



FOR IMMEDIATE RELEASE
October 7, 2019

KEEPIN' THINGS FRESH
NEW MENU ITEMS AT TOP OF WAIKIKI



HONOLULU, HAWAII – Out with the old and in with the new...food, that is! Top of Waikiki is proud to reveal new items being added to our Hawaii regional cuisine menu. Creatively crafted by Executive Chef Lance Kosaka and his culinary team, these all-new appetizers, entrees, and desserts perfectly complement existing menu items that you know and love. Start off hot with Sizzling Steak on a Rock or opt for refreshing Ho Farms Tomato and Burrata Salad, continue on with one of our new entrees: pan-roasted Kona Kanpachi with tomato dashi or Roasted Chicken with goat cheese mashed potatoes and caramelized onion jus. Top off your dinner with a delicious Pineapple Upside-Down Cake with brown butter crumble and coconut gelato or Island Creamsicle with lilikoi sauce and candied macadamia nuts. For details and reservations, visit topofwaikiki.com. Media requiring high-res images, courtesy of Top of Waikiki, will find them here: <https://bit.ly/2l6vLvO>

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

General Manager – Tina Giesseman

Executive Sous Chef – Dorvin Shinjo

Managers – George Correa, Tamara Leong, John Ooi

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