



FOR IMMEDIATE RELEASE

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WINTER WHAT'S NEW & LOOKING AHEAD TO 2026

HAWAII — Immerse yourself in the spirit of the Hawaiian Islands this winter from breathtaking landscapes and vibrant communities to unique cultural activities and events found only in Hawai'i. Whether it is your first, second or third visit, each day in Hawai'i offers opportunities to learn, experience and engage with the wonder of our islands. Below you'll find highlights of What's New, with full updates available at the following links for [Mālama Hawai'i & Culture](#), [New Hotel Developments](#), [Culinary](#), and [Attractions & Activities](#).

MĀLAMA HAWAII'Ī & CULTURE

Efforts relating to sustainability and caring for our people, place, and culture.

Hawai'i Farm Project and **Hawai'i 'Ulu Cooperative (Maui)** have announced a new partnership to aggregate and process 'ulu (breadfruit) from farms across Maui. Working with Maui Breadfruit Company, the co-op will use Hawai'i Farm Project's newly renovated Hāli'imaile aggregating and processing facility to receive, clean, steam, freeze, and package 'ulu. The partnership supports local farmers and expands distribution to Maui restaurants, schools, and hospitals. [EatBreadFruit.com](#)

Kailua Village Business Improvement District (Island of Hawai'i) has been recognized by the International Festivals and Events Association (IFEA) as one of its 2025 World Festival and Event Cities. The global recognition honors destinations that foster cultural authenticity, community pride, and visitor engagement through exceptional events. Historic Kailua Village is celebrated as "the heart of Kona's celebration culture," hosting world-famous events such as the Ironman World Championship, Kona Coffee Cultural Festival, and Queen Lili'uokalani Long Distance Canoe Races, reflecting Hawai'i Island's deep-rooted traditions and *aloha* spirit. [HistoricKailuaVillage.com](#)

Outrigger Kaua'i Beach Resort & Spa (Kaua'i) invites guests to connect with local culture and to *mālama 'āina* (to care for the land). Experience "E Komo Mai" every Friday evening from 5 to 6 p.m., a celebration featuring *pahu* (drums), Hawaiian *oli* (chant), and cultural performances from across Polynesia led by *kumu hula* (hula teacher) Wailana Duarte. Guests can also participate daily in Mālama Nukoli'i, a self-guided beach cleanup program utilizing in-room kits, provided in partnership with local nonprofit Ho'omalū Ke Kai, to help remove microplastics from Nukoli'i Beach. [Outrigger.com](#)

NEW HOTEL DEVELOPMENTS

Grand Hyatt Kauai Resort and Spa recently debuted new luxury cabana options to enhance its multitiered water wonderland. The new Na Ali'i Grand Hale Cabanas offer a private, villa-style space on the resort's 1.5-acre saltwater lagoon for up to eight guests. Or, for a more intimate retreat, the Deluxe Ocean Cabanas provide oceanfront seating for two. [Hyatt.com](#)

Hyatt Regency Waikiki Beach Resort and Spa (O'ahu) has expanded its partnership with Hawai'i artist and muralist Kamea Hadar and POW! WOW! Worldwide to launch its new Hale No'eau (Art House) guestroom. Guests reserving the room reside in a vibrant, immersive art installation in an Ocean Front King room featuring colorful life-size murals inspired by life in Hawai'i. The room showcases works from several

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local artists including Punky Aloha, Jack Soren, Noa Hardisty, and Kate Wadsworth. [Hyatt.com/Hyatt-Regency](https://www.hyatt.com/Hyatt-Regency)

Volcano Village Estates (Island of Hawai'i) is launching its new Big Island Explorer Pack on 1 December for families checking into any cottage or bungalow. The pack includes kid-friendly illustrations, coloring pencils and a keepsake lunch bag packed with a sandwich, snacks, and beverage. The pack also features a local-made toy crafted by a Volcano area artist. [VolcanoVillageEstates.com](https://www.VolcanoVillageEstates.com)

CULINARY

Four Seasons Resort Hualalai (Island of Hawai'i), a two Michelin Key hotel and Hawai'i Island's only AAA Five-Diamond and Forbes Five-Star resort, unveiled two new dining concepts earlier this year. 'Ulu restaurant debuted with a revamped menu celebrating Island of Hawai'i cuisine. The new menu sources 75% of its ingredients from more than 160 local farms and highlights pan-Asian techniques such as wok-firing and flame-grilling. The resort also debuted Noio, a second-floor sushi lounge and omakase restaurant spotlighting fresh-caught fish from the Kona and Kohala coasts. [FourSeasons.com/Hualalai](https://www.FourSeasons.com/Hualalai)

Kona Brewing Hawai'i (Statewide) has unveiled Liliko'i Kea Witbier, a limited-release brew inspired by Kaua'i's Nā Pali Challenge outrigger canoe race. Brewed with *liliko'i* (passion fruit), grains of paradise and coriander, the crisp Witbier (5.2% ABV) balances citrus and spice with the tart-sweet vibrance of *liliko'i*. The island-inspired beer is available statewide. [KonaBrewingHawaii.com](https://www.KonaBrewingHawaii.com)

Nobu Grand Wailea (Maui) invites guests to experience Chef Nobu Matsuhisa's world-renowned culinary vision where traditional Japanese cuisine meets Peruvian flavors in an open-air setting overlooking the ocean. The Signature Omakase Experience, an eight-course chef-curated menu, is available daily until 7:30 p.m. Guests can also enjoy Tanoshi Hour from 5 to 6 p.m. with dishes such as Salmon Dry Miso. [NobuGrandWaileaMaui.com](https://www.NobuGrandWaileaMaui.com)

Okdongsik (O'ahu), a well-known Seoul restaurant recognized by the Michelin Guide Bib Gourmand, has opened its first Hawai'i location on Kapi'olani Boulevard. The eatery specializes in a single Korean comfort food: dweji gomtang (pork gomtang). Guests can experience the clear, Pyeongyang-style pork broth served in a traditional yutang-banggak (rice-in-soup) method, which was the same dish that earned its New York location a spot in The New York Times' "8 Best Dishes of 2023" list. [Okdongsik.net](https://www.Okdongsik.net)

ATTRACTIONS & ACTIVITIES

Ko'a Kea Resort on Po'ipu Beach (Kaua'i) is introducing a new experience this winter, The Ultimate Day Date. The one-day luxury escape for two includes a 90-minute couples spa treatment, \$300 Red Salt dining credit, bottle of Veuve Clicquot and private daybed. [KoaKea.com](https://www.KoaKea.com)

Kō Hana Distillers (O'ahu) invites guests to experience its new Distillery Tour (an expansion of its popular Farm-to-Glass Tour), offering a deeper behind-the-scenes look at the craft, culture, and care behind its agricole rum. A new Juice Bar will launch soon, offering non-alcoholic options. [KoHanaRum.com](https://www.KoHanaRum.com)

Maui Chocolate Tour invites guests to discover its new Cacao Farm Tour and Treehouse Lunch, launching this winter. Guests explore the private cacao farm at Maui Kū'ia Estate, learn how cacao is grown, and enjoy a curated chocolate tasting paired with a farm-to-bar lunch by Sale Pepe Pizzeria e Cucina. [MauiChocolateTour.com](https://www.MauiChocolateTour.com)

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For additional updates about each island, reference the media sites of our Island Visitor Bureaus: the [Island of Hawai'i Visitors Bureau](https://www.IslandofHawaiiVisitorsBureau.com), [Kaua'i Visitors Bureau](https://www.KauaiVisitorsBureau.com), [Maui Visitors and Convention Bureau](https://www.MauiVisitorsandConventionBureau.com), and [O'ahu Visitors Bureau](https://www.OahuVisitorsBureau.com).

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About HTUSA

Hawai'i Tourism United States (HTUSA), managed by the Hawai'i Visitors and Convention Bureau, is contracted by the Hawai'i Tourism Authority (HTA) for marketing management services in the continental U.S. The HTA, the state of Hawai'i's tourism agency, was established in 1998 to ensure a successful visitor industry well into the future. Its mission is to strategically manage Hawai'i tourism in a sustainable manner consistent with the state of Hawai'i's economic goals, cultural values, preservation of natural resources, community desires and visitor industry needs. For more information about the Hawaiian Islands, visit gohawaii.com.

Special note to media: *HTUSA recognizes the use of the 'okina [ʻ] or glottal stop, one of the eight consonants of the (modern) Hawaiian language; and the kahakō [ā] or macron (e.g., in place names of Hawai'i such as Lāna'i). However, HTUSA respects the individual use of these markings for names of organizations and businesses.*

Media Contacts:

Lei-Ann Field
Senior Director, PR/Communications
Hawai'i Tourism United States
lfield@hvcb.org
(808) 924-0208

Kayla Holley
Account Executive
Anthology FINN Partners
kayla.holley@finnpartners.com
(585) 857-6462