



FOR IMMEDIATE RELEASE
May 1, 2019

BROKE DA MOUTH
ISLAND FAVORITES MENU AT TOP OF WAIKIKI



HONOLULU, HAWAII – Get ready for ono kine grindz at Top of Waikiki, Hawaii’s only revolving restaurant. Executive Chef Lance Kosaka and his culinary team have created a delicious prix fixe menu inspired by your favorite island dishes! This \$55 three-course prix fixe menu is only available in May and June, featuring Chicken Hekka Spring Roll with chili pepper water to start. Enjoy an entrée of Taro & Mac Nut-Crusted Kona Kampachi with a light mushroom broth, stir fried vegetables and fried lup cheong, followed by Melona Shave Ice for dessert topped with azuki bean paste, mochi, fresh honeydew and melon with a “snow cap” and azuki bean gelato. Plus, a lightly sweet and tart daiquiri with a subtle spice- Auntie M’s Paradise (\$15) made with Koloa coconut rum, lime, hibiscus-infused simple syrup, pineapple, lilikoi, tiki and jalapeno bitters. For details and reservations, visit topofwaikiki.com. Media requiring high-res images, courtesy of Top of Waikiki, will find them here: <https://bit.ly/2I5dyJh>

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.

(Continued)



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 5 p.m. to 9:30 p.m.
- Happy Hour Nightly 5 p.m. to 9:30 p.m. at the bar
- Dress code: resort casual, no beachwear and no sleeveless shirts for men
- Restaurant reservations available at topofwaikiki.com or by calling (808) 923-3877
- Validated parking available in the Waikiki Business Plaza and Waikiki Shopping Plaza

TOP OF WAIKIKI TEAM

Executive Chef – Lance Kosaka

Mixologist – Jen Ackrill

Managers – Tamara Leong, John Ooi

Executive Sous Chef – Dorvin Shinjo

General Manager – Tina Giesseman

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