



RESTAURANT SUNTORY
JAPANESE CUISINE

Sushi • Washoku • Teppan • Lounge • Private Dining

FALL BRINGS NEW FLAVORS TO RESTAURANT SUNTORY'S DINING EXPERIENCES



Suntory's Tokiwa sushi counter and Teppan grill room make fall extra special with the exceptional tastes, techniques, presentation, and service of their immersive experiences.

HONOLULU (October 6, 2023) – Fall brings new flavors to Restaurant Suntory's distinct [dining styles](#). Autumn in Japan is synonymous with hearty meals and peak freshness for many ingredients, and Restaurant Suntory gives diners the chance to experience that in Hawaii. Customers can enjoy changes in the elaborate, evolving kaiseki course meals on the [Washoku](#) menu (traditional Japanese cuisine), in the updated chef's choice omakase course at sushi counter [Tokiwa](#), with choice cuts hot off the grill in the Teppan room, and with new menu specials.

The restaurant is also welcoming Hawaii residents with three kama'aina promotions in its fall lineup. Two new Teppan set meals will tantalize diners with filling portions at reasonable prices. Locals who dine at the restaurant for lunch or dinner through November 15 can also look forward to a raffle for restaurant gift cards good for meal purchases. The grand prize of one \$500 gift card will be awarded to a single winner and two runner up winners will be awarded one \$250 gift card each. Every \$50 in dine-in spend (before tax & tip) equals one entry. A current Hawaii ID is required to enter.

["Tokiwa" Sushi Counter](#)

Along with the latest seasonal omakase flavors, diners will find a new face behind the private sushi counter tucked away in Restaurant Suntory. Chef Tomoya Makabe has joined Sushi Chef Kanto, adding to the counter's world class team of sushi chefs. Together, the chefs offer an unparalleled omakase experience with a continuously evolving menu made using the freshest

seasonal selections and true omotenashi (Japanese hospitality).

The omakase selections now include fall flavors. Lunch offers an unbeatable value starting at \$100, and dinner, starting at \$280, also makes for a truly memorable meal that's difficult to find outside of Japan. The chefs showcase specially procured ingredients flown in fresh from Japan, such as Hokkaido sea urchin, Hokkaido kegani (hairy crab), and seasonal treats.

Born in the picturesque seaside town of Otaru, Japan, Chef Makabe was inspired by the looks and movements of sushi chefs, and immediately began training after high school. Like Chef Kanto, Chef Makabe learned the secrets of his trade in Hokkaido's famed restaurant Sushizen under one of Japan's most notable Edomae-style sushi masters, Chef Tsutomu Shimamiya. Chef Makabe always had an interest in working overseas and is delighted at the opportunity to join Chef Kanto in Hawaii.

Sushi Tokiwa is open six days a week; closed on Wednesdays (Lunch & Dinner) and Fridays (Lunch). Reservations are highly recommended and can be made online through [RESY](#) or over the phone at **(808) 922-5511**.

[Teppan](#)

Restaurant Suntory shows local appreciation with the addition of two kama'aina specials at the grill. Like the regular teppanyaki menu selections, the specials feature multiple courses with appetizers and sides included, ensuring a well-rounded meal to satisfy the hungriest diners. A current Hawaii ID is required to take advantage of the following specials and reservations are highly recommended. Prices and items are subject to change based on availability.

Chef's Special Lunch Set - Washugyu Tri-tip Steak Set

The new Chef's Special Lunch Set features a 6oz cut of Washugyu beef known as "tomo sankaku" or tri-tip, a cut from the bottom of the sirloin renowned for its irresistible richness. Served with clam soup steamed carta fata style, the filling set meal includes two new sauces, Kagura Nanban Miso (miso paste made with kagura nanban, a pepper from Niigata Prefecture) and Finadene Sauce (a popular tangy soy-sauce based sauce from Guam), all for \$39.00. Available now until November 15.

Special Teppan Dinner Course Meal

Coming mid-October, the multi-course dinner set consists of an appetizer sampler platter, chowder, salad, scallop, panko shrimp, lobster tail, US filet (5oz), grilled vegetables, garlic rice, and dessert. This special is also scheduled to end November 15.

[Seasonal Specials](#)

Along with whisky flights of rare Suntory whiskies and non-alcoholic beer, all diners can enjoy the following additions to the seasonal specials: Ox Tail Kamameshi (iron-pot rice) \$29, Wagyu Chives Manju (dumpling) \$24, Breaded Shrimp & Portabella Mushroom Katsu \$26, and Crab Cream Croquette \$22.

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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 and authentically Japanese [dining experiences](#) with their own menus as well as a lounge and private dining room. Reservations can be made through [RESY](#) or over the phone at **(808) 922-5511**. For more information, visit restaurantsuntory.com.

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