participants congregating. This area is expected to be busy every day as participants mingle in between panel discussions, taking advantage of the opportunity to network, browse the vendors showcasing their products and learn about the services others are offering.

The HTA will continue to honor individuals, organizations and businesses that perpetuate the Hawaiian culture and traditions with their Tourism Legacy Awards at a special luncheon on Tuesday, September 27th. While the winners will not be announced until the luncheon, the focus of this year's awardees is surfing. For those that are not familiar with the award, the Tourism Legacy Awards evolved from the Keep It Hawai'i program as a way to spotlight honorees that have worked diligently to nurture the culture, creating respectful and authentic visitor experiences while securing bonds between the visitor industry and the Hawaiian community.

Willie K and Friends will close out the conference with a special performance Friday during the Aloha Farewell Luncheon where Tony Vericella will be the final speaker.

"Our goal is for participants to walk away feeling energized, informed and better networked as stakeholders of tourism who will take action in this ever-changing global marketplace," said Szigeti. "Together we will set a new benchmark for what a tourism conference can be and new ways to collaborate on game changing ideas and best practices."

Registration fees for the conference are as follows: \$375 for all four days of the conference. \$250 for two days (either Tuesday/Wednesday or Wednesday/Thursday, or choose to come just one day for \$185. All registration types include lunch and breaks on the selected days. Registration packages including Wednesday also include the official Aloha Reception on Wednesday evening. For a complete overview of the conference and an individual breakdown of every panel and speaker being presented throughout the week, head to their website at hawaiiitourismconference.com.



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Picture by Rae Huo

Chef's Corner

Pint + Jigger's Dave Newman

We don't usually feature bartenders in Chef's Corner, but honestly it's about time. Bartenders are the culinary geniuses behind the bar, and the creations they come up with are as chefy as they come. What better guy to start with than Dave Newman. A guy who many of you remember from his tenure at Nobu Waikiki and truly a maestro behind the bar. Pint + Jigger just launched a new menu that features an extensive whiskey list and many new cocktails that you have to try to believe.

How did you first get into bartending?

I pretty much begged my way behind the bar. I worked at an Italian restaurant as a server and asked the bar manager every day to let me bartend. After a few months I think he was sick of saying no, so he finally told me to come in early and cut the fruit and he would teach me a recipe. Once I had learned the recipes he would test me. Then he had me make the drink to the standard recipe and taste it. He told me then to make minor tweaks to every drink every time I made them. "Add an extra 1/4 ounce of Tequila...lessen the simple syrup by 1/8th of an ounce." Taste again. Eventually you will train your palate and be able to trust the versions of the drinks that you like best. This did two things...made me an alcoholic and trained my palate incredibly well.

When did you know you wanted to make that a career?

Still not sure LOL. Bartending used to be something you did while you figuring out what you really wanted to do. I used to bartend and save up a lot of money, then go traveling until I was broke. Rinse and repeat. The craft cocktail movement really started a dozen or so years ago and I was fortunate to be working at Nobu in Malibu, so even though we weren't really doing full craft, we did have access to the best products and fruit available. It started looking like something that I wanted to dedicate myself to.

Who would you consider your mentor and why?

Unfortunately when I moved here 10 years ago everyone was really doing everything independently and on their own. There were key players in Hawaii, like Chandra Lucariello, Joey Gottesman, Christian Self and a few others, but there wasn't anyone that I could go ask, "How do you make a home made grenadine?" So I just jumped in the kitchen and started experimenting. It's so much easier now that you can Google anything and have 20 recipes at your finger tips. At the time, the resources for craft bartending were few and far between.

What's the difference between a bartender and a mixologist?

I've always referred to myself as a bartender. I think mixologist is just an overused term that gained popularity and kind of stuck. I guess if you want to say a mixologist is someone that cares about what they do and has taken the time to learn their craft, that would make sense. I'm still just a bartender though.

When do you think you made the leap from one to another

I actually always wanted to be the bartender that made the best tasting drink and get them to the guests faster than the bartenders I worked with. I always took a sense of pride in making drinks that people enjoy and connect with.

Where do you find your beverage inspiration?

I find inspiration in so many places and people. I look at people like Jon Schwalbenitz from Murphy's and I'm inspired to raise my level of hospitality. I see Chandra making drink lists all over town and crushing it and I'm inspired. I watch a lot of cooking shows and read whatever cooking books I can find and am inspired to not only fumble around in the kitchen, but also to adapt those flavors to the bar. I travel as much as I can and bring back what I can. Whether that is a new recipe like the Batanga on our menu now or hospitality from Japan

Favorite ingredient you like to work with and why?

American Whiskey. Nothing screams America like Bourbon. I love spirits and wine that give a sense of place. Whether that is Tequila or Mezcal from Mexico or Pisco from Peru. Being that we are in the United States I wanted to feature "our" spirit. This was a pretty easy decision for me as it is my personal favorite.

You opened Pint + Jigger in 2012. Was that a big leap?

Yeah, it was a pretty big leap. I got tremendously lucky that I found great partners. I was actually trying to decide if I was going to buy a house or open a bar. I chose to buy a house. My real estate agent, Daryn Ogino who found me a wonderful home in Palolo happened to be looking to open a bar. He introduced me to his partners Grace and Hideo Simon and we started working on Pint and Jigger. I had put my heart and soul into the program at Nobu to create cocktails that would be on par with Nobu's amazing food. I was constantly challenged and motivated to have people not just go there for the food. So it was a very tough decision to leave after putting so much effort and creating so many amazing relationships there.

What's your goal there? How do you make that happen?

Funny, we actually just had a meeting to discuss just this question. We wanted to create a place where you could get the best cocktails, craft beer and an amazing burger. I still stand behind the bar and am amazed when I look out and see the bar full and people enjoying themselves. Very humbling and completely gratifying. We reached so many of our opening goals that we wanted to discuss what next. We have taken over the space next to us and should be opening a speakeasy style cocktail bar soon as well as a grab and go takeaway coffee and sandwich spot. The speakeasy to be called Harry's Hardware has been in the works for some time, but jammed up on permitting. Harry's is meant to be a much more intimate setting, no TVs and a sense of the past. Most of my time has been dedicated to our latest cocktail menu and getting things set for the speakeasy.

You're known for creating all your extras. Housemade bitters, simple syrups, etc. What sparks these ideas and executions?

I love being able to put our touch on these special ingredients. I love to cook and I spend a lot of time in the kitchen. So working on recipes for syrups, infusions or new techniques like sous vide cocktails is something that I really enjoy. I take a lot of inspiration from great food dishes that I have had. A dish that has a great flavor combination might spark a conversation with the server or the chef. The wheels start turning and then I find myself tinkering around until I get the flavor that I was thinking about. It's a crazy process, but somehow it works.

Can you tell us about some that worked and those that didn't?

One of the best flavor combinations that I have ever come across is Hibiscus and Yuzu. Just making a simple Hibiscus infused simple syrup and combing it with Japanese unsalted Yuzu (a Japanese citrus similar to a cross between a very tart lemon and lime) This combo with any spirit seems to just fly. I was once asked to make a drink with black garlic while working at Nobu. It was shockingly bad, I mean like a really horrible science experiment gone wrong bad.

Continues on page 21



Ingredients:

1.5oz Elijah Craig Bourbon
3/4oz St Germain

Directions:

Combine all ingredients in a mixing glass, stir and strain into a chilled Coupe glass. Garnish with an Orange twist. This is the most popular new cocktail thus far. Boozy but with a sweetness to balance the bitter herbal notes from the Pimm's and Punt e Mes sweet vermouth. The Punt e Mes is really key here as it is very robust and brings great character to the cocktail. Make sure your vermouth is fresh and store it like you would wine.

Shambles

3/4oz Punt e Mes
3/4oz Pimm's
2 Dash Orange Bitters

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

MONDAY

Barefoot Beach Café at Queen's Beach 924-2233
Contemporary Ukulele
 Shaka Madali 5:30-8:30pm
Chart House Waikiki 941-6660
Live Contemporary Hawaiian
 Tito Berinobis & David Kauahikaua 6:30-9:30pm
Cheesecake Factory 924-5001
Classic Hawaiian
 Christian Yrizarry Duo 8-11pm
Duke's Canoe Club Waikiki 922-2268
Live Contemporary Hawaiian
 Ellsworth Simeona 9:30-12am
Hard Rock Cafe 955-7383
Bluesy Mondays
 Bluezilla (artists vary) 9-11pm
House Without a Key 923-2311
Live Hawaiian & Hula by Skyler Kamaka
 DeLima Ohana 5:30 - 8:00pm
Hula Grill 923-HULA
Live Contemporary Hawaiian
 Eric Lee 7-9pm
Kani Ka Pila Grille 924-4992
Live Contemporary Hawaiian
 Sean Naauao 6-9pm
 Kaiao (9/16) 6-9pm
LBLE at the Hilton Waikiki Beach Hotel 922-0811
Live Contemporary Acoustic Hits
 Johnny Helm 6-9pm
Lewers Lounge 923-2311
Live Contemporary & Light Jazz
 Noly Pa'a 8:30-12:30am
LuLu's 926-5222
Live Contemporary / Industry night 50% off
 Jason Laeha 6-9 p.m.
Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian with Hula Dancer
 Dave Watanabe 8-10 p.m.
Rumfire 921-4600
Live Contemporary Hawaiian
 Jeremy Cheng 5-8pm
Signature Prime Steak 949-3636
Contemporary Pianist in the bar
 Isao Motomochi 6-9pm
Sky Waikiki 979-7590
Live Contemporary
 Yoza 6-9pm
Sunrise Pool Bar at the Modern 943-5800
Live Contemporary
 Alex Oasay 5-8pm
The Edge at the Sheraton 921-4600
Live Hawaiian music with a firedancer at 7:30 p.m.
 Ka'ala Boys 6:30-8:30pm
The Study at the Modern 943-5800
Live Contemporary Hawaiian
 Kaleo 7-10pm
Tiki's Grill & Bar 923-TIKI
Live Contemporary Hawaiian
 P & L Experience 6-8:30pm
 Josh Tatofi (9/12, 9/26) 6-8:30pm
 The Kristi Masuhara Band 9-11pm
Tommy Bahama Restaurant 923-8785
Live Contemporary Hawaiian

Johnny Helm 6-9pm
Tropics Bar & Grill 949-4321
Live Contemporary Hawaiian
 Acoustik Playground 5:30-8:30pm

TUESDAY

Barefoot Beach Café at Queen's Beach 924-2233
Contemporary Ukulele
 Shaka Madali 5:30-8:30pm
Bin1901 at the Moana 921-4600
Piano Wine Bar
 Scott Smith 6:30-9:30pm
Chart House Waikiki 941-6660
Live Contemporary Hawaiian
 The Camarillo Brothers 6:30-9:30pm
Cheesecake Factory 924-5001
Classic Hawaiian
 Beau Cody Duo 8-11pm
Duke's Canoe Club Waikiki 922-2268
Live Contemporary Hawaiian
 Haumea Warrington & Mike 4-6pm
 Ellsworth Simeona 9:30-12am
Hard Rock Cafe 955-7383
Live Contemporary
 Piranha Brothers 9-11pm
 Candy Bullets (9/6) 9-11pm
House Without a Key 923-2311
Live Hawaiian & Hula by Radasha Ho'ohuli
 Po'okela 5:30 - 8:00pm
Hula Grill 923-HULA
Live Contemporary Hawaiian
 Kamuela Kahoano 7-9pm
Kani Ka Pila Grille 924-4992
Live Contemporary Hawaiian
 Weldon Kekauoha 6-9pm
LBLE at the Hilton Waikiki Beach Hotel 922-0811
Live Contemporary Funk, Jazz, Hip Hop & Reggae
 Jason Laeha 6-9pm
Lewers Lounge 923-2311
Live Contemporary & Light Jazz
 Maggie Herron & Rocky Holmes 8:30-12:30am
LuLu's 926-5222
Live Contemporary
 Johnny Helm 6-9pm
Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian with Hula Dancer
 Kapala Duo 6:30-9:30pm
Rumfire 921-4600
Live Contemporary Rock
 Randy Allen 5-8pm
Signature Prime Steak 949-3636
Contemporary Pianist in the bar
 James Woo 6-9pm
Sky Waikiki 979-7590
Live Contemporary
 John Akapo 6-9pm
Sunrise Pool Bar at the Modern 943-5800
Live Contemporary Hawaiian
 Cory Oliveros 5-8pm
The Edge at the Sheraton 921-4600
Live Hawaiian music with a firedancer at 7:30 p.m.
 Ho'okani Duo 6:30-8:30pm
The Study at the Modern 943-5800
Live Contemporary Hawaiian

Alex Oasay & Jeremy Cheng 7:30-10:30pm
Tiki's Grill & Bar 923-TIKI
Live Hawaiian - \$2 Taco Tuesdays
 K.B. Riley 5:30-8:30pm
 Sani & Friends 9-11pm
Tommy Bahama Restaurant 923-8785
Live Contemporary Hawaiian
 Chris Mercado 6-9pm
Tropics Bar & Grill 949-4321
Live Contemporary Hawaiian
 Kailua Bay Buddies 5:30-8:30pm

WEDNESDAY

Barefoot Beach Café at Queen's Beach 924-2233
Instrumental Ukulele
 Paul Wilcox 5:30-8:30pm
Bin1901 at the Moana 921-4600
Piano Wine Bar
 Scott Smith 6:30-9:30pm
Chart House Waikiki 941-6660
Live Contemporary Hawaiian
 Tito Berinobis & David Kauahikaua 6-10:30pm
Cheesecake Factory 924-5001
Classic Hawaiian
 Kimo Artis Duo 8-11pm
Duke's Canoe Club Waikiki 922-2268
Acoustic, Soul, R&B
 Haumea Warrington & Sam 4-6pm
 Ellsworth Simeona 9:30-12am
Gordon Biersch 599-4877
Jazz Wednesdays
 Varying Artists 6:30-9:30pm
Hard Rock Cafe 955-7383
Live Contemporary
 Saloon Pilots (or others) 9-11pm
House Without a Key 923-2311
Live Hawaiian & Hula by Lauren Matsumoto
 Pa'ahana 5:30 - 8:00pm
Hula Grill 923-HULA
Live Contemporary Music
 Brandon Serrano 7-9pm
Hy's Steak House 922-5555
Live Soft Contemporary
 Audy Kimura 6:30-10pm
Kani Ka Pila Grille 924-4992
Live Contemporary Slack Key
 Ben & Malia 3-5pm
 Bryon Tolentino (9/28) 3-5pm
 Mike Kaawa 6-9pm
LBLE at the Hilton Waikiki Beach Hotel 922-0811
Live Contemporary Funk, Jazz, Hip Hop & Reggae
 Izik 6-9pm
Lewers Lounge 923-2311
Live Contemporary & Light Jazz
 Maggie Herron & Rocky Holmes 8:30-12:30am
LuLu's 926-5222
Live Contemporary Hawaiian
 Mango Season 6-9am
Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian with Hula Dancer
 Eric Lee Duo 6:30-9:30pm
Roy's Hawaii Kai 396-7697
Acoustic & Slack Key Top 40
 Dayton Watanabe 6:30-9:30pm

E Pili Kākou

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

Rumfire 921-4600
Live Contemporary Hawaiian
 Alex Oasay 5-8pm
Signature Prime Steak 949-3636
Contemporary Pianist in the bar
 Pierre Grill 6-9pm
Sky Waikiki 979-7590
Live Contemporary
 Randy & Kanoe 6-9pm
SWIM at the Hyatt 923-1234
Contemporary Classic
 Kailua Bay Buddies 6-9pm
Sunrise Pool Bar at the Modern 943-5800
Live Contemporary Hawaiian
 Tahiti Rey & Sean Cleland 5-8pm
The Edge at the Sheraton 922-4422
Live Hawaiian music with a fire dancer at 7:30 p.m.
 Keoni Ku Duo 6:30-8:30pm
The Study at the Modern 943-5800
Live Contemporary Hawaiian
 Melanie and Drew 6:30-9:30pm
Tiki's Grill & Bar 923-TIKI
Live Contemporary - 1/2 off Wine Wednesdays
 Canoes for Rent 5:30-8:30pm
 Johnny Helm 9-11pm
Tommy Bahama Restaurant 923-8785
Live Contemporary Hawaiian
 Randy Allen 6-9pm
Tropics Bar & Grill 949-4321
Live Contemporary Rock
 Acoustik Playground 5:30-8:30pm

THURSDAY

Barefoot Beach Café at Queen's Beach 924-2233
Instrumental Ukulele
 Paul Wilcox 5:30-8:30pm
Bin1901 at the Moana 921-4600
Piano Wine Bar
 Scott Smith 6:30-9:30pm
Chart House Waikiki 941-6660
Live Contemporary Hawaiian
 Alika Souza Duo 6:30-10pm
Cheeseburger Waikiki 941-2400
Contemporary / Old School Rock
 Jeremy Chang 6:30-9:30pm
Cheesecake Factory 924-5001
Classic Hawaiian
 Danny Carvalho Duo 8-11pm
 Alika Souza Duo (9/1) 8-11pm
 David Asing Duo (9/22) 8-11pm
Duke's Canoe Club 922-2268
Live Contemporary Hawaiian
 Haumea Warrington & Sam 4-6pm
 Johnny Kukui (9/8) 9-12 midnight
 Local Uprising (9/15) 9-12 midnight
 Kamuela Kahoano (9/22) 9-12 midnight
 Chirs Murphy (9/29) 9-12 midnight
Gordon Biersch 599-4877
Live Contemporary Funk and Classics
 Acoustic Playground 7-10:30pm
Hard Rock Cafe 955-7383
Live Contemporary
 Kailua Bay Buddies 9-11pm
House Without a Key 923-2311

Live Hawaiian & Hula by Radasha Ho'ohuli
 Pa'ahana 5:30 - 8:00pm
Hula Grill 923-HULA
Live Contemporary Hawaiian
 Kamuela Kahoano 7-9pm
Hy's Steak House 922-5555
Live Soft Contemporary
 Audy Kimura 6:30-10pm
Kani Ka Pila Grille 924-4992
Live Contemporary Hawaiian
 Jeff Rasmussen & Robi 3-5pm
 Kawika Kahiapo 6-9pm
LBLE at the Hilton Waikiki Beach Hotel 922-0811
Live Contemporary Pop/Rock
 Sunway 6-9pm
Lewers Lounge 923-2311
Contemporary Jazz
 Maggie Herron & Rocky Holmes 8:30-12:30am
LuLu's 926-5222
Live Contemporary Hawaiian
 Local Uprising 6-9pm
Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian with Hula Dancer
 Delima Ohana 6:30-9:30pm
Michel's at the Colony Surf 923-6552
Live Slack Key
 Jeff Peterson 7:30-10:00pm
Roy's Hawaii Kai 396-7697
Acoustic Hawaiian Guitar
 Steve English 6:30-9:30pm
Rumfire 921-4600
Live Contemporary Rock
 Johnny Helm 5-8pm
Signature Prime Steak 949-3636
Contemporary Pianist in the bar
 Isao Motomochi 6-9pm
Sky Waikiki 979-7590
Live Contemporary
 Tahiti Rey 6-9pm
Sunrise Pool Bar at the Modern 943-5800
Live Contemporary Hawaiian
 Christian Yrizarry Duo 5-8pm
SWIM at the Hyatt 923-1234
Contemporary Classic
 Acoustik Playground 6-9pm
The Edge at the Sheraton 921-4600
Live Hawaiian music with a fire dancer at 7:30 p.m.
 Christian Yrizarry Duo 6:30-8:30pm
The Study at the Modern 943-5800
Live Contemporary Hawaiian
 Simple Souls 6:30-9:30pm
Tiki's Grill & Bar 923-TIKI
Hot Hula Thursdays - hula dancers perform
 Malu the Band 5:30-7:30pm
 Ellsworth Simeona 8:30-10:30pm
Tommy Bahama Restaurant 923-8785
Live Contemporary Hawaiian
 Chris Mercado 6-9pm
Tropics Bar & Grill 949-4321
Live Contemporary Hawaiian
 Nohelani Cypriano 5:30-8:30pm

FRIDAY

Barefoot Beach Café at Queen's Beach 924-2233

Live Contemporary Hawaiian with Beach BBQ
 Art Kalahiki & Friends 5:30-8:30pm
Bin1901 at the Moana 921-4600
Piano Wine Bar
 Scott Smith 6:30-9:30pm
Chart House Waikiki 941-6660
Live Contemporary Hawaiian
 Mark Yim's Pilikia I 6-9pm
 Mark Yim's Pilikia II 9:30-12:30am
Cheeseburger Waikiki 941-2400
Contemporary Hawaiian
 Alex or Aku 6:30-9:30pm
Cheesecake Factory 924-5001
Live Contemporary
 Johnny Helm Duo 8-11pm
Dave & Busters 589-2215
Pau Hana Fridays Live Local Bands
 Varying Hawaiian Artists 6-8pm
Duke's Canoe Club Waikiki 922-2268
Live Contemporary Hawaiian
 Maunalua 4-6pm
 Kumuhau (9/2) 9:30 -12am
 12 Noon and Midnight (9/16) 9:30 -12am
 Kona Chang Duo (9/23) 9:30 -12am
 Alika Souza Duo (9/30) 9:30 -12am
Giovanni Pastrami 923-2100
Live Acoustic
 Varying Artists 10pm-last call
Gordon Biersch 599-4877
Live Contemporary, R&B, Funk
 Ben & Malia 5:30-9pm
 Mojo 9 - 12:30am
Hard Rock Cafe 955-7383
Live Contemporary
 The Fresh Preps 10-12am
House Without a Key 923-2311
Live Hawaiian & Hula by Kanoe Miller
 Hiram Olsen Trio 5:30 - 8:00pm
Hula Grill 923-HULA
Aloha Friday Lunch Luau with hula dancer
 David Asing 12:30-2:30pm
 Keoki & Russell 7-9pm
Hy's Steak House 922-5555
Live Soft Contemporary
 Audy Kimura 6:30-10pm
Hard Rock Cafe 955-7383
Live Contemporary
 The Fresh Preps 10pm-12am
Kani Ka Pila Grille 924-4992
Live Hawaiian Contemporary
 Christian Yrizarry 3-5pm
 Ho'okena 6-9pm
LBLE at the Hilton Waikiki Beach Hotel 922-0811
Live Contemporary Pop/Rock
 Sunway 6-9pm
Lewers Lounge 923-2311
Live Contemporary Jazz
 Maggie Herron & Rocky Holmes 8:30-12:30am
Mai Tai Bar at the Royal Hawaiian 923-7311
Live Contemporary Hawaiian with Hula Dancer
 Kapala Duo 6:30-9:30pm
Michel's at the Colony Surf 923-6552
Live Slack Key Stylings & Jazz
 Jeff Peterson & Ernie Provencher 6:30-10pm

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

Roy's Hawaii Kai Keyboardist	396-7697
Brian Robert Shaw	6:30-9:30pm
Roy's Ko Olina Slack Key Guitar	676-7697
Chris Rego	5:30-8pm
Rumfire Live Contemporary Rock	921-4600
Tim Rose	5-8pm
Signature Prime Steak Contemporary Pianist in the bar	949-3636
Grant Carvalho	6-9pm
Sky Waikiki Live Contemporary	979-7590
John Akapo	5-8pm
SWIM at the Hyatt Contemporary Classic	923-1234
Taimane	6-7pm
The Edge at the Sheraton Live Hawaiian music with a fire dancer at 7:30 p.m.	921-4600
Delima Ohana Duo	6:30-8:30pm
The Study at the Modern Live Contemporary Hawaiian	943-5800
Tahiti Rey	6:30-9:30pm
Tiki's Grill & Bar Live Contemporary Hawaiian	923-TIKI
Randy Allen	5-7pm
Da Push-O-Verse (9/9, 9/23)	5-7pm
Vaihi	7:30-9:30pm
The Kristi Masuhara Band	10:30-midnight
Tommy Bahama Restaurant Live Contemporary Hawaiian	923-8785
Chris Murphy	6-9pm
Tropics Bar & Grill Live Contemporary Hawaiian	949-4321
Piranha Brothers	3:30-6:30pm
Nohelani Cypriano	8-10:30pm

SATURDAY

Barefoot Beach Café at Queen's Beach 924-2233



IL LUPINO
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Beach BBQ with Live Contemporary Hits Chris Salvador	5:30-8:30pm
Bin1901 at the Moana Piano Wine Bar	921-4600
Scott Smith	6:30-9:30pm
Chart House Waikiki Live Contemporary Hawaiian	941-6660
Tito Berinobis & Billy Beimes	7-12pm
Cheeseburger Waikiki Contemporary Hawaiian	941-2400
Alex or Aku	6:30-9:30pm
Cheesecake Factory Classic Hawaiian	924-5001
Dennis McClees Duo	8-11pm
Duke's Canoe Club Waikiki Live Hawaiian Entertainment	922-2268
Beach 5 (9/3)	4-6pm
Vaihi (9/10)	4-6pm
Kapena (9/17)	4-6pm
Kailua Bay Buddies (9/24)	4-6pm
Shaun Reyes Duo (9/3)	9:30-12am
Kaiona Duo (9/10)	9:30-12am
KBB Duo (9/17)	9:30-12am
Camarillo Brothers (9/24)	9:30-12am
Giovanni Pastrami Live Acoustic	923-2100
Varying Artists	10pm-last call
Hard Rock Cafe Live Contemporary	955-7383
EMKE	10-12am
Piranha Brothers (9/3)	10-12am
House Without a Key Hawaiian & Hula by Kanoe Miller	923-2311
Hiram Olsen Trio	5:30 - 8:00pm
Hula Grill Live Traditional Hawaiian with dancer	923-HULA
Kaipo Dabin & friends	7-9pm
Hy's Steak House Live Soft Contemporary	922-5555
Audy Kimura	6:30-10pm
Kani Ka Pila Grille Live Contemporary Hawaiian	924-4992
Talent Search Winners Pu'uoloa	2-4 pm
Ka Hehena	6-9pm
Vaihi (9/17)	6-9 pm
LBLE at the Hilton Waikiki Beach Hotel Live Contemporary Blues & R&B	922-0811
Tahiti Rey	6-9pm
Lewers Lounge Live Contemporary Jazz	923-2311
Maggie Herron & Rocky Holmes	8:30-12:30am
Mai Tai Bar at the Royal Hawaiian Live Contemporary Hawaiian with Hula Dancer	923-7311
Kapala Duo	6:30-9:30pm
Michel's at the Colony Surf Live Contemporary Slack Key & Jazz	923-6552
Jeff Peterson	7-11pm
Roy's Hawaii Kai Acoustic Guitar	396-7697
Jimmy Funai	6-9:30pm
Roy's Ko Olina Slack Key Guitar	676-7697
Chris Rego	5:30-8pm
Rumfire	921-4600

Live Contemporary Rock Kamuela Kahoano	5-8pm
Signature Prime Steak Contemporary Pianist in the bar	949-3636
Grant Carvalho	6-9pm
Sky Waikiki Live Contemporary	979-7590
John Akapo	6-9pm
Sunrise Pool Bar at the Modern Live Contemporary Hawaiian	943-5800
Kainalu	5-8pm
SWIM at the Hyatt Contemporary Acoustic	923-1234
Randy Allen & Kanoe Gibson	5 - 8pm
The Edge at the Sheraton Live Hawaiian music with a fire dancer at 7:30 p.m.	921-4600
Tino Jacobs Duo	6:30-8:30pm
Tiki's Grill & Bar Live Contemporary Hawaiian & Reggae	923-TIKI
Johnny Helm	5-7pm
Guidance (or others)	7:30-9:30pm
Ellsworth & Piko	10-midnight
Tommy Bahama Restaurant Live Contemporary Hawaiian	923-8785
Chris Murphy	6-9pm
Tropics Bar & Grill Live Contemporary Hawaiian	949-4321
Henry Kaponu	4-6pm
Juke Joint	6:30-9:30pm

SUNDAY

Barefoot Beach Café at Queen's Beach Contemporary Ukulele	924-2233
Shaka Madali	5:30-8:30pm
Chart House Waikiki Live Contemporary Hawaiian	941-6660
Dean & Dean	6-9pm
Cheesecake Factory Classic Hawaiian	924-5001
Chris Murphy Duo	8-11pm
Duke's Canoe Club Waikiki Live Hawaiian Entertainment	922-2268
Henry Kaponu	4-6pm
Imua Garza (9/4)	9:30-12am
Randy Allen (9/11)	9:30-12am
Typical Hawaiians (9/18)	9:30-12am
Kapena Delima (9/25)	9:30-12am
Hard Rock Cafe Live Contemporary	955-7383
Analog	9-11pm
Jive Nene (9/11)	9-11pm
House Without a Key Live Hawaiian & Hula by Debbie Nakanelua	923-2311
Pa'ahana	5:30 - 8:00pm
Hula Grill Live Traditional Hawaiian with dancer	923-HULA
Art Kalahiki Duo	7-9pm
Kani Ka Pila Grille Live Contemporary Hawaiian	924-4992
Hoku Zuttermeister	6-9pm
Brother Noland (8/7)	6-9pm
Kelley O'Neil's Live Irish Music	926-1777
Various Celtic Bands	4-7pm

E Pili Kākou

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

LBL at the Hilton Waikiki Beach Hotel <i>Live, Energetic Mix of Pop and Rock Hits</i> Tavana 6-9pm	922-0811
Lewers Lounge <i>Live Contemporary & Light Jazz</i> Noly Pa'a 8:30pm - 12am	923-2311
LuLu's <i>Acoustic R&B</i> Simple Soulz 7-10pm	926-5222
Mai Tai Bar at the Royal Hawaiian <i>Live Contemporary Hawaiian with Hula Dancer</i> Eric Lee Duo 6:30-9:30pm	923-7311
Michel's at the Colony Surf <i>Classical Slack Key & Jazz Stylings</i> Jeff Peterson 6-9pm	923-6552
Roy's Ko Olina <i>Slack Key Guitar</i> Chris Rego 5:30-8pm	676-7697
Rumfire <i>Live Contemporary Hawaiian</i> Kamuela Kahoano 5-8pm	921-4600
Signature Prime Steak <i>Contemporary Pianist in the bar</i> Isao Motomochi 6-9pm	949-3636
Sky Waikiki <i>Live Contemporary</i> Da Push-O-Verse 6-9pm	979-7590
SWIM at the Hyatt <i>Contemporary, Pop, Rock</i> Sunway 6-9pm	923-1234
The Edge at the Sheraton <i>Live Hawaiian music with a fire dancer at 7:30 p.m.</i> Ellsworth Simeona Duo 6:30-8:30p	922-4422
The Study at the Modern <i>Live Contemporary Hawaiian & Jazz</i> Jeremy Cheng 6-9pm Smooth Jazz (vaying artists) 10-2am	943-5800
Tiki's Grill & Bar <i>Live Contemporary Hawaiian</i> Kapu the Band 2:30 - 5:30pm Vaihi 6-8pm Ellsworth & Piko 9-11pm	923-TIKI
Tommy Bahama Restaurant <i>Live Contemporary Hawaiian</i> Johnny Helm 6-9pm	923-8785
Tropics Bar & Grill <i>Live Contemporary Rock & Hawaiian</i> Piranha Brothers 2-5pm Beach 5 5:30 - 8:30pm	949-4321



Hot Lines

Here's a few numbers for you to find out the latest in live music from places that change daily or don't update us regularly, since we can't possible list them all.

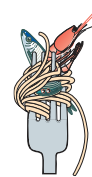
Gordon Biersch	599-4877
Irish Rose Saloon	947-3414
Kelley O'Neil's	926-1777
Mai Tai Bar Ala Moana	947-2900
Moose McGillycuddy's	923-0751

Dining Dish



I was not happy when I got a text on Saturday morning a few weeks ago telling me Longhi's Ala Moana was going to close the following day. It's been a favorite of mine since it opened and has been the source of endless happy hours, business meetings, after parties and countless memories. Sadly, they felt as an open-air restaurant, with the Park Lane condos nearing completion, now completely blocking their view and air-flow that it was time to call it a day. They did of course just open a location in Ko Olina. That's too far to continue being one of my regular stops, but at least the west side can now enjoy what I did for so many years. Owner Charlie Longhi is considering opening up for brunch soon, so perhaps there'll be some road trips for a Lobster Bennie in my future. Thanks for the memories guys, it was a good run. You'll be missed. • Fans of **Chibo Teppanyaki and Okonomiyaki** will be relieved to know they did not close. They simply moved from the Royal Hawaiian Center to the downstairs former coffee shop of Bill's Sydney in Waikiki at 280 Beach Walk Avenue. They did a cute build out of the former coffee shop, but they can only fill about 50 seats inside and out, so reservations are recommended. Open for lunch from 11:30 a.m. - 2:30 p.m. daily and dinner from 4:30 - 10 p.m. Happy Hour runs from 4:30 - 6:00 p.m. and offers drinks specials between \$3 - \$5 dollars and pupu from \$6 - \$8. 922-9722. • You can relax folks, football season has officially returned. And with it, some new menu from **Giovanni Pastrami** including sky-high sandwiches filled with premium meats that are now steamed and carved to order, like traditional delis on the mainland, a new deli-sliced medium rare Prime Rib Dip and a Mac & Cheese omelet with a side of gourmet bacon, ham or sausage. Be sure to make reservations on their website when your favorite team is playing to ensure you have a table. giovannipastrami.com. • **Café Lani Hawaii** has had huge lines in front of it since it opened at Ala Moana Center, and it has now extended its hours and added new versions of some of its more popular menu items. The restaurant is now open from 6:30 a.m. to 12:00 a.m. Monday through Saturday and from 6:30 a.m. to 10:00 p.m. on Sunday. They've also come out with mini versions of their chocolate and berry parfait. • **Chef Andrew Le** is in the final stages of opening the second brick and mortar location of **The Pig and The Lady** at Ward Village in the old Kua Aina location. Don't have an exact date, but we expect it the 2nd to 3rd week of September. • There's a new microbrew pub in town. **Growler USA, American's Microbrew Pub** has opened on the ground floor of the Hee Hing building on Kapahulu. With over 100 hand-crafted beers, draught wine, ciders, coffee and root beer to choose from the menu is a bit overwhelming at times, but beer connoseurs will be pleased. They also offer a menu of pub food to choose from with

local influences. Think items like chicken wings, mac & cheese, tator tots, SPAM burgers and poke. Beverages are on point, food menu needs some fine tuning, but let's chalk that up to growing pains. Open at 11 a.m. daily, it will close at 10 p.m. Sunday, - Thursday and 11 p.m. on Fridays and Saturdays. 600-5869. • **Morimoto's Sunday Brunch** is back! Stop by the last Sunday of the month from 10 a.m to 2 p.m. for a special a la carte brunch menu and market. The brunch they put on a few years ago was one of my favorite events. Looking forward to see how they present this one. 943-5900. • Saving the best for last. **Pint + Jigger** has launched a new menu, drinks and food. Dave Newman has updated the craft cocktail menu with some real winner and the updated menu is really good. Check our Facebook page for a sneak peek. I spoke to him this month for my chef's corner interview and his answers were so interesting, I actually continued the interview for the first time ever. The new menu has 2 full pages of whiskeys to choose from and he's launching a new brunch menu Friday thru Sunday to coincide with football season. Brunch usually goes from 8 a.m. - 3 p.m., but they will open at 7 a.m. for certain games, so call to check if interested. 744-9593. ~ Pam



Dining Calendar

September 8: *A Quartet from Neyers Vineyards* If you're a red drinker, don't miss one of my favorite vineyards being showcased at Vino. Discover 3 fabulous reds and one of the top 3 Chardonnays out of California. \$33. 6 p.m. 524-8466.

September 8: *Turley Wine Dinner* is part of a new dinner series of celebrity winemakers and distillers pairs 5 courses with the famed winery. beachhouse at the Moana. \$125. 6:30. 921-4600.

September 9: *Asian Street Foods Experience at the Kahala* allowing guests to taste, see, feel and hear the sizzling sounds of the markets in Asia on the resorts lawn. Enjoy many different food and drink at the many street stations set up alongside the beach. Art, music and entertainment will also be offered at the event. \$80 inclusive. 6-9 p.m. 739-8760.

September 9: *Westin Moana* presents their monthly #LoveofLibations interactive beverage event. This month enjoy 'Sunset, Sake & Sips'. \$25. Vintage 1901. 5:30 - 7 p.m. 921-4600.

September 23: *Friday Night Flights* lands at the Veranda on the last Friday of the month. This month explore the wines of France paired with a 3-course regional menu. \$60++ 6-9 p.m. 739-8760.

Wednesdays: *Make Your Own Chocolate Bar* learn all about chocolate, taste several varieties and make your very own chocolate bar, choosing from a selection of fruits, nuts and spices to flavor your bar. Madre Chocolate Downtown. \$25++ 6-7:30 p.m. 377-6440.

EVENTS ARE SUBJECT TO CHANGE WITHOUT NOTICE.

SEPTEMBER CALENDAR OF EVENTS

Continuing Events

MONDAY – FRIDAY LYON ARBORETUM TOURS

The lush gardens at the top of the University of Hawai'i Manoa are open for guided tours daily. Knowledgeable guides will introduce the highlights of the botanical rainforest's 193.6 acres. Reservations required. Limit of 12 participants daily. Donations accepted. 988-0461.

MONDAY-FRIDAY FOSTER BOTANICAL GARDENS

Guided garden tours of rare and beautiful plants from tropical regions throughout the world. Foster Botanical Gardens, 50 N. Vineyard. 1 p.m. Adults: \$5. Reservations recommended. 522-7066.

TUESDAYS TOURS OF THE HAWAII THEATRE

Get a behind-the-scenes tour of this historic theatre including history, architecture, and a performance on the 1922 Robert Morton theatre organ. Hawaii Theatre. 11 a.m. – 12 p.m. \$10. 528-0506.

TUESDAYS • KU HA'AHEO

An afternoon of music and hula led by kumu hula Blaine Kamalani Kia. Waikiki Beach Walk, Plaza Lawn. 4:30–6 p.m. waikikibeachwalk.com. FREE.

TUESDAYS • KCC FARMERS MARKET

The Saturday Market is so popular they added another day. Head up to Kapiolani Community College to stock up on fresh, island produce, seafood, flowers and more, from several dozen vendors. 4 – 7 p.m. Free. 848-2074.

FIRST & THIRD TUESDAYS MEET THE MONK SEALS!

Learn about monk seals in the wild and meet two resident seals up close. Designed for participants 7 and up but anyone is welcome. Waikiki Aquarium. 3 p.m. \$4 – \$6. waquarium.org or 923-9741.

TUESDAYS & THURSDAYS FRESH FARMERS MARKET AT THE HYATT

Due to its overwhelming success, the Hyatt has added another day of their popular Farmers Market for visitors and locals to stock up on fresh local organic fruits, vegetables, jams, honeys, baked goods and more. Stop by twice throughout the ground floor of the Pualeilani Atrium Shops. 4 – 8 p.m. Waikiki.hyatt.com.

TUESDAYS, THURSDAYS & SUNDAYS TOUR AND TEA AT THE HONOLULU ACADEMY OF ARTS

Tours are led by volunteer docents and designed for visitors, who would like to explore the galleries, learn more about art and culture, and socialize over a cup of tea. Docents lead discussions in the galleries and offer insight into many cultures and time periods. 2:30 – 4 p.m. in selected galleries. Free with admission. Reservations required. 532-8700.

TUESDAY – SATURDAY HAWAIIAN MISSION HOUSES GUIDED TOURS

Visit the Printing Office and Frame House while learning about the 19th century history and culture preserved at this beautiful museum. Galleries also open to explore on your own. Hawaiian Mission Houses. Tues. – Sat. 11 a.m. & 2:45 p.m.; Tues. – Fri. 1 p.m. \$6 – \$10. 531-0481 or missionhouses.org.

FIRST WEDNESDAY (SEPTEMBER 7) HIP: HOSPITALITY INDUSTRY PAU HANA

Join the Hawaii Lodging & Tourism Association hosts a hospitality industry pau hana the first Wednesday of every month at SKY Waikiki. At each HIP event, HLTA will recognize one outstanding individual for their hard work and contribution to the hospitality industry with the coveted "Kahiau Award", Open to all employees and guests of HLTA members. \$25 admission includes one complimentary drink and pupus. \$30, non-members. 5-7 p.m. hawaiilodging.org.

THIRD WEDNESDAY (SEPTEMBER 21) KONA NUI NIGHTS

Kona Nui Nights honors and highlights Hawaiian language and music, as well as the art of hula on the third Wednesday of every month with food and drinks for sale. Free. Ward Village Information Center Courtyard. 6-8 p.m. wardvillageshops.com.

SECOND THURSDAY (SEPTEMBER 8) COURTYARD CINEMA

Ward Village hosts its monthly film series event, Courtyard Cinema, on the 2nd Thursday of each month. The showing features free popcorn, refreshments, food vendors and entertainment. Courtyard Cinema is free and open to the public. Seating is limited. Reserve your tickets at wardvillagecourtyardcinema.com.

THURSDAYS • COURTYARD YOGA

Take a complimentary yoga class with CorePower Yoga at the Ward Village Information Center Courtyard. Open to the first 50 in attendance. All experience levels welcome. 5:30 – 6:30 p.m. For more information visit wardvillageshops.com/yoga.

THIRD THURSDAY (SEPTEMBER 15) DOWNTOWN GALLERY WALK & CRAFT FAIR

The Arts at Marks Garage continues to build on downtown activities offering execs an excuse to hang out after work and giving everyone else a reason to head downtown. Free. 521-2903. artsatmarks.com.

FRIDAYS • CULTURAL CRAFT FAIR

The Hyatt has had so much success with its weekly Framers Market featuring fresh local produce that they are applying the same principle to local craft items. Each week the craft fair will feature local vendors featuring arts & crafts, jewelry. Photography, woodwork and more. 3–7 p.m. Waikiki.hyatt.com

FIRST FRIDAY (SEPTEMBER 2) DOWNTOWN GALLERY WALK & CRAFT FAIR

Art lovers should head to downtown Honolulu the first Friday of each month. This event has exploded into a downtown party with galleries and studios open for exhibitions, artist demonstrations, and special performances. 23 galleries and art-related retail shops, restaurants and museums participate. Downtown Honolulu/ Chinatown. 6 – 9 p.m. Free. 521-2903 or artsatmarks.com.

FINAL FRIDAY (SEPTEMBER 30) ART AFTER DARK

Art after Dark offers one of Honolulu's hippest events each month. Honolulu Academy of Art. 6-9 p.m. artafterdark.org.

SATURDAYS • KCC FARMERS MARKET

Fresh island produce, seafood, flowers and more are available from over two-dozen vendors at Kapiolani Community College. Free. 7:30-11 a.m. 848-2074.

SATURDAYS KAKA'AKO FARMERS MARKET

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SEPTEMBER CALENDAR OF EVENTS

The Kaka'ako Farmer's Market hosts an abundance of treats from around our islands. Located between Ward and Kamakee Streets, Free. 8 a.m. - 12 p.m. 388-9696 or haleiwa farmersmarket.com.

THIRD SATURDAY HONOLULU NIGHT MARKET

There will be no Night Market in September. #HNLNightMarket returns October 15th.

SATURDAYS & SUNDAYS ART ON THE ZOO FENCE

More than 35 local artists display their works on the Zoo fence on Monsarrat Avenue opposite the Kapiolani Park Bandstand. Works for sale include original paintings, prints and photographs. 9 a.m. - 4 p.m. Free. artonthezoo fence.com.

**SECOND SATURDAY (SEPTEMBER 10)
DOWNTOWN GALLERY WALK & CRAFT FAIR**
First Friday has become such a success that events carry over to the second Saturday. HiSAM, 11 a.m. - 4 p.m. 586-9958. Other events around downtown Honolulu all afternoon including slam poetry and open mic events at The Arts at Marks from 3 - 5 p.m. Free. 521-2903 or artsatmarks.com.

**NA MELE NO NA PUA SUNDAY SHOWCASE
(SEPTEMBER 3 & 25)**
Waikiki Beach Walk presents Heiva I Waikiki on September 3rd and Na Wai Ho'olu'u O Ke Anuenue on September 25th at the Plaza Stage from 5 - 6 p.m. waikikibeachwalk.com.

**SECOND SUNDAY (SEPTEMBER 11)
FREE ADMISSION TO IOLANI PALACE**
On the second Sunday of each month, Iolani Palace opens its doors to kama'aina guests to visit the historic landmark for free. iolanipalace.org.

**THIRD SUNDAY (SEPTEMBER 18)
BANK OF HAWAII FREE SUNDAY**
The Honolulu Museum of Art opens its doors to the public free of charge on the third Sunday of every month thanks to Bank of Hawaii. Plenty of activities for kids and adults alike. 11 a.m. - 5 p.m. Free. 532-8700.



SEPTEMBER 2 KYARY PAMYU PAMYU

Japan's number one pop princess is currently embarking on her 3rd world tour and will be performing a special one-night only anniversary concert, celebrating 5 years of her debut. Numbered tickets for seating arrangement will be given out on the day of the event from 4:00 p.m. Tickets: \$70. Doors open at 6 p.m., concert starts at 7 p.m. Rock-A-Hula Theatre in the Royal Hawaiian Center. hawaii-event.com.

SEPTEMBER 2 PINK MARTINI

Hawaii favorite, Pink Martini, the 12-piece self described "little orchestra" known for their variety of music styles ranging from classical, Latin, jazz to classic pop returns for one night only featuring vocalist China Forbes. Blaisdell Concert Hall. Tickets: \$39-\$69. 7:30 p.m. ticketmaster.com.

SEPTEMBER 3 • THE BEACH BOYS

This iconic band has been making "Good Vibrations" for more than 50 years. With hits such as "Surfin' USA," "California Girls," and "I Get Around," to name just a few, they are loved as much today as they were then. Lucky for us they love coming to Hawaii. Tickets: \$49 - \$89. 8 p.m. Blaisdell Concert Hall. ticketmaster.com.

SEPTEMBER 3 ALOHA FESTIVALS OPENING CEREMONY

The Aloha Festivals Royal Court will be introduced on what was originally the home of Princess Bernice Pauahi Bishop, Helumoa in front of the Royal Hawaiian Hotel. The Alii court members receive their royal cloaks, helmets, head feather lei and other symbols of their reign with plenty of traditional hula and chant signify our traditions and entertain our visitors. 3:30-5:30 p.m. Royal Grove at the Royal Hawaiian Center. alohafestivals.com.

SEPTEMBER 4 MOTION CITY SOUNDTRACK

The former must-see band of the Warped Tours over the years is coming to The Republik. 8 p.m. Tickets: \$27.50, \$5 increase day of show. bampproject.com.

SEPTEMBER 3 - 4 • OKINAWAN FESTIVAL
Catch the largest ethnic festival in the state with live performances by entertainers from Okinawa performers and dozens of booths filled with food, crafts, and other cultural activities. 9 a.m. - 5 p.m. Kapiolani Park. okinawanfestival.com.

SEPTEMBER 4 • HEIVA I WAIKIKI
Experience some of the best Tahitian dancers from here and abroad as they compete for championship titles. Enjoy the culture of Tahiti through dance, crafters, artisans and more. Preliminaries begin at 10:30 a.m., Finals at 3 p.m. Hawaii Theatre. Tickets: \$12-\$22. HawaiiTheatre.com.

**SEPTEMBER 4
KEIKI SUNDAY AT SEA LIFE PARK**
This quarterly family-friendly event will focus on one of the ocean's most endangered - and the island most beloved animals. The Hawaiian Green Sea Turtle. Guests will learn about the life cycle of these magnificent creatures, and what they eat, how they reproduce, and what we ourselves can do to protect and nurture their populations. 10 a.m. - 2 p.m. Two kids under 12 will get free admission when with a paying adult. sealife parkhawaii.com.

**SEPTEMBER 5
WAIKIKI ROUGHWATER SWIM**
This 2.348 mile ocean swim has been taking place for the past 47 years. Swimmers line up on San Souci Beach in front of the New Otani and race to the Hilton Hawaiian Village. Race starts at 8:30 a.m. waikikiroughwaterswim.com.

**SEPTEMBER 6
STUDY HALL WITH AUSTIN KINO**
Join apprentice navigator Austin Kino as he works to keep the tradition of Hawaii's ancestral deep-sea voyaging and non-instrument navigation alive. He will be the feature speaker at this month's Study Hall, discussing his part of the Hokule'a's historic voyage around the world. The free event is part of the hotel's on-going lecture series. The Study at The Modern Honolulu. 6:30 p.m. 943-5800.

SEPTEMBER 7 • MORGAN HERITAGE
This Grammy Award winning Reggae band is coming to the islands. See them at The Republik. 8 p.m. Tickets: \$29.50, \$5.50 increase day of show. bampproject.com.

**SEPTEMBER 10
KALO & AWA FESTIVAL**
This 4th annual festival offers kalo farmer displays, cultural practitioners, kalo & awa tastings, giveaways, guest speakers, live music and more. Waimea Valley. 10:30 a.m. - 5:30 p.m. waimeavalley.net.

**SEPTEMBER 11
NEVER FORGET WALK OF REMEMBRANCE**
This walk commemorating those lost on 9/11 will begin at Sister Darby park at 5 p.m. on Beretania with a short ceremony at HPD headquarters before over an expected 1,000 people solemnly walk to the 9/11 memorial on the Honolulu Hale grounds. Everyone is welcome to join in.

**SEPTEMBER 13
SERGIO MENDEZ**

The Grammy-winning undisputed master of pop-inflected Brazilian jazz who has collaborated recently with artists such as The Black Eyed Peas, Stevie Wonder and Justin Timberlake brings his legendary sound to the Blaisdell Concert Hall. 7:30 p.m. Tickets: \$49.50-\$79.50. bampproject.com

**SEPTEMBER 15
MURPHY'S PAU HANA BLOCK PARTY**
OK, so technically this is a fundraiser for Hawaii Literacy, but hey, it's a downtown block party thrown by Murphy's. What more do you need? Enjoy food, live music, a silent auction, and raffle. Tickets: \$40 for one, \$75 for 2. 6 - 9 p.m. hawaiiliteracy.org/pauhana.

SEPTEMBER 15-18 • HULA GIRL FESTIVAL
It's a festival within a festival. The 1st annual Hula Girl Festival will be a four-day event dedicated to all the hula dancers of Japan, happening during the Aloha Festivals Ho'olaule'a weekend. Performances are free and open to the public and will be happening at Waikiki Beach Walk, Manoa Treetops Restaurant and at Wet n'Wild. Catch all day performances at Waikiki Beach Walk on the 16th. Complete schedule at hulagirlfestivalhawaii.com

**SEPTEMBER 16
THE MUSIC OF QUEEN**
The Hawaii Symphony Orchestra presents the Music of Queen like you've never heard before. Experience the wonder of Queen's music with the HSO's full orchestra behind the powerful vocals of Brody Dolyniuk and a full rock band. Tickets: \$29-\$89. Blaisdell Concert Hall, 7:30 p.m. Ticketmaster.com

**SEPTEMBER 17
HAWAII'S WOODSHOW**
The 24th annual Woodshow opens September 17th. Created to promote an appreciation for the variety of Hawaii-grown woods, this event attracts talented woodworkers throughout the state and abroad who submit entries showcasing the versatility and beauty of Hawaii woods across design mediums including furniture, woodturning, sculpture and musical instruments. 10 a.m. - 5 p.m. daily. Free. Honolulu museum of Art Gallery School at Linekona. woodshow.hawaii forest.org. Through October 2nd.

**SEPTEMBER 17
ALOHA FESTIVALS HO'OLAULE'A**
The Annual Waikiki Hoolaule'a is one of Hawaii's largest block parties. Over 15,000 people are expected to converge onto Kalakaua Avenue for food, fun and entertainment, including Hawaiian music, hula, Hawaiian crafts and flower leis and lots of food tents will be featured throughout the event. The event will close Kalakaua Avenue, all lanes from Lewers St. to Kealahilani Ave at 4 pm. Makai curb lanes begin to shut down for setup beginning at 2 p.m. The street festival runs from 7 p.m. - 10 p.m. alohafestivals.com.
Continues on page 21

VALENTINO

Valentino celebrated the opening of their new store in Ala Moana with a small gathering of their closest clients, VIPs, and a handful of hotels. Chef Chai catered the event with his usual

flair as store general manager Alison Takeuchi and her staff wandered throughout the event introducing themselves, explaining how they can best work with your guests and showing off the new 2,777 square foot boutique. The store combines old and new in order to create a Palazzo atmosphere with grey Venetian terrazzo and palladiana with Carrara chippings, oak, marble and soft carpets. Located in the Ewa Wing. 942-9218



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SEPTEMBER CALENDAR CON'T

Continued from page 19.

SEPTEMBER 17 SUBLIME WITH ROME

The legendary ska punk band returns for one of the first concerts held at Aloha Tower Marketplace since the HPU renovation was completed. Known for classic alternative hits like "What I Got", "Santeria", "Wherever You Go", and current hit "Sirens". Doors open at 5 p.m. Tickets: \$39-\$75. tantrique.net.

SEPTEMBER 17 • SNAKEHIPS

EDM fans will love this British electronic music duo coming to The Republik. 10 p.m. Tickets: \$25-\$40. bampproject.com

SEPTEMBER 22 GEORGE BENSON IN CONCERT



10-time Grammy Award Winner George Benson returns to Hawaii for one night only. His 1976 album "Breezin" was the first jazz album to ever hit platinum (it has since gone triple-platinum). Don't miss your chance to see him perform such classics as "Give Me the Night," "The Greatest Love of All," and "On Broadway. Tickets: \$59-\$99. 7:30 p.m. Blaisdell Concert Hall. Ticketmaster.com

SEPTEMBER 22-24

HAWAII BURLESQUE FESTIVAL & REVUE

This unique fest will offer glamorous, sexy fun in paradise bringing in the biggest names in burlesque to commemorate their 5th anniversary including Miss Exotic World 2015 and Queen of Burlesque 2015 Trixie Little from New York. Catch the Aloha Follies on Thursday, an Interactive Murder Mystery Burlesque Show on Friday, and a Pop Culture Extravaganza, Burlesque Style on Saturday. Shows at 6 p.m. nightly. Tickets: \$35. Doris Duke Theatre. honoluluuseum.org.

SEPTEMBER 24 LIVING HISTORY DAY

This is an annual national celebration of culture and learning between the Smithsonian and the Pacific Aviation Museum. See special tribute displays on the 100th Infantry Battalion and 442nd Regimental Combat Team, as well as WWII exhibits created by local high school students. Japanese Cultural Center of Hawaii will also present a short documentary called "Honouliuli: Hawaii's Hidden Internment Camp" that sheds light on the longest operating and largest WWII internment and POW camp in Hawaii. This is in partnership with the Smithsonian Magazine Museum Day Live!, visitors presenting a Museum Day Live! ticket will receive free admission to Pacific Aviation Museum Pearl Harbor. Download free tickets at: smithsonianmag.com/museumday.

SEPTEMBER 24 ALOHA FESTIVALS FLORAL PARADE

The 70th annual parade will start at Ala Moana Park and to Kapi'olani Park with a beautiful equestrian procession of many female and male pa'u riders, lovely floats filled with cascades of flowers, Hawaiian music, hula dancers and marching bands. 9 a.m. - noon. alohafestivals.com.

SEPTEMBER 24 VEGFEST OAHU

Celebrate plant-based, sustainable living at this vegan friendly festival. Taste vegan food from local restaurants. Listen to lively speakers about health and environmental topics. Engage in the Learning Kitchen

with plant-based cooking demos by experienced chefs. Enjoy conscious music on the main stage. Shop at our Wellness Market with green and vegan-friendly products. Honolulu Hale Civic Center Grounds. 1 - 6:30 p.m. Free to enter. vegfeostoahu.com

SEPTEMBER 25 • RICE FESTIVAL

This unique one day event will be packed with family fun, entertainment, food booths, educational activities, SPAM Musubi eating contest, rice products and much more including trying to break the Guinness World Record™ for Largest SPAM® Musubi Ward Centers. 11 a.m. to 5 p.m. ricefest.com.



SEPTEMBER 25 UNCLE KRACKER IN CONCERT

The Southern rocker best known for his time with Kid Rock and hit songs, "Follow Me" and "Drift Away" will be offering a free concert for our military. Open to anyone with Military affiliation and base access, gates open at 3 p.m., show starts at 5 p.m. JBPHH Ward Field. Thank you Navy Entertainment! greatlifehawaii.com

SEPTEMBER 27 EARTH, WIND AND FIRE



One of the most successful bands of the 20th century, spanning the genres of R&B to soul to disco to Latin and more brings their iconic sound to the Blaisdell Arena. 8:00 p.m. Tickets: \$43.50 - \$135.50. ticketmaster.com or 800-745-3000.

SEPTEMBER 29 ANDREW W.K THE POWER OF PARTYING

As part of his first nationwide 50-state speaking tour, this will be a celebration of discussion, a pep rally for the inner spirit, and an optimistic look at the overwhelming intensity of life. The tour sees Andrew continuing his eternal mission to defend and promote human joy, and the never-ending collective search to find truth through partying. The Republik. 8 p.m. Tickets: \$20, \$5 increase day of show. bampproject.com

SEPTEMBER 30 • MELE AT THE MOANA FEATURING WILLIE K

The Moana Surf rider continues their concert series, reminiscent of the long-running radio show "Hawaii Calls," under the famed banyan tree. "Mele at the Moana" features today's most popular performers on the Banyan Courtyard stage, and Uncle Willie K is on tap for this month's performance. 7 - 9 p.m.

Upcoming Events

OCTOBER 14-30 HAWAII FOOD & WINE FESTIVAL

Our biggest food and wine event of the year is right around the corner. The majority of the events usually sell out quick, so if you haven't grabbed your tickets for yourself or your guests, get to it before it too late. The festival starts on the outer islands and start on Oahu on Wednesday the 26th. Info at HFWF.me.

Dave Newman Interview

continued from page 11

You have to see some crazy things behind the bar. What's the craziest thing you've seen that you can remember?

The craziest stuff I can't talk about without blushing. I've worked in some places that we should just call suspect. I also worked in San Fernando Valley (the porn capital of the US) Ron Jeremy used to come to a bar I worked at. I've literally had a horse walk into my bar. No joke, a guest brought his horse through the front door of a bar that I worked at in the Pacific Palisades, just so he could tell a horse walks into a bar jokes. It was incredible!

What should Rule #1 be for patrons sitting at a bar?

Wow, that is a tough one. Just remember we are people too. We are trying our best to make sure that you are having a great time and getting your drinks in the order you come get to the bar as quickly as we can. If we do have to cut you off we are doing it for your own good. If we say hello or how are you, maybe not say Heineken. LOL

You do a lot of beverage dinners at P+J. What do you look for when creating cocktails that pair with the menu items?

I love to do these kinds of dinners when we can do them properly. When I can work with the chef and design a menu together where we are really collaborating, it's pretty amazing. To do a really good event, you need to have a chef willing to put the time into it before the night of the event. Menu planning is key, but not as much as actually making the dishes and then making drinks to see what works and then figuring out why. The more of these events we do the easier and better they get. We now have a really good idea of what will work, so we get to really fine tune things to a higher level.

You participate in many events like the Hawaii Food and Wine Festival. How do you decide what to do for those?

Being invited to participate is such an honor for me. I look around and see the best chefs and bartenders from all over the world and the local representation is so strong! I always try to do a cocktail that will fit the event and bring something interesting that wouldn't otherwise be offered at the event. At the same time I always try to represent Pint and Jigger. I figure that is what people are looking for, so it's best if I can accommodate. It's a lot of fun of for me since I get to stretch my wings and usually they are open to anything that we are inspired to make. I also like to try to have the drink available at Pint and Jigger for awhile so people can come by and try it just in case they missed out or they enjoyed and want to have it again.

What do those types of events mean for you?

Those events are amazing for me because I get to get out and meet a lot of people that might never get to Pint and Jigger. I get to see what everyone else is doing and usually someone sneaks me a few bites of amazing food. Getting to work alongside of Chandra, Kyle, Joey, Christian, Alicia and all the rest of the amazing bartenders is such a treat! I rarely get to try drinks they make, so it's awesome on so many levels. We also don't do any advertising for Pint and Jigger, so getting out in front of large groups is key to our business model.

What do you drink when you're at home?

I mostly drink Champagne, wine and occasionally sip on a whiskey. I have a huge bar at home, but really only make drinks when I am entertaining.

What's always in your fridge?

Champagne, Spinach, Rose, Apples, Almond Milk, Vermouth and I am currently obsessed with pasta, so probably some iteration of that.

What do you like to do on your time off?

Still love to get in the water, go hiking or get out for dinner and drinks. Travel as much as I can and enjoy a cigar from time to time.

What's advice would you could give an aspiring mixologist.

Do it! This career has given me so much, I've been able to travel all over the world making drinks and enjoying myself very much. Learn as much as you can and remember as soon as you start believing the hype that is written or said about you, you've lost. Stay humble. Work harder than everyone around you, do the work they don't want to.

Is there any other information you'd like to share?

Please say hi if you come by, I love meeting new people, even if it's busy!

That's Entertainment

HOTELS

- HALE KOA HOTEL** 955-0555
 •**TuSat** - High and Right Comedy Show takes the stage at the Warriors Lounge at 8pm.
 •**MThFS** - Poolside music at the Barefoot Bar. 6-11pm
- HALEKULANI HOTEL** 923-2311
 •**Daily**-Hawaiian Music and hula at House Without A Key from 5:30-8pm.
 •**Daily**-Live Contemporary and light Jazz at Lewers Lounge from 8:30pm to midnite.
 •**Sun**- Sunday brunch at Orchids features Noly Paa on the piano from 9:30 - 2:30pm.
- HILTON HAWAIIAN VILLAGE** 949-4321
 •**Fri** - Fireworks at 7:45pm.
 •**Fri** - The Rockin' Hawaiian Rainbow Revue, a musical salute to King Kalakaua, at the Super Pool. 7 pm.
 •**FriSat** - Olomana at the Tapa Bar from 8-11pm.
 •**Daily** - Live entertainment at the Hau Tree Bar and the Tapa Bar from 8-11pm.
- THE KAHALA HOTEL & RESORT** 739-8888
 •**TuWThFSat**- David Swanson vocalizes on the piano at The Veranda from 7:30-10pm.Hawaiian on Sun/Mon.
- MOANA SURFRIDER** 922-3111
 •**Daily**-Hawaiian music & hula. The Banyan Court, 6-8 pm, and again from 8 -10 p.m. Weekends from 11:30- 2 p.m.
 •**MWFri**-Guided historical tours at 11am.
- NEW OTANI KAIMANA BEACH** 923-1555
 •**FSat**- Jazz guitarists in the Sunset Lanai Bar. 6-9pm.
- OUTRIGGER WAIKIKI ON THE BEACH** 923-0711
 •**Mon**- Kukui Nut Bracelet Making. 1pm.
 •**Th**- Ukulele Lessons. 1pm.
 •**Fri**- Aloha Fridays bring back old Hawai'i with music, hula, ukulele & lei making lessons. 9am-1pm.
- OUTRIGGER REEF ON THE BEACH** 923-3111
 •**Daily**- See guest artists at work in Kuloko Arts of Hawaii 9am-1pm and again from 6-9pm.
- 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** 293-6300
 •**MTWThFSat**- Lei Making, Main Lobby at 10am.
 •**ThSun** - Fire Dancer, Hang Ten Pool Bar at Sunset
 •**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 9a-2pm

MUSEUMS

- HAWAII STATE ART MUSEUM** 586-0900
 •**TWThFSat** - Inaugural exhibition "Enriched by Diversity: The Art of Hawai'i." Free. Tuesday-Saturday, 10 a.m. to 4 p.m. Located in the Capital District.
- HAWAII THEATRE** 528-0506
 •**Tues**- A one-hour guided tour offers a unique insight in the history, art, architecture and restoration of the Hawai'i Theatre with trained docents & a mini-concert on the 1922 Robert Morton Theatre Organ. 11 a.m. Admission: \$10.
- HONOLULU MUSEUM OF ART** 532-8726
 •**MWF**- Japanese Language Tours. Private tours also available. 1pm. 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-led 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. 2-4 p.m.
- HAWAIIAN MISSION HOUSES** 447-3910
 •**Tue-Sat**-Learn about the dramatic story of cultural change in 19th-century Hawai'i. Docents lead tours through the oldest existing frame house in the Islands, Printing Office, and the coral block Chamberlain House. Reservations required. www.missionhouses.org
- PACIFIC 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.
- THE SPALDING HOUSE** 526-1322
 •**Daily**-Docent-led tours given daily. 1:30pm. Garden tours or Japanese language tours are by appointment.

- NAVAL AIR MUSEUM BARBERS POINT** 682-3982
 •**Mon-Fri**- A unique museum experience about aviation history in Hawaii. All of the aircraft are open to climb in, on and around. Tours: 8 a.m. - 4:30 p.m. \$7 / \$5 children under 18. BLDG 1792, Midway Road, Kalaeloa Airport. Reservations required. Sat/Sun by appt only. www.nambp.org.

SHOPPING CENTERS

- ALA MOANA CENTERSTAGE** 955-9517
 •**Tues** - PCC Polynesian Revue Show. 6pm.
 •**Sun** - Keiki Hula Show. 10-11am.
- KINGS VILLAGE** www.kings-village.com 237-6344
 •**MW** Famer's Market offering fresh produce, baked goods and local food items from 4-9pm.
 •**Daily** King's Guard Museum features a variety of collectibles and memorabilia. 10a-10:30p. FREE.
- ROYAL HAWAIIAN CENTER** 922-2299
 • **MWF**- Learn Lomilomi 11am-12pm, Bldg. B, 3rd floor
 • **MF**- Hawaiian Storytelling 12pm, *Helumoa Hale*
 • **MTWF**-Hula 10am (4pm on Wednesdays), *Royal Grove*
 • **ThSat**- Rock-a-Hula Pre-Show 7pm, *Royal Grove*
 • **WTh**- PCC Show 11am, *Royal Grove*
 • **TWTh**- Lauhala Weaving 1pm, *Bldg A, 1st floor*
 • **TThF**- Ukelele 12pm, *Helumoa Hale*
 • **TWF**- Live Hawaiian music 6-7pm, *Royal Grove*
 • **ThSat**- Rock-a-Hula Pre-Show 7pm, *Royal Grove*
 • **Sat**- Hula Kahiko 6-6:30pm, *Royal Grove*

- WAIKIKI BEACH WALK** www.waikikibeachwalk.com
 •**Tuesdays** - Ku Ha'aheo featuring Hawaiian song and dance on the Plaza stage. 4:30-6pm
 •**Wednesdays** - Yoga Classes 4-4:45pm. Free.Plaza Stage

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**- City & County presents a free hula show at sunset. 6:30 - 7:30pm at the hula mound.
- TAMARIND PARK - DOWNTOWN** 527-5666
 •**Fri**- Mayor's Aloha Friday Music from 12-1pm features live music from Hawaiian to Jazz to Pop.
- WAIKIKI TOWN CENTER** 922-2724
 •**Mon-Sat**-The songs and dances of Hawai'i, New Zealand, & Tahiti. Free shows begin at 7pm.

EVENTS SUBJECT TO CHANGE PLEASE CALL TO CONFIRM PRIOR TO ATTENDING

PAPARAZZI

Michael Mina in town



Celebrity Chef Michael Mina was in town doing a quick food truck tour a few weeks ago to promote the opening of his new restaurant STRIPSTEAK set to open in the International Market Place. Shown here with General Manager Ron Bonifacio.

Iron Chef Morimoto launches new lunch



Iron Chef Morimoto was in town to promote their new lunch menu starting at \$15, lunch sets from \$22 and their new Sunday brunch the 4th Sunday of each month that started last weekend. He returns next month for the Hawaii Food & Wine Festival.

Chibo has moved



Chibo opened their new location under Bill's Sydney. Shown here is Assistant General Manager Astushi Sato on the left, General Manager Makoto Hosokawa and PR, marketing and events manager Gerald Chun.

Do you have a picture you would like us to run?
 Send them to: publisher@oahuconciierge.com

conciierge card

September 30 2016

• **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 Café - 15% off food, beverage (non-alcoholic), or merchandise. Hotel ID required. 280 Beachwalk Ave. 955-7383.

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

Hilo Hattie - 25% on Hilo Hattie labeled garments, 15% off other fashions/gifts and 10% off Hilo Hattie labeled foods. Not valid on sale item. Ala Moana Center. Ph 535-6500.

Hy's Steakhouse - 25% VIP Discount Off Food And Beverage (up to 2 persons) 2440 Kuhio Ave. 922-5555

Hyatt Regency Waikiki - 15% discount with the presentation of a concierge business card at SHOR, Japengo 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, 1850 Ala Moana Blvd., 949-4467 and OHANA Waikiki Malia by Outrigger®, 2211 Kuhio Ave., 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

Kaiwa - 20% off food & beverage between 5 & 7 p.m. 924-1555

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

• **Noh Thai** - 20% discount off food and beverage (not applicable on liquor, happy hour or specials). Must show hotel ID to receive discount. 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, 637-7472

Romano's Macaroni Grill - 20% Off Food and Beverage for up to 2 guests. (Not Valid for Happy Hour Menu). Ala Moana Center, 1450 Ala Moana Blvd. 356-8300

Ruth's Chris Steak House - 20% Off Food and Beverage for up to 2 guests. (Not Valid for Happy Hour & Prime Time menus). Restaurant Row, 599-3860. Waikiki Beach Walk, 440-7910.

Honolulu Museum of Art Spalding House. - FREE Admission For you and one guest with hotel ID. 526-1322

The Original Glider Rides - Come experience the joy of soaring for yourself. Concierge / GSA may receive a complimentary scenic ride. Request the "GSA flight special" when booking your 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

Wooloughby's Restaurant - 15% off all food items. Ohana Honolulu Airport Hotel. 3401 N. Nimitz Hwy. 836-0661.

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. Also as we work on updating this, let us know if there is something you would like to see here & we'll see what we can do!

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.

Conciierge of the Month



NAME: Decann Tofa
COMPANY: Turtle Bay Resort
TITLE: Concierge

Q. How long have you been at Turtle Bay?
A. I have been here for a little more than 2 years.

Q. How big is your team there?
A. Our Concierge Team is part of the Experience Center we have at Turtle Bay. We have 5 Concierge Members and 8 Guildpost Host. We now have added 7 Cottage Hosts. This makes up our entire Concierge Team.

Q. Describe what makes the Turtle Bay Resort different?
A. We have the best Guest Service Team ever. We try to differentiate from other hotels. We have the best managers to head each of our department. Our resort can boast that every room has an ocean view and that the activities offered here is what we as locals would like our guest to participate in.

Q. Where did you work before then?
A. I was once working in the Reservations Department at Kualoa Ranch. From there, I enjoyed working with people and thought Turtle Bay could be the best route to meeting my career.

How did you get your start in the industry?
A. I am a people person. I love working and helping people. All my past experiences always included helping people and assisting people. I think I found my ultimate job at Turtle Bay.

Q. What do you think is the biggest challenge at the desk?
A. There's a lot to being a Concierge. Something that books cannot teach anyone entering to be a Concierge. You must be well kept and informed of what's goes on in your community and in Waikiki. I never picked up a newspaper before. Now I do it all the time. When walking in Waikiki, I always start grabbing magazines off the street to take home to read.

Q. What do you like most about this industry?
A. Meeting people from all over the world. I love them when they drop by our office and introduce themselves, thanking us for a job we did. I also like the team I work with. They make my job a little easier.

Q. What's your favorite off property restaurant to recommend?
A. For breakfast, you must go to Hukilau Café. You got to try the Hungry Hawaiian Plate. Guest also love going to "hole in the wall" places.

Q. Do you have a favorite shrimp truck? Why?
A. Romy's is the best. No matter what - Garlic Shrimp is the best. Do not bring up who got the best Shrimp Truck on the North Shore with our Concierge Team. We have so many different opinions here at Turtle Bay. We all came out with different answers.

Q. What's the strangest request you have ever received? Were you able to accommodate it?
A. Where the turtles are and when do they come out. Turtle Beach is a fail safe place to send out guest. I love them sending on a kayak tour at Turtle Bay where they can witness the "car wash" turtles have in Kawela Bay.

Q. Describe a typical day at the desk.
A. Aloha would be my word of the day. Once coming to work I greet every person I see with Aloha or Howzit.

Q. Where are you from originally? If not from here, when did you get here?
A. Laie, HI - just a 10 minute drive away.

Q. What do you like to do most on your days off?
A. Spend the time with my family, catching up with my kids on their homework, watching my son's football or daughter's rugby practice.

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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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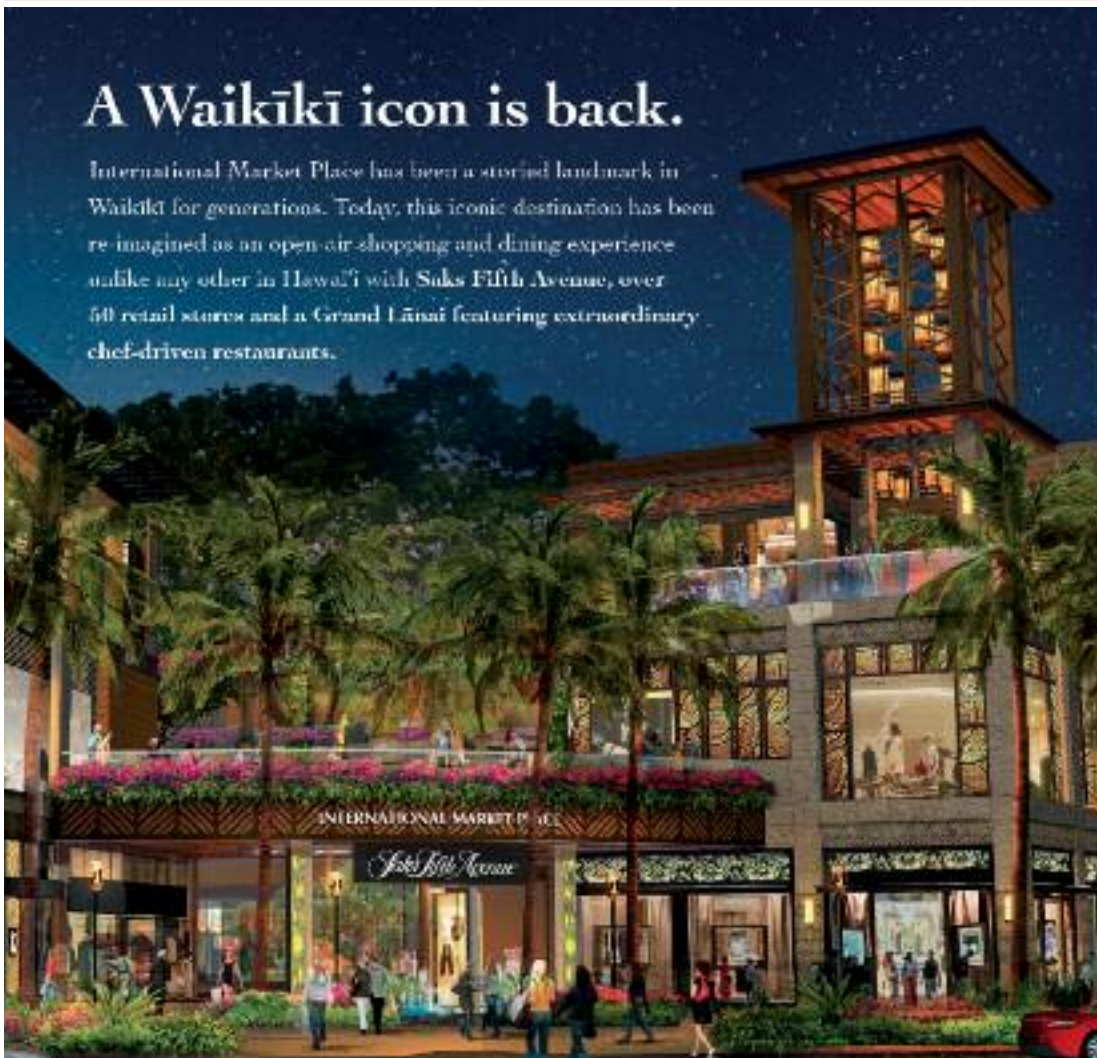
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International Market Place has been a storied landmark in Waikīkī for generations. Today, this iconic destination has been re-imagined as an open-air shopping and dining experience unlike any other in Hawai'i with Saks Fifth Avenue, over 50 retail stores and a Grand Lānai featuring extraordinary chef-driven restaurants.



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- ✦ Oliver Peoples
- ✦ Shinola
- ✦ Trina Turk
- ✦ Yogasmoga

GRAND LĀNAI RESTAURANTS

- ✦ Baku
(opening Spring 2017)
- ✦ Eating House 1849
by Chef Roy Yamaguchi
- ✦ Flour & Barley
(opening Dec 2016)
- ✦ Goma Tei
- ✦ Herringbone
(opening Mar 2017)
- ✦ Kona Grill
- ✦ Stripsteak
by Chef Michael Mina
- ✦ Yauatcha
(opening Winter 2017)

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