



RESTAURANT SUNTORY
JAPANESE CUISINE

Sushi • Washoku • Teppan • Lounge • Private Dining

**RESTAURANT SUNTORY'S SUSHI TOKIWA DELIGHTS DINERS WITH
NEW CHEF KANTO'S OMAKASE DEBUT**



Tokiwa represents the pinnacle of sushi culture in taste, technique, presentation, and service with an immersive omakase experience.

HONOLULU (July 18, 2022) – Coming from Japan to join the Restaurant Suntory team in June 2022, Chef Takuya Kanto adds another element of excellence to the restaurant's completely restyled sushi counter, [Tokiwa](#). Chef Kanto learned the secrets of his trade in Hokkaido, which sets the bar for Japanese sushi standards with the freshness and superior quality of ingredients. As an accomplished sushi artisan, he includes even more enticing selections in the omakase menu now served at Restaurant Suntory. Omakase gives the sushi chef creative freedom by entrusting the selections for the multi-course meal entirely to them, with no ordering on the part of the diner.

Chef Kanto trained under one of Japan's most notable Edomae-style sushi masters, Chef Tsutomu Shimamiya. Chef Kanto's 10-year sushi career includes years at Chef Shimamiya's restaurants, Sushizen's Michelin star flagship restaurant as well as its high-end Ginza location, which is regularly frequented by celebrities. Sushizen is a Hokkaido-based group of sushi restaurants renowned as one of the top names in sushi in Japan.

Chef Kanto's mentor, Chef Shimamiya is the first sushi chef in Hokkaido to be awarded the Modern Day Craftsman Award. He was also presented with the Yellow Ribbon Medal by the emperor for his exemplary dedication to his craft. With Chef Kanto's experience under such an icon in the sushi world, Tokiwa's new head sushi chef is well qualified to support Restaurant Suntory's endeavors to utilize only the finest seasonal ingredients, give guests unique menus to look forward to on a regular basis, and provide true omotenashi (Japanese hospitality).

Honolulu ranks among the best for sushi in the nation and while there are numerous restaurants to choose from, the award-winning Restaurant Suntory aims to provide not just sushi, but an experience that honors its traditional Japanese heritage while paving the way for the future of Japanese cuisine

in Hawai'i. Hidden away and out of sight in a private section with its own immersive atmosphere, the refined, contemporary counter space lets Chef Kanto's omakase menu and presence really shine. Flawless classic preparations as well as inventive flairs delicately balance the medley of flavors, but the excellence of the meal does not end at the taste of the dishes. Chef Kanto's deep thought behind his menu and attentiveness to the diner's enjoyment create an all-around satisfying experience.

Sharing what he learned from his time at Sushizen, Chef Kanto highlighted cleanliness, courtesy, and personality as key takeaways. Chef Kanto said, "Not only is taste important, but it's vital that the presentation imparts a sense of cleanliness. My mentor, Chef Shimamiya, taught me that personality is more important than a chef's skill — even simple things like how we wear our white uniform as well as how we show our sincerity before customers. Skill is something that has to be acquired with time, and there are no shortcuts." Chef Kanto's goal for Tokiwa is to surpass customers' expectation when they visit Restaurant Suntory and try sushi in Hawai'i. He wants to provide customers with an experience that will make them feel as if they are in Japan.

As for what guests can expect from Chef Kanto's omakase, he is excited to begin with seasonal ingredients fresh from Hokkaido offered for a limited time. One of his signature dishes, Toro Taku Maki (fatty tuna and yellow pickled radish roll) offers diners the chance to taste a unique Sushizen style of preparation. When asked what local ingredients he is looking forward to using, he said that he hopes to incorporate spot prawn and feature local abalones as much as limited supplies allow for. By participating in this unique experience, you can rely on Chef Kanto's considerable knowledge and skill to present you with a fresh, carefully chosen array, each piece an intentional accent of the greater whole.

Previously closed Sundays and Monday afternoons, sushi counter Tokiwa is now open every day of the week. Lunch courses start at \$100 and dinner ranges from \$250. Reservations can be made online through [RESY](#) but are also accepted over the phone at **(808) 922-5511**.

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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 Hawai'i 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 remaining Restaurant Suntory in the USA and enjoys a stellar legacy of service to Hawai'i 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. Reservations can be made through [RESY](#) or over the phone at **(808) 922-5511**. For more information, visit restaurantsuntory.com.

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