



Sushi • Washoku • Teppan • Private Dining

RESTAURANT SUNTORY TO HOST RAMEN-THEMED CHEF COLLAB EVENTS



Renowned fine-dining chefs Haru Inukai (pictured left) and Shimon Hanakura (pictured right) bring original ramen creations to Honolulu.

HONOLULU (October 15, 2024) – A ramen lover’s dream is coming to [Restaurant Suntory](#) on November 2 and 3, with a fine-dining collaboration between Suntory and top chefs Harunobu (Haru) Inukai and Shimon Hanakura. With decades of culinary experience in both French and Japanese cuisine between the two, including years of creating luxury ramen dishes, these visiting chefs are sure to delight diners with their unique combinations served amidst the upscale ambiance of Restaurant Suntory.

With one lunch and dinner seating each day, these [special events](#) offer rare opportunities to try unique dish preparations and meet the distinguished award-winning chefs from Sydney, Australia in person as they talk about the concepts behind their creations.

[Lunch Events](#)

Saturday, November 2 & Sunday, November 3 (1:30-3:30 p.m.)

Lunch offers two distinct ramen flavors at \$40 each. Inspired by French cuisine, the Lobster Ramen features a fragrant soup made with roasted lobster and aromatic vegetables combined with a perfectly paired noodle. For beef lovers, the A5 Wagyu Ramen is sure to delight with its richness. The luxurious double broth combines A5 wagyu beef fat with Japanese consommé and is covered with melt in your mouth thinly sliced A5 wagyu enhanced with black pepper and lemon. Ox Tail Fried Rice is also available as a side to either ramen for an additional \$8.



[Dinner Events](#)

Saturday, November 2 & Sunday, November 3 (6:00-9:00 p.m.)

Dinner gives customers a chance to further appreciate the culinary expertise of the collaborating chefs through a one-of-a-kind seven-course prix fixe meal that blends Japanese and French techniques. Centering around Small Soft-Shell Crab Ramen, the \$130 dinner also includes Truffle Chawanmushi (steamed egg custard) and Roast Duck with Saikyo Miso Foie Gras, guest chef specialties which are carefully complemented by courses from Restaurant Suntory.

About the Chefs

Chef Harunobu Inukai

With more than 30 years of experience in French cuisine, Chef Inukai has worked at numerous award-winning restaurants throughout his extensive career. He worked at the Ampersand Restaurant in Sydney for two years where he trained under one of Australia's leading chefs, Tony Bilson, was awarded two Chefs Hats, and even had the pleasure of cooking for former President Bill Clinton. In addition, he has cooked at the La Rochelle in Tokyo, the restaurant of the Iron Chef of French cuisine, Hiroyuki Sakai. After four years at the helm of Galileo at the five-star Observatory Hotel (now the Langham Sydney), he went on to open his own restaurant Blancharu, followed by his shop Ramen Ikkyu, and most recently Gaku Robata Grill, a sophisticated twist on the traditional Japanese izakaya.

Chef Shimon Hanakura

Chef Hanakura has nearly 13 years of experience in fine dining and hatted restaurants in Sydney and Brisbane, and currently works at the two-hatted restaurant, Aria Restaurant. Specializing in French and Japanese cuisine, he has trained under the acclaimed fine-dining chef and restaurateur, George Jardine, and also under Chef Haru Inukai as the Head Chef at Blancharu. His ramen background includes the comprehensive udon and ramen cooking courses at the renowned Yamato Noodle School in Shikoku, Japan.

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, the [washoku room](#) with sprawling kaiseki courses and mainstream dishes like tempura, and a [teppan grill room](#) showcasing the chefs' cooking skills up close. A [private dining room](#) can accommodate parties of up to 12 people. [Validated parking](#) is available at Royal Hawaiian Center's garage. Reservations can be made online or over the phone at **(808) 922-5511**. For more information, visit restaurantsuntory.com.

Link to Restaurant Suntory images: <https://spaces.hightail.com/space/FBuXCvDjao>

Photo Credit: Restaurant Suntory

Media Contact

Paige Norris, PacRim Marketing Group Inc.

ims@pacrimmarketing.com

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