



RESTAURANT SUNTORY
JAPANESE CUISINE

Sushi • Washoku • Teppan • Lounge • Private Dining

FACT SHEET

Restaurant Suntory

Royal Hawaiian Center
Bldg B, Third Level, B307
2233 Kalakaua Ave, Honolulu, HI 96815

Phone: (808) 922-5511

Reservations: <https://resy.com/cities/hnl/restaurant-suntory>

Website: www.restaurantsuntory.com

Facebook: www.facebook.com/restaurantsuntoryhnl

Instagram: [@restaurantsuntoryhnl](https://www.instagram.com/restaurantsuntoryhnl)

Original Opening Date: September 15, 1980

Renovated: Fall/Winter 2021

Reopening: March 27, 2022

Hours of Operation

Open Daily

Lunch: 11:30 a.m. – 1:30 p.m.

Lounge Café Time: 2:00 p.m. – 4:00 p.m.

Dinner: 5:30 p.m. – 9:30 p.m. (last order)

Seating Capacity:

- Total Seats: 144
 - Washoku Dining Room: 34
 - Teppan Room: 60
 - Sushi Tokiwa (Sushi Counter): 9
 - Lounge: 26
 - Private dining: 12
- Available for a variety of occasions, from business lunches to intimate meals for celebrating a wedding, graduation, retirement, or other event.

Square Footage: 6,400 ft² / 595 m²

Overview

As Royal Hawaiian Center's sole original tenant, Restaurant Suntory has been a cherished mainstay in Waikiki's continuously evolving culinary scene for over 40 years. Through unparalleled "omotenashi" (hospitality), signature Suntory-brand drinks, and an authentic menu featuring nearly every facet of Japanese cuisine, Restaurant Suntory whisks diners away to The Land of the Rising Sun without leaving paradise. Omotenashi is at the heart of Japanese service, encompassing a level of anticipation and appreciation for the customer that goes beyond simple polite hospitality.

Dining Experiences

Teppan

Teppanyaki is a style of Japanese cuisine that seats guests around a flat iron griddle to witness the chef's culinary skills up close as they cook each part of the meal to mouthwatering perfection before everyone's eyes. The teppan menu features multiple courses with appetizers and sides included, ensuring a well-rounded lunch or dinner to satisfy the hungriest diners. Exquisite ingredients, such as USDA Prime beef, Miyazaki Wagyu, lobster, and abalone, are part of the extensive selection prepared to create the ideal feast that can be enjoyed while engaging with the practiced chefs.

Washoku

Washoku is another name for traditional Japanese cuisine. The term was coined to distinguish the country's local fare from its western-influenced cuisine, known as yoshoku. Washoku is often presented as a beautiful arrangement of dishes, each with a harmonious balance of flavors and colors with the Japanese aesthetic. Examples of washoku at Restaurant Suntory include kaiseki (multicourse meals), tempura, donburi (rice bowls), grilled fish combinations, soba and udon noodles, locally made tofu, hot pot (sukiyaki and shabu shabu), and more.

Kaiseki

Highly regarded as haute cuisine, kaiseki is one of Japan's finest dining traditions. The Japanese tasting course features multiple dishes 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. Restaurant Suntory's Washoku dinner menu features four elaborate course meals for a variety of appetites and occasions. The Shunsai-zen lunch set changes every month, ensuring new ingredients are added into the mix as they reach the peak in flavor and appearance.

Sushi Tokiwa

The most flavorful seafood and the smoothest sake can be found at Restaurant Suntory's elegant sushi counter, Tokiwa. Hidden away and out of sight in its own private section, the contemporary counter space is stewarded by sushi masters from Japan, who are skilled in the artful preparation of the ocean's greatest delicacies. Refined to the pinnacle of excellence, the counter treats diners to a strictly omakase menu. Omakase, which means "chef's choice," gives the sushi chef creative freedom to build the ultimate menu with the freshest ingredients at their disposal. By participating in this unique experience, you can rely on the considerable knowledge of the skilled artisans to present you with a carefully chosen array, each piece an intentional accent of the greater whole. While omakase is ultimately chef's choice, strong preferences and allergies will be taken into consideration, so diners can enjoy their meals to the fullest. The price, which starts at around \$250, varies with the selections made by the chef. With just 9 seats around the counter, this intimate sushi experience is regarded as one of the finest in Hawaii.

Spirits

As one of Japan's oldest and largest brewing and distilling companies, Suntory has produced some of the most iconic beverages in the world. An enticing draw for whisky enthusiasts would certainly be Suntory's award-winning Hibiki, Yamazaki, and Hakushu, which are available in flights, by the glass, or in a cocktail. The Waikiki restaurant also serves Suntory's prized pilsner (and Japan's top-selling beer), The Premium Malt's. Other drinks on the menu include Japanese craft spirits such as Suntory Whisky Toki, Roku Gin, and Haku Vodka, Japanese sake, shochu, wine, tropical cocktails, and nonalcoholic options. Cocktail mixers include matcha green tea and Suntory Midori Melon Liqueur.

Restaurant Suntory now holds whisky tasting events in the lounge.

Private Dining

Perfect for all types of celebrations, company parties, and other special gatherings, Restaurant Suntory's private dining room seats up to 12 guests and provides a chic, comfortable setting tucked away from other guests.

Design Evolution

From late 2021, Restaurant Suntory closed to undergo a \$2 million renovation, marking its first major upgrade since opening in 1980. Presenting a sleek and serene aesthetic, the Japanese art of minimalism takes center stage in the overall redesign. The new space is well balanced with earthy tones, rich color accents, and artfully aged wood, which pay homage to the splendid whisky barrels that solidified Suntory's status as the global leader of fine spirits. Illuminated with soft, natural lighting, the result is a luxurious yet subtle ambience

that perfectly complements the flavors before you. The aim was to create a space in Honolulu where diners can enjoy Japanese food with all five senses.

About the Designer

Kazutaka Kondo, Brown Ink

A restaurant designer mainly involved in sushi, teppanyaki, and other Japanese cuisine establishments, he has done a great deal of work on bars, cafes, and restaurants. With the motto “Establishments that will become a favorite, not just a fad,” he is well known for creating an atmosphere of warmth that incorporates contemporary yet timeless designs.

Management

Suntory F&B International (owned by Suntory Holdings)

Key Personnel

Executive Chef: Go Kamikubo

General Manager: Nobuyuki Aoyama

Assistant Managers: Tetsuji Tagashira, Asami Saka

About Suntory Holdings

As a global leader in the beverage industry, Suntory Holdings offers a uniquely diverse portfolio of products from premium spirits, beer and wine to brewed teas, bottled water, carbonated soft drinks, ready-to-drink coffee and energy drinks, along with health and wellness products. Suntory is home to award-winning Japanese whiskies *Yamazaki*, *Hibiki* and *Hakushu* as well as iconic American spirits *Jim Beam* and *Maker's Mark*. Its brand collection also includes *Sauza Tequila* and non-alcoholic favorite *Orangina*. Founded as a family-owned business in 1899 in Osaka, Japan, Suntory Group has grown into a global company operating throughout the Americas, Europe, Africa, Asia and Oceania with an annual revenue (excluding excise taxes) of \$20.4 billion in 2020. Learn more about Suntory Group, its brands, and its commitment to social responsibility at www.suntory.com.

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