

Concierge's Culinary Picks

Hawaii Regional Cuisine

Alan Wong's

1857 South King Street, (Honolulu), Phone: 808-949-2526, (www.alanwongs.com)

Winner of the 1996 James Beard Northwest Chef Award for Best Chef in Hawaii/Pacific Northwest and winner of the 2009 Hale Aina Award for best restaurant. Utilizing the freshest of locally grown produce and the bounties of the Pacific Ocean result in the Chef's highly personal adaptation of the contemporary style of cooking found here in Hawaii.

Chai's Island Bistro

Aloha Tower Marketplace

1- Aloha Tower drive, (Honolulu), Phone: 808-585-0011, (www.chaisislandbistro.com)

Serving award-winning Pacific Rim cuisine at its best, using only fresh, local ingredients. French and Asian cooking techniques create an unforgettable dining experience. Home of Hawaii's best entertainers: The Brothers Cazimero, Jake Shimabukuro, Hapa and Olomana's Jerry Santos.

Chef Mavro

1969 S. King Street, (Honolulu), Phone: 808-944-4714, (www.chefmavro.com)

At Chef Mavro food tastes of itself – clean, crisp and fresh. Chef George Mavrothalassitis seasons only to enhance, but does so with calibrated perfection to achieve distinct flavors and textures. Pacific regional cuisine with a touch of Provence is offered up with five star service and presentation in a comfortable atmosphere. Wins AAA Five Diamond Award 2009 and Gayot "Top 40 Restaurants the U.S. 2008". Credit card information needed upon making a reservation.

Hoku's

The Kahala Hotel & Resort

5000 Kalakaua Ave, (Kahala), Phone: 808-739-8780, (www.kahalaresort.com)

This signature restaurant at The Kahala features fresh foods of the Pacific in an exciting open-kitchen atmosphere. This elegant restaurant is heralded for its innovative fusion fare, which melds Hawaiian, Asian and Indian flavors. Dinner dress code for gentlemen is dress shirt and slacks.

Mariposa

3rd floor of Neiman Marcus

1450 Ala Moana Blvd, (Honolulu), Phone 808-951-3420, (www.neimanmarcus.com)

Mariposa Restaurant boasts a spectacular ocean view with an elegant setting. The menu created by Executive Chef Doug Lum features a blend of Neiman Marcus famous heritage cuisine fused with Chef Lum's original Pacific bounty cuisine. Lunch and dinner daily, High Tea on Sunday 3pm-5pm.

Ola

Turtle Bay Resort

57-091 Kamehameha Hwy, (Kahuku) Phone 808-293-0801 (www.olaislife.com)

Located right on the sands of Kuilima Cove at Turtle Bay Resort. Chef Fred DeAngelo opened Ola in December of 2005 and he delights guests with his innovative "Contemporary Hawaiian Cuisine" and partners with local farmers to offer the freshest island products in his dishes. Open daily for lunch and dinner.

Pineapple Room

Macy's 3rd floor, Ala Moana Shopping Center, (Honolulu), Tel: 808-945-6573 (www.alanwongs.com)

Innovative cuisine is always in season at The Pineapple Room by Chef Alan Wong. Enjoy the world-renowned chef's signature style of Hawaii Regional Cuisine: soul-warming comfort food with local twist, using the freshest island ingredients. It is casual yet elegant with Hawaiian Hospitality always on the menu. Lunch daily; dinner Monday through Saturday; breakfast Saturday and Sunday.

French Cuisine

La Mer

Halekulani Hotel

2199 Kalia Road, (Waikiki), Phone: 808-923-2311, (www.halekulani.com)

The Internationally-acclaimed menu features Neoclassic French cuisine expertly crafted served amid majestic oceanfront views. Fresh island ingredients are uniquely blended in dishes inspired by flavors from the south of France. Dress code is required for gentlemen either a Jacket or long sleeved collared shirt.

Michel's on the Beach at the Colony Surf Hotel

2895 Kalakaua Ave. (Waikiki), Phone: 808-923-6552 (www.michelshawaii.com)

Featuring fine French cuisine in a tranquil dining environment. Enjoy the sweeping ocean views while dining just yards from the shoreline.

Italian Cuisine

Assaggio's

777 Kamokila Blvd. Kapolei Phone: 808-674-8801

A memorable dining experience located approximately 10 minutes from the JW Marriott Ihilani Resort & Spa. Their friendly and helpful staff creates a warm, comfortable atmosphere for everyone to enjoy with tantalizing dishes to choose from.

Sergio's Italian Restaurant

Hilton Hawaiian Village, (Waikiki), Phone: 808-951-6900 (www.hiltonhawaiianvillage.com)

This restaurant in the Hilton Hawaiian Village brings a little taste of Italy to the Islands with its atmosphere and menu. View their splendid wine selection that will compliment any dish on the menu, or try one of their many table side dishes.

Taormina Scilian Cuisine

Wyndham Hotel, (Waikiki), Phone: 808-926-3737, (www.taorminarestaurant.com)

Taormina serves the cuisine of southern Sicily with contemporary style and flair. Featuring fresh Sicilian cuisine for lunch and dinner.

Japanese Cuisine

Ushio-tei

JW Marriott Ihilani Resort & Spa, Phone: 808-679-0079 (www.ihilani.com)

Named for the subtle tides of Hawaii, Ushio-Tei is a quiet oasis in an authentic setting with an adjoining peaceful Japanese garden. Ushio-Tei serves traditional Japanese fare including sushi and sashimi, which are available at the Sushi counter or at your table. Make your reservations early for Ushio-Tei's popular Monday and Friday night Buffets.

Kaiwa

Waikiki Beach Walk

226 Lewers st., (Waikiki), Phone: (808)924-1555

A stylish and modern Japanese restaurant that features teppan and sushi creations. Their menu is full of modern Japanese dishes that use locally grown ingredients and authentic Japanese cooking techniques. Open daily 11am to 2pm for lunch and 5pm to midnight for dinner (last order 10pm for teppanyaki, and sushi for 11:30pm), also open lunch from 11am to 2pm on weekdays.

Steakhouses

d.k. Steak House

Waikiki Beach Marriott

2552 Kalakaua Ave., (Waikiki), Phone: 808-931-6280 (www.dksteakhouse.com)

Menu is best described as "American-style" steak house specializing in USDA high grade, aged steaks, perfectly trimmed and then grilled to your preference. The double broiler grilling process ensures high-temperature cooking that seals in the juices, enhancing the flavor of the beef. d.k. also features their own Dry-Aging Room, which imparts a sweeter, fuller and more robust flavor.

Hy's Steakhouse

Waikiki Park Heights Hotel

2440 Kuhio Ave., (Waikiki), Phone: 808-922-5555, (www.hyshawaii.com)

A local favorite steakhouse where the steaks are impeccable and service is excellent. Live entertainment in their library lounge.

Morton's

Ala Moana Shopping Center, (Honolulu), Phone: 808-949-1300 (www.mortons.com)

Morton's is nationally renowned for its signature menu and legendary hospitality. Serving only the finest quality foods, featuring USDA prime aged beef, fresh fish and seafood, hand picked vegetables and elegant desserts. The open kitchen animates the room for a dining experience that is legendary.

Ruth's Chris Steakhouse

Restaurant Row

500 Ala Moana Blvd., (Honolulu), Phone: 808-599-3860 (www.ruthschris.com)

Excellent for steak lovers with steaks that are specially aged, which makes them even more tender and flavorful. Attentive staff in this newly renovated, relaxed atmosphere establishment.

Thai Cuisine

Keo's Thai cuisine

2040 Kuhio Avenue (Waikiki fronting the Ambassador Hotel), Phone: 808-951-9355
(www.keosthaicuisine.com)

This casually chic Thai food mecca offers some of the best spicy food in town. Consistently voted the Best Thai Restaurant by locals and visitors alike.

Singha Thai

1910 Ala Moana Blvd., (Waikiki), Phone: 808-941-2898, (www.singhathai.com)

Award winning Thai and Pacific Rim cuisine with various dishes to choose. Enjoy the nightly performances of the Singha Royal Thai Dancers from 7pm to 9pm.