Kaulana Mahina AAAAA



Hawaiian Lunar Calendar

January 19, 2026 - February 6, 2027



Fish Are Food: A Way of Life

Fish nourish our bodies and cultures. In Hawai'i, fresh fish like 'ahi (tuna), akule (bigeye scad) and 'ōpakapaka (pink snapper) are everyday staples — nutritious, sustainable and deeply tied to our identity. Fish is heart-healthy for its omega-3 fatty acids, which can reduce the risk of heart disease and support brain function. It's also an excellent source of lean protein that helps build and repair muscle, and it provides important vitamins and minerals such as vitamin D, B vitamins, iodine and selenium. Unlike fast food, local fish connects us to the ocean and each other. Safe handling and responsible harvest ensure our communities can enjoy fish for generations.

Eat local. Eat fresh. Choose fish.

(right) A nice 'ahi catch. РНОТО: Layne Nakagawa (middle) Akule in Maunakea Marketplace. РНОТО: Amy Vandehey

(bottom) 'Ōpakapaka. ILLUSTRATION: Les Hata

"Fish is our main staple.

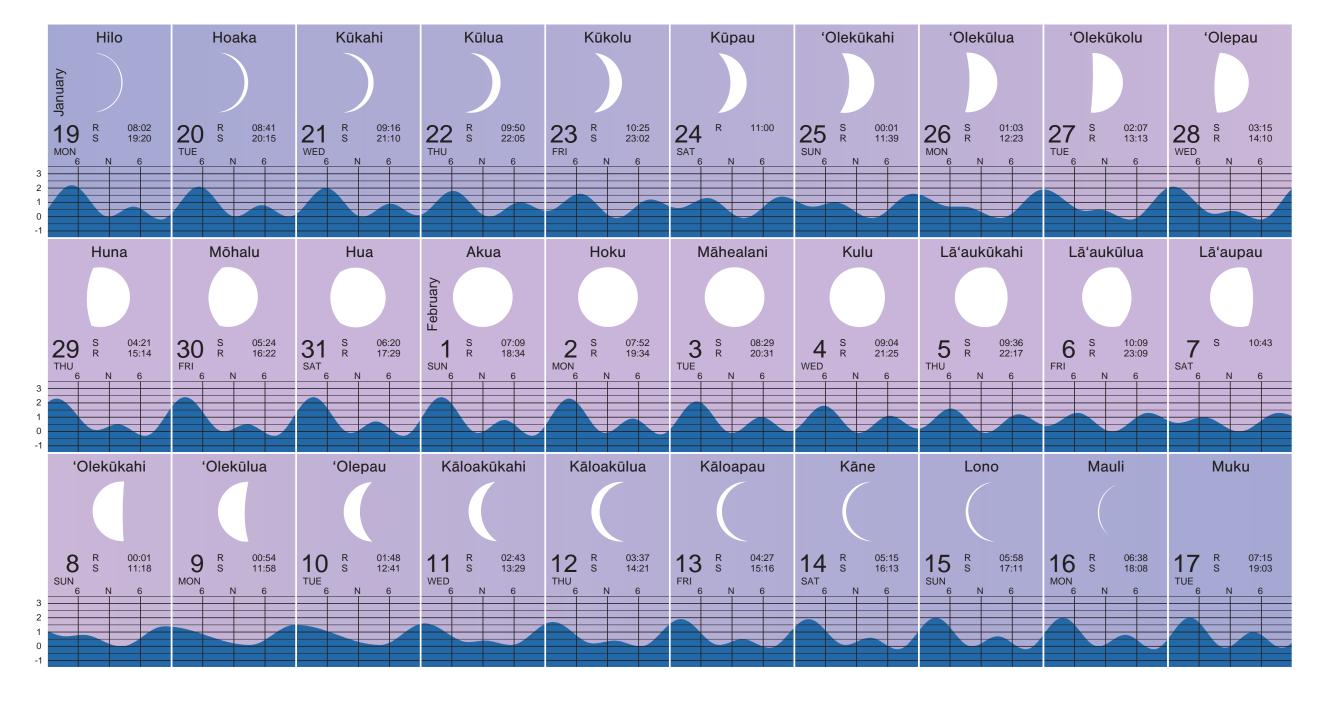
It feeds our body, our mind and our soul."

— Fisher. Hawai'i Island

"We were always taught, get enough to eat and if somebody need, make sure they have food...so we used to always share." — Fisher, Maui

Kaulua

January 19 - February 17 **'lanuali 19 - Pepeluali 17, 2026**



AAAAAAAAAA

hoʻonui (waxing) ________

poepoe (full moon) _______

hōʻemi (waning) ______



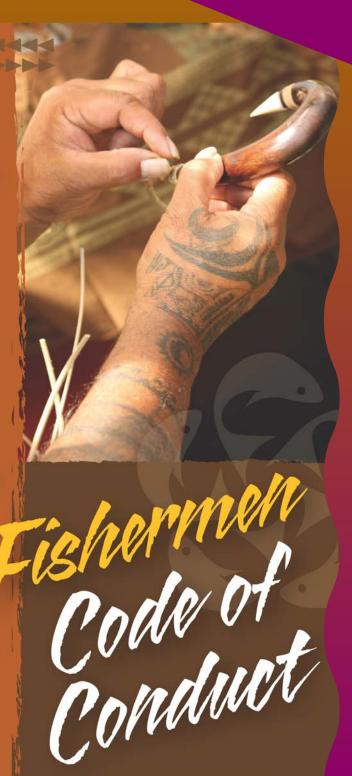
"When you look at the fishery and if you want it to be sustained, you know you can't go back over and over and over — you need to let the fish rest [and] replenish itself."

- Fisher, Maui Source: NOAA Hawai'i Bottomfish Heritage Project

"It is traditional for Hawaiians to 'consult nature' so that fishing is practiced at times and places, and with gear that causes minimum disruption of natural biological and ecological processes. The Code of Conduct is concerned with how people fish rather than how much they catch."

— Mac Poepoe (Poepoe et al. 2003)

- 1 RESPECT NATURE and your place in it.
- 2 **SEEK ADVICE** of experts with generational knowledge of the local resources.
- 3 **SHOW REGARD** to spawning seasons and juvenile fish.
- 4 **DO NOT WASTE**. Take only what is needed.
- 5 **KEEP SAFE** people, property and resources.
- 6 **OBEY** fishing laws and rules.
- 7 USE PROPER gear and techniques.
- (8) PICK UP YOUR TRASH.
- 9 **SHARE** your catch.

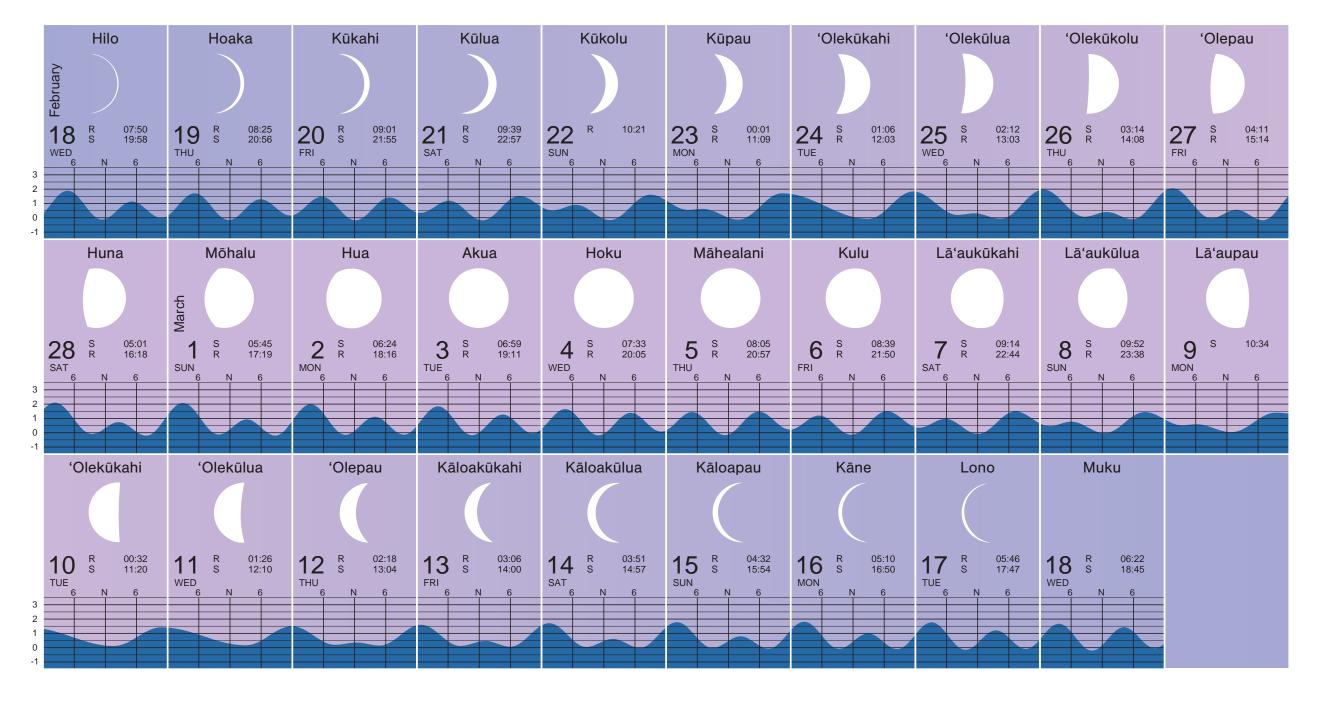


Traditional Practices and Sustainability

Pacific Island cultures have long valued balance with the sea. In Hawai'i, 'upena poepoe (throw net) fishers use seasonal knowledge to take only what is needed during their designated time. Indigenous principles — like kapu (restricted/forbidden) areas and the Fishermen's Code of Conduct — minimize waste and ensure sustainability. These time-honored practices are more than tradition; they're practical solutions for a changing ocean.

Nana

February 18 - March 18 Pepeluali 18 - Malaki 18, 2026





Fishing Is the Culture



Dalton Tokuyama with a *moi* caught off Hawai'i Island. _{РНОТО}: Nathan Tsao

From moʻolelo (stories) to mealtime, fish shape our stories. In Hawaiʻi, fish like moi (Pacific threadfin) and weke (goatfish) were once reserved for aliʻi (royalty), while others were revered as 'aumākua (ancestral spirits). Fish are featured in chants, dances and rituals that celebrate our connection to sea and spirit.

Mele Lawai'a (Fishing Chants):

Fishermen sometimes chanted before casting nets or setting out to sea, asking for abundance and safe passage. For example, *oli* (chant) invoking Ku'ula, the god of fishermen, were offered at *ko'a* (fishing shrines) to ensure good catches.

(above) Onaga (longtail red snapper) is seen as a good luck fish and is often the centerpiece at weddings and new year celebrations. PHOTO: Len Nakano

(below) School of weke. РНОТО: Tamiano Gurr

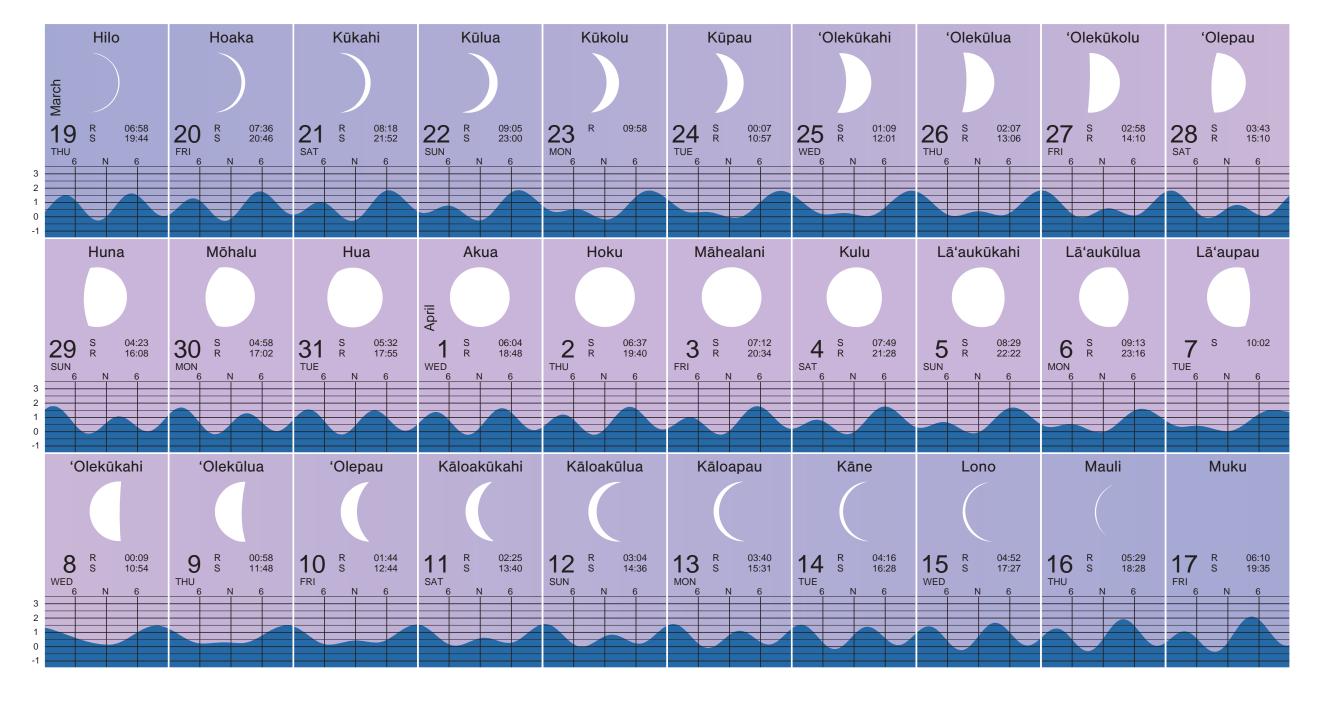


Fishing is more than a livelihood — it's how we live, honor and gather.

"If you give somebody one *onaga*, they going to remember you for life... Everybody in Kona eats fish." — Fisher, Hawai'i Island

Welo

March 19 - April 17 Malaki 19 - 'Apelila 17, 2026





The Fisher as Provider and Cultural Custodian

Fishers feed more than mouths — they nourish families, uphold values and keep the tradition alive. In Hawai'i, *lawai'a* (fishermen) often share their catch with *kūpuna* (elders) and neighbors before themselves. Their 'ike (knowledge, skills) — passed down through generations — sustain both reefs and relationships. Listen to a *lawai'a*, and you'll hear tides, traditions and timehonored responsibility.



Leonard Yamada (far left) provides fresh fish for his family. PHOTOS: Leonard Yamada

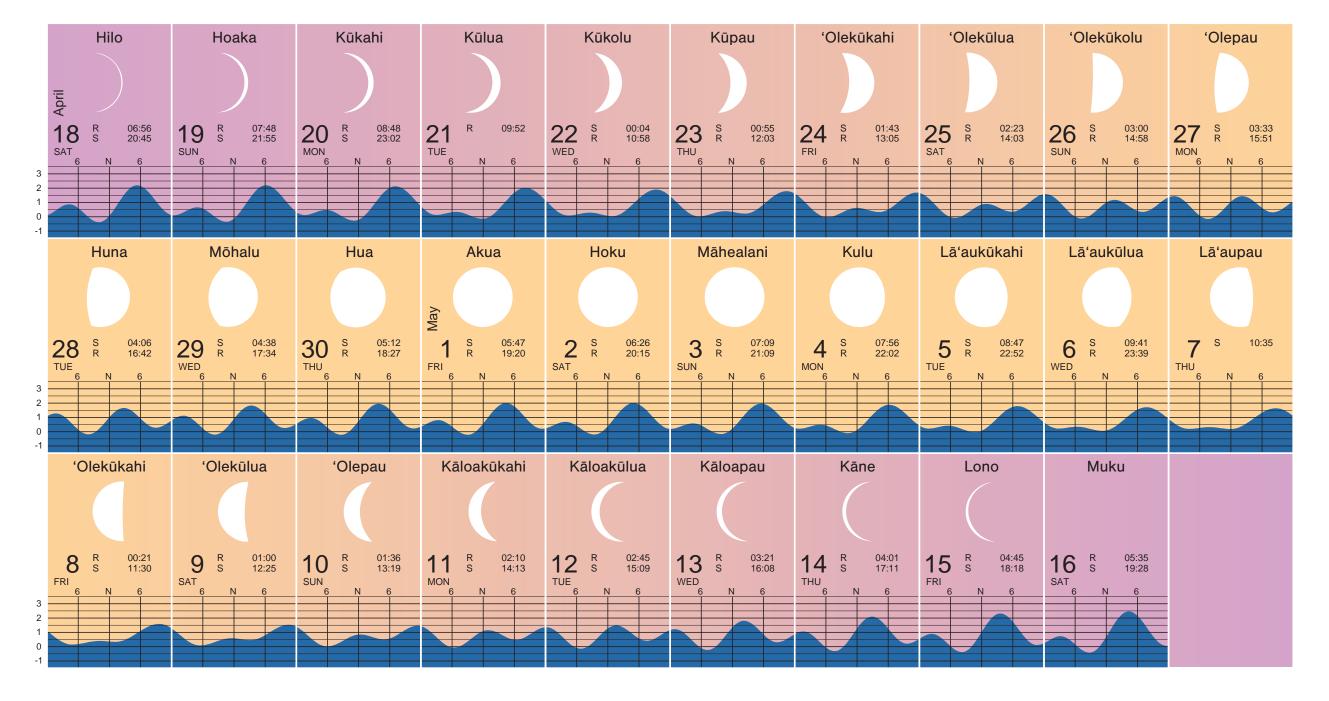
"I share my catch with the *kūpuna* first. That's how I was raised." — Fisher, Oʻahu

"We'd make special trips to go and try and get them their party fish."

— Fisher, O'ahu

'Iki'iki

April 18 - May 16 'Apelila 18 - Mei 16, 2026



hoʻonui (waxing) ________

poepoe (full moon) _______

hōʻemi (waning) ______



"With fewer places open, I had to go farther and spend more just to make a catch." — Fisher, Maui

"There's barely any *nehu* [Hawaiian anchovy] anymore, even though it used to be everywhere." — Fisher, Lāna'i

Sources: WPRFMC Stock Assessment and Fishery Evaluation (SAFE) Report (2022), 2025 WPRFMC Community Consultation & Capacity Building Trip Report

Navigating

Modern Challenges

Today's *lawai'a* face closed waters, rising costs and increasing regulations. In Hawai'i, federal marine national monuments and environmental shifts affect where, when and how fishermen can operate. While conservation is vital, equitable access is too. Communities must adapt — and be heard — to keep fishing viable. Policy should reflect both science and the voices of those who fish.

In 2025, the Council and the Pacific Islands Fisheries Group met twice across the Hawaiian Islands to build capacity, share knowledge and support participation in fisheries management. The community has shared challenges including fish declines in nearshore waters, increased shark depredation, restricted access from marine protected areas, fishing seasons out of sync with traditional knowledge, and broader ecosystem changes. This effort will continue through the end of 2026. For more information, visit the Council's website: wpcouncil.org/ira-projects.

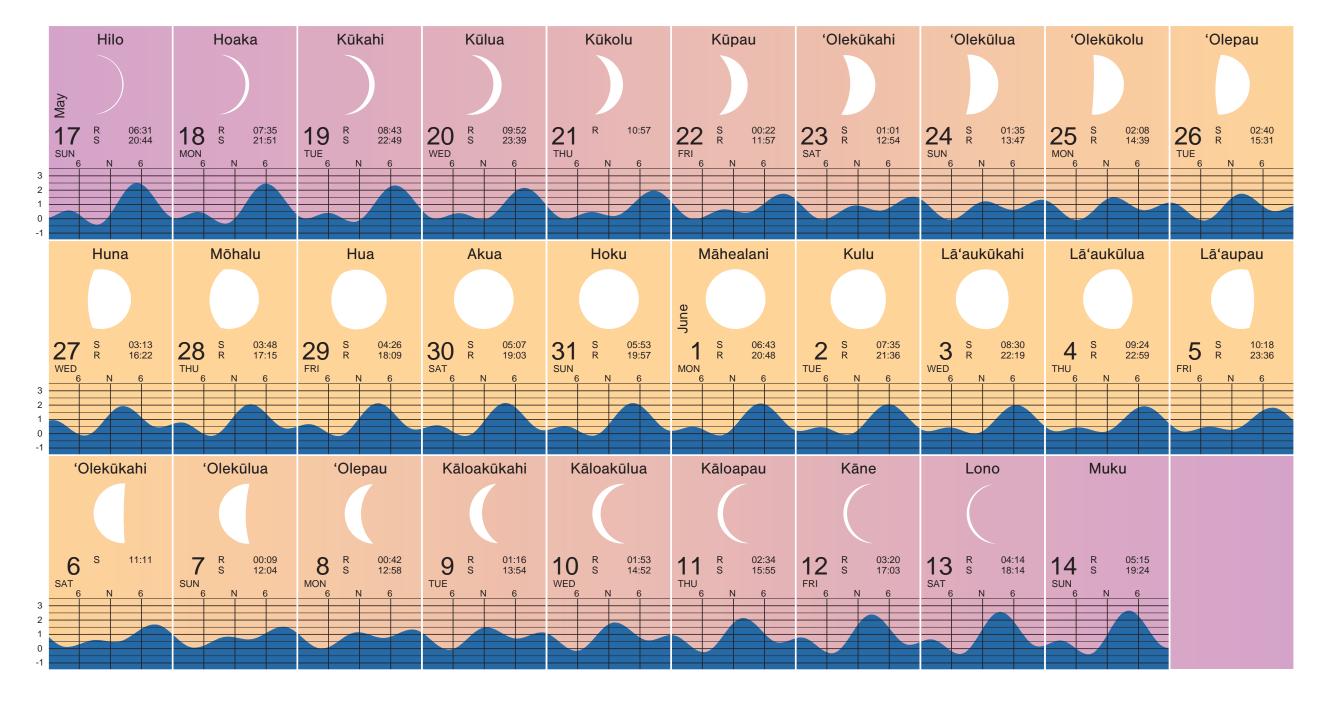
Community consultation meetings on Hawai'i Island (left) and Kaua'i in spring 2025. PHOTOS: Joshua DeMello





Ka'aona

May 17 - June 14 Mei 17 - June 14, 2026



hoʻonui (waxing) ________

poepoe (full moon) _______

hōʻemi (waning) ______



Fish and Food Security

Locally caught fish keep our plates full and our people healthy. With about 60% of seafood imported to the State, Hawai'i's small-boat and commercial fleets are vital to feeding our islands. Imported seafood is often frozen for long storage, chemically treated or thawed and sold as "fresh," practices that try to make it appear comparable to Hawai'i's truly fresh, never-frozen catch. During crises, like the COVID-19 pandemic, fishermen provided where supply chains failed. Supporting local catch is not just smart — it's essential for our security and self-reliance.



'Ahi sashimi plate. рното: John Kaneko

(left) Small-boat fishermen provide and sustain. Рното: Ed Watamura



"We caught and shared *akule* all summer — just enough. Never waste." — Fisher, Kaua'i

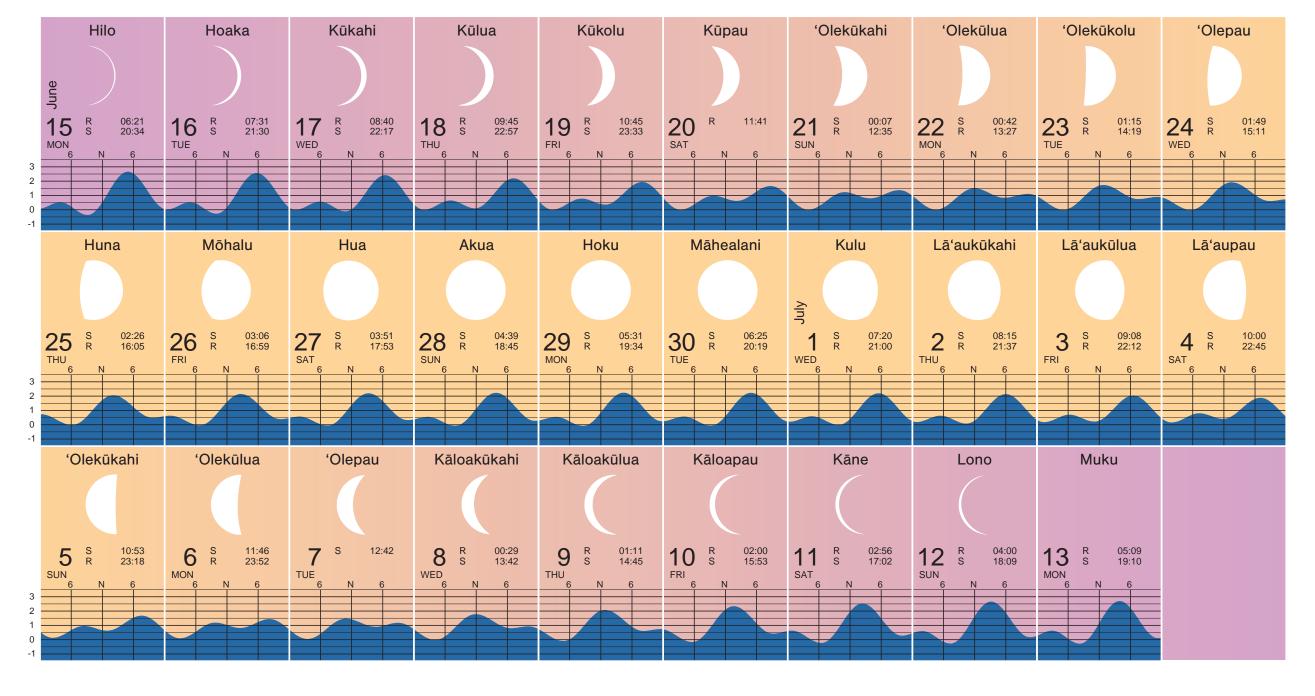
"Local fish got us through when stores were empty."

— Fisher, Hawai'i Island

Sources: NOAA Hawai'i Bottomfish Heritage Project, WPRFMC SAFE Report (2022)

Hinaia'ele'ele

June 15 - July 13 lune 15 - Iulai 13, 2026





Fish Are Money

Fish are Hawai'i's second-largest food export and a pillar of our economy. The longline fleet supports hundreds of jobs, from dockworkers to restaurant chefs. Charter captains, seafood vendors and fish processors rely on healthy stocks and fair regulations. When we buy local fish, we invest in our community and future.





(above) Freshly caught bigeye tuna for sale at the Honolulu Fish Auction. PHOTO: Amy Vandehey

(left) Hawaiʻi-based longline fishing vessels docked at Pier 38 in Honolulu Harbor. Рното: Joshua DeMello

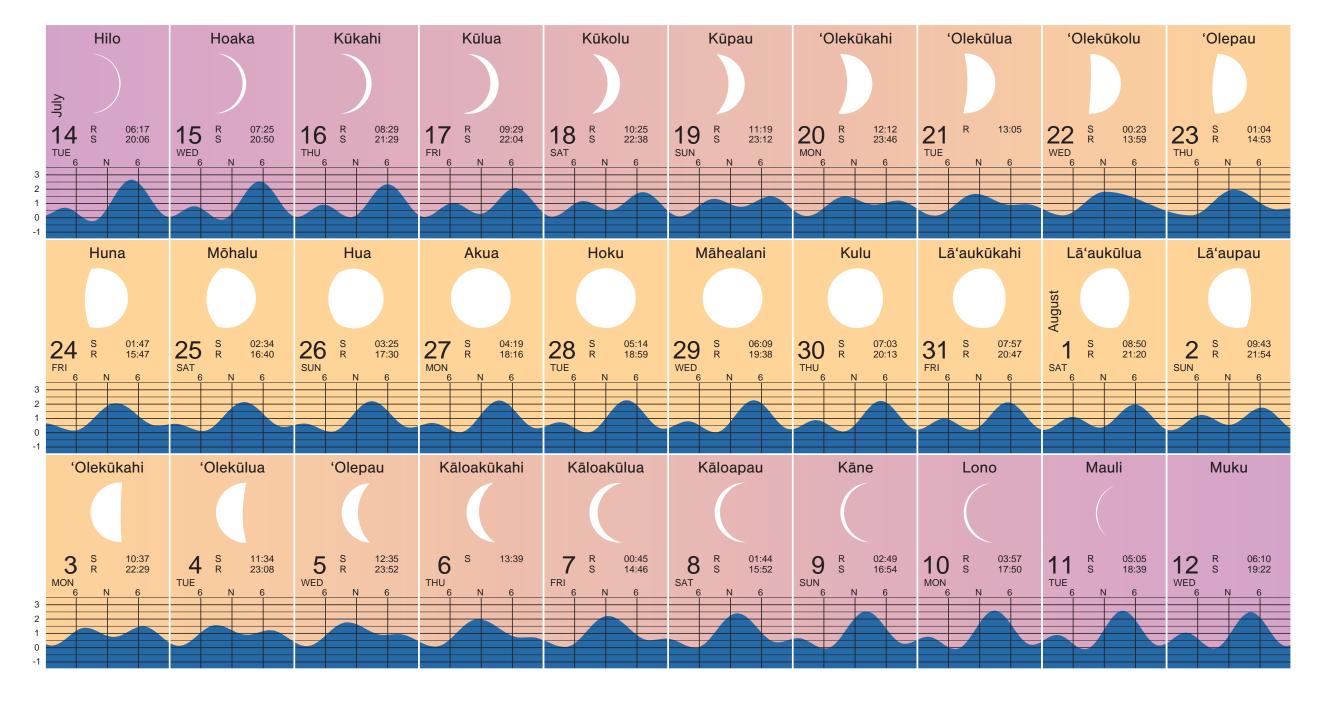
"If I don't fish, I don't pay rent.

It's that simple." — Fisher, Oʻahu

"Selling a good *'ahi* means my kids eat, and I fuel up for next week." — Fisher, Hawai'i Island

Māhoe Mua

July 14 - August 12 Iulai 14 - 'Akukake 12, 2026





"If we aren't at the table, policies will be made without us — it is our responsibility to speak for our reefs and our traditions."

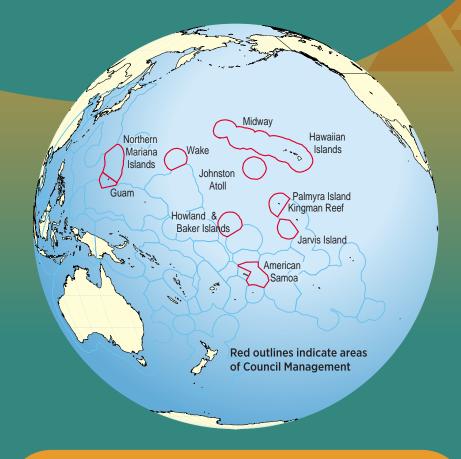
 Reflecting sentiments shared by Hawai'i Island bottomfishers in NOAA's Bottomfish Heritage Project

Pacific Fisheries and U.S. Sovereignty

Hawai'i sits at the heart of the Pacific, connecting U.S. fisheries across thousands of miles of ocean. From Honolulu, scientists, fishermen and community leaders work together to manage fisheries that feed island families and supply seafood to the nation. As a bridge between the U.S. mainland and our Pacific neighbors, Hawai'i plays a strategic role in balancing ocean stewardship, national interests and island values. When we practice $m\bar{a}lama~i~ke~kai-to~care~for~the~ocean-we~uphold~sovereignty~through~responsible~management~and~respect~for~the~sea.$

Public Council meetings provide an opportunity for everyone to get involved in the federal fishery management decision-making process. 204th Council meeting at Ala Moana Hotel, Sept. 16, 2025. PHOTO: Amy Vandehey



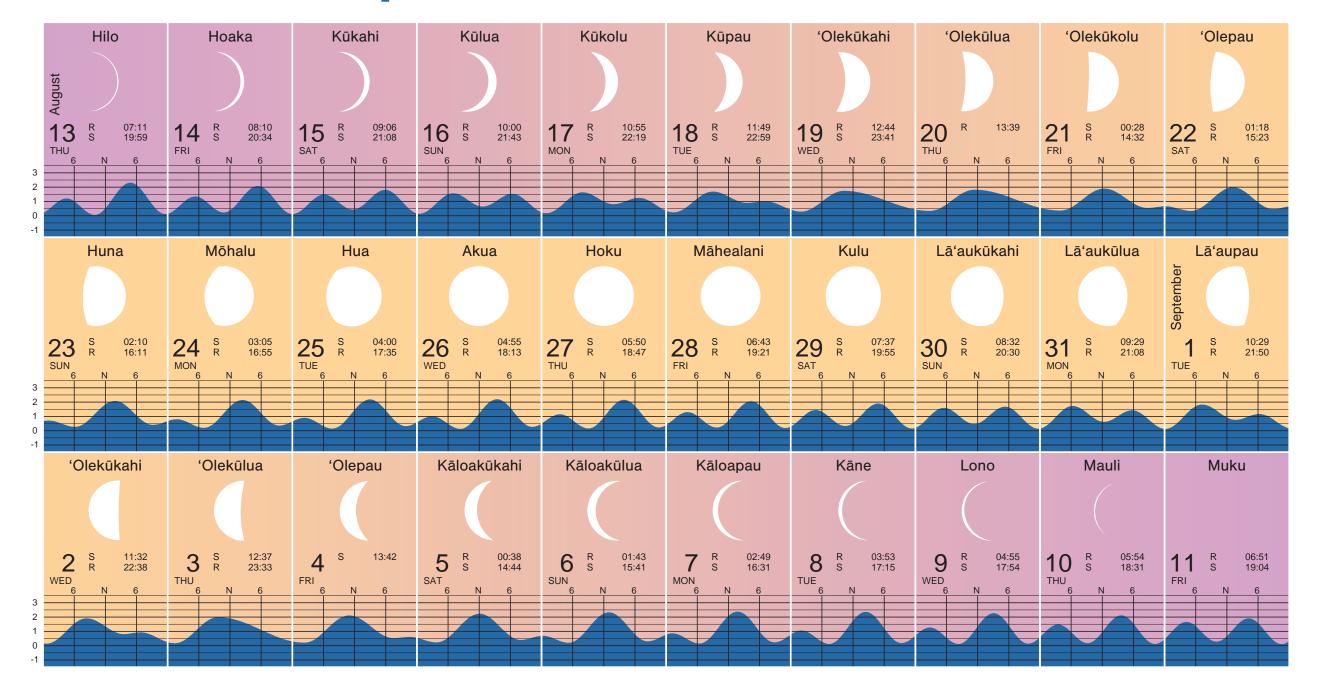


2026 · 50 Years of U.S. Fisheries Stewardship

In 1976, the Magnuson–Stevens Fishery
Conservation and Management Act (MSA)
created the regional fishery management
councils, including the WPRFMC. In 2026,
we celebrate 50 years of this landmark
law guiding sustainable, science-based
management of U.S. Pacific fisheries.

Māhoe Hope

August 13 - September 11 'Akukake 13 - Kepakemapa 11, 2026



hoʻonui (waxing) ______

poepoe (full moon) _____

hōʻemi (waning) _____



The Global Ocean and Local Rights

In Hawai'i, the impacts of global ocean policy are felt close to shore. Decisions on 'ahi catch limits and high seas rules made by international bodies like the Western and Central Pacific Fisheries Commission (WCPFC) affect how our fleets operate and how local fishers earn their living. From Honolulu's longline vessels to small-boat fishers across the islands, these choices determine access, opportunity and

sustainability. For Hawai'i, fairness on the water means that those who depend on the ocean also help decide its future - honoring our kuleana (responsibility) to fish responsibly, feed our communities and protect the rights of those who live closest to the water.



A canoe graces Multilateral High Level Conference 5, hosted by the United States and coordinated by the Council in Honolulu in 1999.



vessel. PHOTO: Caleb McMahan, Hawai'i Seafood Council



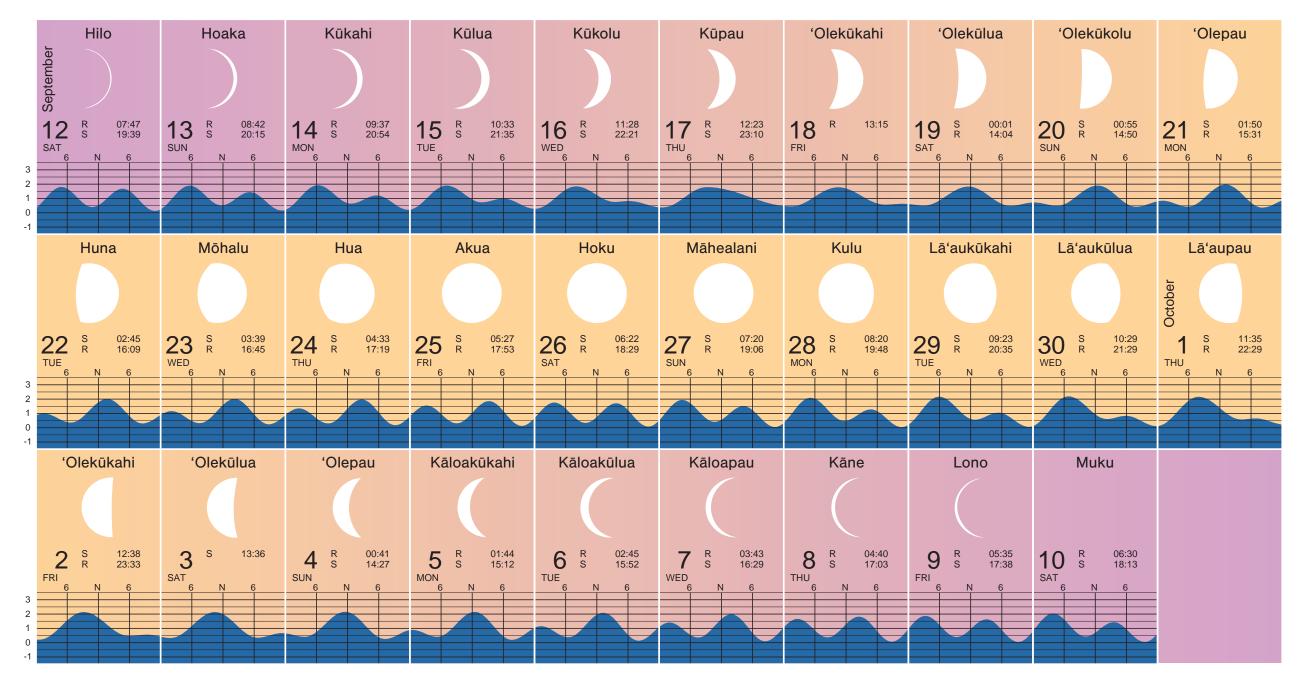
Adopted in Honolulu in 2000, the Convention on the Conservation and Management of Highly Migratory Fish Stocks created the WCPFC – the first regional body to unite more than 40 nations and territories in managing the world's largest tuna fishery through science, cooperation and respect for local rights.

"When quotas change, it hits us hardest. We need a seat at the table." - Fisher, Hawai'i Island

'Ikuwā

September 12 - October 10

Kepakemapa 12 - 'Okakopa 10, 2026



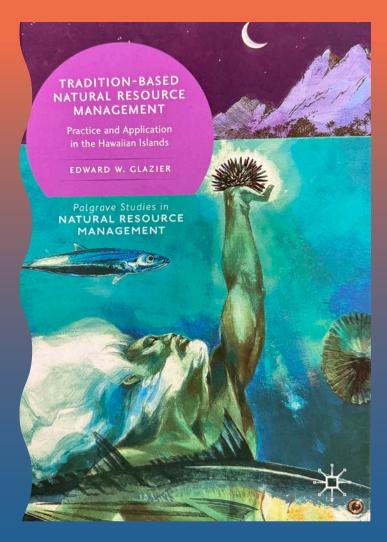


Stewardship Through Indigenous Knowledge

Long before written laws, Hawaiians managed fish with precision and care. Systems like the *ahupua* (place-based management) ensured ocean and upland resources were in balance. Fishponds, seasonal closures and generational protocols protected stocks. Today, blending traditional ecological knowledge with science offers a powerful model for restoring abundance.



Since 2006, the Council has supported Native Hawaiian leaders and practitioners in revitalizing traditional ecological knowledge and community-based resource management through the *Puwalu* conference series. These efforts helped establish the 'Aha Moku system in state law, strengthening local voices in caring for Hawai'i's lands and seas.



(above) Spotlighting this Native Hawaiian case study, Edward Glazier's book (2019) reveals how island communities blend cultural traditions with modern policy to guide sustainable ocean stewardship.

"We were taught that the ocean is our garden. If we take care of it, it will take care of us."

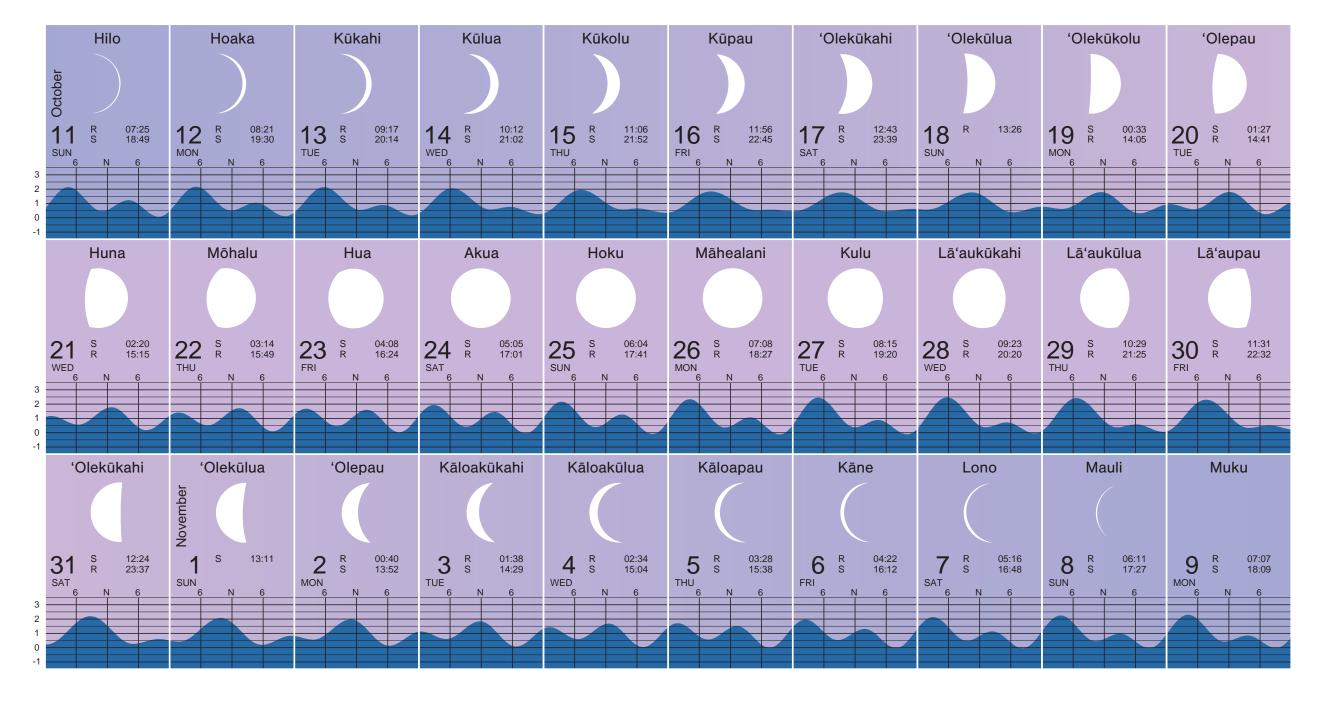
– Fisher, Hawai'i Island

"Just because there's the closures doesn't mean the fish is going to always be there... depends on the current too." — Fisher, Oʻahu

Welehu

October 11 - November 9

'Okakopa 11 - Nowemapa 9, 2026



AAAAAAAAAAAAAAAAAAAAAAAAAAAA



"I take my son every weekend. If he doesn't learn, this knowledge dies."

— Fisher, Hawai'i Island

"Give us funding to grow our *limu* garden and build ocean guard programs for our *keiki*."

- Fisher, Moloka'i

Youth and the Future of Fishing

"It's hard to do programs for the youth, there's too many distractions and not enough support." — Fisher, Lāna'i

Sources: NOAA Hawai'i Bottomfish Heritage Project, 2025 WPRFMC Community Consultation & Capacity Building Trip Report

The future of fish lies in our youth. Across Hawai'i, programs like marine science camps, fishing apprenticeships and ocean education empower the next generation. When youth learn from $k\bar{u}puna$ and scientists alike, they carry forward values of care, courage and curiosity. Our legacy depends on their leadership.





For 13 years, the Council sponsored a Hawai'i high school summer course where students gained hands-on lessons in environmental stewardship. (left) "Uncle Raymond" Leimana Naki (on right) shares knowledge of corals and fish habitat at Kahina Po-haku *loko i'a* (fishpond) on Moloka'i's eastern shore. (right) Instructor Erron Yoshioka teaches a student about fish biology, July 2019. Photos: Amy Vandehey



Speakers Bureau

Connecting Communities with Fisheries Experts

The Council's Speakers Bureau offers educators and community groups access to experts offering to share their knowledge about Pacific fisheries.

Who Are Our Speakers?

- Commercial and recreational fishermen
- Fisheries scientists and managers
- Indigenous practitioners
- Fisheries policy experts

Available Across the Pacific

 Now serving Hawai'i, American Samoa, Guam, and the Commonwealth of the Northern Mariana Islands
 In person + virtual sessions for broader engagement

Why Participate?

- A Learn about fisheries science and management
- Gain insights into traditional fishing practices
- Connect with experts
- Support sustainable fisheries

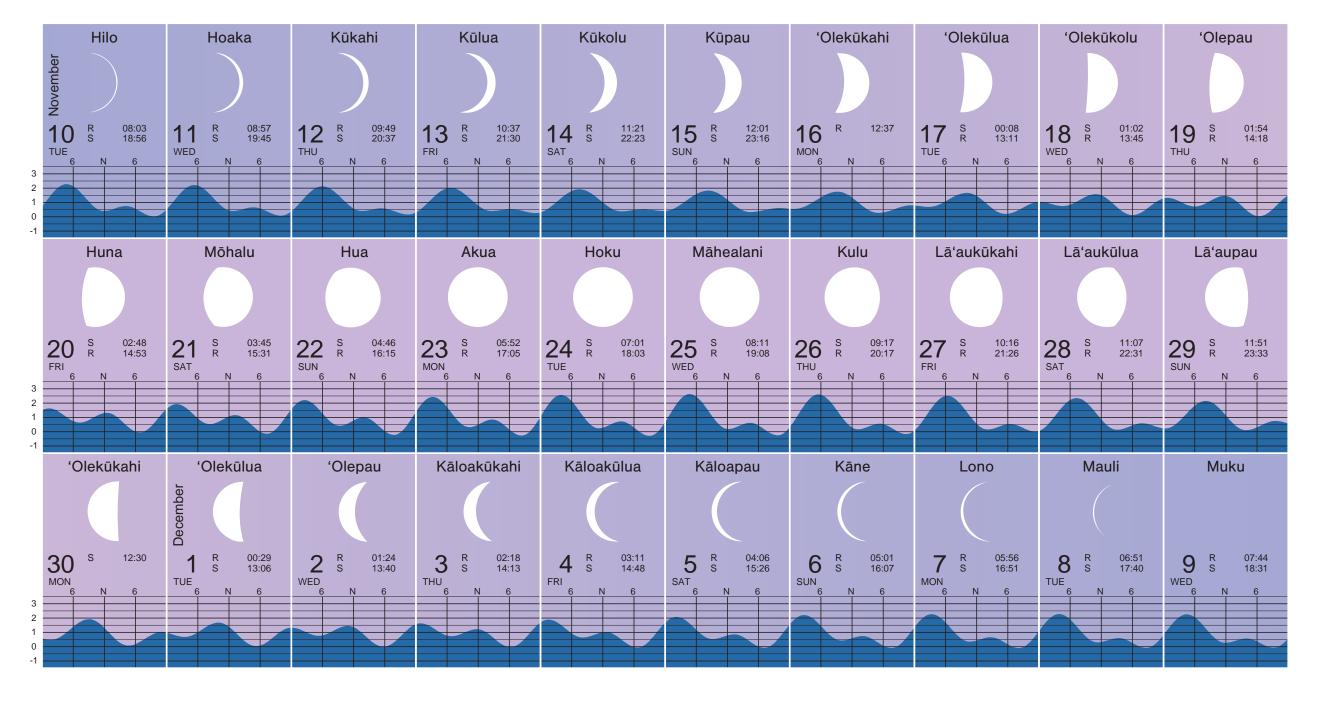
Schedule a Talk Today!

Visit: https://tinyurl.com/CouncilSpeakersBureau Questions? 808-522-8220, www.wpcouncil.org

Makali'i

November 10 - December 9

Nowemapa 10 - Kēkēmapa 9, 2026





Policy, Participation, and Conservation

Fishery policies shape our access, economy and ecosystems — but they only work with public input. Council meetings, comment periods and community consultations are how local voices become law. Whether you fish, cook, study or simply enjoy eating fish, your opinion matters. Show up. Speak out. Steward the future of our fisheries.

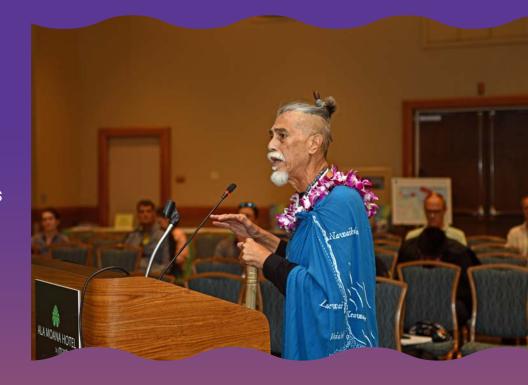
Ways to Get Involved:

<u>Attend Council meetings</u>: Most are held in-person and virtually, with opportunities to share comments on proposed actions. Additional consultations are scheduled throughout the year to gather input on projects and policies.

Join the Hawai'i Advisory Panel (AP): The AP offers expert advice to the Council on issues affecting Hawai'i's fisheries.

Meeting dates, agendas and participation details are available at **wpcouncil.org**, on local radio, in newspapers, and through the Council's social media pages. By getting involved, you help ensure conservation measures protect our ocean, our fisheries and the island traditions that depend on them.





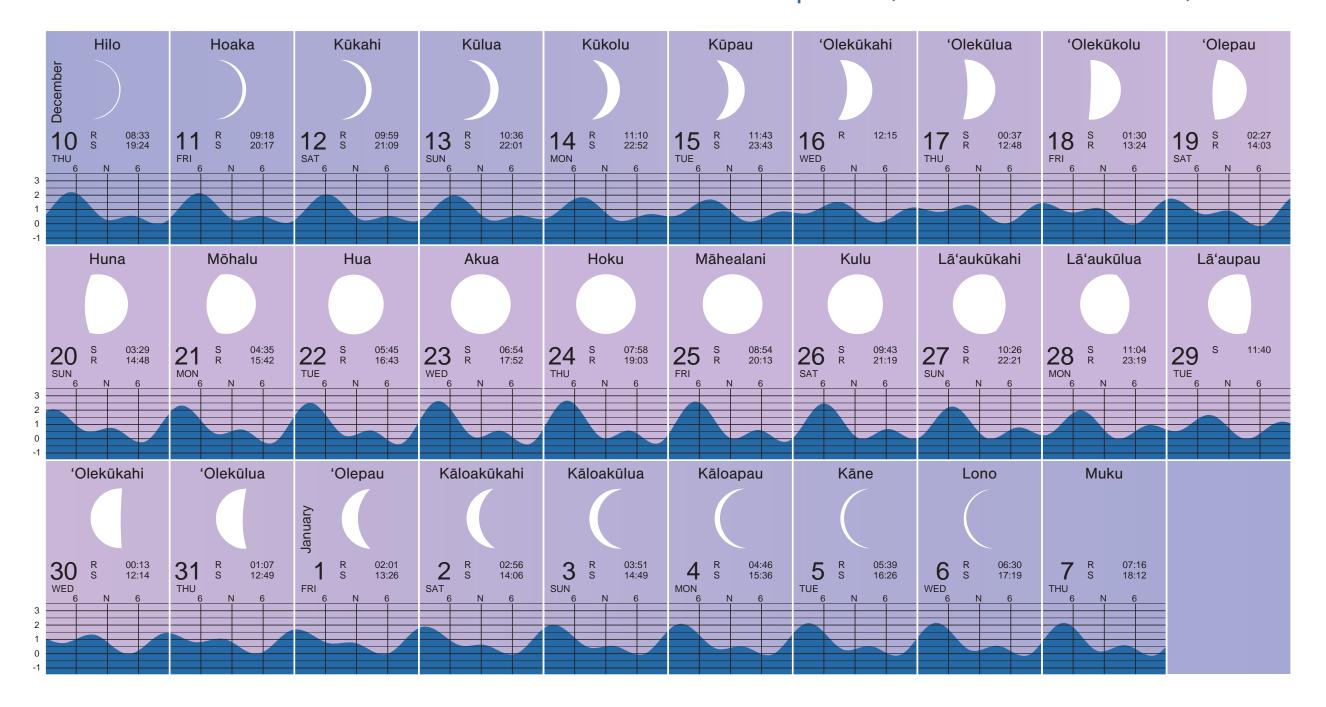
(above) A community member provides his comment at the 200th Council meeting in Honolulu at the Ala Moana Hotel, Sept. 25, 2024. PHOTO: Amy Vandehey

(left) To accommodate fishermen and the public who cannot attend meetings during typical work hours, the Council holds evening Fishers Forums with thematic exhibits, outreach materials and presentations. About 100 people typically attend each Forum, which offers an opportunity to query fishery experts and talk with policymakers. Fishers Forum on "What's in the Gut?" held at the Ala Moana Hotel Sept. 18, 2023.

"Out-of-state advocates and ENGOs are drowning out local voices; they don't understand what applies to the Western Pacific." — Fisher, Oʻahu

Kā'elo

December 10, 2026 - January 7, 2027 Kēkēmapa 10, 2026 - 'lanuali 7, 2027





Just Keep Fishing: A Vision for the Future

Across Hawaiʻi, fishers and communities are charting a sustainable course for the next generation. The Kona crab fishery is rebounding under new state management, while Hawaiʻi's tuna stocks remain among the healthiest in the Pacific. From longline innovation to small-boat traditions, partnerships between fishers, scientists and managers is driving success. These efforts show that with respect, knowledge and commitment, Hawaiʻi's ocean resources — and the island life they sustain — can continue to flourish far into the future.

рното: Gil Kualiʻi

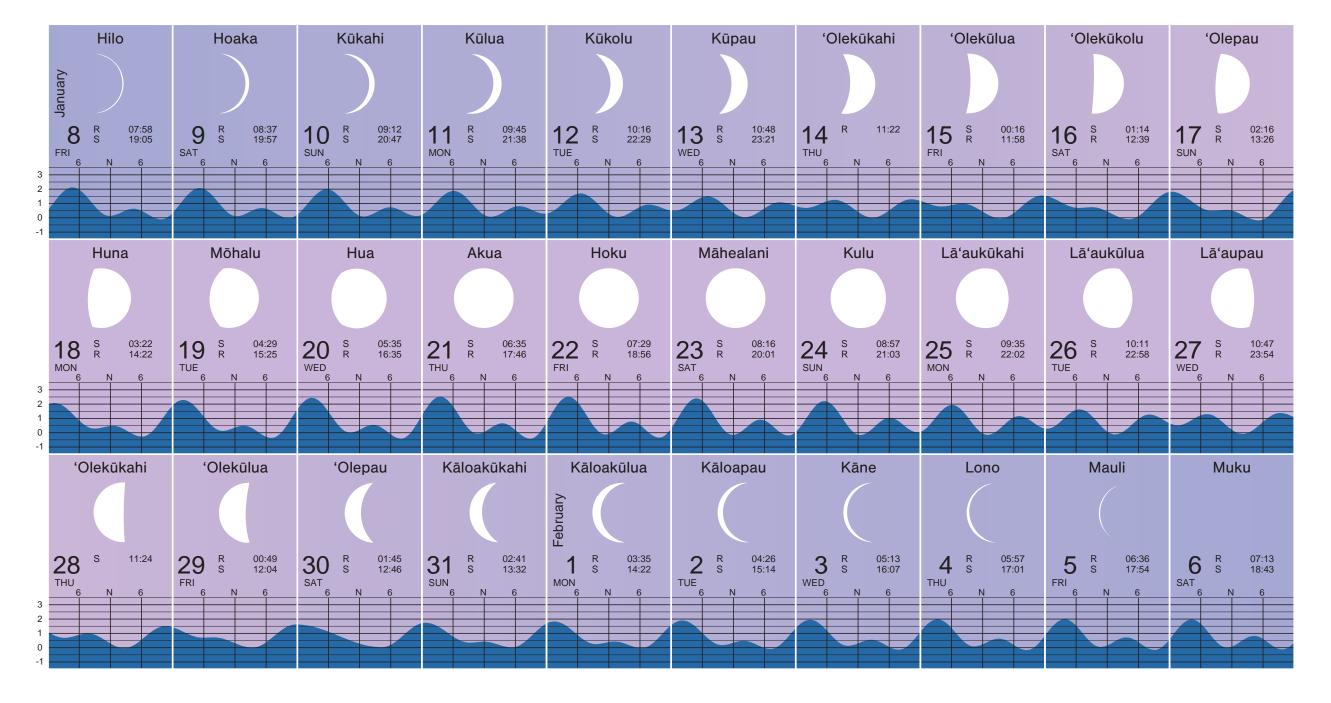
"As long as I can hold a line,
I'll keep fishing. It's who I am."

- Fisher, Hawai'i Island

"We need to educate the next generation about fishing as the purpose is to feed your family, not posting photos." — Fisher, Maui

Kaulua

January 8 - February 6 **'lanuali 8 - Pepeluali 6, 2027**



AAAAAAAAAAAAAAAAAAAAAA



About This Calendar

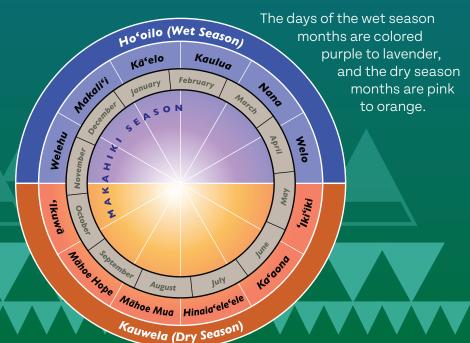
The theme for the 2026 Kaulana Mahina (Hawaiian Lunar Calendar) is the importance of fish to the Pacific Islands. Fish sustain island families, support local economies and carry cultural knowledge and identity across generations. This calendar highlights how fisheries connect communities from nearshore reefs to offshore waters, and encourages careful stewardship so that fish can continue to feed and support islanders into the future.

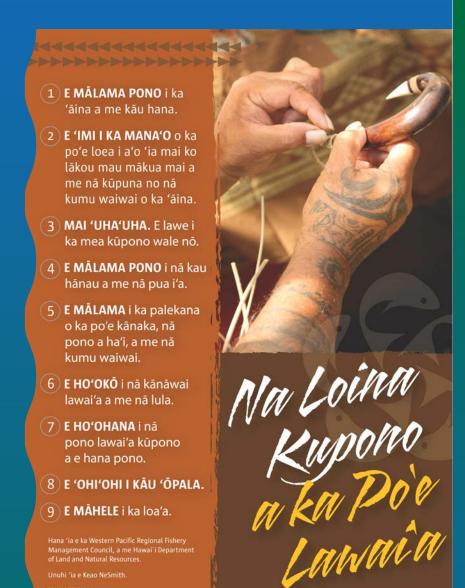
The literal meaning of kaulana mahina is position of the moon. In the traditional Hawaiian calendar, each malama (month) was determined by the 29.5-day cycle of the mahina and divided into three anahulu (traditional 10-day period). The first period was called hoʻonui (growing bigger), beginning when the first crescent moon was visible to the naked eye. The second anahulu was poepoe (round or full). The last anahulu was emi (decreasing).

Traditionally, nā pō mahina (lunar phases) are used to determine when specific activities should take place, such as fishing times and spawning times when harvesting of some species was limited. This calendar includes a space to record your observations each month. Send us an email at info@wpcouncil.org to let us know how you use our calendar!

Moon phase and lunar month names may vary by island and *moku* (district). This calendar uses the moon phases for Oʻahu listed in the *Hawaiian Almanac* by Clarice Taylor (1995. Honolulu: Mutual Publishing). Data to discern the first day of the lunar month are used with permission from HM Nautical Almanac Office, UKHO and the Keeper of Public Records, UK. The tide charts with moon rise and set times are in Hawaiʻi Standard Time for Pearl Harbor and were provided by OceanFun Publishing, NZ. The lunar months, moon phases and traditional calendar months are given in Hawaiian.

Special *mahalo* to calendar contributors noted throughout. For an electronic version of this calendar, go to **wpcouncil.org/educational-resources/lunar-calendars**.





SAMPLE DAYS

Moon Phase









Moon Rise Time

Moon Set Time

 Date
 1 R 08:56 20:06
 2 R 09:40 21:07

 Tide Height
 6 N 6 6 N 6

Purple-Lavender = **Wet Season** / Pink-Orange = **Dry Season**

About the Council

The Western Pacific Regional Fishery Management **Council** has worked with communities in Hawai'i, American Samoa, Guam and the Commonwealth of the Northern Mariana Islands since 2006 to produce traditional lunar calendars to promote ecosystem-based fisheries management, support indigenous fishing and management practices, and enhance community involvement in the fisheries management decision-making process. In Hawai'i, the Council strongly supports the traditional 'aha moku system of natural resource management, which recognizes the traditional *moku* as a basis for cultural and community consultation, adaptive management, education, general knowledge and a code of conduct. More information and the 'aha moku system can be found at www.wpcouncil.org and www.ahamoku.org.

Hawai'i Contacts

Council Vice Chair Roger Dang

PHONE: (808) 590-9921 EMAIL: rogerdang@gmail.com

Council Member Matt Ramsey

PHONE: (808) 223-4404

EMAIL: matt.ramsey@gmail.com

Council Member Dawn Chang

Hawai'i Dept. of Land & Natural Resources

PHONE: (808) 587-0401

EMAIL: dawn.chang@hawaii.gov

Western Pacific Regional Fishery Management Council

1164 Bishop Street, Suite 1400 Honolulu, Hawai'i 96813 PHONE: (808) 522-8220 EMAIL: info@wpcouncil.org WEB: www.wpcouncil.org





Published in the United States by the Western Pacific Regional Fishery Management Council under NOAA Award NA24NMFX441C0008.

© 2025, Western Pacific Regional Fishery Management Council

ISBN 978-1-950193-63-9

Front cover: Hawai'i longline vessels at Honolulu Harbor, bringing tuna and other pelagic fish that help feed island families and support Pacific Island economies.

PHOTO: Joshua DeMello