



**RESTAURANT SUNTORY**  
**JAPANESE CUISINE**

Sushi • Washoku • Teppan • Lounge • Private Dining

**EXECUTIVE CHEF GO KAMIKUBO**

Hailing from Japan, Chef Go Kamikubo joined Restaurant Suntory in 2016, bringing over 20 years of experience under one of the country's most notable culinary stars, Iron Chef Rokusaburou Michiba. Prior to taking on his current role as executive chef, Kamikubo spent 8 years at the acclaimed Japanese restaurant, Rokusantei, and 13 years at Kaishoku Michiba (both located in the glamorous Ginza district of Tokyo).

Kamikubo's desire to become a chef started when he was 18 years old. Not only did he love eating, he naturally developed a serious interest in learning about different types of food, leading him to believe that he could one day cook and serve something truly impressive if he pursued this type of career.

As an apprentice, Kamikubo learned all the traditional techniques, skills, and flavors that go into crafting exceptional, authentic Japanese cuisine. He also picked up two core beliefs that he still carries with him to this day. The first is to create no waste. While this can be a challenge at times, a great chef is one who can think flexibly when it comes to utilizing all the ingredients, so that none goes to waste. The second belief is to seek out and take advantage of the seasonal ingredients available to you. The quality will always be better when in season, which makes for a much tastier meal.

Something else Kamikubo frequently recalls is this important lesson from his mentor: "an amazing dish can be a moment of joy." This is what really drives him to continuously perfect his craft and refine Restaurant Suntory's menu — the idea that you can spread happiness to each customer that comes through the door by doing your best cooking every day.

When asked which of his specialties are his favorite, he said, "I particularly enjoy making nimono, which are dishes that have been simmered in a sweetened dashi stock with added flavoring from sake, mirin, or soy sauce. Because each ingredient needs time to fully absorb the umami-rich broth, this style of Japanese cooking really lets me slow down and savor the process. Nowadays, everything around us seems to move so quickly that I think people

forget to stop and take it all in. Ultimately, that’s the kind of atmosphere we wanted to create at the restaurant — an elegant, relaxing place where guests can take a moment for themselves. Let our food sweep them away to Japan, while fully enjoying the beauty of Hawaii.”

Under Kamikubo’s guidance, Restaurant Suntory remains one of the best Japanese dining experiences Hawaii has to offer. His expertise in preparing fine Japanese cuisine along with his attention to quality and creative desire to explore local ingredients have positioned Restaurant Suntory as a true bridge between East and West. Moving forward, Kamikubo hopes to continue teaching Japanese food culture to visiting guests while sharing Hawaii’s local food culture with Japanese customers.

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