A Tradition of Music and Dance

**THE LIM FAMILY OF KOHALA**

*Nani Lim Yap of Kohala is one of Hawai‘i Island’s best-known hula teachers and musicians, but her influence is truly international. Indeed, as we were emailing one another regarding this article, Lim Yap was in Japan leading hula workshops, a country she and her family have been visiting since 1998, sharing Hawaiian culture, dance and music.*

“Before Covid, I would go back every other month to teach,” she shares. “I specifically train *sensei* (teachers), those who have *halau*-based groups (hula instruction). Now, I will do hula camps in Hawai‘i two times a year and hula retreats in Japan four times a year. When we perform on tours, I usually extend a few days after to be able to visit my *haumana* (students) in different areas in Japan to teach classes. As far as performances, Hawaiian music and hula is making a comeback. Everyone is doing a Hawaiian-based concert or hula competition and so since July of...
this year, I have been back to perform twice and judge three times.”

Her work in Japan and elsewhere is something she takes great pride in. “I feel a great satisfaction that my students and their students can dance alongside my halau and with other Hawaiian vocal artists, and present hula with utmost care and aloha for the dance. The essence of the hula is evident. It’s because they love it so much. There are some excellent dancers from Japan. It’s a beautiful thing.”

Surrounded By Music
One of six kids whose father, Elmer Lim Sr., was a Parker Ranch cowboy, Nani and her siblings grew up in a small home provided by Parker Ranch, surrounded by Hawaiian music, laughter and love. Her father taught her how to play ‘ukulele and her mother, Mary Ann, had a background in hula. So, while she never had any formal training, Nani says Hawaiian music and dance was “just always there.”

When the Mauna Kea Beach Hotel opened in 1965, Mary Ann was asked to perform for the hotel’s guests, and by the time she was 12 years old Nani joined her family onstage at Mauna Kea, and thus began the storied Lim Family of Hawaiian dance and music.

In various combinations over the years, The Lim Family group consisted of parents Mary Ann (‘ukulele) and Elmer (rhythm guitar), and siblings Nani (triple, Lorna (bass) and Elmer “Sonny” Lim (lead guitar, often in slack key, ‘ukulele and steel guitar). The vocals featured the three females, all of whom sang both lead and harmony. The men also added backing vocals on some songs.

Nowadays, Nani is a respected hula hula (master hula teacher) and cultural ambassador, who sits on the advisory board of The Waikoloa Foundation among her many activities. The hula halau she co-founded with her sister Leialoha, Halau Na Lei O Kaholoku, has won multiple awards at the annual Merrie Monarch Festival over the years.

Sonny co-founded with her sister Leialoha, Halau Na Lei O Kaholoku, has won multiple awards at the annual Merrie Monarch Festival over the years. His daughter Asia is an island-inspired fashion designer as well as an accomplished musician and writer, and her daughter Asia is an island-inspired fashion designer as well as an accomplished musician and writer.

Passing A Legacy
Nani’s passion these days is passing along the knowledge and traditions that she learned from her parents and has honed over the years to the next generation. Her son Manaola is a respected fashion designer as well as an accomplished musician and writer.

“Our children are around it and they pick up on what we do. I am so proud of our hula accomplishments with our halau, my children and my nieces as well. As far as the musical side, I was hopeful that they would follow what was there. They are award-winning dancers and chanteres. What more can I ask for?”

Nani believes that adhering to the traditional ways connects her to the past. “We are keeping the traditions of our kapuna (family) and their stories alive in our time,” she says. “That keeps us connected to the things they held sacred. In our time, it is very important for us to keep the sacred things sacred.”

“The blessings! We are grateful. We humbly share with so much aloha as it was shared with us. Pride ... ha’aheo (cherished with pride) ... yes indeed!”

HOLIDAY EVENTS

WAIKOLOA BEACH MARRIOTT RESORT & SPA

HAWAII CALLS RESTAURANT
THANKSGIVING BUFFET
Thursday, November 23 | 4 – 8:30 pm
Gather with family and friends to savor a bountiful array of your favorite holiday culinary delights.

PRIME RIB & CRAB BUFFET
Saturday, December 23 | 5 – 9 pm
Our chefs start with the best prime rib and crab and build a delicious buffet around those two sure-to-please ingredients.

CHRISTMAS EVE DINNER BUFFET
Sunday, December 24 | 5 – 9 pm
Offering a delectable dinner buffet with island-inspired holiday flares and flavors.

CHRISTMAS NIGHT BUFFET
Monday, December 25 | 4:30 – 8:30 pm
End your Christmas Day in Hawaii Calls Restaurant with a bountiful feast!

PRIME RIB & CRAB BUFFET
Saturday, December 30 | 5 – 9 pm
Our chefs start with the best prime rib and crab and build a delicious buffet around those two sure-to-please ingredients.

NEW YEAR’S EVE DINNER BUFFET
Sunday, December 31 | 5 – 9 pm
Join us for dinner before the big New Year’s countdown!

Reservations available on OpenTable.com

HILTON WAIKOLOA VILLAGE

Thanksgiving lū`au buffet
November 23 | 5 – 8 pm
Kamahameha Court
Join us for a Thanksgiving Day lū`au buffet at beautiful Kamehameha Court. Not only will you find all your favorites prepared by our talented chefs, but also be entertained by live music, hear captivating stories and watch captivating dance.

Christmas lū`au buffet
December 25 | 5 – 8 pm
Lagoon Lanai
Locally themed culinary delights will include Waimae corn chowder, lox and bagel with caviar, Christmas ham and ginger-steamed mahi mahi.

New Year’s Eve under the stars
December 31 | 5 – 8 pm
Lagoon Lanai
General seating only. Make New Year’s Eve extra memorable this year with delicious cuisine, Polynesian folk music, stories magically told and of course an exciting fireworks display over our saltwater lagoon!

Call (808) 886-1234, ext. 54 or go to hitonewaikolaoa.com/holidays to make reservations.

QUEEN’S MARKETPLACE

Pictures with Santa
December 1 – 5, 8 – 10, 15 – 17 | 5 – 8 pm
Santa will be visiting Queen’s Marketplace every Friday, Saturday and Sunday in December (through Dec. 17), from 5 – 8 pm. Families are encouraged to bring a camera and snap a photo with Santa in front of the grand Christmas tree.
LIKE A KID IN A CANDY STORE

Customers of all ages feel “like a kid in a candy store” when they walk into the new Sugar Coast Candy at the Kings’ Shops. Hundreds of old-fashioned candies, handmade chocolates, saltwater taffy and other hard-to-find treats are displayed throughout the 1,228-square-foot store.

The new location, opened in July, is a sister store to the Sugar Coast Candy in downtown Hilo.

“We’ve been asked for years to open a store on the west side of the island,” says Jake Joao, general manager of the Waikoloa Beach Resort store. “We see people from six years old to 80 here. Young kids go crazy, and the older crowd often say, ‘Oh, you have this?’ Or ‘I remember this from when I was a kid.’”

One locally made favorite is the Kona coffee mac nut brittle. Homemade chocolates come from Laymon Candy Company in California, with creations like white chocolate caramel pecan clusters, chocolate-dipped Oreos, English toffee and milk chocolate divinity balls.

Customer nostalgia for childhood classics can find Salt-O-Honey, Pez with Pez dispensers, Tootsie Roll Pops and Jawbreakers in the Memory Lane section. Taffy Blvd., Licorice Lovers and Chocolate Block are other sections.

“Our goal is to create a happy and nostalgic environment for our customers, while ensuring a pleasant and enjoyable workplace for our employees,” says owner Janice Stanga.

For the holidays, stocking stuffers and gift certificates are available.

Sugar Coast Candy is open daily from 10 a.m. to 6 p.m. (808) 886-0496
AROUND THE RESORT

LEGENDS OF HAWAI`I LŪ`AU — OUR BIG ISLAND STORY

Sundays, Tuesdays, Fridays | 5 pm | Kamahamaka Court

Treat yourself to the once-in-a-lifetime cultural immersion of our Lū`au at Hilton Waikoloa Village. Brought to you by Tihati Productions, the Legends of Hawai`i Lū`au dinner and show brings to life the ancestral songs and dances that retell the epic stories of Hawai`i Island and her remarkable people.

You’ll receive a lei greeting upon arrival and have the opportunity to capture memories with photos with our Lū`au performers. The meal includes island favorites such as hulihuli chicken, seared island catch-of-the-day, and the traditional imu kālua pig, and fresh daily Hawaiian style desserts. Our signature mai tais are made with fresh pineapple juice.

Make reservations in advance at legendsluau.com. Book early to get your spot.

For reservations visit thesunsetluau.com

Cancellations must be received 24 hours before your scheduled Lū`au. There will be no refund if cancellation is not received 24 hours out.

HILTON MAIKOLOA VILLAGE
(808) 886-1234 HiltonWaikoloaVillage.com dining

Water’s Edge
A lavish breakfast buffet overlooking the saltwater lagoon.
7 – 11 am

Orchid Marketplace
Grab-and-go lunch located at Kona Pool
9 am – 5 pm

Shaka Cones
Locally made ice cream and surfin’ snacks at Orchid Marketplace.
9 am – 5 pm

Nui Italian
Authentic, family-friendly Italian dining including stone-fired pizzas, pastas, salads, and more.
Lounge and dinner 5 – 9 pm

KPC – Kamuela Provision Company
KPC offers Hawai`i Island’s most spectacular sunset views. Locally sourced cuisine, from prime steaks to Hawaiian seafood.
5 – 9 pm

Lagoon Grill & Bar
Grill a burger, sandwich, salad, or Hawaiian food for lunch or early dinner and watch dolphins playing in the lagoon below.
11 am – 7 pm

Legends of Hawai`i Lū`au
— OUR BIG ISLAND STORY

Sundays, Tuesdays, Fridays

(808) 886-1234 | HiltonWaikoloaVillage.com

Sunset Lū`au of our choice at Hilton Waikoloa Village. Brought to you by Tihati Productions, the Legends of Hawai`i Lū`au dinner and show tells the stories of Hawai`i Island and her remarkable people.

Executive Chef Jayson Kanekoa presents an authentic menu for the popular Sunset Lū`au with the freshest of ingredients harvested from Hawai`i Island purveyors. Experience an authentic imu pit presentation and the ono tastes of a J.A. Farms Garden Salad, Waipi`o Valley Po`i, Keahole Shrimp, hō`i`o fern shoots, Pulehu steaks, and grilled chicken with Hamakua mushrooms.

Following dinner, take a journey to Tahiti, New Zealand, Hawai`i, and Sāmoa through the songs and dances of these Pacific cultures. The spellbinding Samoan fire knife dance is a spectacular sight to see!

General ticket prices start at $94 inclusive for adults, $66 inclusive for keiki 6-12 years old, and keiki five and under are no charge. Premier ticket prices include preferred seating, floral lei, and a Hawaiian treat. Premier seating prices start at $234 inclusive for adults, $128 for keiki 6-12 years old, and keiki five and under are FREE.

GOLF COURSE
Tropics Ale House and Restaurant
(808) 886-4487 TropicsAleHouse.com Lunch and dinner
11 am – 10:30 pm

Mauka Bar and Grill
(808) 886-7600 MaukaBarandGrill.com Breakfast and lunch
7:30 am – 5 pm

LAVA LAVA BEACH CLUB
(808) 867-LAVA (5282) LavalaVillageClub.com Breakfast 8 – 10:30 am Lunch and dinner Noon – 9 pm

Hilton Waikoloa Village
(808) 886-1234 | HiltonWaikoloaVillage.com

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DINING GUIDE

Queens' Marketplace
Full-service restaurants.

- Bistro at the Cinemas
  (808) 464-3009
  HawaiiCinemas.com/the-bistro

- Charley's Thai Cuisine
  (808) 886-0591
  CharleysThaiHawaii.com

- Kuleana Rum Shack
  (808) 238-0786
  KuleanaRum.com

- Mauna Kea Tropical Treats
  (808) 738-6249

- Romano's Macaroni Grill
  (808) 443-5515
  MacaroniGrill.com

- Sansei Steak & Sushi Bar
  (808) 886-6286
  SanseiHawaii.com

- Starbucks Coffee Company
  (808) 886-1888
  Starbucks.com

Queens' Marketplace Food Court
Grab & go and food court eateries.

- Dairy Queen/Orange Julius
  (808) 886-1029
  HawaiiKindGrinds.com

- Island Greens
  IslandGreensHi.com

- L & L Hawaiian Barbecue
  HawaiianBarbecue.com

- Waikoloa Pizza
  WaikoloaPizza.com

- Waikoloa Shrimp Company
  WaikoloaShrimpCo.com

Please check with individual restaurants on hours of operation.

Island Greens

Romano's Macaroni Grill
(808) 443-5515
MacaroniGrill.com

Sansei Steak & Sushi Bar
(808) 886-6286
SanseiHawaii.com

Starbucks Coffee Company
(808) 886-1888
Starbucks.com

Queens' Marketplace
Full-service restaurants.

- Bistro at the Cinemas
  (808) 464-3009
  HawaiiCinemas.com/the-bistro

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  (808) 886-0591
  CharleysThaiHawaii.com

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