



RESTAURANT SUNTORY
JAPANESE CUISINE

Sushi • Washoku • Teppan • Lounge • Private Dining

RESTAURANT SUNTORY STORY STARTERS

Tokiwa: The newly reborn, highly exclusive sushi counter hidden in Restaurant Suntory is among Hawaii's best omakase experiences

- As part of Restaurant Suntory's extensive renovations, the sushi area was completely reborn as a new dining experience called "Tokiwa." Tucked away in a private section with its own immersive atmosphere, the cozy, yet contemporary counter space incorporates subtle colors and natural wooden accents to allow each piece of perfectly molded sushi to shine as the stars of the show. With the new appearance comes a special menu focusing on high-end omakase, where diners put complete faith in their skilled sushi master to select each course. Sushi enthusiasts can expect the finest omakase experience in Hawaii with carefully chosen seafood and an intimate seating arrangement that places diners up close to witness the creativity and expertise of an elite sushi chef invited from Japan. The renewed sushi counter offers two elegant courses with the most premium option priced at \$250 per person. At an additional fee, exquisite sake or wine pairings that match the menu's flavors and ingredients are also available to complete the entire experience.

The Shunsaizen lunch special and kaiseki dinner: Exquisite tasting menus that highlight the season's best flavors

- Part of Restaurant Suntory's charm is its ability to give guests something unique to look forward to each month. The restaurant accomplishes this by offering one of the island's only true kaiseki experiences during lunch and dinner. Highly regarded as haute cuisine, kaiseki is one of Japan's finest dining traditions. The Japanese tasting menu features multiple courses that capture the spirit of the season through exquisite flavors and stunning presentation. It emphasizes the use of fresh seasonal and local ingredients that are meticulously prepared in ways meant to enhance each product, resulting in an artful balance of taste, texture, and colors that demonstrate why Japanese cuisine is so excellent. The Shunsaizen lunch menu changes monthly,

ensuring new ingredients are added into the mix as they reach the peak in flavor and appearance.

The spirit(s) of Suntory

- Established in 1899, Suntory is one of Japan's oldest and largest brewing and distilling companies. Today, the brand is famous worldwide for being a leader in premium spirits and distributing a diverse portfolio of beverages. Most notably, Suntory's award-winning whiskies — namely Hibiki, Yamazaki, and Hakushu — have become highly coveted due to the distinct, multi-layered flavors and limited availability. For the clear liquor connoisseurs, Suntory offers Roku Gin, a masterful blend of six special botanicals sourced only in Japan, as well as Haku Vodka, which is made with 100% white rice and filtered through bamboo charcoal to give it a clean, unparalleled taste with just the slightest hint of sweetness. Even their signature beer, The Premium Malt's, stands firm as one of Japan's best-selling brews. All of these beverages can be enjoyed at Restaurant Suntory in Waikiki, along with a range of cocktails, wine, sake, and shochu. Experience the heart and soul of the Suntory craftsman in each glass!

Back to basics: How the art of minimalism and Restaurant Suntory's roots inspire its new design

- While Restaurant Suntory has made a few interior updates over the years since opening in 1980, the Japanese establishment closed temporarily in the fall of 2021 to undergo a major \$2 million renovation, marking its biggest upgrade yet. The overall redesign draws visible inspiration from the Japanese art of minimalism, taking on a more neutral color palette that is accentuated by soft lighting, sleek furniture, and various elements of nature. With the motto "Establishments that will become a favorite, not just a fad," designer Kazutaka Kondo of Brown Ink is well known for creating an atmosphere of warmth that incorporates contemporary designs which still feel timeless. At Restaurant Suntory, the refined, open spaces feel intentionally balanced, creating a comforting sense of harmony while retaining an air of sophistication that naturally invites people in. The aged wooden panels that line the dining room are also worth noting. A nod to Suntory's rich distilling background, they represent the prized whisky barrels that have garnered global accolades for the fine spirit producer. In many ways, the newly refurbished space perfectly encapsulates Suntory's move into the next era characterized by modern luxury, while keeping its history and traditions at the heart and soul of the restaurant.

One restaurant, three Japanese cuisine styles

- There are Japanese restaurants, teppanyaki restaurants, hot pot restaurants, and sushi restaurants, but what makes Restaurant Suntory special is the way it manages to bring all the beloved cornerstones of Japanese cuisine under one roof without sacrificing the quality of any individual aspect. Restaurant Suntory's grand menu is best categorized under three main pillars: sushi, teppan, and washoku. The first pillar can be enjoyed at Tokiwa, the contemporary sushi counter/area where seasoned itamae (sushi chefs) creatively compose unforgettable omakase experiences using the best ingredients available combined with carefully chosen sake pairings to enhance the meal. The second pillar, teppan, places diners around a flat iron grill to watch as a chef prepares the meal from start to finish. Of the different proteins and a la carte items on the teppanyaki menu, the ones worth highlighting include luxurious Miyazaki wagyu, US Prime Beef, lobster, foie gras, and Big Island abalone. Finally, there is washoku, a term that represents Japan's traditional fare and covers the likes of kaiseki; shabu shabu and sukiyaki-style hot pot; tempura; donburi; soba, udon, and somen noodles; and grilled fish, tsukemono, and other similar plates.

Recommended menu items, straight from the chef himself

- Although executive chef Go Kamikubo helped develop the entire grand menu, he certainly has his personal favorites. The Chef's Recommended Menu is available during dinner time and highlights Kamikubo's specialties. This can change monthly or bi-monthly depending on his changing taste or desire to create something new. Either way, any dish that comes personally recommended by the chef is sure to be a good one.

Restaurant Suntory transports diners straight to Japan without leaving Hawaii

- Through the combination of outstanding cuisine, ambience, and hospitality, a visit to Restaurant Suntory feels just like hopping on a plane to Japan for lunch or dinner. When it comes to service, the restaurant's philosophy is based on the Buddhist practice of "wagen aigo senijomon" where peace and happiness can be spread by trying to understand the feelings of others while meeting them with a warm smile and a compassionate way of speaking. An intense dedication to quality can be seen in every part of the experience, from the high level of care that goes into preparing the food to the attentiveness of the staff to the island-inspired wabisabi design details that make up the restaurant's natural but refined aesthetic. Executive chef Go Kamikubo taps into his many years of experience cooking traditional Japanese cuisine in Tokyo for Restaurant Suntory's grand menu, offering the full range of teppanyaki, sushi, and washoku as well as Suntory's famous drinks to round out the meal. Along with providing authentic flavors, omotenashi (Japanese hospitality) also

plays a key role in creating the right atmosphere. Tied together with the concept of “wagen aigo senijomon,” this distinct approach of serving guests with wholehearted kindness and an almost-psychic level of anticipation is evident in each of the friendly staff members. It can certainly be attested to by the dedicated regulars that come to Restaurant Suntory seeking a little escape to Japan.

Restaurant Suntory’s unique blend of island flavors pairs with traditional Japanese techniques

- A major characteristic of Japanese cuisine is how it revolves around seasonality and because of this, there is an emphasis on incorporating fresh, seasonal ingredients. Located in Hawaii, Restaurant Suntory has an additional set of rich, diverse flavors and products to work with that are unique to the islands. So among the many options for authentic Japanese cuisine at Restaurant Suntory, there are a few locally inspired dishes as well, such as ahi poke, homemade macadamia nut tofu, Big Island abalone, and the island sashimi sampler featuring freshly caught seafood. Preparing these Hawaii flavors and ingredients in a traditional Japanese manner not only shows culinary mastery, but also blends the cultures in a beautiful way that pays homage to Suntory’s island home while staying true to its authentic roots.

Media Contact

Paige Norris, PacRim Marketing Group Inc.

ims@pacrimmarketing.com

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