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HIGHLY ANTICIPATED CRAFT PIZZA:  
Appetito Craft Pizza & Wine Bar Celebrates its Grand Opening and Pizza

(Honolulu, HI)— Appetito Craft Pizza & Wine Bar at OHANA Waikiki East by Outrigger will celebrate its grand opening on Saturday, January 20, 2018. While the restaurant has quickly become known for its delicious fare, it's the launch of its main attraction—craft pizza, that's drawing crowds.

To begin, the craft pizza at Appetito is the only one of its kind in Waikiki. Made with homemade sauces and Caputo flour—an import from Naples, Italy—Regional Executive Chef Hiroyuki “Hiro” Mimura saw this as a none negotiable aspect of the pizza-making process. Another non-negotiable was that the hand-tossed pizza is made-to-order in the gilded beauty of a *Kiawe* (Hawaiian Mesquite) wood oven in the open-aired kitchen. Each pizza takes about 90 seconds to perfection as its enticing aroma wafts from the 900-degree Fahrenheit oven. The pizzas are enough to feed one to two people, though the variety of flavors encourage ordering a few options to share.

There are two categories of pizza available: authentic Italian and artisanal. The Italian lineup includes classics such as Margherita and Italian Salami, along with Prosciutto topped with local arugula, *Funghi* served with Porcini cream, Alii, shiitake and cremini mushrooms with truffle oil. *Salsiccia & Kale*—that's sausage and kale, *Boqurones* (pronounced “Bo-keh-row-nez”) for white anchovy lovers, and *Quattro Formaggi*, an indulgent pizza with gorgonzola, mozzarella, ricotta and Grana Padano cheese, drizzled with local honey, round out the collection.

Meanwhile, the artisanal pizza shows the kitchen's flair for creativity with sure hits such as Korean Yakiniku with grilled beef, gochujang mayo and kimchee, and Smoked Salmon featuring smoked salmon, sour cream, and salmon roe. Others include Roasted Vegetable with tomato and pesto sauce, King Crab Shishitou with wasabi mayo on a cream sauce, Shrimp Pesto with grape tomatoes and olives, and Chicken & Spicy Green Curry. The pizzas range from \$12 – \$25 per order.

Free validated self-parking is available at OHANA Waikiki East by Outrigger for all guests.



## About Appetito Craft Pizza & Wine Bar

### **THE MENU**

The menu is designed to encourage sharing, allowing guests to sample various menu items and delight in Chef Hiro’s culinary creativity. The authentic Italian menu and focus are influenced by Chef’s creative gourmand expertise; the limited menu will rotate regularly with seasonal bounty and Chef’s inspiration. True to his Italian culinary upbringing, Chef Hiro highlights local ingredients and unique flavor combinations in a way that gives life to each dish.

The Restaurant’s vibrant Wine Bar is also not to be remiss. Patrons will find a select list of over 100 fine wines—available by the bottle and by the glass, along with craft beers, homemade *limoncello* liqueur, and handcrafted cocktails inspired by the island’s culture. Selected with the same care as the bar’s offerings are the diverse assortment of non-alcoholic beverages, ranging from local fruit juices to fruit-infused iced teas and Italian sodas. Appetito’s carefully-curated coffee, tea, and espresso program are perfect for breakfast and afternoon pick-me-up visiting occasions.

### **THE VENUE**

The 5,543 square-foot open-aired venue gives a warm glow with inviting natural elements such as wood furnishing, beautiful cream-colored marble, and pops of fresh herbs and plants. Divided in to distinctive areas that provide both privacy and a sense of welcome that allow for private dining in an elegant nook or semi-private dining on the patio for those looking to dine al fresco.

The décor is chic yet understated by way of unique light fixtures, painted walls, upholstery, and artwork. Restaurant patrons will feel welcomed and inspired to enjoy several levels of dining: an elevated yet casual Italian dine-in experience, a leisurely glass of wine or cocktail at the Wine Bar, or a simple yet delicious takeout meal at the beach.

With the opening of its new restaurant, WDI International, a subsidiary of WDI Corporation, a global restaurant management company will add a new feather to its cap of impressive and delicious dining options which include Taormina Sicilian Cuisine, Wolfgang’s Steakhouse by Wolfgang Zwiener, TR Firegrill Waikiki, GEN Korean BBQ House, Tim Ho Wan, and Tony Roma’s.

### **REGIONAL EXECUTIVE CHEF HIROYUKI MIMURA**

Regional Executive Chef Hiroyuki “Hiro” Mimura oversees both Appetito Craft Pizza & Wine Bar and Taormina Sicilian Cuisine. He started his career in Tokyo, Japan at *Trattoria Marumo* where he learned the basics of management and the foundations to creating various Italian dishes. Inspired by his time in Italian dining, Chef Hiro then moved to Florence, Italy where he worked in various fine dining establishments. In 2004, Chef Hiro competed in the prestigious La Rottadel Vino Slow Food Contest in Italy, in which he placed in the top five under the Appetizer Competition and first place in the Entrée Competition. He has been a part of Waikiki’s Taormina Sicilian Cuisine since its opening ten years ago, recognized for introducing Hawaii to the Uni (sea urchin) Pasta and other unique Italian dishes. Chef Hiro understands the importance of using local and seasonal ingredients and is committed to incorporating them in his dishes whenever possible.



### **CHEF DE CUISINE NAOMI ITO**

Tokyo-born Chef de Cuisine Naomi Ito began her culinary career at Bridgestone Motorsports in Japan. There, she catered and worked the hospitality booth at circuits across Japan. After securing a position at Taormina Sicilian Cuisine in Waikiki, Naomi blossomed into the skilled chef she's become under Chef Hiro's watchful eye. She began working as an intern and eventually worked her way to Chef Hiro's Sous Chef. By the time she was offered the Chef de Cuisine position at Appetito, Chef Naomi was ready to step up to the challenge. "I love Italy and Italian food," said Ito. "I want to make a new style restaurant in Waikiki, taking advantage of what I've learned from Chef Hiro."

### **DAVID CHIDDO**

Renowned Tokyo Chef and restaurant creator David Chiddo has collaborated on this Appetito concept with WDI International. His impressive career spanning 35 years and has contributed to the creation and production of over 30 restaurants from Los Angeles, California to Japan. Chiddo has spent the last 25 years in Tokyo, working with the TY Harbor Group since 1999. His cooking style was influential in the changing of the western restaurant landscape in Tokyo since the early 90's and has created many of the most successful concepts including TY Harbor Brewery, Cicada, beacon, Ivy Place and Smokehouse.

#### Appetito Craft Pizza & Wine Bar

Address: OHANA Waikiki East by Outrigger  
150 Kaiulani Ave., Honolulu HI 96815  
Phone: (808) 922 – 1150

Business Hours: 7:00 AM – 10:00 PM  
Breakfast: 7:00 AM – 11:00 AM, daily  
Lunch: 11:00 AM – 3:00 PM, daily  
Happy Hour: 3:00 PM – 6:00 PM, daily  
Dinner: 5:00 PM – 10:00 PM, daily

Website: [www.AppetitoWaikiki.com](http://www.AppetitoWaikiki.com)  
Facebook: [www.facebook.com/appetitowaikiki](http://www.facebook.com/appetitowaikiki)  
Instagram: @appetitowaikiki

Grand Opening Date: Saturday, January 20, 2018  
Opened since: Wednesday, November 1, 2017  
Restaurant Type: Casual Dining, Italian, Wine Bar  
Dress Code: None

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If you would like more information about Appetito Craft Pizza & Wine Bar and/or the menu items mentioned, please call Sascha at (808) 922-8974, or email her at [sascha@mediaetc.net](mailto:sascha@mediaetc.net).