

THE MODERN HONOLULU[®]

A COSMOPOLITAN LIFESTYLE HOTEL

MEDIA RELEASE

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MODERN HONOLULU Media Contact

Lisa DeCambra, Director of Sales & Marketing

Lisa.DeCambra@themodernhonolulu.com

808.943.5810

Russell Pang, Executive Vice President
Communications Pacific

rpang@commpac.com

808.543.3591

Morimoto Corporate Media Contact

Sarah Abell, Partner / EVP, Baltz & Co

sabell@baltzco.com

917.584.8657

THE MODERN HONOLULU SAYS GOODBYE TO MORIMOTO AND HELLO TO AN EXCITING NEW DINING EXPERIENCE

HONOLULU – THE MODERN HONOLULU is undergoing an exciting food and beverage evolution. It comes as Japanese extraordinaire and Iron Chef Masaharu Morimoto leaves the hotel after six beautiful years providing exquisite cuisine for hotel guests and residents.

Morimoto will be leaving THE MODERN HONOLULU on December 8, 2016. Reservations for dates after December 8, 2016 will be accommodated in a new and exciting dining experience, soon to be announced.

"THE MODERN and Morimoto have been on a six-year journey to offer a unique dining experience and exceed the expectations of our guests," said Chef Morimoto. "I'm proud of what the team has achieved and wish THE MODERN HONOLULU all the best on the next endeavour. It was a difficult decision to part ways and I know their guests are in great hands with the team here."

(more)

The team at THE MODERN HONOLULU believes in Hawaii, Next. In other words, they are constantly looking at how they can evolve and reimagine the experience. At THE MODERN, it's in their DNA to deliver tomorrow's experience, today. The new restaurant will be the culinary answer to this constant evolution.

"We are pleased that all of the current employees will be a part of the new restaurant," said Kelly Hoen, general manager of The MODERN HONOLULU. "On behalf of THE MODERN HONOLULU team, our best wishes to Chef Morimoto for the future. Our team has enjoyed every moment of this special partnership and we eagerly await sharing news of our new restaurant experience with our guests and local residents."

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About THE MODERN HONOLULU

THE MODERN HONOLULU® introduces cosmopolitan chic for leisure and business pursuits in Hawaii. Deftly combining style and sophistication, every element is original, authentic or custom-designed to enhance the experience. Sweeping vistas of the Pacific Ocean and city skyline surround the hotel's 353 guest rooms and suites. THE MODERN HONOLULU's progressive luxury is as refined as it is relaxed. The LATHER Spa at THE MODERN HONOLULU has exhilarating treatments using top-quality products made from unique, natural ingredients and pure essential oils. LATHER contains no synthetic fragrances or colors, and products are paraben-free and cruelty-free. Executive Chef Keith Pajinag delivers organic, local and house-made culinary pleasures for poolside and for in-room dining. Two stylish pools overlook the Pacific for daytime fun while a vibrant scene at Addiction Nightclub and The Study lobby bar offer evening rendezvous. Flexible indoor and outdoor banquet and private event facilities include a 9,100-square-foot ballroom, Sun Suite with outdoor open-air terrace, four meeting studios and a pre-function gallery with state-of-the-art audio and visual services. For more information and reservations call 888-970-4161 or visit TheModernHonolulu.com.