From traditional Hawaiian dishes to innovative fusion cuisine, Oahu is full of delicious culinary surprises. Experience a traditional luau with mesmerizing song and dance, indulge in succulent seafood, and tempt your senses with tantalizing desserts or cocktails. Oahu delights the discerning food connoisseur with a myriad of delicacies and authentic dishes.
Day 1 | Begin your vacation on the North Shore, with three nights at Turtle Bay Resort in an elegant oceanfront cottage. After settling in, delight your taste buds with signature sea-to-table cuisine and mix-and-match sauces, and plus enjoy nightly live entertainment from renowned local artists.

Day 2 | The next day, visit the Polynesian Cultural Center for a full day of cultural immersion, followed by a decadent luau dinner, including kalua pork, fish, teriyaki chicken, salad and taro rolls. You’ll also enjoy premium seating at the captivating Ha-Breath of Life night show.

Day 3 | Watch expert surfers on Oahu’s legendary North Shore beaches: Waimea Bay, Pipeline and Sunset Beach. Find refreshment at Matsumoto Shave Ice with more than two dozen flavors, including the signature combination of lemon, pineapple and coconut. In the evening, be pampered with a delicious dinner at Haleiwa Joe’s, in the historic town of Haleiwa. Tease your palate with a traditional mai tai and fresh rock shrimp Haleiwa appetizer, followed by poke, sweet kalbi ribs or blackened ahi sashimi.

Day 4 | Drive along the coast, with scenic stops at Nuuanu Pali Lookout, Kailua and Hanauma. Then settle into The Kahala Hotel & Resort for two nights in a dolphin lanai room, where you'll delight in views of frolicking dolphins from your lanai. Be welcomed with traditional afternoon tea, featuring tantalizing pastries, finger sandwiches and tea from the Harney Collection.

Day 5 | After a replenishing night’s sleep, experience an award-winning brunch at Hoku’s – known for its masterful blend of Hawaiian, Asian and European flavors. Be sure to sample the smoked salmon, Pacific lobster and tako poke, among other delicacies. In the evening, indulge in innovative Italian cuisine paired perfectly with a Sommelier matched bottle of wine at Arancino, with a selection of house-made pastas and brick oven pizzas.

Day 6 | To complete your Oahu experience, enjoy a stay in Waikiki at Moana Surfrider, A Westin Resort & Spa for two nights in a banyan classic oceanview room. You’ll enjoy access to the new Moana Beach Club, boasting a deluxe island-inspired breakfast, evening appetizers and cocktails.

Days 7 – 8 | Explore local favorites, including a traditional plate lunch at Rainbow Drive-In, as featured on the Food Network’s Diners, Drive-Ins and Dives with Guy Fieri. Don’t miss the decadent Chocolate Haupia Pie at Ted’s Bakery, plus revel in a fresh seafood dinner at Azure located at the iconic The Royal Hawaiian, a Luxury Collection Resort. Afterward, journey home to plan your next culinary adventure.
JOURNESE’ CULINARY RECOMMENDATIONS

Honolulu

**Alan Wong’s Restaurant** | A culinary studio by day, this creative restaurant is known for using freshly farmed ingredients and a “menu inspired by the diverse ethnic cultures found in Hawaii.” Savor aromatic dishes ranging from ginger-crusted onaga to seafood chippino.

**Chef Mavro** | Relish the masterful culinary presentation and regional flavors of Chef Mavro, offering six-course journeys with wine pairings. Enjoy selections such as eggplant caviar, watercress salad, seared boat-catch fish and roasted lobster with lemongrass accents.

**Nico’s Pier 38** | This restaurant offers daily handpicked wild-caught fish, fresh from the adjacent Honolulu Fish Auction. Enjoy furikake pan-seared ahi, steamed clams and roasted free-range chicken breast, among other sustainable delicacies.

**Roy’s** | Revel in Hawaiian-fusion fine dining – perfectly blending bold Asian spices with mouthwatering European sauces. Relax in an expansive lounge and enjoy views of Roy’s signature kitchen, then conclude with the decadent Roy’s Melting Hot Chocolate Soufflé.

Sushi Sasabune | This restaurant is celebrated for some of the best sushi outside of Japan. Consider the multi-course tasting journey, or request toro and omakase – giving the chef the chance to surprise you with the day’s very best.

Ko Olina

**Fish House at Four Seasons Resort Oahu at Ko Olina** | A premier line-to-table restaurant, experience local, sustainable cuisine featuring massive seafood towers, Hawaiian-style poke, king crab and lobster feasts with Chef Ray’s special Southern California flair.

**Monkeypod Kitchen by Merriman** | Celebrate the evening with live music, kiawe wood-fired pizza and 36 on-tap craft brews, served at 29°F. Choose anything from Waipoli Farm organic mixed greens to grass-fed peppercorn steak, followed by a slice of delectable cream pie.

INSIDER TIDBIT

Four of the chefs known for the Hawaiian Regional Cuisine movement are in Oahu:

- Alan Wong: Alan Wong’s Restaurant
- George Mavrothalassitis: Chef Mavro
- Roy Yamaguchi: Roy’s Waikiki, Roy’s Hawaii Kai (located across the islands)

CULINARY TIPS

- Stop by Giovanni’s Shrimp Truck – the original food truck to enjoy three flavors of fresh local shrimp: garlic, lemon/butter, or hot and spicy. You can even sign your name on the truck.
- Be sure to relish tantalizing ice cream and pastries at popular eateries, such as Bubbies Homemade Ice Cream, Leonard’s Bakery and Liliha Bakery.
Paradise Cove Deluxe Luau | After a lei greeting, be ushered to your VIP royal box seat to experience a traditional Hawaiian luau feast, with captivating local dance and song. Satisfy your taste buds with authentic dishes such as kalua pork, lomi lomi salmon, poi, taro rolls and pineapple, plus coconut cake and haupia for dessert.

North Shore

Kua‘aina Sandwich, Haleiwa | Indulge in a delicious burger or fresh sandwich at this well-known stop, first opened in 1975. You’ll love the fresh-cut shoestring fries and burgers with Kaiser rolls, avocados and crisp bacon.

Waikiki

La Mer at Halekulani | Soak in the warm elegance and superb ocean views at this neoclassic French restaurant, incorporating indigenous Hawaiian ingredients with the exceptional flavors of southern France. Savor masterpieces such as steamed halibut with sea asparagus and roasted duck breast with glazed daikon.

Michel’s at the Colony Surf | This sophisticated restaurant is celebrated for its romantic views and modern French gastronomy, such as steak tartare, island seafood cioppino and helix escargots bourgogne. Dating back to 1962, it boasts unparalleled service, live music and haute cuisine with distinct island flair.

BLT at The Ritz-Carlton Residences, Waikiki Beach | Highlighting the best of Hawaii’s regional and seasonal offerings, Chef Johan Svensson’s changing daily menu features dishes ranging from charred octopus and steak tartare to tender venison from Maui, and a collection of homemade pasta dishes.

Nobu Honolulu | Blending Japanese gastronomy with Peruvian influences, this superb restaurant offers alluring ambience, an extensive wine list and signature tasting menus. Be pampered with sumptuous delicacies such as yellowtail sashimi, monkfish pate with caviar, and Lobster Inaniwa Pasta.

Royal Sunset Dinner Cruise | Indulge in a five-course dinner aboard a remarkably smooth cruise with a Hawaiian show and stunning views of Kahala’s shores and Honolulu’s city lights. Delight your palate with dishes such as Pacific Rim cocktail shrimp, roasted tenderloin of beef, and Maine lobster with melted butter and ponzu.

Side Street Inn Kapahulu | From prime rib with au jus to pan-fried pork chops, Side Street Inn is a local delight, full of tempting comfort foods. Frequent by many of the island’s talented chefs, the eatery boasts imported beers and regional favorites such as lilikoi BBQ baby back ribs and ahi poke.