

# SUNTORY

JAPANESE CUISINE & WHISKY  
H O N O L U L U



Sushi • Washoku • Teppan • Private Dining

## NEW SWEET AND SAVORY TREATS AWAIT IN RESTAURANT SUNTORY'S TEPPAN ROOM



*Save room for dessert!*

HONOLULU (September 26, 2024) – Diners can treat themselves to two new teppanyaki selections at [Restaurant Suntory](#) from October. Start with an unbelievably low-priced lunch set featuring two dishes that bring out the best of beef, then satisfy your sweet tooth on soft and fluffy soufflé pancakes. These and other grilled items are served in the [teppan room](#), which also offers a wide range of other sets and sprawling course meals as well as à la carte selections including sushi.

### **Washugyu Sirloin Steak and Beef Tendon Curry Lunch Set \$28.00**

A beautiful beef combination, this specially priced 4 oz steak set offers a twist on a simple teppan lunch with a specially created beef tendon curry from the executive chef. The rich Japanese curry with meltingly soft tendon offers an aromatic accompaniment to the flavorful 4 oz washugyu sirloin steak. With this unbeatable deal, diners can savor the characteristic taste of premium domestic wagyu beef alongside rice, salad, and miso soup.

### **Soufflé Pancake with Lilikoi Jam \$25.00**

Taste a sweeter side of teppanyaki with soufflé pancakes served hot off the griddle. Topped with specially made lilikoi jam, which offsets their sweetness, three tall, airy pancakes are dusted with powdered sugar and include vanilla ice cream and fresh seasonal fruit on the side. Enjoy as brunch, an afternoon snack, or dessert!

### **Seasonal Specials**

Diners can also complement dinner selections with fresh à la carte seasonal offerings that are regularly updated every few months. This [fall's specials](#) include Grilled Pacific Saurry with Salt, Fall Seafood Kamameshi, Japanese-style Red Shrimp Ajillo, and more.

### **Special Events**

Explore Suntory's culinary side as well as its beverage expertise through special events, including whisky, sake, and wine pairing dinners. Offered only on occasion, these events give

guests a more intimate look at the world-class offerings at Restaurant Suntory through the finest food and drink pairings. Visit the [Special Events page](#) for details and reservations for upcoming events, including a wine pairing dinner on Thursday, October 3, 2024 and a whisky tasting dinner on Sunday, November 10, 2024.

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### **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 through [RESY](#) 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

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