

SUNTORY

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



Sushi • Washoku • Teppan • Private Dining

SUSHI TOKIWA GIVES DINERS A BIGGER SAY IN OMAKASE



Restaurant SUNTORY's sushi counter represents the pinnacle of sushi culture with two omakase menus.

HONOLULU (December 19, 2024) – [Restaurant SUNTORY](#) is excited to announce the launch of an enhanced omakase experience at [Sushi Tokiwa](#), its renowned sushi counter. Diners now have the option of two distinct course meal choices, providing an elevated dining experience at a variety of price points. The new menu allows guests to enjoy the exquisite flavors of world-class Edomae sushi, prepared by expert chefs, while offering more flexibility to suit different budgets.

Sushi Tokiwa's new offerings include the popularly priced Hakushu meal and the indulgent Tokiwa Special meal, both designed to highlight the finest seasonal ingredients and showcase the skill of the restaurant's chefs. To further enhance the culinary experience, Sushi Tokiwa will also offer a range of à la carte add-ons, allowing diners to craft a personalized omakase meal.

Hakushu Meal \$160 – Authentic Omakase at Great Value

For those seeking an authentic omakase experience at an accessible price, the Hakushu course provides an ideal option. This traditional course offers a comprehensive journey through a full omakase meal, featuring everything from appetizer to dessert. The star of the course is the sushi, which includes twelve pieces made with a variety of seafood. Guests can look forward to classic Edomae favorites, such as tuna, Japanese horse mackerel, and conger eel.

Tokiwa Special Meal \$250 – A Decadent Experience Featuring the Best of SUNTORY

For a more indulgent experience, the Tokiwa Special course meal brings together a selection of the restaurant's finest offerings, including ingredients straight from the renowned Toyosu Fish Market. This meal includes appetizers, three types of sashimi, and Tokiwa's signature hairy crab, plus eight pieces of sushi that represent the most superb seafood available. The meal concludes with a warming soup and a refreshing dessert.

Edomae Sushi – A Tradition Perfected Over Centuries

Sushi Tokiwa specializes in Edomae-style sushi, a nigiri sushi tradition originating in Tokyo during the Edo period (1603-1868). Edomae sushi, with its complex aging and marinating techniques, is known for its deep umami flavors and carefully crafted textures. Tokiwa’s chefs employ these time-honored methods, perfected over hundreds of years, to create a sushi experience that reflects both tradition and innovation.



The counter’s team of skilled Japanese chefs—Chef Kanto, Chef Makabe, and Chef Machino—bring their expertise from Hokkaido, one of Japan’s leading regions for fresh seafood. Both Chef Kanto and Chef Makabe trained at Sushizen, one of Japan’s most celebrated sushi establishments, founded by the esteemed Chef Tsutomu Shimamiya. Chef Shimamiya, an authority on Edomae-style sushi, is recognized as a Contemporary Master Craftsman by the Japanese government. Their training under his guidance ensures that Tokiwa continues to uphold the highest standards in sushi craftsmanship.

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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 [OpenTable](#) 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>
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