



**FOR IMMEDIATE RELEASE**

2 December 2025

**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.

For additional updates about each island, reference the media sites of our Island Visitor Bureaus: the [Island of Hawai'i Visitors Bureau](#), [Kaua'i Visitors Bureau](#), [Maui Visitors and Convention Bureau](#), and [O'ahu Visitors Bureau](#).

**CULINARY**

**Diamond Bakery (O'ahu)**, will celebrate its 104<sup>th</sup> anniversary with limited-edition soda cracker boxes featuring local influencers. Firefighter Joe (@onfirehawaii) shares his Firehouse Chili recipe, while CJ from Hilo offers his festive Aloha Chex Mix recipe, both accessible via QR codes on the packaging. The collaborations aim to honor real local stories and highlight the cracker and snack brand's deep community roots. [DiamondBakery.com](#)

**Earls Kitchen + Bar (O'ahu)**, a globally inspired restaurant brand, has opened its first Hawai'i location on Kalākaua Avenue in Waikīkī. Spanning nearly 13,000 square feet, the new eatery serves modern American-style cuisine. Its menu features aburi salmon press sushi, local-caught-fish tacos, miso-glazed Chilean sea bass, and truffle fries. [Earls.CA](#)

**Farm Link Hawai'i (O'ahu)** has opened its first brick-and-mortar location, Hō'ili'ili Market, a space dedicated to celebrating local farmers and producers while strengthening Hawai'i's food system. Beyond groceries, the market features daily tastings, prepared foods led by culinary specialist Robert Santos and Hawai'i-made products co-created through farmer and producer collaborations. [FarmLinkHawaii.com](#)

**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](#)

**Hampton Inn and Suites Maui North Shore** recently opened The Palms Bar and Bites, the property's new main restaurant overlooking Kahului Bay. Open daily from 11 a.m. to 10 p.m., the indoor-outdoor destination offers fresh, locally inspired cuisine and tropical cocktails paying tribute to the historic Maui Palms Hotel. The menu showcases Hawai'i flavors, like coconut shrimp, poke bowls, and loco moco, complemented by signature drinks, such as The Palms Mai Tai. Guests can also enjoy daily happy hour from 1 to 4 p.m. [Hilton.com](#)

**Hyatt Regency Maui Resort and Spa** recently unveiled an omakase at the sushi bar of its signature restaurant, Japengo. Available on Saturday evenings and limited to six guests, the eight-course tasting

## 2 WINTER WHAT'S NEW & LOOKING AHEAD TO 2026

experience is personally crafted and presented by Chef Masa Hattori. Each course showcases fresh local ingredients and Japanese cuisine, from sashimi and nigiri to house specialties. Optional beverage pairings are available. The experience is \$270 per person. [Hyatt.com](https://www.hyatt.com)

**Ko‘a Kea Resort on Po‘ipu Beach (Kaua‘i)** is debuting its new Dinner Pā‘ina every first Thursday of the month from 5 p.m. to 8 p.m. Led by Executive Chef Cary Roy, this communal, story-driven tasting at Red Salt restaurant blends omakase techniques with Native Hawaiian ingredients. [KoaKea.com](https://www.KoaKea.com)

**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)

**Kona Village, A Rosewood Resort (Island of Hawai‘i)**, a three Michelin-key property, will hold its ‘Āina Reserves culinary event from 4-7 December. This new gathering unites Sonoma winemaker Jesse Katz of Aperture and Chef Dustin Valette for a series of intimate dinners and tasting experiences highlighting the flavors, stories and seasonal ingredients of Hawai‘i. [KonaVillage.com](https://www.KonaVillage.com)

**Kō Restaurant at Fairmont Kea Lani (Maui)** reopened on 24 October under the culinary vision of Executive Chef Matt de la Cruz. De la Cruz is a third-generation child of Hawai‘i’s sugarcane plantation era, who wishes to celebrate Hawai‘i’s history, culture, and tradition through his dishes. Drawing inspiration from the multicultural flavors of Maui’s past, the restaurant brings Hawaiian, Chinese, Filipino, Portuguese, Korean, and Japanese family recipes to its menu using fresh, locally sourced ingredients. [KoRestaurant.com](https://www.KoRestaurant.com)

**Kyoto Katsuda (O‘ahu)**, a Japanese franchise specializing in premium beef katsu, recently opened its first U.S. location within the Stix Asia food hall in Waikīkī. Renowned in Kyoto for its gyukatsu, the restaurant offers premium wagyu and beef katsu sets. [@kyotokatsudahi](https://www.@kyotokatsudahi)

**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)

**Ondongsi (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. [Ondongsi.net](https://www.Ondongsi.net)

**Outrigger Kona Resort and Spa (Island of Hawai‘i)** is celebrating the holidays with a series of festive, culinary experiences open to all. Guests and visitors can enjoy a Grand Dinner Buffet on Christmas Eve and a Brunch Buffet on Christmas Day with holiday-inspired dishes. The resort will also host hands-on culinary workshops, including a Mai Tai Class (26 December) and a Poke Class (27 December). Then to ring in the New Year, a prix-fixe menu will be offered on 31 December, featuring truffle caviar, seared wagyu, and local snapper, all paired with Perrier-Jouët Grand Brut. Reservations are required for each event. [Outrigger.com](https://www.Outrigger.com)

-pau-

### 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

### 3 WINTER WHAT'S NEW & LOOKING AHEAD TO 2026

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](http://gohawaii.com).

**Special note to media:** *HTUSA recognizes the use of the ‘okina ['] 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](mailto:lfield@hvcb.org)  
(808) 924-0208

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