

# SUNTORY

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



Sushi • Washoku • Teppan • Private Dining

## RESTAURANT SUNTORY GRILLS UP GREAT SUMMER TEPPAN CAMPAIGNS



*Save on these sizzling summer deals*

HONOLULU (August 1, 2024) – Things are heating up in Restaurant Suntory's [Teppan Room](#) this summer. Until the end of September, diners can receive up to 15% off teppan dinner items: 10% off regular grand menu [teppan dinner](#) selections and up to 15% off their new teppan special [Aloha Steak Dinner](#). Not simply for show, the teppan experience lets customers taste a difference in quality with the restaurant's focus on fresh ingredients and attention to detail.

### **Teppan Dinner Meals**

The grand menu's teppan dinner options offer carefully curated sets, course meals, and à la carte items. The Steak Dinner Entrée gives diners a main choice of beef, chicken, or seafood and comes with a full mix of signature Japanese sides. The sprawling Royal and Imperial course meals include seasonal starters, US or Miyazaki Wagyu beef or assorted seafood, shellfish, and a vibrant assortment of vegetables and sides. Supplement with à la carte selections such as sashimi and sushi for even more authentic Japanese dishes.

### **Aloha Steak Dinner Special**

Adding an extra layer of aloha to this new teppan dinner special, Restaurant Suntory is giving diners the chance to try their [Aloha Steak Dinner](#) for up to 15% off. The spread offers a superior seafood and steak combination with the inclusion of foie gras, scallops, and shrimp. For a limited time, it is available at the special price of \$88, 10% off the regular price of \$98 (tax and gratuity not included). Customers who visit after 8:00 p.m. will receive an exclusive 15% discount. This promo cannot be combined with other discounts or coupons.

### **Seasonal Specials**

Diners can also complement their meals with à la carte seasonal offerings that are updated every few months. This [summer's specials](#) include Miyazaki wagyu, abalone, grilled mackerel, scallops over rice, pike conger tempura, and smoked salmon.

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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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