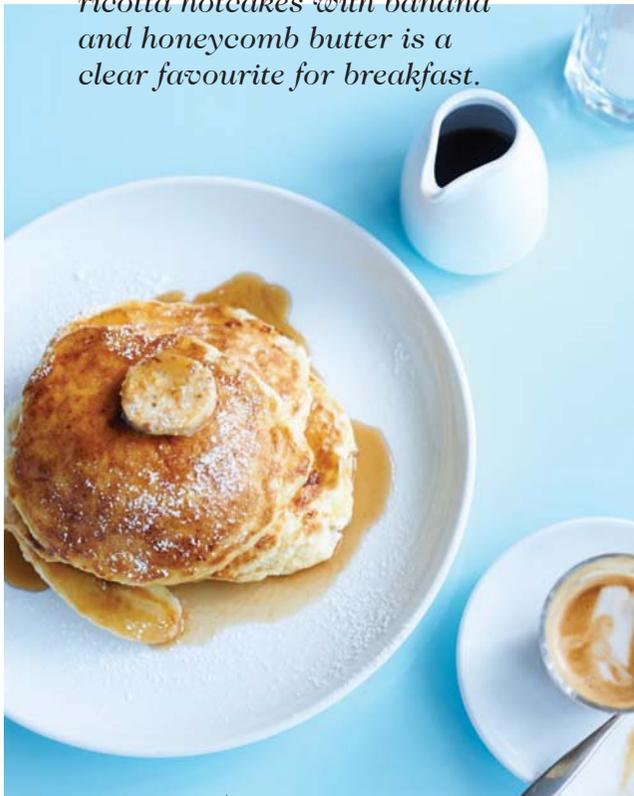


The famously light and fluffy ricotta hotcakes with banana and honeycomb butter is a clear favourite for breakfast.



BILLS HAWAII

From its décor to its latte, bills executes style and cuisine with taste. Starting as a Sydney-based restaurant, bills has expanded to various locations across the globe, including Honolulu, Hawaii.

Inside, bills hawaii has the calming and relaxed ambience you would hope to find in a holiday location like Honolulu. With styling reminiscent of a beach cabin, the light and airy space features wood panelled walls and a high ceiling, and is modern without being pretentious.

Open for breakfast, lunch and dinner, bills serve the best coffee on the island of Oahu alongside its menu of fresh and flavoursome food. The famously light and fluffy ricotta hotcakes with banana and honeycomb butter is a clear favourite for breakfast, as is the full Aussie breakfast featuring scrambled organic eggs, sourdough toast, cumin roast tomato, bacon, miso mushrooms and pork and fennel sausage. For dinner, the yellow fish curry with butternut squash, cucumber and coriander relish is sensational, as well as the popular parmesan crumbed chicken schnitzel with creamed corn and fennel slaw.

With food and coffee that well and truly meet high Australian expectations, bills is a must-visit on your next Honolulu holiday.

280 BEACHWALK AVE, HONOLULU
Open Monday to Sunday 7am - 10pm

billshawaii.com
[@billshawaii](https://www.instagram.com/billshawaii)



BÚHO COCINA Y CANTINA

Hawaii isn't known for Mexican cuisine, and didn't boast great Mexican restaurants - until Búho Cocina y Cantina opened in Waikiki.

In an expansive rooftop space, five stories high and hidden away from the busy streets, visitors can enjoy year round warm weather, cool ocean breezes and stunning views accompanied by live music starting from 9pm.

Serving modern interpretations of traditional Mexican cuisine, the restaurant has developed a reputation for fresh, seasonal produce. Using locally sourced poblanos, tomatillos, cilantro and limes; Búho Cocina y Cantina puts a local Hawaiian twist on Mexican flavour.

Menu highlights include the fish tacos, using fresh fish of the day, red cabbage slaw, ancho powder,

mango pico, lime, and chipotle aoli. Another favourite are the home made chips and salsa, as well as the Kauai shrimp enchilada with grilled Kauai shrimp, salsa verde, crema Mexicana, spinach, corn, black beans and Mexican rice. Mixologists have also created an array of popular signature cocktails and the bar boasts an impressive list of wines, beers and tequila. If you're planning a trip, don't miss the opportunity to try it for yourself!

2250 KALAKAUA AVE, HONOLULU
Open Sunday to Thursday 11am - 1am
Friday and Saturday 11am - 2am

buhocantina.com
[@buhocantina](https://www.instagram.com/buhocantina)





The chocolate peanut bombe with milk chocolate cremeux is a surprisingly light desert, and a delicious way to end your visit.

MORIMOTO

In a restaurant where dining is described as 'theatre', Morimoto Waikiki (The Modern Honolulu's signature restaurant), is the perfect place to celebrate a special occasion with a fine fusion of Japanese and Western cuisine.

Inside the restaurant, the simplicity of Japanese design is paired with Hawaii's organic elements. For a view of the Ala Wai yacht harbour, be sure to request a table outdoors, and on cooler nights, the fire pit outside creates a romantic, warming ambience.

Created by Iron Chef Masaharu Morimoto, there are a number of menu standouts. The crispy rock shrimp is a must, with prawns coated in a crunchy tempura batter and spicy kochujan or wasabi aioli. The spicy Alaskan king crab is also a favourite, as well as Japanese staples like sashimi and sushi. The chocolate peanut bombe with milk chocolate cremeux is a surprisingly light desert, and a delicious way to end your visit.

1775 ALA MOANA BLVD, HONOLULU
Open Monday to Sunday
Lunch 11am - 2:30pm / Dinner 5pm - 10pm

morimotowaikiki.com

@morimotowaikiki



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