



**RESTAURANT SUNTORY**  
JAPANESE CUISINE

Sushi • Washoku • Teppan • Lounge • Private Dining

**RESTAURANT SUNTORY LUNCH SPECIAL: A MENU FOR EVERY SEASON**

*A kaiseki-style meal that beautifully presents the changing of the seasons on your plate*



HONOLULU (April 26, 2022) – On the heels of its highly anticipated reopening, Restaurant Suntory keeps a sense of new with its ever-changing limited [Shunsai-zen Lunch Special](#). The monthly special is presented kaiseki-style, a tasting course consisting of multiple small servings that has evolved into what could be considered an art form.

Highly regarded as haute cuisine, kaiseki is now one of Japan's finest dining traditions. The menu features multiple dishes that capture the spirit of the season through exquisite flavor combinations and stunning presentation, with the intent that the natural flavors shine through at the peak of freshness. Centered on the use of seasonal ingredients of superior quality, kaiseki also emphasizes the use of local ingredients that are meticulously prepared to add to the uniqueness of the experience and enhance each product, resulting in an artful balance of taste, texture, and colors. Changing every month, Restaurant Suntory's highly limited Shunsai-zen Lunch Special provides an authentic kaiseki experience that gives you a taste of the Japanese seasons without leaving Honolulu.



The name of the meal perfectly reflects the heart of kaiseki. The *shun* in Shunsai-zen translates to “in season” and *sai* translates to “vivid colors.” Zen, in this case referring to “set meal,” is the traditional Japanese dining style of serving multi-dish meals on an individual raised tray rather than a table. Today’s zen-style or set meal is a mouthwatering spread of classic Japanese items, and while [Restaurant Suntory’s Washoku Area](#) has more than one set option among their delectable lunch menu, only 12 servings of the \$38 Shunsai-zen Lunch Special can be reserved per day.

The Shunsai-zen medley consists of eight dishes. May’s menu offers the diner two types of fish in the first course alone, one prepared sashimi-style and one seared. The stars of the show in the second course feature Washugyu Beef, a cross of Wagyu and Black Angus, and otoro or tuna belly. To request this menu, first secure a lunchtime reservation for the Washoku dining area through [Resy](#). Then, email your request for the Shunsai-zen Lunch Special to [aloha@rs-honolulu.com](mailto:aloha@rs-honolulu.com) with your name and reservation date. In line with the Japanese concept of *mottainai* that spurns waste, and as ingredients are obtained in advance solely for the select number of servings, diners should note that the restaurant does not offer cancellations on the lunch special.

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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 remaining 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 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](http://restaurantsuntory.com).

### **About Suntory Holdings:**

As a global leader in the beverage industry, Suntory Holdings offers a uniquely diverse portfolio of products from premium spirits, beer and wine to brewed teas, bottled water, carbonated soft drinks, ready-to-drink coffee and energy drinks, along with health and wellness products. Suntory is home to award-winning Japanese whiskies Yamazaki, Hibiki and Hakushu as well as iconic American

spirits Jim Beam and Maker's Mark. Its brand collection also includes Sauza Tequila and non-alcoholic favorite Orangina. Founded as a family-owned business in 1899 in Osaka, Japan, Suntory Group has grown into a global company operating throughout the Americas, Europe, Africa, Asia and Oceania with an annual revenue (excluding excise taxes) of \$20.4 billion in 2020. Learn more about Suntory Group, its brands, and its commitment to social responsibility at [www.suntory.com](http://www.suntory.com).

**Media Contact**

Paige Norris, PacRim Marketing Group Inc.

[ims@pacrimmarketing.com](mailto:ims@pacrimmarketing.com)

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