



RESTAURANT SUNTORY
JAPANESE CUISINE

Sushi • Washoku • Teppan • Lounge • Private Dining

**RESTAURANT SUNTORY ANNOUNCES NEW GRAND MENU
COMPRISED OF ONLY THE FINEST ELEMENTS OF JAPANESE CUISINE**



Diners will find both their spirits and their stomachs satisfied through the essence of Wagen Aigo (meaning “A Peaceful Smile and Kind Words”) found in the re-envisioned grand menu.

HONOLULU (June 8, 2023) – [Restaurant Suntory](#), the acclaimed destination for authentic Japanese cuisine, is thrilled to announce the unveiling of its re-envisioned menu, crafted to captivate taste buds and transport diners to the vibrant streets of Japan while accompanying them with the spirit of aloha.

Driven by season and style, the new menu takes diners on a culinary journey, where each bite tells a story of flavor and finesse. While many favorite items remain, the re-imagined course menus and additional lunch and dinner specials promise an even greater array of seasonal, exclusive dishes with higher grade ingredients.

NEW [LUNCH OFFERINGS](#)



[Weekly Special](#)

The new Weekly Lunch Special presents a rotating selection of the himono (dried fish) set or donburi (rice bowl) set. Visit regularly to enjoy the delicious surprises of the week.

Hanakago-zen – The Classics

The lunchtime line up now also features the Hanakago-zen set, which is full of classic dishes that will surely satisfy guests' cravings for Japanese food. Unlike the Shunsai-zen set, which is seasonal and limited, this set is available year-round.



Shunsai-zen – Monthly Lunch Special

Every month, Restaurant Suntory crafts a special selection of new dishes for the Shunsai-zen lunch set, the “shun” standing for “in season” and “sai” meaning “to color.” This 2-course special, which showcases authentic Japanese plates served kaiseki style, has also undergone an upgrade and will see even more select ingredients. Availability is limited with only 18 servings per day, so those looking to get a taste of this unique menu, will need to make a reservation for Washoku through [Resy](#) and send an email to aloha@rs-honolulu.com with their name and reservation date.

NEW DINNER OFFERINGS

Renewed Course Meals



Hibiki Course – Chef Recommended Kaiseki Course

The executive chef's recommended course showcases the ultimate fusion of timeless Japanese classics and innovative culinary creations, including Chef Go's signature dish. The course was updated to include more seasonal dish rotations, remarkable sushi selections, and even rarer ingredients.

Irodori Course – Seasonal Kamameshi Course

Kamameshi, one of Suntory's signature dishes, reflects the seasons of Japan with fresh ingredients featured every few months. The traditional iron-pot rice dish is the highlight of a spread accented with the freshest sashimi selections and filling Japanese staples. Perfect for a special treat with amazing variety for the price.



Aoi & Toki Courses – Hot Pot Courses

Experience a hot pot like no other with the Aoi or Toki Courses, where the richest wagyu beef takes center stage. The Aoi Course offers Miyazaki Wagyu sukiyaki, while the Toki Course presents a mini wagyu sukiyaki. The Toki Course is also perfectly complemented with a Toki Highball, a popular choice among diners. Indulge in either course to savor the exceptional flavors of wagyu in a hot pot setting.

New Monthly Dinner Specials

Dinner specials will also see a regular rotation of fresh local and Japanese delicacies, such as Hokkaido Sea Urchin, and refined preparations of recognizable items like with their Wagyu Beef Croquette, treating diners to an even greater variety of quality selections.

NEW [DESSERTS](#)

The icing on the cake of this re-envisioned menu is the two new desserts: monaka, a classic Japanese ice cream dessert elevated with red bean paste and fresh fruit, and the Macademia Nuts Crème Brulee, which offers a local twist with its flavorful topping. Other indulgences — including black sesame pudding and sake lee cheesecake — still await diners as well.



From seafood to steak and everything in between, the grand menu offers guests the ability to choose an experience of their liking for a variety of appetites and occasions, whether it's an elaborate multi-course kaiseki meal inspired by the season, a medley of traditional dishes like tempura, rice bowls, and soba and udon noodles, or a seat around the flat iron grill in front of a chef for teppanyaki-style dining. As for drinks, Suntory has been known to produce some of the most iconic beverages in the world, such as the “The Premium Malt’s” draft beer and various fine spirits, notably the brand’s award-winning Japanese whiskies. All of these can be enjoyed at the Waikiki location along with other elegantly infused libations and intriguing tropical cocktails.

From the very first morsel to the final indulgence, the new menu at Restaurant Suntory promises to delight and surprise even the most discerning gourmand with an unforgettable culinary experience, where every dish is a masterpiece and every visit is a feast for the senses that leaves diners craving more. Whether it is an intimate dinner for two or a celebration with friends and family, everyone is invited to experience the perfect harmony of flavors, textures, and ambiance expertly curated by the restaurant’s team of master chefs.

###

About Restaurant Suntory:

Owned by Suntory Holdings 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.

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

Media Contact

Paige Norris, PacRim Marketing Group Inc.

ims@pacrimmarketing.com

Hawaii: +1-808-469-4852 | Tokyo: +03-5572-6066