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Food & Lifestyle

New restaurant opens at Romer House Waikiki



This new food and beverage concept draws its name from the operator number listed on the old pay phones of Hawaii: 1-855-ALOHA-00.

TRAVIS ROWAN PHOTOGRAPHY



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Izakaya 855-Aloha, a Japanese restaurant and bar with local influences, is opening within the Romer House Waikiki, an adults-only hotel, on June 1, according to representatives of TableOne Hospitality, which conceptualized the food and beverage spot and is its managing and operating partner.

Izakaya 855-Aloha is located at 415 Nahua St. in Waikiki. The restaurant and bar occupies just under 3,000 square feet on the lobby level of the Romer House Waikiki, said Patric Yumul, CEO of TableOne Hospitality. The space includes a dining room, lounge and bar, he said.

"It's a very modern, sleek, sexy space that has a great bar that serves as the heartbeat for the restaurant – and for the lobby experience of the hotel – with an amazing cocktail program," Yumul told Pacific Business News on May 30.

Highgate manages Romer House Waikiki and is the majority owner. Izakaya 855-Aloha is themed around the pay phones of Hawaii, where users could reach an operator by dialing: 1-855-ALOHA-00.

"There's something pretty cool and special about a phone call," Yumul said. "I know that nowadays, the phone call as a brand is ... kind of diminished, but there was something special about getting a phone call – and to get a greeting and a call from somebody, especially in Hawaii, sends out the message of warmth and of joy."

The Japanese word "izakaya," translates to "stay, drink, place" and describes a spot to get drinks and small snacks, he said.

"There's a lot of Japanese restaurants here [in Hawaii]," Yumul told PBN. "There's a lot of izakayas, but there's not a lot of izakayas directly in Waikiki."

Izakaya 855-Aloha's beverage director is Phil Collins and the bar includes "great handcrafted cocktails," with local ingredients, a "very well-rounded" sake program, and

an "amazing" beer program, Yumul said.

Yumul said there are a lot of similarities between Hawaii's restaurant scene and Japan's restaurant scene, "in terms of the spirit of hospitality and the celebration of omotenashi, which is the art of hospitality."

The restaurant and bar, combined, have 144 seats, according to representatives of TableOne Hospitality.

The interior design was completed by Los Angeles-based IndiDesign, while the architect was Honolulu-based Ben Woo Architects. The contractor was Waipahu-based Albert C. Kobayashi, Inc.

The restaurant's general manager is Matteo Giacomazzi.



The executive chef is Daniel No, who comes from Wolfgang Puck's Spago at Four Seasons Resort Maui. TABLEONE HOSPITALITY

The executive chef is Daniel No, who comes from Wolfgang Puck's Spago at Four Seasons Resort Maui, Yumul said. He grew up in Buenos Aires, Argentina, and graduated from the Culinary Institute of America before working for Michelin-starred restaurants, according to representatives of TableOne Hospitality.



The restaurant's chef partner is Chef Shotaro "Sho" Kamio, who is the executive chef of Iyasare in Berkeley, California.

TABLEONE HOSPITALITY

The chef partner is Shotaro "Sho" Kamio, who is the executive chef of Iyasare, a restaurant in Berkeley, California, and has been working with the culinary team on "developing the menu and developing the ethos and all the touch points of the restaurant," Yumul said.

Representatives of TableOne Hospitality declined to share the cost of the restaurant's buildout or how it was funded.

Izakaya 855-Aloha's bar, lounge and restaurant is open from 5 to 10 p.m. Monday through Thursday and until 11 p.m. Friday through Sundays. The bar and lounge open at 4 p.m. daily. Happy hour is from 4 to 6 p.m. each day.

Complimentary valet parking is offered for the first three hours. For more information about Izakaya 855-Aloha, go to: izakaya855aloha.com.