

INTERNATIONAL MARKET PLACE

Restaurants

The new International Market Place in Waikīkī, Hawai'i, will offer ten exciting restaurants, including unique-to-market concepts from award-winning Chefs Michael Mina and Roy Yamaguchi.

STRIPSTEAK and THE STREET, A Michael Mina Food Hall

James Beard Award winner and Michelin-starred Chef Michael Mina will bring to International Market Place his award-winning STRIPSTEAK. Named *Esquire Magazine's* "Best Steak in the United States," the 8,600 sq. ft. restaurant will be located on the center's magnificent third-floor Grand Lānai and will offer Chef Mina's evocative take on the traditional steakhouse, featuring the finest cuts of all-natural meat, freshly-caught fish and seafood, and seasonal local produce. The restaurant will feature a la carte cuts of prime steak and imported Wagyu beef, meticulously prepared, as well as signature specials that go beyond conventional steakhouse fare, bringing inspired cuisine to Kalākaua's premier district. This will be Chef Mina's third STRIPSTEAK – Las Vegas and Miami play host to the restaurant's other locations.

On the center's first level, Chef Mina will introduce for the first time a 12,500 sq. ft., multi-concept gourmet food hall, THE STREET, a Michael Mina Food Hall. The new concept will feature diverse food and beverage offerings, from Japanese ramen and classic American barbecue to specialty handcrafted cocktails and highly curated "omiyage" culinary souvenirs. Inspired by a sense of community and the idea of bringing people together through the universal language of great food, THE STREET will showcase its unique offerings, including those from several local Hawaiian purveyors, all under one roof.

Eating House 1849 by Chef Roy Yamaguchi

Also coming to the center's Grand Lānai is Eating House 1849 by Chef Roy Yamaguchi. Chef Yamaguchi is the first Hawaiian restaurateur to receive the James Beard Award. His 6,700 sq. ft. restaurant will pay homage to Hawai'i's vibrant culinary heritage and restaurateurs like Peter Fernandez who in the mid-1800s opened one of the first restaurants in Hawai'i. Also named Eating House, its offering was sourced from local farmers, ranchers, foragers and fishermen. Chef Yamaguchi will continue its legacy by blending the easy ambiance and simple flavors of the local market with the dynamic modernity of haute cuisine.

Baku

East meets West at Baku, where traditional Japanese cuisine is paired with a playful, stylish and vibrant atmosphere. The menu offers the concept's signature Robata grill, the freshest sushi and sashimi, ramen bowls, steamed buns and cutting edge desserts. An extensive sake and international wine program is complemented with hand-crafted cocktails.

Flour & Barley – Brick Oven Pizza

Flour & Barley, managed by Las Vegas-based hospitality group, **Block 16 Hospitality**, will provide a unique spin on a traditional pizzeria eatery. The restaurant's creative menu, helmed by Executive Chef Anthony Meidenbauer, takes classic Italian dishes such as pizzas with wood-fired crusts to panini's, salads and more, and provides a tasty twist to the most vibrant and unique ingredients available. In addition, Flour & Barley will offer one of the greatest hand-crafted cocktail programs around complemented by an extensive beer selection curated by an in-house team and supported by local and regional breweries. Showcasing natural finishes and a design to resemble that of a rustic sports bar, marble bar tops accented with red and white checkered tableware gives an authentic pizzeria feel, highlighted by an open-air kitchen and anchored by a wood-fired pizza oven wrapped in Ferrari-red tile. The 5,000-square-foot restaurant will be located on the Grand Lānai.

Goma Tei

Priding itself on serving high-quality food that combines traditional-style Asian cooking methods, like using a stone grinding machine to make sesame paste for Tan Tan Ramen, with modern technology, Goma Tei is a popular, fast-casual staple of Honolulu. The 3,000 sq. ft. restaurant will be the first location in Waikīkī and will be located on the center's Grand Lānai. Goma Tei will serve its delicious homemade broths and Tan Tan Ramen – a Japanese-Chinese hybrid noodle soup with sesame and chili pepper flavoring. Other offerings will include rice dishes, curries, gyoza, chicken cold noodles, chicken tatsutaage, shoyu ramen and tonkatsu. Each dish may be paired with one of its excellent assortment of beers on tap.

Herringbone

Herringbone is a priority growth brand for Hakkasan Group's social dining collection with current sites in La Jolla, Santa Monica and Las Vegas. Its arrival in Hawai'i will bring 'fish meats field' coastal cuisine with an emphasis on line-caught seafood and high-quality meats. The cuisine uses market-driven ingredients and a curated wine selection that allows guests to set sail on a unique culinary and social dining experience. Herringbone's innovative design creates a fresh, contemporary atmosphere of easy Southern California beach living.

Kona Coffee Purveyors

Kona Coffee Purveyors specializes in artisan roasting the finest single-estate, high-elevation Kona coffee beans from select estates each harvest season. The company will open its flagship café at International Market Place, featuring pastries made in-house by renowned San Francisco bakery b. Patisserie. Owned by thirty-year coffee industry veteran and Master Roaster Raymond Suiter and his wife Jackie Suiter, who has earned certifications for her palate from the Specialty Coffee Association of America, the Coffee Quality Institute and the Court of Master Sommeliers, Kona Coffee Purveyors will offer coffee throughout the day and imported and domestic charcuteries and wines at night.

Kona Grill

Kona Grill will offer a diverse selection of modern American appetizers and entrees and an extensive selection of award-winning sushi. Menu items will be prepared from scratch and will incorporate more than 40 signature sauces and dressings. The menu will be complemented by a full service bar. Guests will find the 7,300 sq. ft. restaurant on the Grand Lānai.

Yauatcha

Yauatcha, a contemporary dim sum teahouse, will be one of the flagship restaurant brands from the global hospitality company [Hakkasan Group](#). The restaurant to be located on the third-level Grand Lānai specializes in modern authentic dim sum, as well as wok dishes and other small eats. Yauatcha's culinary concept is a modern reinterpretation of the traditional Chinese teahouse featuring an exceptional range of teas. The restaurant is also known for its patisserie, including hand-made petit gateaux, macarons and chocolate.

The reinvented, 345,000 sq. ft. International Market Place will open on August 25, 2016. Developed by Taubman and CoastWood Capital Group in conjunction with Queen Emma Land Company, the center will offer approximately 100 retailers in addition to the restaurant lineup and Hawai'i's only Saks Fifth Avenue. For ease of access, International Market Place will also offer 700 parking spaces and valet parking.

For more information on International Market Place, visit ShopInternationalMarketPlace.com.

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