

SUNTORY

JAPANESE CUISINE & WHISKY
HONOLULU



Sushi • Washoku • Teppan • Private Dining

RESTAURANT SUNTORY KICKS OFF THE NEW YEAR WITH TWO KAMA'AINA SPECIALS



New year, new selections, same Suntory excellence

HONOLULU (January 31, 2024) – An international name, Suntory has had a home in Hawaii for 43 years and is showing local appreciation with two [kama'aina specials](#). [Restaurant Suntory](#) allows diners to enjoy the finest ingredients alongside Suntory spirits and other beverages, and these specials offer a great way to try [Teppan Room](#) grill offerings. While the last two years have brought many changes, from an interior redesign and menu upgrades to a modernized logo change, the staff's dedication to providing an exceptional dining experience of authentic Japanese cuisine with omotenashi and aloha remains the same.

With both a lunch and dinner option, the kama'aina specials are perfect for any occasion, from a business lunch to date night. They are scheduled to run through April 15, 2024. A current Hawaii ID is required to take advantage of these deals and reservations are recommended.

WASHUGYU & SUSHI ROLL LUNCH SET (\$26)

A savory steak paired with a fresh sushi roll allows diners to indulge in two sides of the Suntory menu. 4oz of Washugyu tri-tip steak are served over a bed of bean sprouts on a sizzling plate and accompanied by the roll of the day. Comes with green salad and miso soup for a well-balanced lunch.

TEPPAN DINNER COURSE MEAL (\$85)

The popular teppanyaki dinner special returns. Hawaii residents can experience a curated multi-course feast featuring the finest ingredients from land and sea. The satisfying spread includes a green salad,

the chowder of the day, one Hokkaido scallop, one panko fried shrimp, one lobster tail, a 5oz US filet steak, grilled vegetables, garlic fried rice, miso soup, and dessert.

SEASONAL SPECIALS

Diners can also complement their meals with à la carte items like [sushi](#) from the restaurant's renowned sushi counter, [Tokiwa](#), or seasonal offerings that are updated every few months. Along with whisky flights of rare Suntory whiskies and non-alcoholic beer, travelers and locals alike can enjoy a rotation of specials, such as Hokkaido sea urchin and original creations.

###

About Restaurant Suntory:

Owned by Suntory Holdings — one of the oldest and largest brewing and distilling companies in Japan — Restaurant Suntory opened in Hawaii in 1980 with the goal of sharing Japanese culture and cuisine under the Suntory brand name. **Located in Royal Hawaiian Center on Level 3 of Building B**, it is the sole Restaurant Suntory in the USA and enjoys a stellar legacy of service to Hawaii residents and visitors, both domestic and international. Through the years, Restaurant Suntory has been the place for countless gatherings and celebrations of all types and offers the most authentic Japanese fine dining experience around.

Open daily, the restaurant provides three distinct [dining experiences](#), including the strictly omakase-style sushi counter [Tokiwa](#), with ingredients fresh from Japan, and a [teppan grill room](#) showcasing the chefs' cooking skills up close, plus a [private dining room](#). [Validated parking](#) is available at Royal Hawaiian Center's garage. Reservations can be made through [RESY](#) or over the phone at **(808) 922-5511**. For more information, visit [restaurantsuntory.com](#).

Media Contact

Paige Norris, PacRim Marketing Group Inc.

ims@pacrimmarketing.com

Hawaii: +1-808-469-4852 | Tokyo: +03-5572-6066