



WAIKĪKĪ IMPROVEMENT ASSOCIATION

Wikiwiki Wire

E-newsletter keeping you up-to-date on Waikīkī news, features, trends and more!



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& SPA

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SERVING BREAKFAST DAILY FROM 7AM

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INTERNATION MARKET PLACE

ISLAND VINTAGE COFFEE 100% KONA
COFFEE & OUR WORLD-FAMOUS ACAI
BOWLS, POKE BOWLS & FARM-TO-TABLE
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OFFERING ALL DAY DINING

Bill 41

Short-Term Vacation Rentals: Signed into Law

Honolulu City Council Bill 41 relating to transit accommodations became law on Tuesday April 26, 2022 after Mayor Rick Blangiardi signed the measure. The Bill was strongly supported by the Waikiki Improvement Association and other visitor industry organizations such as the Hawaii Lodging and Tourism Association, Hawaii Hotel Alliance and the Hawaii Tourism Authority. The bill also had broad support from community organizations and housing advocates.

Speakers at the bill signing included Councilmember Brandon Elefante (Council zoning Chair),





Councilmember Esther Kia'āina, Department of Planning and Permitting (DPP) deputy director Dawn Takeuchi Apuna and other community leaders.

The most significant change the new law makes is to lengthen the minimum stay allowed in residential areas to 90 days from 30 days. The 30 day minimum was often abused by owners using residential units as vacation rentals.

In addition, for the most part short-term rentals on Oahu will only be allowed in resort-zoned areas including Ko Olina, Turtle Bay, Makaha and parts of Waikīkī when the law goes into effect Oct. 23, 2022. The only exceptions are some apartment-zoned areas in close proximity to resorts where guests would be able to rent an entire property, and bed-and-breakfasts where someone must live on the property. The 180-day delays allows the Department of Planning and Permitting (DPP) and property owners time to prepare for the new law.

The new law will make the City's requirements easier to enforce with new registration and advertising requirements for legal units. Any advertisements that are not in compliance would constitute a violation with fines from \$5,000 per day and \$10,000 per day for repeat violations.

Waikiki Hula Show

AT THE KUHIO BEACH HULA MOUND

SATURDAYS, 6:30-7:30 PM, WEATHER-PERMITTING

Authentic Hawaiian music and hula by Hawaii's finest Halau Hula (dance troupes) and Hawaiian performers. Opens with traditional blowing of conch shell.

DETAILS

- Located on the ocean side of Kalakaua Avenue near the Duke Kahanamoku Statue, diagonally across from the Hyatt Regency hotel.
- Free, outdoors, casual, seating on the grass; beach chairs, mats, etc. okay. Cameras welcomed.
- No show if parades or street fairs are scheduled.

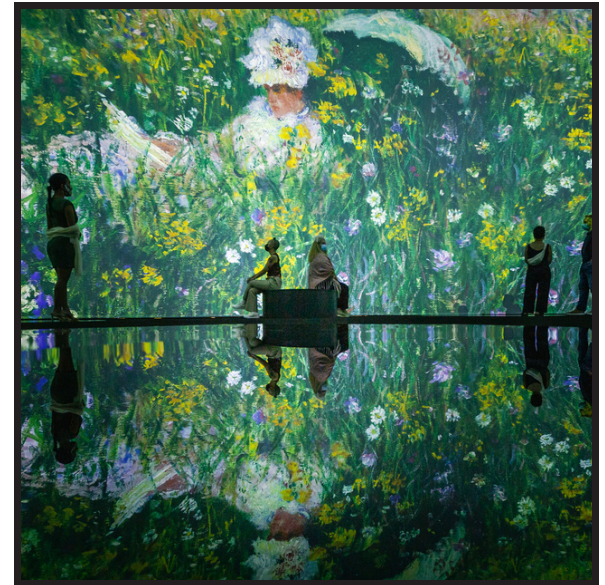
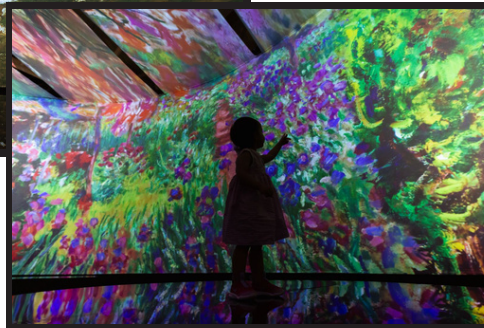
Presented by Hyatt Regency Waikiki Beach Resort & Spa, City & County of Honolulu and Waikiki Improvement Association.

For information, call 808-843-8002.





Hawai'i Convention Center to Welcome Beyond Monet: The Immersive Experience



The Hawai'i Convention Center will welcome Beyond Monet: The Immersive Experience starting June 15, 2022. The event builds on the success of Beyond Van Gogh, which attracted more than 100,000 ticket holders in Honolulu last year.

The exhibition showcases more than 400 of Claude Monet's most iconic works of impressionism, including the Water Lilies series, Impression: Sunrise, and Poppies.

Monet's stunning imagery will encompass every surface of the Center's Exhibition Hall from floor to ceiling, transporting guests inside the paintings themselves. The ebb and flow of the artwork is accompanied by the rhythm of an original score.

The event will span 50,000 square feet with over 1 million cubic feet of space, making it one of the largest immersive experiences in North America.

Beyond Monet: The Immersive Experience will run from June 15 through July 31, 2022.

- Sunday through Thursday: 10 a.m. to 9 p.m. (last sale 8 p.m.)
- Friday & Saturday: 10 a.m. to 10 p.m. (last sale 9 p.m.)

Tickets are available at monethonolulu.com.

Mother's Day Brunch

SUNDAY, MAY 8, 2022, 11AM – 4PM

MAMA'S MIMOSA BAR EXPERIENCE \$20

Collet Brut Champagne, Canvas Brut Blanc and Mazarini Prosecco
Mixers & Toppers to include Guava, Mango, Lychee, Orange, Watermelon and Grapefruit Juices with Edible Flower Bouquet, Assorted Berries, Kiwi, Citrus & Hibiscus

THE COUNTER

EGGS BENEDICT FLORENTINE

SAUTÉED SPINACH, POACHED EGG, CORNBREAD, HOLLANDAISE SAUCE

CROFFLES

CROISSANTS PREPARED IN A WAFFLE IRON, MAPLE & COCONUT SYRUP, POWDERED SUGAR

PECAN WOOD SMOKED, UNCURED BACON

KIM CHEE PORTUGUESE SAUSAGE

LAU LAU

STEAMED TARO LEAF, PORK, BUTTERFISH, ROCK SALT

STEAMED CATCH

FRESH LOCAL CATCH, SCALLIONS, GINGER, CILANTRO, SHOYU, SESAME OIL

ROASTED PURPLE SWEET POTATOES

COCONUT GLAZE, TOASTED COCONUT

GARLIC FRIED CHICKEN

TOSSED IN GARLIC AND SWEET SOY

LOCAL VEGGIES

STEAMED RICE

LOBSTER BISQUE

CRÈME FRAICHE, HOUSE MADE BREAD STICKS

THE PANTRY

GARDEN GREENS

WAIPOLI MIX BABY GREENS, MAUI SWEET ONIONS, LOCAL JAPANESE CUCUMBERS, SHAVED CARROTS, FRESH GARLIC CROUTONS, HO FARMS CHERRY TOMATOES, PAPAYA VINAIGRETTE, OLIVE OIL AND BALSAMIC VINEGAR

CAESAR SALAD

WAIPOLI BABY ROMAINE, PARMESAN CHEESE, HO FARMS CHERRY TOMATOES, FRESH GARLIC CROUTONS, HOUSE MADE CAESAR DRESSING

LOMI LOMI SALMON

TOMATOES, ONIONS, SCALLIONS, SALTED SALMON

PIPIKAULA

PANILOLO STYLE DRIED BEEF, MAUI ONIONS

ARTISANAL CHEESE

MANCHEGO, BRIE, CHEDDAR, HOUSE MADE BREAD STICKS

SLICED SEASONAL FRUITS

HONEY DEW, PINEAPPLE, CANTALOUPE, STRAWBERRIES

CHEF STATIONS

SEAFOOD BAR

OYSTERS, COCKTAIL SHRIMP, SNOW CRAB, POKE, SASHIMI

OMELET

CHEF'S OMELET OFFERINGS AND EGGS COOKED TO ORDER, CAGE FREE EGGS, ONIONS, SCALLIONS, MUSHROOMS, PEPPERS, CHEESE, HAM

PRIME RIB

SLOW ROASTED PRIME RIB, CREAMY HORSERADISH, AU JUS

PORCHETTA

CRISPY ROLLED PORK BELLY, FINADENE SAUCE (ONION, SCALLION, CHILI PEPPER, SOY SAUCE, CALAMANSI JUICE)

BAKERIES

HAUPIA CAKE

KONA CHOCOLATE TERRINE

RED VELVET CHEESECAKE

MANGO MOUSSE

CROISSANTS

CINNAMON ROLLS



SHOR

BUFFET BRUNCH
\$85⁰⁰
PER PERSON

KEIKI
\$29⁰⁰
KEIKI 5 AND UNDER FREE

HYATT REGENCY WAIKIKI BEACH RESORT & SPA
3RD FLOOR, DIAMOND HEAD TOWER

FOR RESERVATIONS VISIT [OPENTABLE.COM](https://www.opentable.com)
OR CALL 808-237-6395

IL LUPINO

TRATTORIA & WINE BAR

Good Morning!

Now serving breakfast daily from 7am

MAKE YOUR
RESERVATIONS
FOR **MOTHER'S
DAY, MAY 8TH!**

808.922.3400
opentable.com

Start your day off deliciously with Il Lupino! Try our delectable "Royal Breakfast" featuring our signature Smoked Salmon & Lobster Benedict served with Fresh-Squeezed Orange Juice or Mimosa (\$33), or an Acai Bowl, Omelettes, Belgian Waffles, Pancakes, Loco Moco, and more. Or join us for an authentic Italian lunch or dinner featuring dishes made with fresh, local produce, the highest quality imported ingredients, and fresh pasta made in-house daily, as well as exquisite desserts, and an award-winning wine list.

Dine-In • Take-Out • Delivery
Breakfast 7am-12pm
Appetizers & Pizza 11am - 10pm
Happy Hour 1pm - 6pm at the Bar
Dinner 4pm - 10pm

Royal Hawaiian Center
Bldg B, Level 1
Validated Parking

808.922.3400
illupino.com
opentable.com



Smoked Salmon & Lobster Benedict



INTERNATIONAL MARKET PLACE

Buy Fresh, Buy Local at Mahiku Farmers Market, held weekly at International Market Place

Popular market is every Thursday from 4 to 8 p.m.



International Market Place invites shoppers to “Buy fresh, buy local” at the Mahiku Farmers Market, held every Thursday from 4 to 8 p.m. throughout Level 1 of the shopping center.

Mahiku Farmers Market offers a variety of fresh and unique products from local farmers, growers, artisans, and food purveyors. The lively experience provides an eco-friendly way to support local

vendors, while discovering fresh tastes and snacks to enjoy on the go or at home. In addition, Mahiku features a variety of popular souvenir and gift items such as Hawaii Island coffee, Hawaiian honey, soaps, T-shirts, shell jewelry, wood carvings, sarongs and beach wear.

“If you miss the nostalgia of the past, we have brought back the Mahiku Farmers Market, which was an original partner at International Market Place,” said Breana Grosz, general manager, International Market Place. “Holding the market on Thursday evenings is popular with both residents and visitors, who enjoy the variety and open-air energy. We have received many positive comments about the variety of fresh and unique products offered by local farmers, growers, artisans, and food purveyors. It makes for a fun evening of exploration. At the same time, the market plays another important role — that of small business incubator, something we are pleased to support.”

Mahiku’s prepared foods, cut fruit and smoothies, along with farm-fresh produce and a variety of lighthearted merchandise, make this an ideal family friendly activity, while the Polynesian sounds of The Queen’s Waikiki Luau fill the air with music and merriment.

“These businesses take a lot of pride in their work and selling at Mahiku is a great way for them to showcase their products to a large, diverse audience. It’s nice to know that in busy Waikīkī, the desire to experience and support local thrives,” said Sonny Doung, Mahiku’s founder and operator. “International Market Place has continued to be a critical partner in supporting local business over the years. We are happy to be back at the center.”

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100% KONA COFFEE

And our world-famous Acai Bowls, Poke Bowls & Farm-to-Table Menu served all day



Royal Hawaiian Center • Bldg C, Level 2
Hours: 6am - 10pm (Kitchen 7am-9:30pm)
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HAWAII'S RESTAURANT MARKETING SPECIALIST

Communication | Creative & Production | Digital | Marketing



fg
FOOD GURUS
HAWAII



COMPLIMENTARY CONSULTATION

Phone: (808) 946-4626 email: doug@digivortex.com website: FoodGurusUsa.com



Waikiki Beach Walk Celebrates 15 Years

Public is invited to enjoy music and activities marking “15 years of Ho‘okipa”

Waikiki Beach Walk, the vibrant shopping, dining and entertainment district at Lewers Street and Kalakaua Avenue will mark its 15th year of serving the Waikiki community with monthly celebrations of Hawaii’s arts and culture.



The anniversary observance begins on **Sunday, May 15** with a special “Mele Hali‘a” showcase performance during an afternoon of music, hula and more from 4 to 6 p.m. It will be followed by a series of free monthly Hawaiian music performances and complimentary cultural activities.

Since its opening in 2007 Waikiki Beach Walk has been a gathering place to celebrate all that is special and unique in contemporary Waikiki: a vibrant mix of exciting nightlife and shopping surrounded by stunning natural beauty and deeply imbued with Hawaiian culture.

“Reflecting on Waikiki of 15 years ago, our iconic Waikiki Beach Walk project was the catalyst and turning point for the renaissance and revitalization of Waikiki,” said Barbara Campbell, vice president/retail, Outrigger Hospitality Group.

“We are pleased that 15 years later the project’s original vision is still very much alive. It’s our hope that through our dining and merchandise mix, combined with our Hawaiian cultural offerings and special events, our customers will find Waikiki Beach Walk to be every bit as exciting as the day it opened.”

On **Sunday, May 15** Waikiki Beach Walk will celebrate its 15-year anniversary with a special event when **Mele Hali‘a** welcomes **Kumu Hula Hiwa Vaughan**, daughter of the legendary Palani Vaughan, and her **Halau Hula Ka Lehua Tuahine** (5 to 6 p.m.).



*Pictured:
Kumu Hula
Hiwa
Vaughan;*

*Members
of Halau
Hula La
Lehua
Tuahine.*

- This large performing group pays honor and respect to the renown Hawaiian musical artist, the **late Palani Vaughan**, who celebrates a birthday on May 27th.
- From 4 to 5 p.m. complimentary cultural activities on the Plaza Lawn will feature **‘Ohe Kapala**, the Hawaiian art of stamping and personalization using carved wooden sticks

Following is the event schedule for May. For the latest news, visit www.waikikibeachwalk.com

- **Kū Ha‘aheo** – Every Tuesday, Waikiki Beach Walk hosts “Kū Ha‘aheo,” live Hawaiian entertainment from 4:30 p.m. to 6 p.m. The weekly series at the Plaza Stage is set for **May 3, 10, 17, 24 and 31**.
- **Ka Lei Hula** – Waikiki’s popular “Ka Lei Hula” offers complimentary weekly hula practice each Sunday morning at 9 a.m. (**May 1, 8, 15, 22 and 29**)
- **Mele Hali ‘a** – (Described above). Music and activities on Sunday, **May 15** from 4 to 6 p.m.
- **The Royal Room/Hawaiian Music Hall of Fame** – On Saturday, **May 21**, the Royal Room will live stream a special “Make Music Hawaii” performance at 11 a.m.

Monthly Ho‘okipa (Hospitality) Activations

Waikiki Beach Walk is committed to preserving and sharing Hawai‘i’s rich cultural heritage. This includes hosting a variety of authentic Hawaiian activities to engage Hawaii residents and enhance the visitor experience. They include:

- **Sunday, May 15:** Complimentary cultural activities will include **‘Ohe Kapala**, the Hawaiian art of stamping and personalization using carved wooden sticks, 4 to 6 p.m., Plaza Lawn
- **Sunday, June 12: Nana Kō Maka I Ka Mahina** - The Hawaiian Moon Phases
- **July** (date TBD): **Hi‘uwai** - Hawaiian cleansing at the sea of Waikiki - Early morning program, 7 or 7:30 a.m.
- **August** (date TBD): **Makahiki Games**, featuring Hawaiian pastimes, such as Konane – Form of Hawaiian Checkers; Ulu Maika – Hawaiian Lawn Bowling; Moa Pahe'e – Dart Sliding, and Hukihuki – Hawaiian Tug of War.

Celebrating its 15th year in 2022, Waikiki Beach Walk boasts some of Hawaii’s greatest boutique shopping experiences with locally made products, award-winning restaurants, nightlife, and world renown Hawaiian entertainment, making Waikiki Beach Walk a slice of Hawaii life, popular with visitors and residents. Among its collection of small, locally owned businesses are Blue Ginger, Big Wave Dave Surf & Coffee, Coco Mango, Hele Mai Salon, Kahala, KaiAloha Supply, Kolohe, Mahina, SoHa Living, The Ukulele Store and Hele Mai Salon.

Waikiki Beach Walk offers 3 hours of validated parking, as well as select military and kamaaina appreciation offers. For details and the latest news, including shops, services, entertainment, dining and event listings, visit www.waikikibeachwalk.com or Facebook/Instagram @waikikibeachwalk

A MENU FOR EVERY SEASON

The Restaurant Suntory menu beautifully presents the changing of the seasons on your plate.



RESTAURANT SUNTORY
JAPANESE CUISINE



HONOLULU – On the heels of its highly anticipated reopening, Restaurant Suntory keeps a sense of new with its ever-changing limited [Shunsai-zen Lunch Special](#). The monthly special is presented kaiseki-style, a tasting course consisting of multiple small servings that has evolved into what could be considered an art form.

Highly regarded as haute cuisine, kaiseki is now one of Japan’s finest dining traditions. The menu features multiple dishes that capture the spirit of the season through exquisite flavor combinations and stunning presentation, with the intent that the natural flavors shine through at the peak of freshness. Centered on the use of seasonal ingredients of superior quality, kaiseki also emphasizes the use of local ingredients that are meticulously prepared to add to the uniqueness of the experience and enhance each product, resulting in an artful balance of taste, texture, and colors. Changing every month, Restaurant Suntory’s highly limited Shunsai-zen Lunch Special provides an authentic kaiseki experience that gives you a taste of the Japanese seasons without leaving Honolulu.

The name of the meal perfectly reflects the heart of kaiseki. The *shun* in Shunsai-zen translates to “in season” and *sai* translates to “vivid colors.” *Zen*, in this case meaning “meal,” refers to the traditional Japanese dining style of serving multi-dish meals on an individual raised tray rather than a table. Today’s zen-style or set meal is a mouthwatering spread of classic Japanese items, and while [Restaurant Suntory’s Washoku Area](#) has more than one set option among their delectable lunch menu, only 12 servings of the \$38 Shunsai-zen Lunch Special can be reserved per day.

The Shunsai-zen medley consists of eight dishes. May’s menu offers the diner two types of fish in the first course alone, one prepared sashimi-style and one seared. The stars of the show in the second course feature Washugyu Beef, a cross of Wagyu and Black Angus, and otoro or tuna belly. To request this menu, first secure a lunchtime reservation for the Washoku dining area through [Resy](#). Then, email your request for the Shunsai-zen Lunch Special to aloha@rs-honolulu.com with your name and reservation date. In line with the Japanese concept of *mottainai* that spurns waste, and as ingredients are obtained in advance solely for the select number of servings, diners should note that the restaurant does not offer cancellations on the lunch special.

[Official website](#)

[Reservations](#)

Facebook & Instagram: @restaurantsuntoryhnl





pescasea.com



CELEBRATE MOMS, DADS & GRADS AT PESCA!

Make your reservations early at 808.777.3100

RESTAURANT • WEDDING CHAPEL • RECEPTIONS • PRIVATE EVENTS

Pesca is a luxurious Mediterranean seafood restaurant and wedding venue with breathtaking panoramic views from the top of the iconic Ilikai Hotel.

BREAKFAST

7:00-11:00AM

HAPPY HOUR

3:00-6:00PM

LUNCH

11:00AM-3:00PM

DINNER

4:00-10:30PM

RESERVATIONS

808.777.3100 • opentable.com



Make Memories this May at Royal Hawaiian Center

Celebrate Lā Mākuahine in the Heart of Waikīkī

AT PARTICIPATING MERCHANTS

Lā Mākuahine, (Mother's Day) is right around the corner! Celebrate mom with an awesome day of shopping and dining at Royal Hawaiian Center. With our wide variety of merchants, you're sure to find a gift she'll love. Treat her to a new outfit or some accessories from Allure Swimwear (Bldg C, Level 1), Harbors Vintage (Bldg C, Level 1), Kate Spade (Bldg B, Level 1 & 2), LAKI Hawaiian Design (Bldg A, Level 3), Island Slipper (Bldg A, Level 2), Saint Laurent (Bldg A, Level 1 & 2) or Kobe Jewelry (Bldg B, Level 1).

End the day with a delicious dinner at one of our signature restaurants. Choose from local flavors or international cuisine—Royal Hawaiian Center has it all! Dine in and enjoy indoor and outdoor seating options at Doraku Waikiki (Bldg B, Level 3), Il Lupino Trattoria & Wine Bar (Bldg B, Level 1), Island Vintage Wine Bar (Bldg, Level 2), Noi Thai (Bldg, Level 3), Tim Ho Wan (Bldg B, Level 3), Tsurutontan (Bldg B, Level 3) or Wolfgang's Steakhouse (Bldg C, Level 3), or keep it casual with



Laki Jewelry, A Mother's Day gift idea

quick serve classics and unique desserts in the open-air Pā'ina Lānai Food Court.

For more information on all the offerings at Royal Hawaiian Center, visit www.royalhawaiiancenter.com/



Triennial, "Somehow I Don't Feel Comfortable" piece by Momoyo Torimitsu

The Hawaii Triennial 2022 Comes to Close

NOW-MAY 8 | AT BUILDING A & C, LEVEL 3

The Hawaii Triennial 2022 (HT22) will come to a close on Sunday, May 8. Presented by Hawaii Contemporary, HT22 is a multi-site exhibit showcasing the work of international artists from the Pacific and beyond. As the Waikīkī venue, Royal Hawaiian Center housed a three-month-long exhibit featuring artists including Athena Robles and Anna Stein of Double A Projects; Momoyo Torimitsu, Zheng Bo; Sun Xun; Herman Pi'ikea Clark; Justine Youssef, Beatriz Santiago Munoz; Lawrence Seward; Tsuyoshi Hisakado; and Miao Ying.

The Royal Hawaiian Center exhibit will be open to the public and free to view until May 8. For more information, visit www.hawaiicontemporary.org/.

Enjoy Breakfast Built for a Mom at Wolfgang's Steakhouse

DAILY, FROM 7 AM-11 AM | IN BUILDING C, LEVEL 3

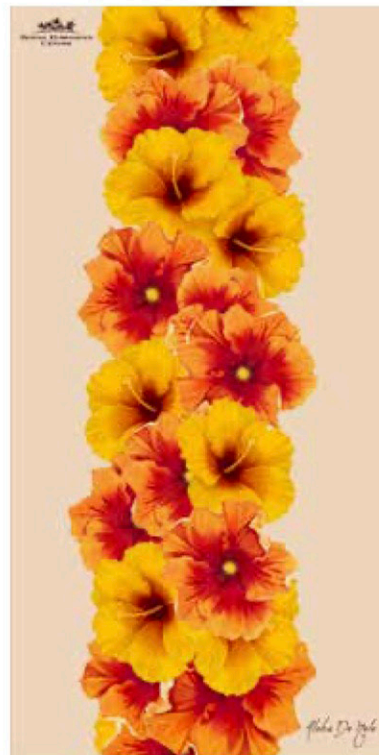
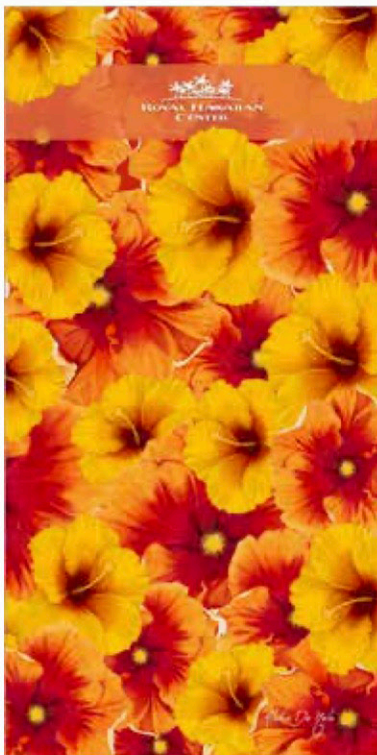
Being a mom is a tough job. This Mother's Day, spoil Mom with an elegant breakfast at Wolfgang's Steakhouse (Bldg C, Level 3). The popular restaurant is now offering breakfast daily from 7 to 11 a.m.

Start the morning right with menu items including Steak & Eggs, featuring USDA Prime Dry-aged beef, two eggs any style, and rosemary potatoes; Build Your Own omelet with an array of fillings from thick cut bacon, Portuguese sausage, fresh veggies, and cheeses; and a wide selection of Eggs Benedicts, including the Classic, Salmon, Crab Cake, Vegetarian, and Filet Mignon. Other Savory options include the Loco Moco with house-made gravy, Waffles & Fried Chicken with maple-butter syrup, and Avocado Toast with eggs any style and a mixed green salad. Lighter fare includes House-Made Granola with local honey, Fresh Island Fruit, and the Chef's Assortment of Pastries. Sip on a Mimosa, Bloody Mary, Aperol Spritz, espresso drinks, or fresh fruit juice. Wolfgang's Steakhouse offers indoor and open-air dining.

To make a reservation, call **(808 922-3600.)**



Wolfgang's Breakfast Benedict



Summer Gift with Purchase

Don't miss out on our summer gift with purchase! Spend a minimum of \$200 to receive a free workout towel or spend \$800 to receive a free beach towel designed by Aloha De Mele. All designs are hand drawn in Hawai'i and inspired by its beauty, culture and people. Each piece was created to make a statement, exude good vibes and the aloha spirit—no matter your location. Receipts from purchases made during this promotion can be redeemed at Helumoa Hale Guest Services on the first level of Royal Hawaiian Center while supplies last. Some restrictions apply.

For more details visit www.royalhawaiiancenter.com

Gift with Purchase towels designed by Aloha De Mele

MAY

MEI 2022 | HELU 'ELIMA



Complimentary Cultural Programming

| LĀ PULE SUNDAY | PŌ'AKAHI MONDAY | PŌ'ALUA TUESDAY | PŌ'AKOLU WEDNESDAY | PŌ'AHĀ THURSDAY | PŌ'ALIMA FRIDAY | PŌ'AONO SATURDAY |
|-------------------|---|--|---|---|---|--|
| | 2 11am - 12pm 'Ukulele Lesson, HH | 3 11am - 12pm Hula Lesson, G1 5:30 pm - 6:30pm Kawika Trask Trio, G1 | 4 11am - 12pm Lauhala Lesson, A2 5:30 pm - 6:30pm Pu'uhonua, G1 | 5 12pm - 1pm Keiki Hula Lesson, G1 5:30pm - 6:30pm Ha'eha'e Girls, G1 | 6 12pm - 1pm Lei Making Lesson, A2 5:30 pm - 6:30pm Malu Productions, G1 | 7 12pm - 1pm Keiki Hula, G1 5:30 pm - 6:30pm Hula Kahiko, G1 |
| | 9 11am - 12pm 'Ukulele Lesson, HH | 10 11am - 12pm Hula Lesson, G1 5:30 pm - 6:30pm Kawika Trask Trio, G1 | 11 11am - 12pm Lauhala Lesson, A2 5:30 pm - 6:30pm Pu'uhonua, G1 | 12 12pm - 1pm Keiki Hula Lesson, G1 5:30pm - 6:30pm Ha'eha'e Girls, G1 | 13 12pm - 1pm Lei Making Lesson, A2 5:30 pm - 6:30pm Malu Productions, G1 | 14 12pm - 1pm Keiki Hula, G1 5:30 pm - 6:30pm Hula Kahiko, G1 |
| | 16 11am - 12pm 'Ukulele Lesson, HH | 17 11am - 12pm Hula Lesson, G1 5:30 pm - 6:30pm Kawika Trask Trio, G1 | 18 11am - 12pm Lauhala Lesson, A2 5:30 pm - 6:30pm Pu'uhonua, G1 | 19 12pm - 1pm Keiki Hula Lesson, G1 5:30pm - 6:30pm Ha'eha'e Girls, G1 | 20 12pm - 1pm Lei Making Lesson, A2 5:30 pm - 6:30pm Malu Productions, G1 | 21 12pm - 1pm Keiki Hula, G1 5:30 pm - 6:30pm Hula Kahiko, G1 |
| | 23 11am - 12pm 'Ukulele Lesson, HH | 24 11am - 12pm Hula Lesson, G1 5:30 pm - 6:30pm Kawika Trask Trio, G1 | 25 11am - 12pm Lauhala Lesson, A2 5:30 pm - 6:30pm Pu'uhonua, G1 | 26 12pm - 1pm Keiki Hula Lesson, G1 5:30pm - 6:30pm Ha'eha'e Girls, G1 | 27 12pm - 1pm Lei Making Lesson, A2 5:30 pm - 6:30pm Malu Productions, G1 | 28 12pm - 1pm Keiki Hula, G1 5:30 pm - 6:30pm Hula Kahiko, G1 |
| | 30 Holiday: Memorial Day | 31 11am - 12pm Hula Lesson, G1 5:30 pm - 6:30pm Kawika Trask Trio, G1 | / | / | LOCAL INFORMATION A2: Building A, 2nd Floor G1: The Grove Stage HH: Helumoa Hale For more information, call Helumoa Hale Guest Services. (808 922-2299) | |

All programming is subject to change or cancellation
 Contact Helumoa Hale Guest Services at 808.922.2299 or text us at 808.425.9088 for the latest information. Standard parking rates apply.

★ Dine-In

★ Take-Out

★ Delivery

★ Online Ordering

★ Catering

★ Parties/Events

★ Ono BBQ

★ Happy Hour

★ Weekly Events

★ Indoor/Outdoor Seating

★ TV Sports

Horndy



THE COMEDY PIT

PRESENTS

CHAUNTÉ WAYANS

AS SEEN ON NETFLIX

MAY 12-15, 2022
HONOLULU,
HAWAI'I

DOORS 7PM
SHOW 8PM

2 DRINK MINIMUM
OR 1 APPETIZER PER PERSON

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@ 1ST FLOOR OF
THE LAYLOW HOTEL



LIMITED SEATING.
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TABLE NOW
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Aloha, Y'all!

@ THE LAYLOW WAIKIKI
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SUN-THU 11AM-11PM

FRI & SAT 11AM-MIDNIGHT

- Trivia Night Mondays
- Taco Tuesdays
- Open Mic Wednesdays
- The Comedy Pit Fridays

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NOW
OFFERING
ALL-DAY
DINING



WOLFGANG'S
STEAKHOUSE

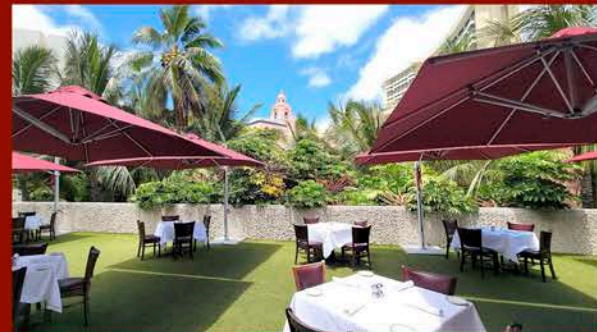


Wolfgang Zwiener



BREAKFAST MENU SERVED 7-11AM DAILY

Wolfgang's Steakhouse now offers all-day dining, which means our legendary USDA Prime dry-aged steaks are available for breakfast, lunch and dinner - as well as fresh seafood, soups, salads, sandwiches, sides and decadent desserts. Our new breakfast menu is served daily 7-11am and is one of the best reasons to get out of bed in the morning. You may also choose to dine indoors or al fresco on our great lawn.

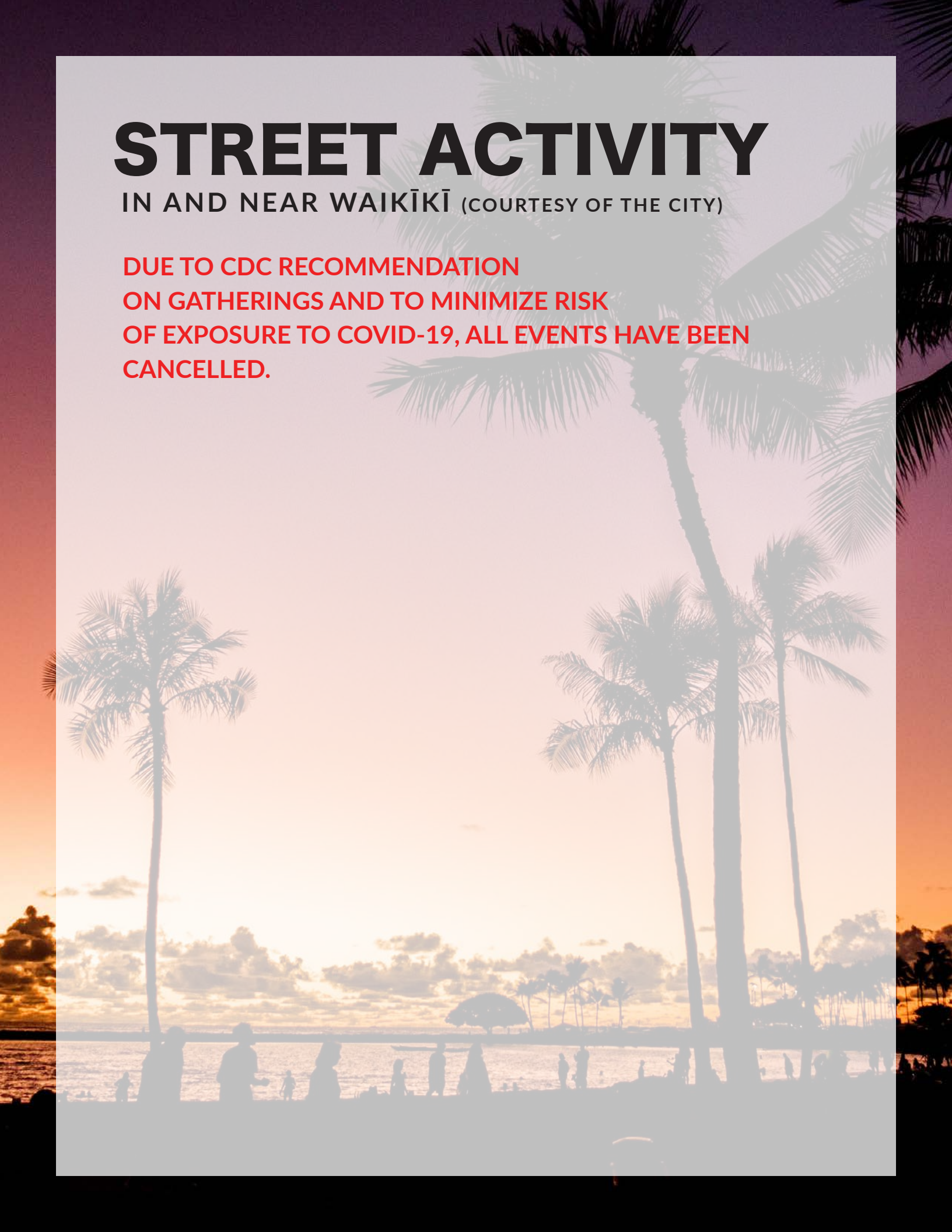


WOLFGANG'S STEAKHOUSE BY WOLFGANG ZWIENER • OPEN DAILY 7:00AM - 11:00PM
Royal Hawaiian Center • Bldg C, Level 3 • wolfgangsteakhouse.net
808.922.3600 • opentable.com

STREET ACTIVITY

IN AND NEAR WAIKĪKĪ (COURTESY OF THE CITY)

**DUE TO CDC RECOMMENDATION
ON GATHERINGS AND TO MINIMIZE RISK
OF EXPOSURE TO COVID-19, ALL EVENTS HAVE BEEN
CANCELLED.**





WAIKĪKĪ IMPROVEMENT ASSOCIATION

Wikiwiki Wire is published on the first Monday of each month. If you would like to share your news with other members, please send your info to: editor@waikikiimprovement.com.

Submission Deadline

Waikīkī-related news and information submitted by members (or their PR agencies) for the Wikiwiki Wire newsletter should be received no later than **5 PM MONDAY, ONE WEEK PRIOR** to the newsletter's publication and distribution on the first Monday of each month.

News & Stories: Please submit any Waikīkī-related stories/articles as a Word doc and include photos to accompany stories/ articles. For best results, please upload photos as a separate JPEG attachment - maximum 2 MB each image.

Flyers/PDFs: Waikīkī-related flyers are welcome but must look like advertising flyers and not press releases. Please format flyers to an 8.5" x 11" size and submit them in a PDF format.

Press Releases: Please submit Waikīkī-related press releases as a Word doc. Press Releases that do not fit within one page of the Wikiwiki Wire newsletter will be returned for editing.

Photos: For best results, please upload photos as a separate JPEG attachment - maximum 2 MB each image.



WAIKĪKĪ IMPROVEMENT ASSOCIATION

We are a cross-section of business, government and the community; our members care about the future of this special place - Waikīkī.

For more than 40 years, the Waikiki Improvement Association has remained true to its objective: to improve, enrich and beautify Waikīkī for the benefit of residents and visitors alike and to promote conditions conducive to the economic and cultural good and for the betterment of the entire community.

HAWAIIAN DIACRITICAL MARKS

Waikīkī Improvement Association recognizes the use of diacritical marks (i.e., glottal stop (ʻ), macron (ā) in place names of Hawaiʻi, such as Waikīkī and Kalākaua Avenue and will include them whenever possible. We also respect the individual use (or not) of these markings for names of organizations and businesses.

There will also be times when we may not have a chance to add or change the markings in all of the articles submitted and when that happens, e kala mai.