

SUNTORY

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



Sushi • Washoku • Teppan • Private Dining

RESTAURANT SUNTORY RAISES THE BAR WITH NEW HIGHBALL FUSIONS AND LUNCH SETS



A feast for the eyes and taste buds

HONOLULU (June 18, 2024) – Even non-whisky drinkers will want to try [Restaurant Suntory's](#) new vibrant and flavorful [highball cocktail](#) variations. Suntory is renowned for some of the most iconic beverages in the world, especially their award-winning Japanese whiskies and “The Premium Malt’s” draft beer. Now the Suntory restaurant in Waikiki gives diners the chance to enjoy the classic pours while also showing how versatile Suntory whisky can be in a mixed drink. A ubiquitous drink in Japan, the traditional whisky highball’s main ingredients are whisky and sparkling water, but Restaurant Suntory’s new highballs go beyond, featuring flavor additions such as cherry blossom, matcha green tea, plum, and yuzu.

Diners can also look forward to lunch at prices that won’t break the bank, including elaborate multi-dish kaiseki meals, medleys of classics such as tempura, rice bowls, and soba and udon noodles, or teppan-style items from the grill. Many of the restaurant’s mouthwatering [lunchtime arrangements](#) are under or around \$30 dollars. From seafood to steak and everything in between, Restaurant Suntory’s [grand menu](#) offers guests the ability to choose an experience of their liking for a variety of appetites and occasions, such as business lunches or mid-day meals with friends or family.

Highball Cocktails

Inspired by Japan’s distinct four seasons, “Toki” (meaning “time”) blended whisky is the perfect base for Restaurant Suntory’s new “four seasons” highball cocktail collection. Four unique cocktails capturing the essence of the seasons will be served year-round. Indulge in the rich aroma of cherry blossoms that embody the essence of springtime in Japan with “Spring” Sakura. “Summer” Ume & Shiso (picture right) is a perfect pairing of tart plum and the refreshing, aromatic flavor of perilla leaf. A rich “Autumn” is presented in Matcha & Green Apple, blending the lightness of crisp green apple and the depth of subtly sweet Japanese green tea. Fragrant citron is balanced with sweet sake in the Yuzu & Amazake of “Winter.”



Two other whisky cocktails showcase Jim Beam. The vivid blue “Rakuen Paradise” cocktail is a Hawaii-inspired fruity highball. “Super Lemon” provides a twist on a Japanese favorite, the lemon sour. These and Suntory’s other whiskies, craft spirits, tropical cocktails, beer, and non-alcoholic options are also available to pair with a wide variety of dishes.

Lunch Sets

With lunch selections to rival the average dinner menu, elegant Japanese dining can be enjoyed at Restaurant Suntory any day of the week. For the ultimate variety, the Komachi Bento is a nine-dish set that combines a classic collection of iconic Japanese favorites. The dishes change depending on the items in season, allowing new sets to be enjoyed throughout the year.



For a comforting meal, new hot-pot lunch sets starting at \$26 will also join the menu from July. Select from three styles of individual hot-pot sets: the sweet sauce of sukiyaki (pictured left), a traditional shabu-shabu, or the seafood medley. Diners can increase the volume and even the grade of beef for an additional fee.

Dinner Courses and More

Restaurant Suntory shines as a master of authentic Japanese cuisine with a menu that includes prix fixe meals that beautifully balance seasonal ingredients and exquisite flavors. Two of their signature Japanese-style course meals, the Chef-recommended “Hibiki” Course (pictured right) and the Hot Pot and Sushi “Toki” Course have been restyled, capturing the art and essence of Japanese fine dining with the freshest ingredients.



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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>
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