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HYATT'S JAPENGO AND SHOR DEBUT NEW MENUS

Both restaurants have broadened guest palates with an array of new and old favorites

Honolulu – June 18, 2013 Executive Chef Sven Ullrich invites the public to explore the flavors of the fish of the Hawaiian Islands, beef of the Big Island, and the fresh fruits and vegetables of the gardens of Oahu in many new dishes available at Japengo (located on the third floor Ewa Tower) and SHOR (located on the third floor Diamond Head Tower) in Hyatt Regency Waikiki Beach Resort and Spa, 2424 Kalakaua Avenue. Pre-fixe menus are available at both locations and dinner is available nightly from 6 p.m. to 10 p.m. Reservations may be made by calling (808) 237-6395 or booking online at waikiki.hyatt.com. New menus may also be viewed at japengohawaii.com or shorgrill.com.

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“Life is a process of change and restaurants reflect that in a big way,” says Ullrich. “In order to continue to grow as a culinary team and as restaurants we had to keep what was working and remove other items. The result is that we continue to have two restaurants featuring regional sophisticated cuisines that please our guests,” he adds. “At Japengo we kept fan favorites like the *Scallop Butter Yaki* and we added a whole new favorite – the *Hamachi To-Jo*. At SHOR we kept the *Seafood Tower* and *Baby Back Ribs* and we’ve added a new element to the Shuck ‘Em Bar – a guaranteed *six varieties of oysters any day of the week*. We also have a new *Kona Kampachi* featuring lobster, sweet potato, local corn, and island herb butter a dish that is definitely a guest favorite.”

Other new menu items at Japengo include: *Honey Macadamia Nut Shrimp* (\$16); *Sea Treasure Cake Noodle* (\$38); and *Sticky Date Pudding* (\$8). Some of the new dishes at SHOR include: *Half Pound Bucket of Pacific Shrimp* (\$15); *Beer Braised*

Clams (\$13); *Ho Farms Tomato Salad* (\$12); and, *Handcrafted Pizzettes* (\$13-\$14).

Japengo opened in October 2011 and features fresh sushi and authentic flavors of the Pacific Rim. SHOR opened in June 2011 and features sustainable seafood, shellfish, and steaks. For more information, please visit waikiki.hyatt.com.

About Hyatt Regency Waikiki Beach Resort and Spa

Balanced between the idyllic beauty of the legendary Waikiki Beach and the dynamic city center, Hyatt Regency Waikiki Beach Resort and Spa is a vibrant destination combining relaxation and adventure with true Hawaiian hospitality. Each of the 1,230 guestrooms, including 19 suites, offers Hawaiian elegance and private lanai with panoramic beach, mountain, and city views. With an unrivaled location just steps from world-famous waves, the resort affords effortless exploration of the island's attractions, from Diamond Head Crater, Honolulu Zoo, and Waikiki Aquarium, to world-class shopping, sophisticated dining and expert surfing lessons. Offering endless amenities including luxurious treatments at the 10,000 square foot Na Ho'ola Spa, StayFit Fitness Center, freshwater swimming pool overlooking Waikiki Beach, fresh regional seafood dishes with upscale American cuisine at Shor American Seafood Restaurant, Pacific Rim at Japengo, tropical cocktails at SWIM, and more than 60 boutiques on site. Hyatt Regency Waikiki promises Hawaiian-style excitement paired with the warmth of authentic Aloha spirit.

For more information regarding Hyatt Regency Waikiki Beach Resort and Spa, please contact the resort by phone at (808) 923-1234, or visit the resort website at: waikiki.hyatt.com.

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