



WAIKĪKĪ IMPROVEMENT ASSOCIATION

Wikiwiki Wire

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



PHOTO BY KELLI BULLOCK HERGERT

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IL LUPINO TO-GO MENU

ISLAND VINTAGE COFFEE MENU



PHOTO BY KELLI BULLOCK HERGERT

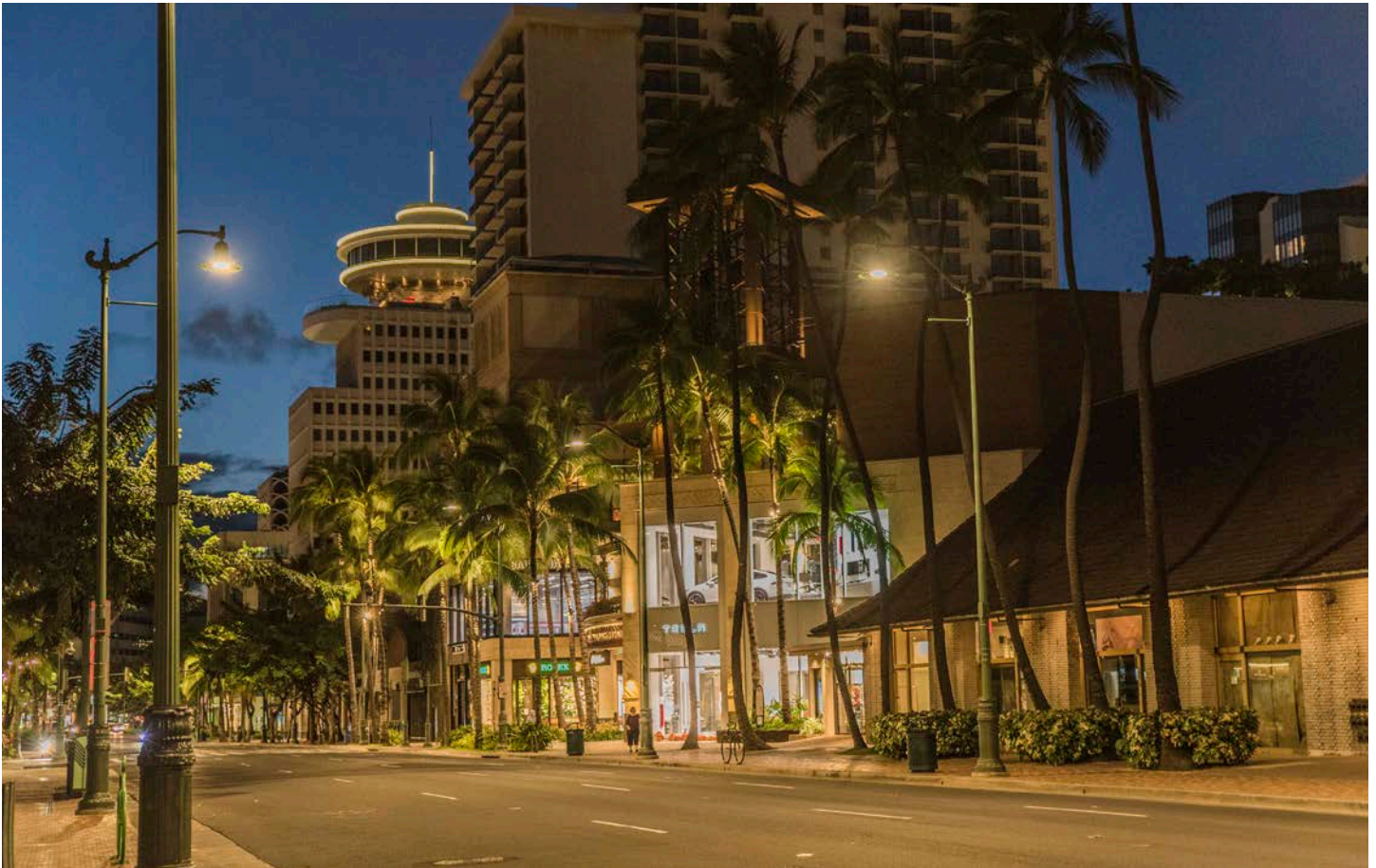
NOI THAI CUISINE MENU

ROYAL HAWAIIAN CENTER CELEBRATING MAY ALL MONTH LONG AND WAYS TO SUPPORT LOCAL FROM YOUR SOFA

TANAKA OF TOKYO TAKE OUT MENU

WOLFGANG'S STEAKHOUSE TAKE-OUT/ DELIVERY MENU

Waikiki Requests Property Tax Relief



The State’s mandatory 14-day quarantine for visitors arriving to Hawaii started on March 26, 2020. The impact on our visitor industry was immediate. Hotels are empty, and thousands of associates are out of work and unemployed. Governor Ige has now extended the quarantine to May 31st.

On April 9, 2020, the Waikiki Improvement Association urgently requested the assistance of the City and County of Honolulu Mayor and City

Council in the form of property tax relief. The results of the State and City’s efforts to protect the people of Hawaii from the spread of the Coronavirus Pandemic have in effect, shut down business in Waikiki. Hotels, shops and most restaurants are closed.

In March 2019, the average number of visitors in Waikiki on any given day was over 100,000. Those visitors spent over \$630 million dollars – in excess of \$20 million dollars a day. All of that

spending had Waikīkī commercial properties assessed by the City in 2020 at \$16.875 billion dollars.

Today, revenue to our business properties in Waikīkī is close to zero. Our membership is deeply concerned about both the short-term economic effects and the impacts to property values.

Economists estimate it could take 12 to 18 months for tourism numbers to be restored to pre-pandemic levels. The amount of revenue lost to Waikīkī's commercial properties during this period is difficult to estimate but would be close to a billion dollars.



In August, Waikīkī properties will be faced with City and County of Honolulu real estate property bills of millions of dollars. The money simply won't be available. Current forecasts show the businesses will not likely be able to recover that money even within the next few years.

The Waikīkī Improvement Association Board of Directors respectfully requested that the City and County of Honolulu waive the second half of 2020 commercial and hotel property taxes. This tax relief is vital to our Waikīkī properties.

On April 21st the Mayor responded in an email, "I understand that the impact of the COVI D-19 virus and our collective efforts to combat its spread resulted in a virtual shutdown of Waikiki.

My administration has received many requests for waivers of various fees, rents and taxes due to this economic crisis. We will be reviewing all of the requests and determine what we may be able to do to assist Honolulu's businesses and residents. I appreciate your situation and will provide you with further information as soon as possible."

The City Council is considering a property tax deferral bill. Bill 41 will be heard in committee on May 12, 2020. As written, the bill is very vague and will need to be clarified in committee. Waikīkī Improvement Association appreciates the efforts made by the Mayor and the Council to address our disastrous situation.

KEEPING TRASH OUT OF OUR OCEAN WATERS - AND OUT OF OUR OCEAN WATERS!



Permeable pavement, tree filter boxes and hydrodynamic separators are examples of Post-Construction BMPs commonly used in Waikiki.

MAINTAINING YOUR POST-CONSTRUCTION BMP

Post-construction best management practices (BMPs) are designed to remove sediments and other pollutants from storm water flow before they reach storm drains and flow to our streams and ocean. They include manufactured treatment devices like hydrodynamic separators, tree filter / planter boxes, and permeable pavements.

Property owners are responsible for maintaining the post-construction BMPs installed on their property.

The City requires that a log of Operations and Maintenance actions, including inspections, be kept onsite and made available upon request. Inadequately inspected and maintained BMPs may be subject to penalties (Rules Relating to Water Quality §20-3-53).

Basic/regular maintenance activities include:

- Visually inspecting the BMP once per quarter (particularly during and immediately after storm events when signs of ponding or failure are most evident);
- Removing visible trash and debris;
- Replanting areas with bare soil;
- Vacuum sweeping visible sediment build up in permeable pavements; and
- Attending to clogged filters and underdrains.

POST-CONSTRUCTION BMP OPERATION & MAINTENANC RESOURCES

Online Training Course

Take the FREE online training course on maintaining your Post-Construction BMP at bit.ly/MaintainYourBMP.



List of Service Providers

Find a local service provider for your operation and maintenance needs.

Need more information?

Check out the brochures below or visit the Learning Center at cleanwaterhonolulu.com for more free resources.



Routine Maintenance for Permeable Pavements Inspections and maintenance requirements permeable pavements.



Routine Maintenance for Post Construction Treatment Control BMPs Inspections and maintenance requirements for Low Impact Development features.



Caring for Your Rain Garden Guidance for routine rain garden maintenance.

Waikiki Beach Hula Show

AT THE KUHIO BEACH HULA MOUND

KUHIO BEACH HULA SHOW - MAY 2020

THE KUHIO BEACH HULA SHOWS ARE SUSPENDED UNTIL FURTHER NOTICE, ON ADVICE OF THE HAWAII STATE HEALTH DEPARTMENT AND THE MAYOR'S OFFICE OF THE CITY AND COUNTY OF HONOLULU, FOR PUBLIC HEALTH AND SAFETY DUE TO THE CORONAVIRUS PANDEMIC.

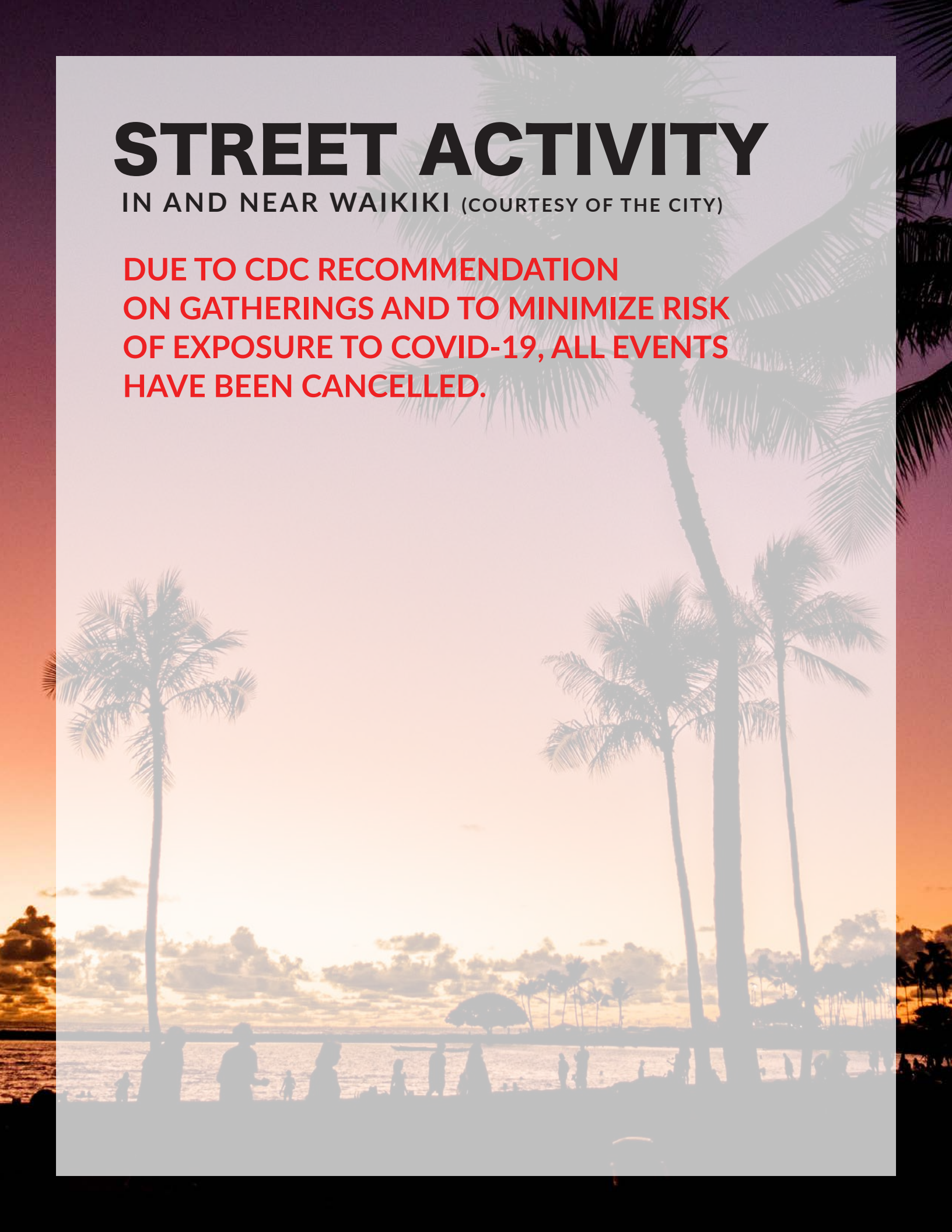
The Kuhio Beach Hula Show is held regularly Tues-Thur-Sat 6:30-7:30 at the Kuhio Beach Hula Mound.



STREET ACTIVITY

IN AND NEAR WAIKIKI (COURTESY OF THE CITY)

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



AVAILABLE ONLINE @ abcstores.com

BASALT's signature Charcoal Pancake Mix is now available for ONLY \$8 at www.abcstores.com
Now you can enjoy them at home even when you can't get to Waikiki!

ABC
STORES



Other essential items are also available at ABC Stores and Island Gourmet Markets across the state and at Dukes Lane Market & Eatery in Waikiki.
Visit www.abcstores.com for store locations and hours.

Also available at abcstores.com Hawaiian print canvas cotton masks for \$7.

- ABC STORES EXCLUSIVE -
HAWAIIAN DESIGN FASHION
CANVAS COTTON **MASK**
with Breathable Poly Cotton Lining

The advertisement features two canvas cotton masks. The top mask is shown being worn by a person, displaying a vibrant pattern of pineapples and tropical leaves in shades of yellow, orange, green, and blue. The bottom mask is laid flat, showing a black and white geometric pattern with intricate designs. The background is white with faint green leaf patterns.

15% OFF TAKE OUT ORDERS

take out

BASALT
AT DUKES LANE MARKET & EATERY

breakfast | 7 AM – 2:30 PM DAILY

| | |
|---|---|
| (B) Charcoal Buttermilk Pancakes 10 Guava-strawberry sauce, whipped cream, mixed fresh berries | (B) Avocado Garden Toast 9 Grilled wheat bread, cherry tomato, micro greens, watermelon radish, pumpkin seeds |
| Loco Moco 10 Wagyu beef patty, bacon fried rice, mushroom gravy, grilled onion, sunny-side up egg | Add Poached Egg +3 |
| (B) Pork Belly Fried Rice 10 Bacon fried rice, roasted pork belly, two fried eggs | Lox & Bagel 11 Smoked salmon, cream cheese, capers, onion, toasted bagel |

lunch | 11 AM – 2:30 PM DAILY

| | |
|---|---|
| (B) Prime Rib Melt Sandwich 12 Swiss cheese, caramelized onions, creamed horseradish, au jus, french fries | Pepperoni Flatbread Pizza* 12 Provolone cheese, Mozzarella cheese, tomato sauce |
| Turkey Club Sandwich 11 Whole wheat bread, applewood smoked bacon, lettuce, tomato, mayonnaise, french fries | Ono Beef Burger* 10 4oz wagyu beef patty, Cheddar cheese, Hawaiian Island Dressing, lettuce, tomato, and sweet onion on brioche bun. Served with french fries |
| Vegetable Linguine 10 Asparagus, zucchini, eggplant, sweet onion, cherry tomato, basil, garlic-lemon oil, parmesan cheese | Upgrade to Toga Fries +2 |
| BBQ Chicken Flatbread Pizza* 13 Red onion, cilantro, Jack and Cheddar cheeses | Upgrade to Onion Rings +3 |
| | Upgrade to Waffle Fries +5 |
| | Add Avocado, Mushroom, or Fried Egg +2 |
| | Add Pork Belly, Bacon, or Bleu Cheese +3 |

dinner | 4 PM – 8 PM DAILY

| | |
|--|--|
| Prime Rib 20 Garlic mashed potatoes, vegetable medley, creamed horseradish, au jus | Miso Black Cod 20 Steamed white rice, vegetable medley, dashi nage |
| (B) New York Steak 20 Garlic mashed potatoes, vegetable medley, Basalt steak sauce | Rotisserie Chicken Plate* 14 Half rotisserie chicken served with choice of white or brown rice and mixed greens or macaroni salad |
| Baby Back Pork Ribs 17 Spicy pineapple slaw, waffle fries, BBQ sauce | Family Pack Rotisserie Chicken* 26 Whole rotisserie chicken served with choice of white or brown rice and mixed greens or macaroni salad |
| Basalt Burger 17 8oz wagyu beef patty, cheddar cheese, brioche bun, lettuce, tomato, sweet onion, Hawaiian Island dressing, french fries | |

dessert

| | |
|--|---|
| Basalt Signature Pandesal \$4 / 1 dozen | Guava Lilikoi Layered Cake \$14 / 4 slices |
| Grand Marnier Mousse Cake \$14 / 4 slices Dark chocolate devil's food cake, raspberry sauce, mixed berries | Vanilla sponge cake, guava lilikoi mousse, raspberry sauce, mixed berries |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

(B) SIGNATURE DISH

* Item comes from Spitfire

BREAKFAST 7 am – 2:30 pm

LUNCH 11 am – 2:30 pm

DINNER 5 – 8 pm

BASALT

ADD A BOTTLE OF *Wine** WITH YOUR TAKE OUT ORDER

*DISCOUNT DOES NOT APPLY

- 2016 Duckhorn Merlot, Napa Valley \$45
- 2017 Quilt Cabernet Sauvignon, Napa Valley \$35
- 2017 Prisoner 'Eternally Silence' Pinot Noir, California \$40
- 2015 Marqués de Murrieta Rioja Reserva Tempranillo, España \$25
- 2018 Amalaya Malbec, Calchaqui Valley \$20
- 2016 emBrazen Cabernet Sauvignon, California \$10
- 2016 Benvolio Pinot Grigio, Grave del Friuli \$15
- 2018 Kim Crawford Sauvignon Blanc, Marlborough \$20
- 2018 Rombauer Chardonnay, Carneros \$50
- 2017 Sacha Linchine 'single vineyard' Rosé, Languedoc-Roussillon \$20
- 2017 Copain Rosé, Mendocino County \$20
- NV Opera Prima Brut, Jumilla, España \$10

BEER

Domestic Beer \$1.50 ea / \$8 for 6-pack
Budweiser, Bud Light, Coors Light

Imported Beer \$2 ea / \$10 for 6-pack
Corona, Heineken

SAKE

- Mio Sparkling Sake, 300ml \$8
- Nanbu Bijin 'Southern Beauty' Tokubetsu Junmai, 300ml \$12

HONOLULU LIQUOR COMMISSION PROCLAMATION, ORDERS, AND RULES RE COVID-19

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



BASALT
AT DUKES LANE MARKET & EATERY

BREAKFAST 7 am – 2:30 pm

LUNCH 11 am – 2:30 pm

DINNER 5 – 8 pm



bills
SYDNEY

280 beachwalk
billshawaii.com
808.922.1500



BILLS SYDNEY PRAWN LINGUINE

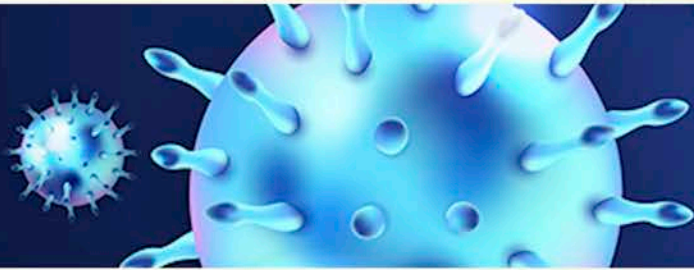
INGREDIENTS:

- 6.5oz linguine
- 5pc shrimp
- 1TB chili garlic
- 1oz butter
- 1TB olive oil
- Handful/arugula
- 1TB lemon juice
- Salt

DIRECTIONS:

In a pan over medium-high heat, oil and salt. Place shrimp and cook till it just starts to get a little color. Flip shrimp over, add chili, garlic and cook. Add butter and a little water and emulsify. Add cooked linguine pasta, and sauté (turn off heat). Add half (amount) of the arugula and lemon juice and sauté. Taste and adjust seasoning as you like. Plate and garnish with remaining arugula. Makes 1 serving.

bills hawaii is closed temporarily due to the COVID-19 crisis. We look forward to serving you, again, soon, and hope you are staying safe. In the meantime, we thought we'd share some tips to keep you safe, as well as our recipe for our simple & delicious prawn linguine. TAKE CARE!



CORONAVIRUS COVID-19

Below are steps to protect you and others during the COVID-19 crisis, from the American Red Cross.

- Wear a cloth mask (not for children under 2 or certain others; see more details from links, below, for details)
- Stay home and avoid any non-essential travel.
- Avoid gatherings of more than 10 people - the fewer, the better.
- Practice social distancing (at least 6 feet) in public.
- Avoid close contact with people who are sick.
- Cover your coughs & sneezes.
- Wash your hands often with soap & water, or with hand sanitizer (at least 60% alcohol) if soap & water are not available.
- Avoid touching your eyes, nose & mouth with unwashed hands.
- Clean & disinfect household and high-touch surfaces frequently.

COVID-19 symptoms include fever, shortness of breath and a cough. Call to seek medical attention if your symptoms worsen, such as difficulty breathing.

FINDING UP-TO-DATE INFORMATION: [redcross.org/coronavirus](https://www.redcross.org/coronavirus) or [cdc.gov/covid19](https://www.cdc.gov/covid19)



HAWAII CONVENTION CENTER SERVES AS UNEMPLOYMENT CLAIMS PROCESSING LOCATION



The Hawai'i Convention Center is pleased to open its meetings space for use as a satellite unemployment insurance processing location for the State of Hawai'i, as claims have dramatically increased during the COVID-19 pandemic.

Nearly 1,000 volunteer positions will be staffed by public labor unions and members of the State Legislature to handle the processing of claims at the Center, in addition to ongoing claims processing at the Department of Labor and Industrial Relations. Computers were sourced from State offices across O'ahu.

Several hundred work stations were set up during the week of April 20, 2020, in the Center's Ballroom space, as well as seven other meeting rooms.

To ensure the health and safety of volunteers and staff, social distancing and personal protective equipment (PPE) guidelines are being followed, and Hawai'i National Guard service members are conducting security and temperature checks.

The Hawai'i Convention Center claims processing center is not open to the public.

For more information, visit the State of Hawai'i Unemployment Insurance website at labor.hawaii.gov/ui/.

UPCOMING EVENTS

The Hawai'i Convention Center continues to follow State of Hawai'i restrictions to help prevent the spread of COVID-19, remaining closed since March 18, 2020.

All public events previously scheduled during this time are either postponed or cancelled.

The health and safety of our guests and staff are our top priority, and we will post updates to our events calendar at HawaiiConvention.com.



 @HawaiiConventionCenter

 @HIConventionCtr

 @HawaiiConventionCenter

IL LUPINO TO-GO MENU

Daily 10:00am - 8:00pm

ALL-DAY BREAKFAST

HEALTHY STARTERS

Hawaiian Acai Bowl \$15 • Papaya & Berries \$15 • Avocado Toast \$12

ON THE SWEET SIDE

Blueberry Pancakes \$16 • Buttermilk Pancakes \$14 • French Toast \$16

EGGS • OMELETTES

Eggs Breakfast \$15 • Italian Sausage Omelette \$17
Bacon Benedict \$18 • Smoked Salmon Benedict \$20

HEARTY MAINS

Steak & Eggs \$25 • Loco Moco \$16 • Salmon Bagel \$15

BEVERAGES

Illy Coffee • Fresh-Squeezed Juice • Smoothies



LUNCH/DINNER

APPETIZERS

Premium Meats & Cheeses - Pick 2 \$15 / Pick 4 \$32
Garlic Bread - 4 for \$8 / 8 for \$14 / 12 for \$22
Grilled Octopus \$26 • Meatball with Pomodoro Sauce \$18

SALADS

Caprese \$21 • Arugula \$16 • Caesar \$16

PASTA

Gamberi (Tiger Shrimp) - Individual \$28 / Family \$50
Spaghetti Meatball - Individual \$25 / Family \$42
Pescatore (Seafood) - Individual \$38 / Family \$72
Bolognese (Veal, Pork & Beef) - Individual \$30 / Family \$52

ENTREES

Bistecca Fiorentina (16 oz Prime Ribeye) \$50
Grilled Lamb Chops - Full Rack \$55 / Half Rack \$32

DESSERT

Tiramisu \$12

WINE & BEER MAY ALSO BE PURCHASED.

Please call for selection and prices. Many are discounted.

Call us to order Breakfast, Lunch or Dinner packages to donate to hospitals or charitable organizations! We'll set everything up and even deliver with a note card from you!



PIZZA

MUSHROOM & CHEESE \$22

FOUR CHEESE \$24

SEAFOOD (SHRIMP, CALAMARI & CLAMS) \$20

MARGHERITA \$22

PROSCIUTTO & ARUGULA \$26

PIZZA BY THE SLICE \$5

TAKE-OUT:

CALL-AHEAD OR ORDER IN PERSON
FOR PICK-UP

DELIVERY:

• FREE DELIVERY IN WAIKIKI

CURBSIDE PICK-UP:

CALL US & PICK-UP IN YOUR CAR
AT THE BACK OF IL LUPINO

OTHER DELIVERY OPTIONS:

@BiteSquad @DoorDash @Grubhub @UberEats



GET A FREE FABRIC FACE MASK WITH MIN. \$50 PURCHASE

We purchase face masks from local
crafters. (\$20 value)



CALL TO ORDER 808.926.5662

OPEN 7:00AM-7:00PM
PICK-UP IN-STORE OR CURBSIDE

BREAKFAST

LOCO MOCO 18.50

House-made Wagyu beef patty, or braised short rib Maui sweet onions, and garlic rice. Topped with a Waimanalo fried egg and gravy.

VEGAN BREAKFAST PLATE 16.95

Mushroom, tofu scramble, onion, bell pepper, and curry powder. Served with cranberry-walnut, whole wheat sourdough toast and a side of blueberry jam, Vegan nut spread.

***ISLAND STYLE PLATE 14.95**

Local Portuguese sausage, fried Waimanalo eggs, asparagus, sprouted five-grain rice with furikake, low sodium shoyu, and local papaya.

***LOX PLATE 15.95**

HAM AND EGG CROISSANT 10.95

CRAB AND EGG BRIOCHE 18.95

Three eggs scrambled with crab, cheddar cheese, crispy potato, vegan lemon jalapeño aioli, green onion, and tomato. Served on brioche.

EGG BRIOCHE 14.95

AÇAÍ BOWLS

ORIGINAL AÇAÍ BOWL 12.25

Strawberries, blueberries, local banana, Big Island organic honey, organic granola.

LILIKO'I MOANA BOWL 16oz 10.45 24oz 13.25

Strawberries, papaya, local banana, fresh house-made liliko'i honey, organic granola.

CACAO MOANA BOWL 16oz 10.45 24oz 13.25

Wailua cacao nibs, blackberries, papaya, house-made almond butter, Big Island organic raw white honey, organic granola, hemp seeds.

WAILUA MOANA BOWL 16oz 11.95 24oz 14.95

Wailua dark chocolate, Big Island cacao nibs, house-made coconut peanut butter, local banana, strawberries, seasonal berries, granola, Big Island organic raw white honey.

LUNCH SANDWICHES

KALUA PORK 14.95

CHICKEN PESTO 14.95

GRILLED CHEESE AND TOMATO SOUP 14.95

VEGAN SANDWICH 16.95



HOUSE-MADE BURGERS

***WAGYU BURGER 18.50**

House-made Wagyu beef patty, cheddar cheese, wasabi aioli, tomato, lettuce, and grilled onions on a brioche bun.

GRILLED MUSHROOM BURGER (NO MEAT) 13.95

Grilled mushroom seasoned with house-made balsamic dressing, fresh onion, micro greens, feta cheese, and vegan garlic aioli on a taro bun.
change to organic vegan seeded bun add 2.00

***AHI BURGER 15.95**

Grilled ahi filet seasoned with house-made garlic sauce, tomato, bok choy coleslaw, and wasabi aioli on a taro bun.

***ISLAND FISH BURGER 14.95**

PLATES

PANKO CRUSTED AHI 17.95

Panko-crusted ahi with wasabi aioli on white rice. Served with mixed greens topped with sliced apple, pistachio, and balsamic vinaigrette.

***GARLIC AHI 17.95**

Grilled ahi, mixed greens with apple, microgreens, local papaya, white rice or sprouted five-grain rice with furikake.

***GRILLED SALMON 17.95**

Grilled salmon fillet, mixed greens with apple, microgreens, local papaya, white rice or sprouted five-grain rice with furikake.

GRILLED SALMON WITH PONZU 18.95

Grilled salmon seasoned with housemade onion garlic ponzu sauce, mixed greens with apple, microgreens, local papaya, cilantro, massage, tomato, white rice or sprouted five-grain rice with furikake.

GRILLED AHI WITH PONZU 18.95

Grilled ahi seasoned with housemade onion garlic ponzu sauce, mixed greens with apple, microgreens, local papaya, cilantro, massage, tomato, white rice or sprouted five-grain rice with furikake.

SUKIYAKI RICE 16.95

Thinly-sliced beef seasoned with sweet soy sauce. Served with white rice, furikake, Waimanalo fried egg, and housemade pickled vegetables.

KIMCHEE FRIED RICE

House-made Kimchee with house-smoked pork belly or grilled shrimp over easy Waimanalo egg, sprouted five-grain rice, cucumber, avocado, microgreens.

GARLIC SHRIMP 18.95

Jumbo shrimp with homemade garlic butter served with white rice, lemon wedges and a side salad.

*POKE BOWLS

HAWAIIAN LIMU AHI or SALMON 15.95

Maui sweet onion, house-made shoyu, Moloka'i sea salt.

SHOYU AHI or SALMON 15.95

Maui sweet onion, avocado, kukui nuts, house-made shoyu.

SPICY AHI or SALMON 15.95

Spicy aioli, masago, avocado.

SHOYU SPICY AHI or SALMON 15.95

Maui sweet onion, avocado, jalapeño, North Shore sea asparagus, kukui nuts, house-made shoyu.

HAWAIIAN CHILI AND CUCUMBER AHI or SALMON 15.95

Hawaiian chili pepper, Japanese cucumbers, Maui sweet onion, jalapeño, North Shore sea asparagus, kukui nuts, House made shoyu.

SHOYU SPICY TOFU POKE 15.95

Organic sprouted tofu, Hawaiian chili pepper, Maui sweet onion, cucumber, avocado, jalapeño, North Shore sea asparagus, low sodium shoyu. [Does not contain fish]

VEGAN POKE 15.95

Organic beets, Moloka'i purple sweet potato, Japanese cucumbers, North Shore sea asparagus, Maui sweet onions, Hawaiian chili peppers, jalapeños, kukui nuts, avocado, low sodium shoyu. Topped with Kauai poi. [Does not contain fish.]

SALADS

Served with garlic bread. Gluten-free bread available upon request (+\$1.50).

JUMBO SHRIMP SALAD 16.95

Grilled Kaua'i shrimp, organic mixed greens, local pineapple, avocado, tomato, pistachios and house dressing.

GRILLED CHICKEN CAESAR SALAD 15.95

Grilled organic chicken, avocado, tomato, baby romaine, microgreens, Parmesan cheese and house-made papaya seed Caesar dressing.

SMOKED AHI SALAD 15.95

Smoked ahi spread, mozzarella, red onion, hard-boiled egg, olives, avocado, tomato, capers, cucumber, pistachios on mixed greens with house dressing.

KALE CAESAR SALAD WITH ISLAND FISH 17.95

Fresh, local caught fish seasoned with house-made garlic sauce, kale, tomato, microgreens, Parmesan cheese, crushed almonds and papaya seed Caesar dressing.

Cheese & Charcuterie

Cheese and Charcuterie 29

assorted cheese, fresh fruit, marcona almonds, organic Big Island raw honey
Chef's selection of freshly-sliced
cured meats

SPECIALTY BEVERAGES

ISLAND LATTE 12oz 5.45 | 16oz 5.95 | 20oz 6.45

Macadamia nut with a hint of coconut
Ice only

HAWAIIAN HONEY LATTE 12oz 5.75 | 16oz 6.25 | 20oz 6.75

100% organic Hawaiian honey with cinnamon
Ice only

LAVA MOCHA 12oz 5.45 | 16oz 5.95 | 20oz 6.45

Dark chocolate and creamy caramel
Ice only

AMERICANO 12oz 3.75 | 16oz 4.25 | 20oz 4.75

Ice only

LATTE 12oz 4.75 | 16oz 5.25 | 20oz 5.95

Ice only

MOCHA 12oz 5.35 | 16oz 5.85 | 20oz 6.35

Ice only

100% HAWAIIAN COFFEE COLD BREW 12oz 4.50 | 16oz 4.95 | 20oz 5.50

Ice only

VINTAGE KONA MOCHA 16oz 6.45 | 20oz 6.95

Macadamia nut & coconut with peaberry chips Frozen

MACADAMIA KONA MOCHA 16oz 6.35 | 20oz 6.85

Frozen

MATCHA GREEN TEA LATTE 12oz 5.45 | 16oz 5.95 | 20oz 6.45

Ice / Frozen

AÇAÍ SMOOTHIE 20oz 8.75

Açaí, berries, banana, cold-pressed juice, almond milk, organic honey.

PITAYA SMOOTHIE 20oz 8.75

Pitaya, mango, pineapple, liliko'i, cold pressed juice, coconut milk, organic honey



WINE & BEER ALSO AVAILABLE. ASK US ABOUT SELECTION & DISCOUNTED PRICES!



NOI
THAI
CUISINE

**CATERING
ALSO
AVAILABLE**

Aloha & Welcome!

NOI THAI CUISINE IS OPEN 11:00AM - 8:00PM
FOR TAKE-OUT. CURBSIDE PICK-UP* OR FREE DELIVERY**

808-664-4039 • noithaicuisine.com



SPECIAL \$ 10 MENU

**PORK JERKY
YELLOW CURRY
BANGKOK RED CURRY
CASHEW NUT TOFU
NOI SALAD
SPICY GREEN BEAN
MIX VEGETABLE DELUXE
SPICY EGGPLANT
CRISPY GARLIC CHICKEN
PAD THAI
DRUNKEN NOODLE
PAD SEE EW
STIR-FRIED BASIL
PINEAPPLE FRIED RICE**

All \$10 entrees come with choice of chicken, pork or tofu AND jasmine rice. Extra charge for other meat/seafood, brown rice (+\$2) & sticky rice (+\$4).

*Curbside pick-up next to Cheesecake Factory.

**Free delivery to limited area with \$30 minimum.

WINE, BEER & SPIRITS ALSO AVAILABLE.

3RD PARTY DELIVERY ALSO PROVIDED BY:
@GRUBHUB • @BITESQUAD • @DOORDASH

Royal Hawaiian Center • Bldg C, Level 3 • [@noithaicuisine_hawaii](https://www.instagram.com/noithaicuisine_hawaii)

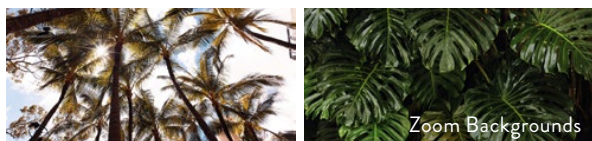
CELEBRATE MAY DAY ALL MONTH LONG



While we aren't able to celebrate May Day at The Royal Grove this year, Royal Hawaiian Center is here to help you host your own Lei Day in the comfort and safety of your living room! Take a virtual visit to Royal Hawaiian Center to enjoy entertainment from some of Hawai'i's leading musicians, take a keiki hula lesson with Kumu Kamaka Pili, learn how to make a floral wristlet and more!



If you're planning on hosting or joining a virtual Aloha Friday Pau Hana (Happy Hour), why not download one of our new virtual meeting backgrounds? It's the next best thing to actually enjoying a cocktail at Royal Hawaiian Center!



Zoom Backgrounds



Need some Hawaiian music for your pau hana pa'ina (party)? We've got you covered with our #OnRoyalRepeat playlist on Spotify. bit.ly/OnRoyalRepeat

Also, don't miss your chance to win Royal Hawaiian Center swag by entering our Instagram Royal Bingo contest! Tell us how you're practicing #RHCAlohaAtHome.



SHOP AND SUPPORT LOCAL FROM YOUR SOFA



In need some of retail therapy? You can satisfy your urge to shop and support your favorite local Royal Hawaiian Center boutiques, artisans, and designers from the comfort of your couch!

Fighting Eel

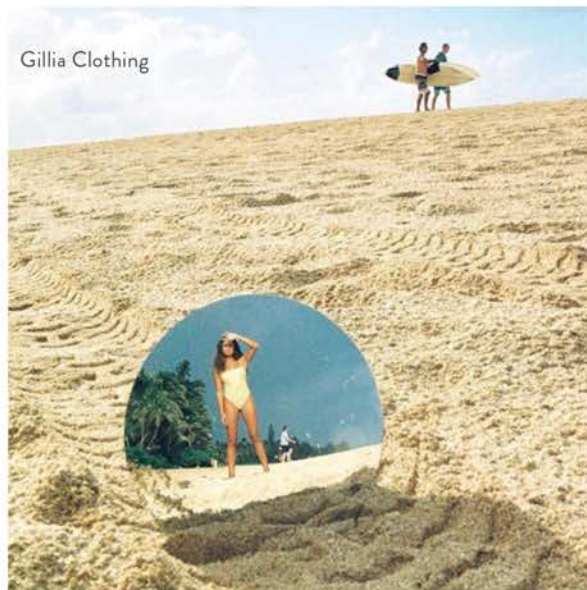
Fighting Eel's line is a blend of flirty and simple. Uncomplicated yet feminine dresses and tops make up the core of each collection. Each piece is surprisingly versatile and comfortable, easily worn with either high heels or slippers on the beach.

www.fightingeel.com

Gillia

Gillia is a jet-setting woman who travels around the world searching for the new exotic beach resort. Her ever-evolving effortless style exudes femininity, beauty, confidence and sophistication.

www.gilliaclothing.com



Gillia Clothing

House of Mana Up

Features the unique stories of Hawai'i's rising entrepreneurs -- and the premium brands they've built -- so that you can learn more about the makers and artisans behind your Hawai'i experience.

www.houseofmanaup.com



House of Mana Up

Island Slipper

Island Slipper makes slippers right here in Hawai'i, every day and all year long. They're slippers are made for life – island life.

www.islandslipper.com



Island Slipper

SHOP AND SUPPORT LOCAL FROM YOUR SOFA



Island Soap

Island Soap and Candle Works

These handmade soaps are luscious with mild tropical fragrances that bring the wonderful scents of Hawai'i to your bathing experience.

www.honolulusoap.com

'Ōiwi Ocean Gear

Attractive, high quality, functional activewear for ocean sport enthusiasts designed in Hawai'i with designs that capture the unique lifestyle of the Hawaiian Islands.

www.oiwioceangear.com

Koa Nani Jewelry

Jewelry made-to-order by craftsmen utilizing the latest technology in beautiful Waikīkī and inspired by the Aloha spirit of the islands.

www.koanani.com



Koa Nani Jewelry

Royal Hawaiian Quilt

Offers traditional and collectable Hawaiian quilt products, pau skirts and hula supplies, apparel, and sterling silver Hawaiian Jewelry.

www.thehawaiianquilt.com

Simply Wood



Simply Wood

Featuring one-of-a-kind art and crafts made by Hawaiian Artists and Crafters right here in Hawai'i.

www.simplywoodstudios.com



#RHCTOGO

Curbside Pickup to Curb Your Appetite

If you need to social distance from your kitchen, let Royal Hawaiian Center help curb your appetite with curbside delivery from select restaurants.

Bonus! You can now also order wine and cocktails along with your meals when you order.

See what's on the menu!

TANAKA OF TOKYO
JAPANESE STEAK & SEAFOOD RESTAURANT
TEPPAN TAKEOUT
(808) 922-4702



Effective May 01, 2020

Takeout & Curbside Pickup Available
12:30 - 8:00 pm daily

*Includes: Salad, Tsukemono,
Steamed Rice, & our Signature Mustard & Ginger Sauce*

| | |
|---|---------|
| TANAKA SIRLOIN (8 oz) | \$26.78 |
| WAGYU (8 oz) | \$52.85 |
| FILET (7 oz) | \$29.75 |
| | |
| GARLIC STEAK & SHRIMP | \$27.96 |
| CHICKEN TERIYAKI (8 oz) | \$18.73 |
| | |
| LOBSTER (8 oz- Carribean) | \$33.25 |
| SCALLOPS (6 oz) | \$23.98 |
| SALMON STEAK (8 oz) | \$25.55 |
| GARLIC SHRIMP | \$22.40 |
| | |
| AHI POKE BOWL | \$12.95 |
| BLACKENED AHI BOWL | \$12.95 |
| COMBO BOWL (AHI POKE & BLACKENED AHI) . . . | \$12.95 |

Add-ons

| | |
|-------------------------|---------|
| FRIED RICE | \$3.67 |
| TEPPAN VEG | \$3.50 |
| LOBSTER TAIL | \$12.00 |
| CALAMARI | \$6.83 |
| AHI POKE | \$9.28 |
| BLACKENED AHI | \$9.63 |

Waikiki Shopping Plaza
2250 Kalakaua Ave 3rd F

Purchase meals to donate to hospitals, first responders, non-profits or your employees! We'll set everything up and deliver!

W
WOLFGANG'S
STEAKHOUSE
BY WOLFGANG ZWIENER

TAKE-OUT/DELIVERY MENU

Daily 11:00am - 8:00pm

APPETIZER • SALAD

Bacon \$6.95

Chopped Salad \$13.95 (add chicken \$4.00)

SANDWICHES • BURGERS

Served with French Fries & Onion Rings

Hamburger \$12.95

Mahimahi Fish 'n Chips \$12.95

Mahimahi Sandwich \$12.95

New York Steak Sandwich \$21.95

ENTRÉES

Served with Mashed Potatoes & Creamed Spinach

Filet Mignon \$36.95

Ribeye Steak \$65.95

Seared Ahi \$41.95

Grilled Salmon \$36.95

DESSERT

Chocolate Mousse Cake \$9.95

Junior's NY Cheesecake \$9.95

SELECTED WINE \$35/BOTTLE

Wine must be opened and re-corked to comply with Hawai'i laws.

La Marca Prosecco • A to Z Chardonnay

Martin Ray Cabernet Sauvignon

J Wilkes Pinot Noir

Aloha!

WE ARE OPEN

11:00AM - 8:00PM

808-922-3600

TAKE-OUT:

CALL US & PICK-UP

FREE DELIVERY:

KAKA'AKO TO

KAHALA WITH

\$50 MIN. PURCHASE

CURBSIDE PICK-UP:

CALL US & PICK-UP

NEXT TO CHEESE-

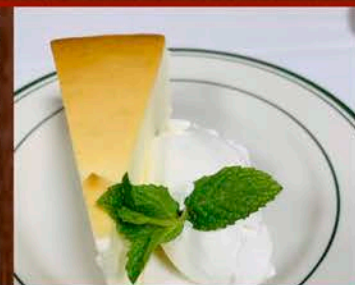
CAKE FACTORY

Delivery also available via:

@BiteSquad @GrubHub

@UberEats

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OUR NEW
STEAK BENTOS!**



Royal Hawaiian Center • Bldg C, Level 3
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WAIKĪKĪ IMPROVEMENT ASSOCIATION

Wikiwiki Wire **GUIDELINES**

Wikiwiki Wire is published on the first Friday 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 THURSDAY, ONE WEEK PRIOR** to the newsletter's publication and distribution on the first Friday 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.