



WAIKĪKĪ IMPROVEMENT ASSOCIATION

Wikiwiki Wire

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



Contents

3

THE OUTRIGGER REEF WAIKĪKĪ BEACH RESORT \$80 MILLION TRANSFORMATION

7

WAIKĪKĪ BEACH MAINTENANCE PROJECT UPDATE - APRIL 1, 2021

MORE WAIKĪKĪ FOOD, NEWS & EVENTS

BASALT: EASTER S'MORES CHARCOAL PANCAKES!, PRIX FIXE MENU FOR RESTAURANT WEEK, SUNRISE BURGER

HAWAII CONVENTION CENTER WELCOMES GUESTS WITH NEW HEALTH AND SAFETY PROTOCOLS

WAIKĪKĪ BEACH WALK: TALK STORY - APRIL SHOWERS FUN, FEATHER FLOWER MAKING, LIVE MUSIC, FARMER'S MARKET AND MORE

EGG-CITING THINGS AT ROYAL HAWAIIAN CENTER

THE WAIKĪKĪ SHOPPING PLAZA - REOPENING INFO

FOOD GURUS - INCITING MORE THAN 105,000 HAWAII RESTAURANT TRANSACTION DAILY

The Outrigger Reef Waikiki Beach Resort \$80 Million Transformation



Outrigger recently announced details of an \$80 million investment at its flagship Outrigger Reef Waikiki Beach Resort, a top-to-bottom transformation that unites barefoot luxury with Hawaiian culture. The resort will re-open in late spring with sophisticated property enhancements, including upscale residential-style rooms and suites, chic poolside experiences and a fully reimagined Kani Ka Pila Grille and stage. Monkeypod Kitchen by Merriman is building its brand-new restaurant in the 12,000 square-foot beachfront space, which is anticipated to be finished by the end of this year.

\$80 MILLION TRANSFORMATION

Outrigger's investment transforms the resort into a contemporary beachfront retreat, rooted in Hawaiian culture. With a focus on wellness and unmatched hospitality, sophisticated property enhancements include upscale residential-style rooms and suites, chic poolside experiences and a fully reimagined Kani Ka Pila Grille and stage – the home of Hawaiian music.

“As a premier beach resort brand, we charted a strategic course to enhance Outrigger’s current portfolio and deliver exceptional, authentic experiences for the global traveler,” said Jeff Wagoner, president and CEO of Outrigger Hospitality Group. “The \$80 million investment at our flagship Outrigger Reef Waikiki Beach Resort infuses fresh energy and elegance into this iconic destination that was historically a place of healing and rejuvenation for Hawaiian royalty.”



Expansive resort grounds include three distinct accommodations: the Ocean Tower, the Pacific Tower and the Diamond Head Tower – a five-story oceanfront building that will be converted into 23 brand-new, spacious rooms/deluxe suites, raising the key count to 658. A strategic footpath called the ‘Ae Kai, runs the length of the resort and connects the property elements in harmonious balance.

VOYAGING LEGACY

Outrigger’s decades-long connection to the Polynesian Voyaging Society (PVS), as well as the Friends of Hōkūle‘a and Hawai‘iloa, is highlighted in the lobby with a 30-foot mural a double-hulled canoe, painted by PVS co-founder and beloved Hawaiian historian, Herb Kāne.

“The resort’s rich tradition of celebrating the voyaging canoe and wayfinding permeate brilliantly throughout the physical spaces and come to life in family friendly programming at the new cultural activities center – creating a uniquely authentic guest experience,” said Markus Krebs, the resort’s general manager.

HOME OF HAWAIIAN MUSIC

Kani Ka Pila Grille, the full-service poolside dining venue, famous for nightly live Hawaiian music by award-winning performers such as Kawika Kahiapo and Bobby Moderow, has been expanded with a larger stage and additional open-air seating. Slack-key legend Cyril Pahinui bestowed the venue’s name,

which means “let’s play music” and evokes the unfettered joys of backyard jam sessions and impromptu hula. The certified Ocean-Friendly restaurant boasts a fresh menu and signature cocktails with locally sourced spirits.

Guests staying in club-level rooms and suites have access to the resort’s exclusive Voyager 47 Club Lounge – offering the best seat in the house to start and end the day in style. The ocean-front lounge offers gourmet bites and beverages, alongside a bespoke concierge service. For special events and meetings, the beachside Hawai’iloa



Room offers sweeping ocean views to complement intimate gatherings.

COMMITMENT TO REEF CONSERVATION

Outrigger Reef Waikiki Beach Resort remains committed to caring for coral reefs through Outrigger’s ZONE (OZONE) a global conservation initiative that provides enriching experiences for guests that protect our oceans from harm and help them to thrive for generations to come. Helping to eliminate plastic from the property, water stations have been installed on each floor for guests to refill the metal Outrigger water bottles provided at check in. The property is also a recipient of the Hawai’i Green Business Program Award.

For a worry-free stay in paradise, the property abides by Outrigger’s Clean Commitment – an enhanced safety platform developed with Ecolab, the global leader in hospitality sanitation that incorporates state-of-the-art technology, cleaning products and procedures.

MONKEYPOD KITCHEN BY MERRIMAN

Fronting the beach is Monkeypod Kitchen, a modern, casual, chef-driven concept founded on a passion for the art of craft. Each item on the menu demonstrates a commitment to high-quality local fare, creative preparations and impeccable execution. The menu highlights Hawai'i's bounty with socially conscious ingredients and distinctive pairings of upmarket items with upcountry favorites.

Complementing the contemporary design of the new Outrigger Reef Waikiki Beach Resort, the architecture of Monkeypod Kitchen will evoke an island sense of place to honor and connect guests to the local community. The restaurant will partner with local artists and craftsmen and use local materials to bring the space to life and celebrate its island home.

“The opportunity to partner with Outrigger for a restaurant on this iconic stretch of sand is nothing short of a dream come true,” said Peter Merriman, chairman and owner at Handcrafted Restaurants. “Dining at Monkeypod Kitchen is a culinary exploration rich in culture, quality and fun. We look forward to sharing the bounty of Hawai'i's ranchers, farmers and fishers on the beach in Waikīkī and providing a sublime space for kama'āina and visitors alike to reconnect with friends and family while celebrating the craft of food, drink and merrimaking, with aloha.”



Once open, Monkeypod Kitchen will offer breakfast, lunch, an all-day bar menu, plus a dining room menu.

The transformed resort plans to again welcome guests beginning late-April 2021. To book a stay in the all-new rooms and suites at Outrigger Reef Waikiki Beach Resort, visit www.outrigger.com or contact your preferred travel advisor.

Waikīkī Beach Maintenance Project Update

The Waikīkī Beach maintenance project continues into its ninth week of operation. The contractor has successfully pumped approximately half of the 20,000 cubic yards planned from offshore Waikīkī and is staging this sand in the Diamond Head basin of Kuhio Beach. In late April, the sand hauling/ placement will begin with sand being placed into heavy dump trucks which will haul the dried sand down the beach into the Royal Hawai'i Beach cell. The sand placement will start at Kuhio beach (Diamond Head) end first with a truck haul route built on the seaward side of the beach as they work towards the Royal Hawaiian (see map below). It is estimated the beach width will be roughly doubled from the current condition in the project area once completed. The sand hauling and placement will require phased partial beach closures and complete closure of the Kuhio Ewa basin during the sand hauling operations. We expect the sand placement phase to take approximately 2-3 weeks working full days with Sundays off and the beach reopened. The project goal to be completed by the end of May.



8:57:39



The sand pumping and placement includes:

- Sand pumping (from offshore) and de-watering 8am to 5pm (M-S).
- Sand hauling and placement 7am to 5:30pm (Mon-Sat).
- Sand placement late April to mid-May.

For more information visit:

<https://www.wbsida.org/waikiki-beach-maintenance>

Waikīkī Beach Maintenance Project

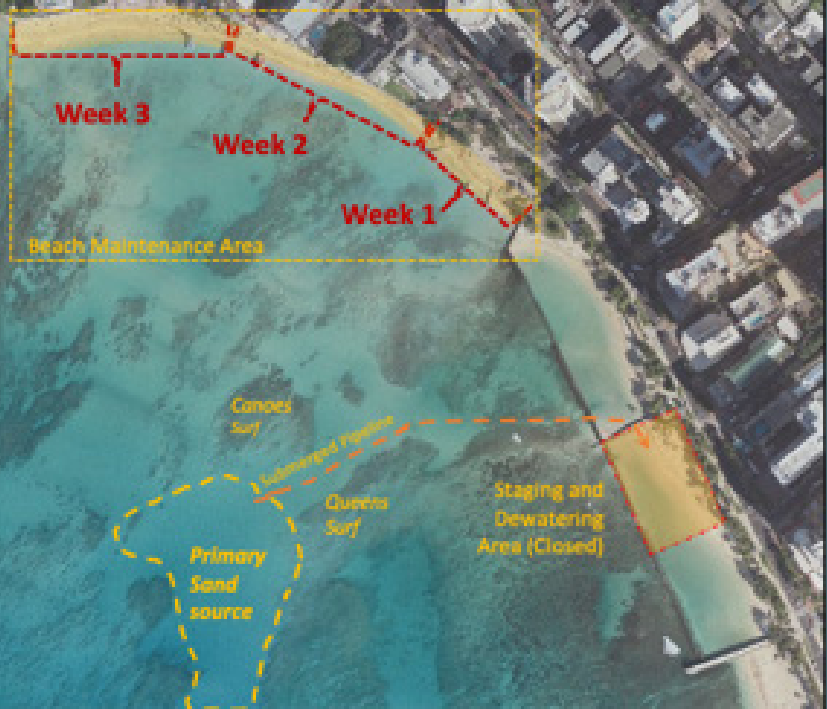
<https://www.wbsida.org/waikiki-beach-maintenance>

Project Schedule

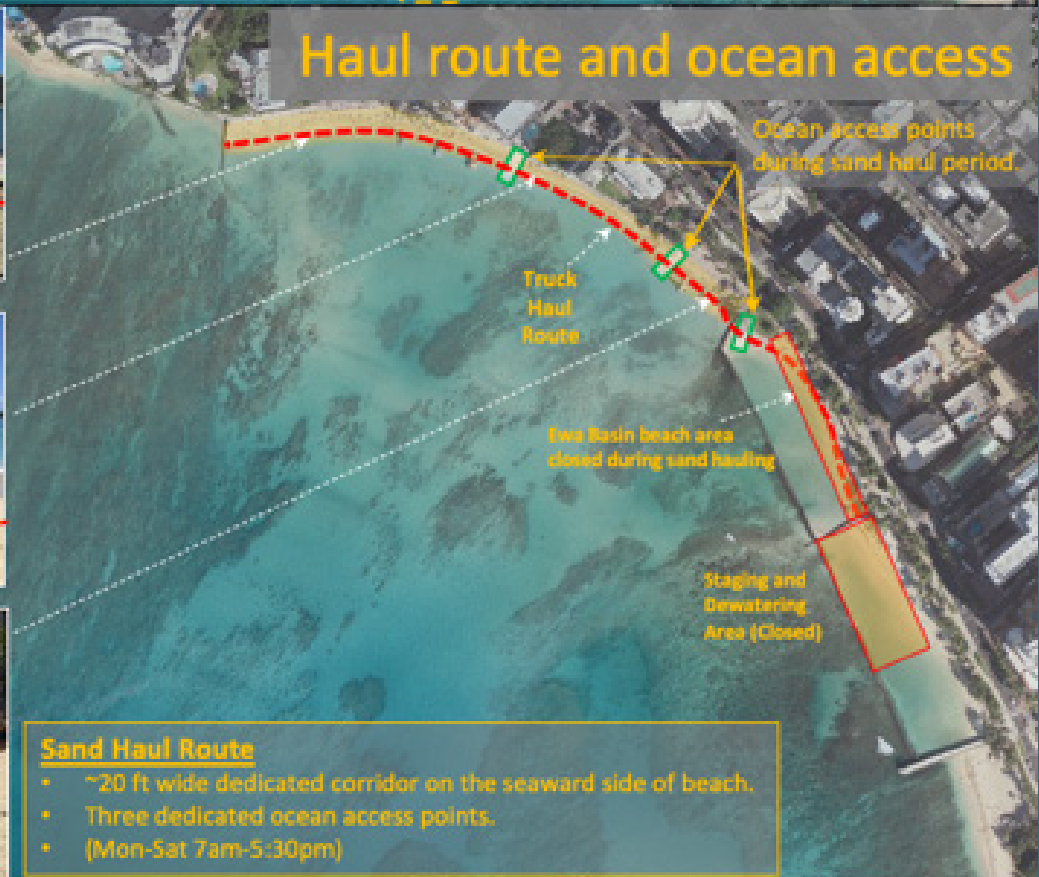
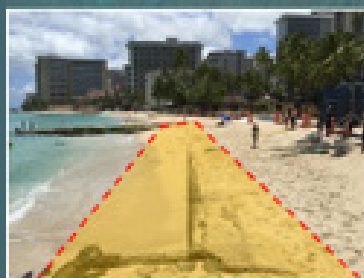
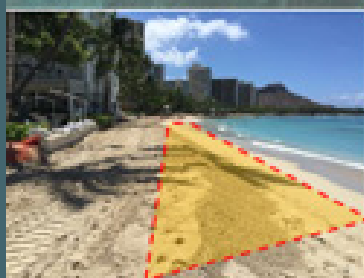
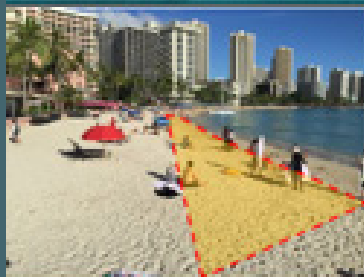
(Subject to change)

Waikīkī Beach Sand Placement

- 2-3 weeks for sand placement
- Add ~25-50 feet of beach width
- Sand placement (Subject to change)
 - **Late April**
 - (Mon-Sat 7am-5:30pm)



Haul route and ocean access



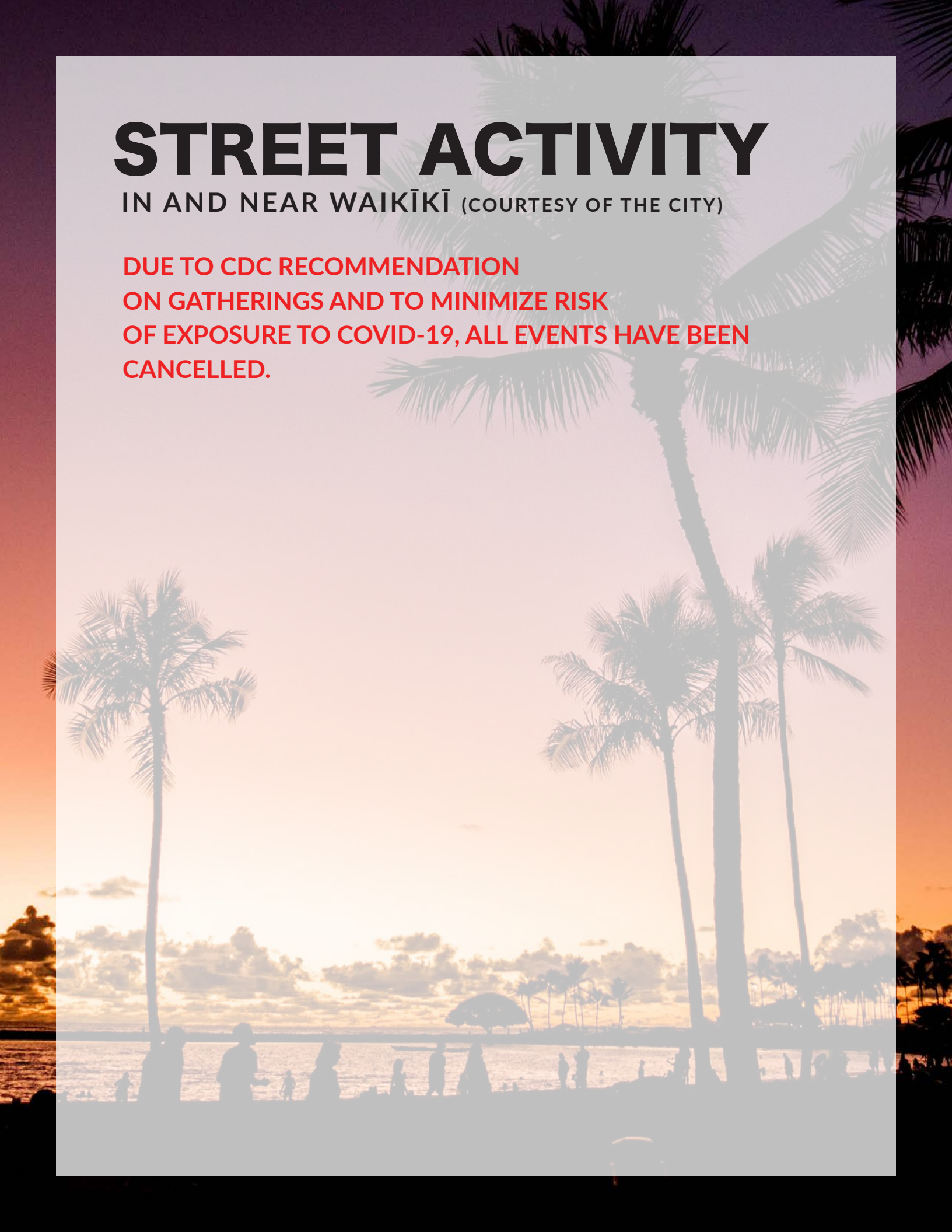
Sand Haul Route

- ~20 ft wide dedicated corridor on the seaward side of beach.
- Three dedicated ocean access points.
- (Mon-Sat 7am-5:30pm)

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.**



BASALT

Easter S'mores Charcoal Pancakes

Available April 4th, 8am - 2pm

Special Guest Appearance by the Easter Bunny!
Dine-In Customers Only, 9am - 1pm



\$18

Sugar Plumeria, Peeps, Marshmallow Fluff, Chocolate Chips, Whipped Cream, Graham Cracker Dust, Easter Egg Candy, Girl Scout S'mores Cookie, Coconut Grass, Sprinkles

BASALT
AT DUKES LANE MARKET & EATERY

FOR RESERVATIONS
(808) 923-5689

**FOOD
-A-
GO-GO**

PRIX FIXE

RESTAURANT WEEK APRIL 5–19, 2021

\$65 + tax and gratuity

CHOICE OF STARTER

Hawaiian Heart of Palm Remoulade

Ho Farms tomatoes, butter lettuce

OR

Mushroom Barley Soup

Wild mushrooms, mixed grains,
mushroom dashi, buerre noisette

CHOICE OF ENTREE



Mixed Seafood Paella

Lobster, shrimp, scallop,
catch of the day, saffron rouille

OR



Grilled Ribeye Steak

Hasselback potato, camembert
creamed kale, red wine jus

CHOICE OF DESSERT

Basque Cheesecake

Uncrusted San Sebastian-style
cheesecake, blueberry chambord
sauce

OR

Coconut Cake

Haupia foam, macaroon tuille

FOR RESERVATIONS
923-5689 / basaltwaikiki.com

BASALT
AT DUKES LANE MARKET & EATERY

FOOD-A-GO-GO
RESTAURANT WEEK

APRIL 5-19, 2021

Sunrise Burger



LIMITED TIME OFFER

10.99

Reg. 12.49

SAVE \$1.50

Angus beef patty, Cheddar cheese, bacon, egg, hashbrown, topped with bacon aioli & BBQ sauce on a brioche bun. Choice of french fries or curly fries



Hawai'i Convention Center Welcomes Guests with New Health and Safety Protocols

The Hawai'i Convention Center is welcoming guests with industry-leading protocols for meetings and events, including the implementation of health and safety technologies, new food and beverage options, revised layouts for socially distanced gatherings, and extensive staff training.

Effective March 11, 2021, the City & County of Honolulu eased COVID-19 restrictions for the Island of Oahu to allow for select gatherings, meetings and events under the [Tier 3 reopening strategy](#). Tier 3 allows venues such as convention centers, third-party conference room providers, and banquet halls to host low-risk [structured events](#).

Over the past year, the Center has developed and implemented [health and safety measures](#) led by ASM Global's comprehensive Venue Shield program. This includes:

- Enhanced cleaning and sanitation and the use of electrostatic sprayers;
- The installation of thermal cameras and touchless temperature checks;
- The use of personal protective equipment (PPE);
- Modified food and beverage operations, including fresh, individually packaged meals and snacks;
- Increased availability of hand-sanitizer dispensers;
- Contactless transactions, special signage and social-distancing guidelines.

The Center has also developed new [virtual meetings packages](#) to offer guests the convenience of attending meetings remotely. This full array of turnkey video-production services includes professionally coordinated pre-recording management, webinar and live-stream production, and hybrid meeting design and execution across a variety of popular virtual platforms.

The Center has recently worked with state agencies to provide space for important services such as unemployment claims processing for the Hawai'i Department of Labor and Industrial Relations, COVID-19 contact tracing for the Hawai'i Department of Health, and vote counting for Hawai'i's Office of Elections, as well as the administration of the Hawai'i Bar Exam by the Hawai'i State Judiciary.

The Center also conducted key improvements, repairs and upgrades throughout the building, allowing for the expedited completion of maintenance projects and the implementation of new safety protocols.



“As Hawai'i opens up meetings and travel options, we are here to provide large gathering spaces and event options in a safe, open-air environment, while closely following the recommendations of public health officials. As always, the health and safety of our guests and employees are the Center's top priority.”

Teri Orton, general manager of the Hawai'i Convention Center, managed by ASM Global



WESTIN
HOTELS & RESORTS

Celebrate Together

In celebration of the Moana Surfrider's 120th anniversary, Beachhouse at the Moana has reopened for dinner service Thursday through Sunday, serving prix fixe menus from 5:00 to 9:00 p.m.

Three-course menu (choice of one each: appetizer, entrée, dessert) for \$95

Four-course menu (choice of two appetizers, one entrée and one dessert) for \$115

MOANA SURFRIDER, A WESTIN RESORT & SPA,
WAIKIKI BEACH

Call 808.921.4600 or find us on OpenTable

Starters

Ahi Poke
Island big-eye tuna, Maui onion, guacamole,
Cassava chips, bubu areare, wasabi aioli

Beachhouse Grilled Shrimp Cocktail
Mango cocktail sauce

Beef Carpaccio
Island mix greens, Yuzu soy vinaigrette, truffle aioli
parmesan

Kona Lobster Chowder
Nueske's bacon, potatoes, corn

Locavore Salad
Local mixed greens, Asian avocado salsa, candied
mac nut, shaved radish, carrots, shaved fennel, lilikoi
dressing

Beachhouse Caesar
Baby romaine, pumpkin seed, pickled shallot,
parmesan crisp

Main Courses

Grilled Ribeye (14 oz.)
Garlic potato puree, market vegetables, truffle
bordelaise

Big Island Steamed Kampachi
Hong Kong sauce, choy sum, shiitake mushroom,
lobster fried rice

Sweet Pea Risotto
Tempura Hamakua mushrooms, heirloom carrots,
cherry tomato relish.

Supplements

King Crab merus cut (half pound - \$36/
one pound - \$60)

Grilled prawns - \$21
Main lobster tail - \$26

Desserts

Chocolate Cremeaux, orange sable
Haupia Roll Cake, lilikoi curd



Talk Story

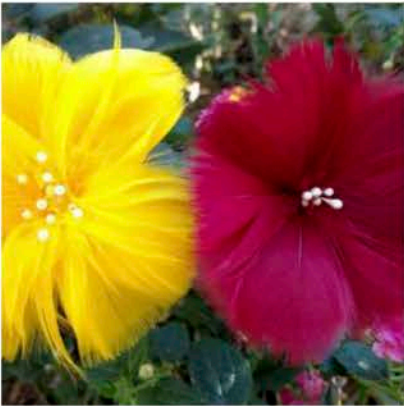
WAIKIKIBEACHWALK.COM | [f](#) [t](#) [i](#)

April Showers Fun at Waikiki Beach Walk

Spring is the season of new beginnings and we have a ton of fresh, new promotions and activities to enjoy during spring break at Waikiki Beach Walk. From exclusive specials only found at Waikiki Beach Walk to activities that celebrate our Hawaiian Culture, there's some fun for everyone.

Waikiki Beach Talk

If you haven't stopped by Waikiki Beach Walk recently here's the talk of the town.



New, Free Feather Flower Making at The Royal Room

Mele a third generation of master of Nā Lima Mili Hulu No'eau — meaning "skilled hands that touch the feathers" offers a free 30-minute flower feather class every Wednesday at 11:00 and 2:00 p.m. at [The Royal Room](#) located on the second floor of Waikiki Beach Walk next to Hele Mai Salon. Classes cap at 4 pax so be sure to reserve your class by calling ahead!

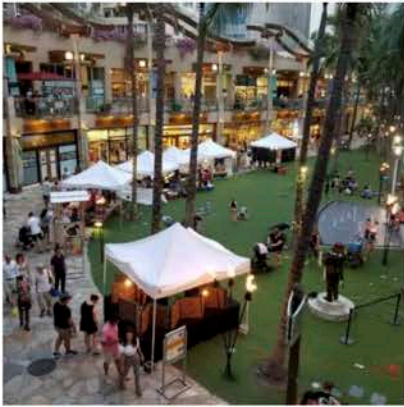
Phone: (808) 499-7408

Live Music Every Tuesday 4:30 P.M.

Tuesday has become one of our favorite days in the week! Want to know why? From 4:30p.m. – 6:00 p.m. every Tuesday, Kumu Hula Blaine Kia will perform live Hawaiian music on our Waikiki Beach Walk plaza stage. If you're around Waikiki Beach Walk come and stop by and make sure to wear your mask!

Or tune in from the comfort of your own home on our [Facebook](#) or [Instagram](#) accounts!





Waikiki Beach Walk Farmer's Market Every Wednesday

Our farmer's market is every Wednesday from 4:00 p.m. – 8:00 p.m. Come and check out our local vendors and artisans at our Waikiki Beach Walk plaza!

When: Every Wednesday 4:00 p.m. – 8:00 p.m.

Where: Waikiki Beach Walk Plaza

Check Out Our Latest Blog Post for More Waikiki Beach Walk Exclusives

All the insider knowledge on Waikiki Beach Walk promotions and activities for March 2021 can be found on our blog. To learn more click [here](#).



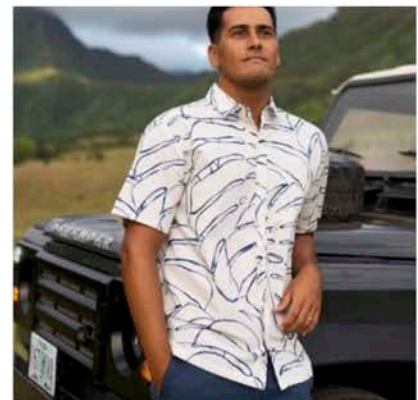
Free Hula Classes Every Sunday Morning

Enjoy a morning hula class out on Waikiki Beach Walk's Plaza. This hour-long class is reserved up to 10 individuals, all ages and skill levels welcome. Masks are mandatory and social distancing guidelines in place. Classes offered every Sunday from 9:00 a.m. – 10:00 a.m. Please register for our class on [Eventbrite](#).

Deliciosa by Kahala Made from Fabrics Fit for Aloha

Simple yet impactful, this original large scale leaf motif shirt, Deliciosa showcases the broad and impressive leaves of the "monstera deliciosa" plant, painted with single-color brushstrokes. Designed, cut, and sewn right here in Hawaii, crafted from lightweight fabrics so you can explore every paradise adventure

Phone: (808) 922-0066



EGG-CITING THINGS AT ROYAL HAWAIIAN CENTER



On Saturday, April 3, and Sunday, April 4, hop on over to Royal Hawaiian Center in your Easter best for festive photos with the Easter Bunny courtesy of Storybook Entertainment Hawaii! From 4:00 p.m. to 6:00 p.m. each day, guests are invited to take free socially-distanced photos at the seasonally decorated Rotunda window across from The Cheesecake Factory on Level 1. No reservations are required.



Easter Bunny



Poke Waikiki

COMING SOON: POKE WAIKIKI

Poke Waikiki joins the Pā'ina Lanai Food Court, (Building B, Level 2), with fresh poke bowls and fun twists on classic Japanese sushi rolls. Opening on April 6, Poke Waikiki's bowls feature fresh ahi and salmon, as well as mochiko chicken. Guests can choose from a selection of poke sushi burritos.



Royal Lucky Spin

TRY YOUR LUCK AT LUCKY SPIN

From April 24 to May 9, take your turn at our **Royal Lucky Spin!** Bring your receipts totaling \$150 or more from any of the Center's merchants to Helumoa Hale Guest Services for your chance to spin the Royal wheel to win a variety of fantastic prizes! With one spin offered per person, per day, you're eligible to win gift cards, logo items and unique gifts from Royal Hawaiian Center.

EGG-CITING THINGS AT ROYAL HAWAIIAN CENTER



LIVE ENTERTAINMENT RETURNS WITH MALU NIU EVENINGS

Live Hawaiian entertainment returns in style to Royal Hawaiian Center with the restart of **Malu Niu Evening Entertainment** on weekends. The Malu Niu Evening Entertainment offers live music and hula performances from Hawai'i's top entertainers.



Music and dance are cornerstones of Hawaiian culture, and bring joy to our kama'āina and visitors alike. Join us on weekend evenings as beautiful mele fills the air at The Royal Grove as we resume our Malu Evening Entertainment.

The evening entertainment is offered in the Royal Grove following tier 3 social distance guidelines on **Fridays, Saturdays and Sundays from 5:30 p.m.**

to 6:30 p.m. The full list of entertainment features:

- **Fridays – Malu Productions, Inc.**
- **Saturdays – The Kawika Trask Trio**
- **Sundays – Pu'uhonua**

MAHALO TO OUR HEROES

Royal Hawaiian Center is saying mahalo to our frontline healthcare workers and teachers for their ongoing efforts. From April 9 to 18, 2021, teachers and frontline workers will receive a **free MAHALO tote bag** with ANY purchase from any Royal Hawaiian Center shop or restaurant. To redeem show your receipt and employee ID to our Helumoa Hale Guest Services Staff, located in Building B, Level 1, next to **Il Lupino Trattoria & Wine Bar**.

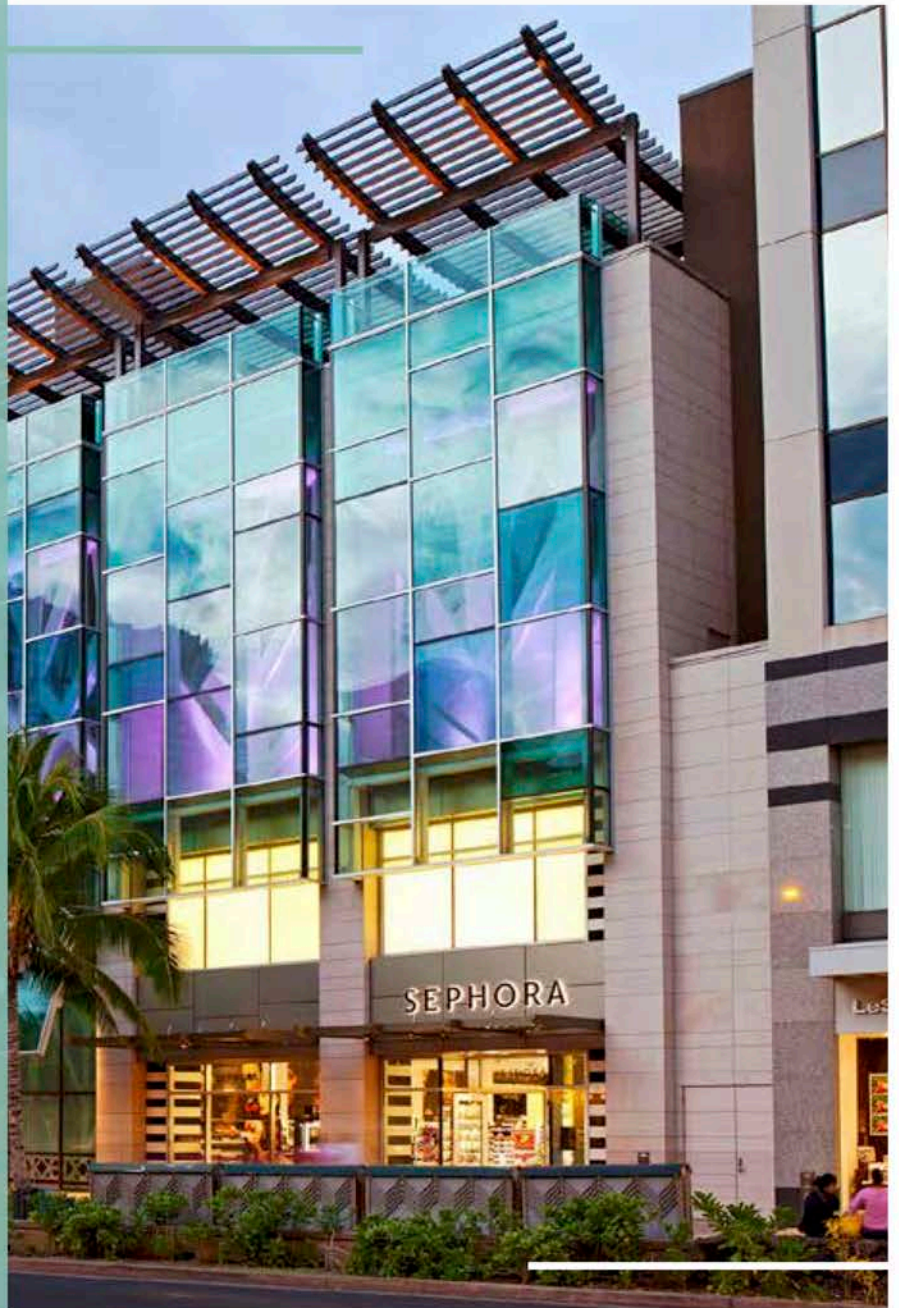
While supplies last.



New protocols have been implemented for the safety of guests and performers. Guests must wear face coverings at all times, gather in groups of ten or less, and practice social distancing measures. Ample hand sanitizing stations are also available throughout the Center.

Reopening Info

April 2021



the
Waikiki
SHOPPING PLAZA

2250 Kalakaua Ave,
Honolulu, HI 96815
waikikishoppingplaza.com

At Waikiki Business Plaza & Waikiki Shopping Plaza, cleanliness and sanitation are always top-of-mind requirements. In light of recent events surrounding COVID-19, we are committed to increasing our cleaning standards for the health and safety of our visitors. Some of these efforts include:

- All common-area furniture and surfaces are sanitized multiple times per day.
- Any employees who are sick or display flu-like symptoms are required to stay home. Employees must be cleared by doctor and have a doctor's note to return to work.

Shopping

Armani Exchange

Mon - Fri 11am – 8pm
Sat & Sun 11am - 9pm
(808) 923-3340

H&M

Daily 11am – 7pm
(855) 466-7467

Maxi Hawaiian Jewelry

Daily 11am – 6pm
(808) 924-9389

Sephora

Mon - Sat 11am – 8pm
Sun 11am - 4pm
(808) 923-3301

USPS

Mon - Fri 9:30am – 5pm
Sat 10am – 2pm
(808) 973-7515

Belle Vie

Daily 11am – 4pm
(808) 926-7850

Lululemon

Daily 11:30am – 7:30pm
(808) 923-9583

Pure Stone

By appointment only
(808) 921-955

Tiki Products

Daily 11am – 7pm
(808) 922-4098

Wahing Jewelry

Daily 11am – 6pm
(808) 922-2255

Dining



Buho Cantina

Daily 4pm – 12am
(808) 922-2846

SKY Waikiki

Daily 4pm – 12am
(808) 979-75

Tanaka of Tokyo

Daily 5pm – 9pm
(808) 922-4702

Parking



Waikiki Shopping Plaza

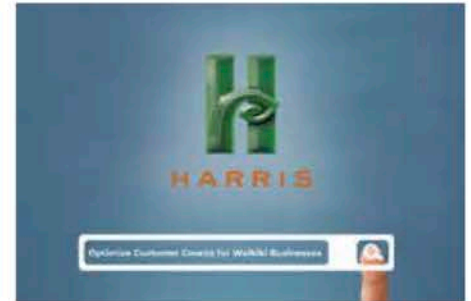
\$5 up to 5 hours
\$10 up to 10 hours

Waikiki Business Plaza

\$7 up to 5 hours

Available in the Waikiki Business Plaza & Waikiki Shopping Plaza during parking lot operating hours.

Specials



Harris Agency

Receive a complimentary Yelp and digital profile evaluation for all businesses! For details, contact Jana at janas@harris-agency.com or call (808) 946-4525.

Paradise Massages Waikiki & Spa

Book any individual service, get a 10% discount! For more details, give us a call at (808) 232-4073.

*Packages not included in this promotion.

Building Operations

The Waikiki Business Plaza & Waikiki Shopping Plaza parking lot and building operating hours will be 6:30am – 12am.

The Waikiki Business Plaza & Waikiki Shopping Plaza Management Office hours will be from 9am – 3pm.



We Incite More Than 105,000 Hawaii Restaurant Transactions Daily For Our Clients!

We're proudly marketing Hawaii's most beloved brands in all F&B categories including Fine-Dining, Health Bars, Japanese, Steakhouses, Custom Burgers, Pizza, Noodles, Craft Beers, Fast Food, Beverage and Mom & Pop Boutiques.

With more than 20-years local experience of utilizing the best marketing practices for brand definition, menu presentation, websites, social & digital media, publicity and marketing support, we're confident we can also make a positive difference for you.



FOOD GURUS
HAWAII

**Contact us today for
a complimentary consultation**

Call Angela at (808) 946-4525 or email
angelam@harris-agency.com

ONLINE ORDERING • WEBSITE HOSTING, DEVELOPMENT & PERFORMANCE • PAID DIGITAL MEDIA • SOCIAL • HAWAII-BASED CONTENT CREATION

2250 Kalakaua Ave, Honolulu, HI 96815 | harris-agency.com |





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.