



FOR IMMEDIATE RELEASE  
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## A MATCHA MADE IN HEAVEN JAPANESE-INSPIRED REVOLVING SPECIAL AT TOP OF WAIKIKI

HONOLULU, HAWAII – End your summer on a high note with *oishii* (delicious) dinner specials at Top of Waikiki, Hawaii’s only revolving restaurant. In the months of August and September, enjoy Japanese-inspired dishes delightfully crafted by Executive Chef Lance Kosaka and his culinary team. This \$55 three-course prix fixe menu starts off with Soba Salad made with Japanese buckwheat noodles, assorted vegetables and a soy vinaigrette. Continue enjoying delectable tastes with the Pan-Roasted Chicken & Japanese-Inspired Risotto and, for dessert, relish the White Chocolate Matcha Mousse Cake with yuzu gel and zenzai sauce, finished with fresh fruit and sesame tuile. To top it off, pair your dinner with locally made NamiHana Shochu (\$14). For details and reservations, visit [topofwaikiki.com](http://topofwaikiki.com). Media requiring high-res images, courtesy of Top of Waikiki, will find them here: <https://bit.ly/2IUxavk>

### **ABOUT TOP OF WAIKIKI**

Hawaii’s only revolving restaurant, Top of Waikiki, has entertained guests in the heart of Waikiki for over 50 years. It features breathtaking sunset views of Waikiki Beach, Diamond Head and the Honolulu city lights with a full rotation completing every hour.

Top of Waikiki offers award-winning Hawaii Regional Steak and Seafood, prepared by Executive Chef Lance Kosaka. This three-tier restaurant is the perfect setting for all occasions, including romantic date nights, dinners with friends and family or private events. The restaurant revolves around an open, sit-down bar where guests can enjoy Waikiki’s best happy hour and feel like they are at the top of Waikiki!

### **TOP OF WAIKIKI Hours of Operation**

- Nightly 5pm – 9:30pm
- Happy Hour Nightly 5pm – 9:30pm at the bar
- Dress code: resort casual, no beachwear and no sleeveless shirts for men
- Restaurant reservations available at [topofwaikiki.com](http://topofwaikiki.com) or by calling [\(808\) 923-3877](tel:8089233877)
- Validated parking available in the Waikiki Business Plaza and Waikiki Shopping Plaza

### **TOP OF WAIKIKI TEAM**

**Executive Chef** – Lance Kosaka

**Executive Sous Chef** – Dorvin Shinjo

**Mixologist** – Jen Ackrill

**General Manager** – Tina Giesseman

**Managers** – Andrew Heard, Tamara Leong, John Ooi



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