Aupuni Space: Kaka’ako Artist-run Gallery and More

Big things happen in a small space

By Craig Nakamoto

In a small space on Auahi Street, three co-owners, Donnie Cer- dovantes, Marika Emi, and Maile Meyer, curate the work of Hawaii-based contemporary and Kanaka ‘Oiwi artists—J.D. Nālamakūikapō AhSing, Cody Anderson, Natalia Da Silva, Kainoa Gruspe, Uluwehi Kang, Amber Khan, Nanea Lum, Jenna Macy, Coyote Park, Cory Kamehanaokalā Holt Taum, and others.

Aupuni Space is more than an art gallery. Artist studios, and community space provide a venue for up-and-coming performers, musicians, makers, and thinkers. “We also provide resources and support to artists,” said Marika Emi. “Support is important for artists.” The gallery also serves as a gathering place for engagement, which is critical to the community, where voices can be heard, and critical thinking on local issues occur.

Exhibitions and programming change each month. The exhibited work is for sale, said Marika. Her hope is that more people purchase art.

The work of the gallery is made possible through many fiscal sponsors including the Pu‘uhonua Society in partnership with TRADES Artist in Residence Program and Tropic Editions.

Visit the gallery or go online to buy art or donate to support the good work being done by this small gallery. Donations to the gallery can be made by visiting their website at https://aupuni.space/Info. 729 Auahi Street, Honolulu, Hawaii 96813. Phone: 808.600.0519.

Kaori Koco Kawabuchi: Lifetime Passion for Music and Piano

By Craig Nakamoto

For Kaori, her passion and music ability began at the very young age of three—she began playing the piano. Her blessing of having a perfect sense of pitch took her back to her home country of Japan where she studied music.

Her love of music and piano were destined to be shared with others and she traveled performing in Maui, Sydney, Australia, and New York. Kaori spent 12 years in New York performing at various places, among them she had an audition for the piano player at a gospel church in Queen’s. Despite not hearing any gospel songs prior to that time, she was hired and became the only Japanese gospel church piano player, at the time.

Her first piano album, “Kaori Kawabuchi Christmas Piano Album” was released in December 2020, and garnered her two Na Hōkū Hanohano Awards nominations, one for “Christmas Album of the Year” and the second for “Favorite Entertainer of the Year.” “The nominations were very inspirational,” Kaori said. “I am thankful for all of the votes that she received.” The album was recorded with help from her music partner and engineer, Thomson Enos of TH Production Recording, who engineered, mixed, and mastered the recording. The album includes 18 tracks, all familiar holiday favorites.

Music has also been her salvation. One single and original composition in the album, entitled “You Left Me Before Christmas” has personal significance to Kaori as she wrote it when she was experiencing “extreme solitude and desperation” during her abusive relationship.

“Music has always been a part of my life,” She reflected. “I have memories of my mom singing to me as a child, and I feel it is truly a part of who I am at my core. It has always been an avenue of healing for me. Piano has allowed me to channel my emotions in a healthy and creative way, and has moved me through some of my toughest challenges in life.”

Kaori is a resident of the Ola Ka‘Ilima Artspace Lofts and recorded her album there. Kaori has performed as a pianist regularly at various venues, including The Ritz-Carlton Residences in Waikiki, Halekulani Hotel. Moana Surfrider, Vintage Cave Café, and 53 By the Sea. She also performs at various events and live concerts with local groups.

Her album is currently available and downloadable on the iTunes Store, Apple Music, Spotify, Deezer, and Amazon Music. It is also available for purchase in limited amounts at Scratch Kitchen.

To contact Kaori Kawabuchi for booking or media requests:
Email: Kocokaori@gmail.com Phone: 808.551.2334
Instagram: https://www.instagram.com/xxkoko/
Facebook Page: https://m.facebook.com/Kaori-Kawabuchi-Hawaiis-Top-Pianist-235767240220279/
Ola Ka‘Ilima Artspace Lofts in Kaka‘ako is a mixed-use arts development blending live and workspaces for artists, artisans, and culture bearers and their families who meet certain income thresholds.
Kaka‘ako Mauka Area Rule Enhancements
Community Engagement Invited
By Mark H. Hakoda

After nearly a decade, the HCDA is embarking on a process of evaluating enhancements to the Mauka Area Rules and possibly amending several of these Rules. Based on a framework of community engagement, HCDA Staff will make recommendations on the possible amendments to the Mauka Area Rules.

The goals of the enhancements are to improve the development of a vibrant and resilient Kaka‘ako Community Development District.

Join us for the initial Community Outreach Meeting on December 2nd, at 5:30 pm. Meeting registration information is available on the HCDA website at http://dbedt.hawaii.gov/hcda/.

All meetings will be held virtually. This is in adherence to current State of Hawai‘i COVID-19 health and safety proclamations.

The Hawai‘i Community Development Authority (HCDA) was established by the Hawai‘i State Legislature in 1976 to plan and redevelop Kaka‘ako and other areas of the state that are in need of renewal, renovation, or improvement.

HCDA’s plan and rules provide a framework for planning and development within the Kaka‘ako community development district. The Kaka‘ako Mauka area plan and rules were first adopted in 1982. The next major repeal and replacement of the Mauka area plan and rules came in 2011. The 2011 Mauka Area Plan and 2011 Mauka Area Rules can be found at https://dbedt.hawaii.gov/hcda/kakaako-plan-and-rules/.

Meet the Team
Everyone, Meet Cara

Cara Kimura is a licensed architect, and HCDA’s new Project Director. She joins us from the University of Hawai‘i Community College Systems Facilities and Environmental Health office, which coordinates facility plans for new construction, renovations, repair, and maintenance for the seven community college campuses. Together, the community colleges contain 2.7 million square feet of building facilities on 399 acres of land.

Prior to that, Cara worked at both the Department of Accounting and General Services and the Department of Education. Her training, accomplishments, and years of experience as an architect in the state system promise to assist the office as we aim to meet the highest needs and aspirations of the people in HCDA’s community development districts.

“I have lived in Kakaako for at least twenty years and have seen it develop from an almost ghost town to what it is now,” said Cara. “Having spent most of the past two years at home, I like that there are a lot more dining places around. The roads definitely need improvement!”

Pre-pandemic, Cara traveled to Seattle every year. She actually likes the weather there. She’s also very creative and in her spare time Cara enjoys drawing, painting and playing with beads, wire and other materials to “occasionally create something I like.”

Sharing a popular dish she’s created and likes, on the side of this article is Cara’s recipe for homemade Kalua pork in just over an hour.

“Except for my immediate family, I am not related to anyone else named Kimura,” said Cara. “So, no, I am not related to Audy. 😂”

Instant Pot Kalua Pork

2 - 3 lbs. pork butt roast 1 T. cooking oil
Hawaiian salt, to taste
Liquid smoke (kiawe flavor preferred)
Water (1 cup or minimum required for instant pot model)
Optional: 4 slices bacon and/or sliced garlic cloves, to taste

Cut pork butt into pieces you can easily brown in the pot.

OPTIONAL: Make deep slits throughout pork butt and insert garlic slices.

Cover pork generously with Hawaiian salt. Using sauté function on Instant Pot, add oil and brown all sides of pork butt. Then, remove all pork butt pieces from pot.

OPTIONAL: Line bottom of pot with slices of bacon. Pour water into pot. Put pork butt pieces into pot with water, and sprinkle liquid smoke on pork butt. Close and seal lid – cook on meat setting or 60 minutes on high pressure.

When cooking is done, let pot natural release for at least 10 minutes then do quick release.

Shred pork, add more Hawaiian salt if necessary, and let simmer until ready to serve.