

TRAVELAGE WEST

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Don't Miss These New Eateries at Alohilani Resort

Foodies will love these two new restaurants by Iron Chef Masaharu Morimoto at the forthcoming Alohilani Resort

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Don't miss the sticky spare ribs at
Morimoto Asia Waikiki.// © 2017
Morimoto Asia

As the debut of Alohilani Resort Waikiki Beach approaches, foodies are particularly excited about its two eateries conceived by Masaharu Morimoto. The internationally acclaimed Iron Chef is promising a pair of distinctive culinary experiences that will make the new hotel all the more appetizing.

Morimoto Asia Waikiki, the property's signature restaurant, will showcase the chef's trademark blend of traditional Asian and Western ingredients in unique preparations. Located on the hotel's second floor, the dining room will feature a glass-enclosed exhibition kitchen that allows guests to watch food wizards at work as they whip up menu standouts such as Peking duck, sticky ribs, Korean kalbi, dim sum and wok-fried dishes. Optimum views of Waikiki Beach await clients on the lanai.

Meanwhile, Momosan Waikiki will offer a casual, street-level setting with indoor and outdoor seating. Noodles will take center stage — most notably flavor-forward ramen creations — but guests also can try the likes of garlic shrimp and yakitori with salmon or duck. The menu will boast 20 sake options as well as wine and beer, including a classic Japanese-style lager. Clients can stop by for breakfast, lunch and dinner, or they can order takeaway to savor on the beach.

Slated to open this December, Alohilani is the \$115 million reinvention of Pacific Beach Hotel.
