

Although he has had over 20 years of experience in cooking and preparing Japanese food, Restaurant Rinka's Masahiro Kawanishi has never become complacent in his job. "As a chef, I never think that what I've made is [good] enough," said Kawanishi. "It's important to challenge myself—to surpass what I've done before. That's how I look at the food

"Depending on the dish, we could work on the preparation of certain dishes from the day before," said Sonoda. "We're proud to be able to recreate dishes to the best that we can. It's difficult but we're happy to be able to do that for our customers."

Whatever Sonoda and Kawanishi are doing seems to be working, since Rinka has become one of the most popular

Sonoda and Kawanishi are both serious yet creative in their craft. Though they are always striving to improve, if there's one thing that both chefs are not modest about, it's their menu. "The menu is perfect," said Kawanishi with a hearty laugh. And when asked to name their favorite dish to make or a favorite choice of customers, they have a hard time choosing. "Everything is good," Kawanishi says with a smile. The expansive menu features pictures of most dishes, which keeps customers from feeling overwhelmed or intimidated by so many choices of dishes, some of which may be unfamiliar to them. "Even if you have certain likes and dislikes, you can pick and choose what you want," said Sonoda. "We just hope people leave with the thought about returning again. We would love for them to come back." 終



we make here at Rinka."

Kazufumi Sonoda, another of Rinka's longtime chefs, agrees. Even though there are some Japanese ingredients that cannot be obtained on Oahu, due to shipping regulations from Japan, Sonoda stresses that they do everything they can to provide an authentic a Japanese dining experience by accurately recreating dishes as they are cooked and prepared in Japan.

Kawanishi and Sonoda both strive to do their best in pleasing customers.

Japanese restaurants in Hawaii. And now Rinka, which is set to celebrate its sixth anniversary this March, is moving from its old location on Kapiolani Boulevard, near Ala Moana, to a Kakaako location near Whole Foods. Although the square footage and the number of customers it can accommodate has nearly doubled, Rinka is keeping the same pleasing interior design style and the same expansive menu that has made it so popular. From shabu-shabu and sushi to izakaya choices (such as their famed Japanese croquette with abalone) as well as special menu options, Rinka's plethora of menu offerings will have every customer leaving with a satisfied and full stomach.

When Rinka first opened its doors in March 2013 it quickly became a favorite among people from Japan. However, word soon spread outside of the Japanese community that their food was the most authentic Japanese cuisine around, and now Rinka has built a loyal clientele of both locals and people from Japan. Sonoda and Kawanishi hope the new location will attract even more locals who up until now may have been unaware of Rinka since their previous Kapiolani location was rather unassuming and easy to miss.



Restaurant Rinka is planning to start operating from its new location this spring.

Please call before stopping by if you are planning to go to Rinka during this time.

Obento Rinka, which specializes in take-out boxed meals, will continue operating as usual from its two locations: 438 Hobron Lane #117 and 1317 S. Beretania Street.

Restaurant Rinka (New Location)
388 Kamakee St.

Honolulu HI 96814
(same building as Whole Foods)
(808) 773-8235

Until relocation is complete
direct inquiries to:
(808) 941-5159

(Clockwise from top left)

Assorted Sashimi

Nigiri Deluxe

Rinka offers two courses: the Rin Course, which changes monthly, and the Hana Course.