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SHARE YOUR PIECE OF PARADISE WITH US

We know our readers love to travel — so we're giving you a chance to share your favorite getaways!

Stars and Stripes is asking readers to write about their own piece of paradise. Yes, that means you! Our annual Destination Paradise magazine highlights must-see travel spots across the Pacific — and your bit of paradise could be included in our 2019-2020 edition.

It doesn't have to be an exotic island with pristine beaches. Maybe your idea of paradise is a secluded hiking trail, a quiet park in a congested city, a colorful snorkeling spot, or the packed corridors of a large shopping mall.

We want to hear about a place you cherish, a place you feel most compelled to share with others.

Your story will not only appear in the Stripes Destination Paradise magazine that will hit the streets on Pacific bases in September, it will also appear in our community newspapers and websites, including Stripes Okinawa and stripesokinawa.com.

So, start writing! Folks, we don't care how long or short your story is, or how you write it. Just have fun with it. And please include photos because they'll help tell the story.

Submit your story and photos to paradise@stripes.com by **July 17**, and we'll make you famous!

- The Stripes Okinawa staff

CHECK OUT OUR PREVIOUS DESTINATION PARADISE MAGS





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Special 8-page pullout inside!

ROCK OUT at SUMMERS FESTS!

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Photos courtesy of Metropolis Magazine

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'My eyes are open now'

STORY AND PHOTOS BY CARLOS M. VAZQUEZ II,
STARS AND STRIPES
Published: June 4, 2019

KADENA AIR BASE — Teachers from the Department of Defense Education Activity recently provided English language training to Japanese educators from around Okinawa who are preparing for a mandatory curriculum change in 2020 throughout Japan.

Twenty-nine Japanese teachers attended daylong professional-development sessions May 23-24 at Kadena Elementary School, one of DODEA's newest schools.

Japan's Ministry of Education, Culture, Sports, Science and Technology, also known as MEXT or Monkasho, introduced optional English instruction and development to primary school children on a large scale in 2002. By next year, the ministry will require English instruction in the lower grades and double the number of instructional hours per week.

"The training is in support of Monkasho's mandatory English curriculum roll-out for fifth- and sixth-grade students by the year 2020," said Tracy Rice, an English Speakers of Other Languages teacher at Kadena Elementary.

The workshop "focused on interactive cooperative learning and team-building challenges that enhance English language acquisition skills," she said.

Rice, who holds a doctorate in educational

curriculum and development, was this year's DODEA Pacific South District teacher of the year. She built the workshop around the English curriculum and textbooks used by the Japanese teachers in their Okinawa classrooms.

Kadena students also played a part during the workshop, leading some of the English language activities and stations for the Japanese educators.

The Japanese instructors and Kadena teachers and students used games, memorization and computer programs to make learning English interesting and relatable to real-world scenarios.

"I've learned a lot and I was kind of impressed by the instructor's creativity," said Yuko Sakurai, a teacher at Kakazu Elementary School in Ginowan. "It's a very good learning opportunity for us. My eyes are open now."

Sakurai, who teaches second-, fourth- and sixth-grade students, said the first day of the

workshop so inspired her that she stayed up through the night to recreate an English lesson plan for her students involving numbers and using flavors of ice

cream. The Foreign Language Initiative is a collaboration between the Japanese Ministry of Foreign Affairs, DODEA and the U.S. State Department to provide training for local national teachers and create positive relationships between the two countries, Rice said.

These training sessions have taken place



Mika Takemura, a teacher at Mekar Elementary School on Okinawa, interacts with a Kadena Elementary School student.

EXCLUSIVE NEWS FROM:
STARS AND STRIPES
www.stripes.com



at other locations around Okinawa during and outside of school hours, she added, with hopes to continue in the future to give more teachers the ability to instruct their Japanese students on the English language.

"The kids are very excited to learn English," Sakurai said. With the presence of U.S. military bases and personnel on the island, she said, "Okinawa is a good environment to help learn English."

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7 ways to soak in Japan's rainy season traditions



BY SHOJI KUDAKA AND TAKAHIRO TAKIGUCHI, STRIPES OKINAWA

Constant gray skies and gloomy showers can only mean one thing in the so-called Land of the Rising Sun: The rainy season.

It starts to fall on Okinawa in late May followed by mainland Japan and Kyushu Island in early June. Cold northerly and warm southerly air masses collide to create 45 to 50 days of a continuous dreary weather front of clouds dropping anything from drizzle to torrential downpours.

But there's no reason to let the bad weather get you down. Look on the bright side.

The rainy season is cheerily referred to as "tsuyu," or plum rain,

in Japan, as it coincides with the seasonal ripening of this luscious fruit. And with southern to central temperatures in the mid to high 70s (the high 60s farther north), Japan offers more seasonal outdoor activities than you can shake an umbrella at.

For starters, it's one of the best times of the year to visit the northern island of Hokkaido. Chances are you may not even need that umbrella.

Since Hokkaido is barely affected by this weather front, many locals travel there during the rainy season to escape the stifling humidity often visited upon the rest of Japan.

If you can't make it that far north there's still no need to resort to long weekends indoors with video games or TV. It may be the rainy season but it actually does not rain every day. (For example, the average number of rainy days in June is only 12 on the Kanto Plain, according to Japan Meteorological Agency.)

Even if it does rain, it will add a certain ambiance to your strolls along the streets of old towns and quaint neighborhoods. The rain makes old temples, gardens and traditional houses seem all the

more elegant.

While out, look for cute small white ghost-like dolls made from single piece of cloth or tissue hanging from the eaves or on the windows of houses. Often children, and even some adults, make these little "teruteru bozu," or sunshinemonks, to ward off bad weather for the next day when a fieldtrip or other outdoor event is planned.

In fact, why not make your own teruteru bozu?

Also, don't miss the opportunity to take in the beauty of seasonal foliage.

With plenty of water falling amid the early summer warmth, several pretty flowers are also in bloom this time of year. Both hydrangeas ("ajisai") and irises ("shobu") are in full bloom in mainland Japan, while irises and shell ginger ("gettou") are abloom on Okinawa. Flowering shell ginger heralds the rainy season on the southern islands; hydrangeas embody the season on the mainland.

The hydrangea's original colors can vary from white, pink, violet and blue, and they gradually shift to different colors. Some change from pink to purple, and others from blue to violet or fade in intensity throughout the course of the 4- to 6-week season.

Peak flower viewing season on Okinawa is mid-May to the end of June, while it runs from mid-June to early July on the mainland.

In Japan's central regions firefly viewing, or "hotaru gari," (literally firefly hunting) is another favorite rainy season pastime. Lightning bugs are active at riverside, ponds, bushes or rice fields in the humid evenings, right after it rains on windless nights without moonlight.

Countless slowly moving tiny lights filling the air and drifting from one leaf to another make a spectacular sight. But don't catch them, as the endangered bug's life lasts only seven to 10 days. Like fireworks festivals in Japan,

"yukata" (summer kimono) and an "uchiwa" (fan) are appropriate attire for this traditional pastime.

On Okinawa, rainy season usually begins just after the Golden Week holidays that take place around late April to the first week of May, and that means dragon boat races galore. Dragon boat races are held in fishing communities throughout Okinawa. These "hari" are also known as "kaijin-sai" (unjami) or fishermen festivals; they are a way to give thanks to the sea god and pray for safe and prosperous fishing.

Memorial services on Okinawa Memorial Day (June 23) is another important event during the rainy season. Okinawans commemorate the end of the Battle of Okinawa during a big memorial service for the war dead at Itoman Peace Memorial Park every year.

So take up your umbrella and enjoy the rainy season outdoors. By walking in the rain, perhaps while singing, you just might discover attractions that are only available during this time of year.

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Firefly

Hydrangeas lighten up Rainy Season

If you would like to lighten up your rainy season, Yohe-na Ajisaien should be on the list of your next destinations. About a 90-minute drive from Camp Foster takes you to this flower garden with 10,000 hydrangeas and other beautiful and colorful plants and flowers.

According to the staff at Yohena Ajisaien, now is the best time to view the hydrangeas. Although the flowers are expected to be enjoyed through the month of June, it depends on the weather.

Yohena Ajisaien (Hydrangea Flower Park)
ADMISSION FEE: 400 yen for adults, 200 yen for students
HOURS: 9 a.m. – 6:30 p.m. (Subject to change)
*Free Parking
GPS COORDINATE:
N 26.647309,
E 127.945379



Iris



Hydrangea



Photo by Aya Ichihashi



Photo by Aya Ichihashi

Speakin' Japanese

"Tsuyu" Talk

June is the rainy season in Japan. While making your way around town, try using some of the following Japanese words and phrases to talk about it.

"Tsuyu" = Rainy season	"Tsuyu wa itsu akemasuka?" = When will the rainy season end?
"Tenki" = (Nice) weather	"Tenki ga yokunai desu-ne?" = The weather is bad, isn't it?
"Ame" = Rain	"Kyo wa mushimasu-ne?" = Today it is humid, isn't it?
"Mushimasu" = Humid	
"Suberiyasui" = Slippery	
"Nureteru" or "Bisha-bisha" = Wet (object)	
"Zubunure" = Dripping wet (person)	
"Kasa" = Umbrella	

- Stripes Okinawa

Pronunciation key: "A" is short (like "ah"); "E" is short (like "get"); "I" is short (like "it"); "O" is long (like "old"); "U" is long (like "tube"); and "AI" is a long "I" (like "hike"). Most words are pronounced with equal emphasis on each syllable, but "OU" is a long "O" with emphasis on that syllable.



TANS AND TUN

Summer music fests coming to mainland Japan and Okinawa



PEACEFUL

DATES: July 13
 WHERE: Koza Music
 WEBSITE: <http://peaceful.jp>
 HEADLINERS: Koza
 TICKETS: Free adm

SUMMER

DATES: Aug. 16 - 18
 WHERE: Tokyo (ZOZO
 Osaka (Maishima)
 WEBSITE: <http://www.summer-sonic.jp>
 HEADLINERS: Weezer, CHVRCHES, Zedd
 TICKETS:
 Tokyo
 • 1-day: 15,000 yen
 • 3-day: 39,000 yen
 Osaka
 • 1-day: 13,800 yen
 • 2-day: 36,000 yen

CORONA SUNSETS FESTIVAL

DATES: July 13 - 14
 WHERE: Okinawa Chura SUN Beach Outdoor Special Stage
 WEBSITE: <http://corona-sunsets.jp/>
 HEADLINERS: José González, Amp Fiddler Ft. A drummer from Detroit, Capital Cities, Sairu, etc.
 TICKETS: • 1 day 6,800 yen • 2 days 10,000 yen

STRIPES OKINAWA

With headliners from The Cure and Beck to SIA and Chance the Rapper, Japan's two big summer music gatherings are sure to draw a crowd once again this year.

Although the first of the two won't be until mid-August, it's never too early to start planning (and saving) for that big summer concert or two, especially if you plan to fly in from

Korea or Okinawa. Japan's two big music festivals, Fuji Rock and Summer Sonic, are currently on sale and much of the lineups have been announced, with more coming.

Fuji Rock will be the first to kick off, as the three-day festival runs July 26-28 at Naeba Ski Resort in Niigata Prefecture. Headliners at this show currently include: SIA, The Cure, The Chemical Brothers, Jason Mraz and Janelle Monáe.

Summer Sonic will run Aug. 16-18 and include events in

both Tokyo and Osaka. The headliners for the two include: Weezer, The 1975, Red Hot Chili Peppers, The Roots, Smokers, CHVRCHES, Zedd, and Rancid.

There is also SonicMania, which takes place at the end of Summer Sonic has yet to be officially announced. The lineup and schedule for the Makuhari Mess is TBA.

Visit the festival websites for more info on the lineups and other ticket options.

Sound advice for concerts

STRIPES OKINAWA

It's summertime and that means it's time for music fans to crank up their adrenaline!

From now through September, there will be tons of great outdoor music festivals throughout Japan featuring world-renown artists and local musicians alike. In recent years, I have been no stranger to some of these music festivals, and I strongly encourage music lovers to check them out. Listening to the sounds of your favorite musicians as you dance in the heart of nature. It is definitely a great way to spend a few summer days – and nights.

To make the most of these outdoor festivals, here are few things you should know and do to make your experience as

safe as it will be fun.

- Be ready for rain. Rain often comes unexpectedly during outdoor music festivals. Since many take place in the mountains, the weather changes easily and can get cold at night. Bring a rain jacket, rain shoes and extra clothing appropriate for the rain.
- Drink a lot of water. As you know, the summer in Japan is hot and humid. Never underestimate the potential for heatstroke. Wearing a hat is also recommended.
- Take a compact chair, tarp or blanket so that you can rest during the full-day, or several-day, event.
- Reserve accommodations well in advance if you are planning to stay at hotel near the festival. Hotels fill up fast during festival season.
- If traveling by train, buy your return ticket in advance.

Train stations near music festivals get super crowded when the festival ends, and people will be waiting in line to buy their return tickets. If you don't buy your return ticket in advance, consider using a prepaid Suica or Pasmo charge card and charge it up before you go.

- Plan on frolicking with the dancing masses? Even if you don't bring all your credit cards or lots of cash, you still want to prepare a temporary wallet in case you lose yours. Personally, I have lost my iPhone at Fuji Rock.
- Bring insect spray – and sunscreen. There is a lot of mosquitos at outdoor festivals in Japan – especially in the summer.
- Some of the festivals are very eco-friendly. Make sure to segregate your trash at the garbage corner at the end of the festival. Respect Mother Nature.
- And, most importantly, just have a fun!



ES Okinawa

OKINAWA FESTIVALS

Okinawa will host a pair of music festivals this summer. Once again, the Corona Sunsets Festival will return with fun, sun and of course, beer, on the beach. While the lineup is not yet set, the July 13-14 event will take place at Toyosaki Seaside Park.

Also, in July, those stationed on Okinawa will have a chance to check out many local musicians at the Peaceful Love Rock Festival, a free show July 13 at Koza Music Town near Kadena Air Base.

SONICMANIA

DATES: TBD
WHERE: Tokyo
WEBSITE: <http://www.sonicmania.jp/2018/>
HEADLINERS: TBD
TICKETS: TBD



PEACEFUL LOVE ROCK FESTIVAL

ic Town, Okinawa
peaceful-love-rock.com/info-eng/
City Kats, Freddie Eto & Queeness, JET, etc.
ission.

FUJI ROCK

DATES: July 27 – July 29
WHERE: Naeba Ski Resort in Niigata Prefecture
WEBSITE: <https://en.fujirockfestival.com/>
HEADLINERS (SO FAR): The Chemical Brothers, The Cure, Sia, Death Cab for Cutie, Jason Mraz, Thom Yorke, Janelle Monae, The Lumineers, and Toro y Moi.
TICKETS:
• 1-day: 18,000 yen to 20,000 yen (\$160-\$180).
• 2-day: 32,000 yen to 36,000 yen.
• 3-day: 39,800 yen to 45,000 yen.
• Campsite: 3,000 yen per person for up to 3 days.
• Parking: 3,000 yen per vehicle per day.

WARMUP SONIC

Aug. 18
ZO Marine Stadium and Makuhari Messe) &
a Sonic Park)
www.summersonic.com/2019/english/
ezer, The 1975, Red Hot Chili Peppers, The Chainsmokers,
J, Rancid, BABYMETAL, Two Door Cinema Club.



yen (\$150). Platinum tickets: 25,000 yen.
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Speakin' Japanese

Sound of music

Music, or ongaku in Japanese, is a universal language. When you go to a concert or music festival in Japan, use some of the lingo below to strike up a conversation with a fellow music lover.

"Donna ongaku ga suki desuka?" = What kind of music do you like?
"Watashi wa Rock ga suki desu." = I like Rock.

(_____ ga suki desu means I like _____.)
"Kurassiku" = Classic, **"Hip Hop"** = Hip Hop,
"Jazz" = Jazz
"Enka" = Traditional Japanese pop music (Enka music is popular among older Japanese. Enka singers usually dress in a kimono as they perform.)

"Kono kyoku wo shitte imasuka?" = Do you know this song?
e.g.) **"Sigur Rós wo shitte imasuka?"**
= Do you know Sigur Rós?

Pronunciation key: "A" is short (like "ah"); "E" is short (like "get"); "I" is short (like "it"); "O" is long (like "old"); "U" is long (like "tube"); and "AI" is a long "I" (like "hike"). Most words are pronounced with equal emphasis on each syllable, but "OU" is a long "O" with emphasis on that syllable.

"Kono kyoku wo shitteimasu." = I know this song.
"Kono kyoku wo kiite kudasai." = Please listen to this song.
"Nanika gakki wo ensou shimasuka?" = Do you play any instrument? **"ensou"** means play.
"Watashi wa gitaah wo hiki masu." = I play guitar.
"Watashi wa piano wo hiki masu." = I play piano.
"Watashi no sukina band wa Radiohead desu." = My favorite band is Radiohead.
"Watashi wa Fuji Rock ni ikimasu." = I am going to Fuji Rock.
"Main stage wa doko desuka?" = Where is the main stage?
"Saiko!" = The best

– Stripes Japan

Upcoming concerts

JUNE

Kalapana
Tokyo, Jun. 19 & 20, 6:30 & 9:30 p.m., Billboard Live Tokyo, 7,500-8,500 yen; 03-3405-1133.

Sarah McKenzie
Tokyo, Jun. 19 & 20, 6:30 & 9 p.m., Blue Note Tokyo, 8,500 yen; 03-5485-0088.

Morris Day & The Time
Tokyo, Jun. 21, 6:30 & 9:30 p.m., Jun. 22 & 23, 4:30 & 7:30 p.m., Billboard Live Tokyo, 7,500-8,500 yen; 03-3405-1133.

Jose Feliciano
Tokyo, Jun. 23, 5 & 8 p.m., Jun. 24 & 25, 6:30 & 9 p.m., Blue Note Tokyo, 9,000 yen; 03-5485-0088.

Daniel Powter
Tokyo, Jun. 24, 6:30 & 9:30 p.m., Billboard Live Tokyo, 6,800-7,800 yen; 03-3405-1133.

Wakenius-Haffner-Krajenski Super Trio
Tokyo, Jun. 24, 7 p.m., Jun. 25 & 26, 6:30 & 9 p.m., Cotton Club, 7,500-8,000-8,500-9,000 yen; 03-3215-1555.

The Pharcyde with LIVE BAND
Tokyo, Jun. 26, 6:30 & 9:30 p.m., Billboard Live Tokyo, 6,900-7,900 yen; 03-3405-1133.

Benny Golson Quartet
Tokyo, Jun. 26, 27 & 28, 6:30 & 9 p.m., Jun. 29, 5 & 8 p.m., Blue Note Tokyo, 8,500 yen; 03-5485-0088.

Nelson Rangell Group with Mitchel Forman, Chieli Minucci, Eduardo "Bijoux" Barbosa & Joel Rosenblatt
Tokyo, Jun. 27 & 28, 6:30 & 9 p.m., Jun. 29, 5 & 8 p.m., Cotton Club, 7,500-8,000-8,500-9,000 yen; 03-3215-1555.

Terry Reid
Tokyo, Jun. 29 & 30, 4:30 & 7:30 p.m., Billboard Live Tokyo, 7,000-8,000 yen; 03-3405-1133.

Fanfare Ciocarlia
Chiba, Jun. 29, 4 p.m., Funabashi Shimin Kaikan, 4,000-5,000 yen; 047-434-5555; Tokyo, Jul. 4, 7 p.m., Musashino Shimin Bunka Kaikan, 4,000-5,000 yen; Plankton 03-3498-2881.

DJ LEAD
Okinawa, Jun. 29, epica Okinawa, Ticket price TBA. tickets <http://epica.okinawa.jp/>

JULY

Janelle Monae
Tokyo, Jul. 24, 7 p.m., ZEPP Diver-City Tokyo, 7,500 yen (1F-standing), 7,500 yen (2F-designated seat); Smash 03-3444-6751.

AUGUST

KT Tunstall
Shibuya, Aug. 02, 6 p.m., WWW X, 6,500 yen. Ticket Pia, Lawson Ticket, E-Plus. English ticket page: <https://ticket.pia.jp/piasp/inbound/kttunstall.jsp>

Nick Lowe
Tokyo, Aug. 14, 8:30 p.m., Billboard Live – Tokyo, Ticket price TBA. 03-3405-1133 (Japanese only). http://www.billboard-live.com/club/t_index_e.html

October

Backstreet Boys
Tokyo, Oct. 12-13, 5 p.m. and Osaka, Oct. 16, 7 p.m., Saitama Super Arena & Osaka Castle Hall. Tickets from 18,000 yen. 048-600-3001

November

Black Flag
Tokyo, Nov. 1, Nov. 3, Time TBA, Club Seata, Ticket price TBA.

– Stripes Okinawa

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OKINAWA MISAWA YOKOSUKA ATSUGI ZAMA YOKOTA FUJI IWAKUNI SASEBO OKINAWA MISAWA

Lots fun events happening on Okinawa

STRIPES OKINAWA

JUNE

14TH TOMARIYUMACHI, FATHER'S DAY FISH FAIR-TUNA FESTIVAL

Jun. 15-16, 10 a.m.-8 p.m.; tuna cutting performance at Tomari Fish Market in Naha City; free admission; 098-868-1096.

MAJA INAHO SAI SUMO

June 17, 4 p.m.; One of the five annual whole Kume Island Okinawa Sumo competitions; register on the day of the event to participate; free to watch; at the Maja Bosatsudo Square; 098-896-7010; www.kanko-kumejima.com/.

42ND ZAMAMI YACHT RACE

June 22, 8:25 a.m.-1 p.m., commendation party 6-9 p.m.; Okinawa's most historical yacht race; races from Ginowan Marina to Zamami Port; free experience test-ride event, hula dance, and Eisa events at the party; free admission; no parking available; 098-987-2277; www.vill.zamami.okinawa.jp/.

STARDUST KAWACHI OKINAWA PEACE MEMORIAL PARK

June 22, 10 a.m.-noon; memorial service for those lost in the Battle of Okinawa; several performances including Eisa, Kach sh, etc.; free admission; 080-5339-3106; www.stadus-kawachi-profile.jimdo.com/board/.

MEMORIAL DAY-PEACE PILLAR OF LIGHT

Jun.22-23, 6-10 p.m.; Five pillars of light representing war victims from five different countries will be lit up in Mabuni, the final battle sight of the Battle of Okinawa; at the Okinawa Senseki Quasi-National Park; free admission; 098-997-2765; www.heiwa-irei-okinawa.jp/.

RYUCHU ROAD FESTIVAL

June 23, noon-evening; food stall, craft, live performance, dance; at Wakasa Seaside Park (near Ryuchu-dragon pillars); free admission; no parking available; 098-869-4220; www.ryuucyuu.amebaownd.com/.

5TH YAESE TEI- MARKET

June 23, 10 a.m.- 4 p.m.; market of handmade items - from accessories to everyday sundries; at Minami no eki Yaese; free admission, temporary free parking available; 098-998-2101; www.town.yaese.lg.jp/yaese_sight/.

SUTSU UNAPUKA

June 25; Sutsu means season,

Unapuka means celebration, gratitude, and festival; originally; this is a festival to offer millet, so it takes place in the lunar calendar's May, the harvest time for millet; free admission; four locations on Tarama Island; 0980-79-2260; www.vill.tarama.okinawa.jp/.

BIOS NO OKA NIGHT TOUR

Until June 30; 6:15-9 p.m.; open for night time for limited period; see and learn more about fireflies and small animals and plants at night; admission: 1,800 yen for adults (middle school students and older), 1,000 yen for 4-year-old to elementary school students; free parking available; 098-965-3400; www.bios-hill.co.jp/en/.

20TH SABANI HANSOU RACE

Jun. 29-30; 8:30 a.m. - 4 p.m. award ceremony and party from 6 p.m.; sailing race from Zamami Island (Furu Zamami Beach) to Naha Port; free to watch; no parking available; 098-987-2277; www.photowave.jp/sabani_s/.

JULY

36TH UNNA FESTIVAL

July 27-28, 1 p.m.-9 p.m.; Eisa by youth, stage events, fireworks (from 9 p.m. on both days), etc.; at the Onna Son Community Square; free admission; 098-966-1280; free parking available (temporary, free shuttle bus from parking); www.vill.onna.okinawa.jp/.

EISA NIGHT

June 13-July 27; Enjoy watching Eisa at several locations on Okinawa; Jun 16, 22, 29, July 6 & 27 at Koza Music Town, June 30 at Southeast Botanical Garden; July 7 at Okinawa City Hall; July 20 at Payao Exchange Square; free admission; parking available (fees may apply at certain locations); 098-989-5566; www.kozaweb.jp/eisa/night.html.

AUGUST

OSHIROKU HONEN SAI

Aug. 17, 6 p.m.; festival to pray for five grain rich harvest and health; events include giant tug-of-war, Eisa, etc.; at Oshiro Village Center Square; free admission; free parking available; 098-946-8250.

KAJIMAYA

Aug. 31, 3 p.m.; Performance Show by powerful Okinawan elders; Advance tickets-2,000 yen for adults, 1,000 yen for children; at the door: 2,500 yen for adults and 1,500 yen for children; at Music Town Otochiba, 3rd floor hall; 098-932-1949; www.facebook.com/Kajimaya97/.

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Dragon Boat Races

YAKENA HA-RI-

June 16, 11 a.m.-7 p.m.; 098-978-2228

HAMAHIGASHIMA HA-RI-

June 23 & 30; 098-977-8450, 098-977-7227

13TH CHATAN NIRAI HA-RI-

June 23, 8 a.m.-8 p.m.; 098-936-1847
www.facebook.com/chatan.f/.

HESHIKIYA HA-RI

July 14 9 a.m.-5 p.m.; 098-983-0003

TOUSOE HA-RI-

June 23, noon-5:30 p.m.; 098-946-4960

12TH TOMIGUSUKU HA-RI-

July 28, 9 a.m.-6 p.m.; at Toyosaki Marine Park; 090-8291-4909; www.tomigusuku-ryusen.jimdo.com/

Stripes Sports Trivia

On July 4, 1939, this Major League Baseball player was the first to have his number retired. It was also on the same day as he announced his retirement from The Yankees. Who is the Iron Horse?

Answer

Lou Gehrig

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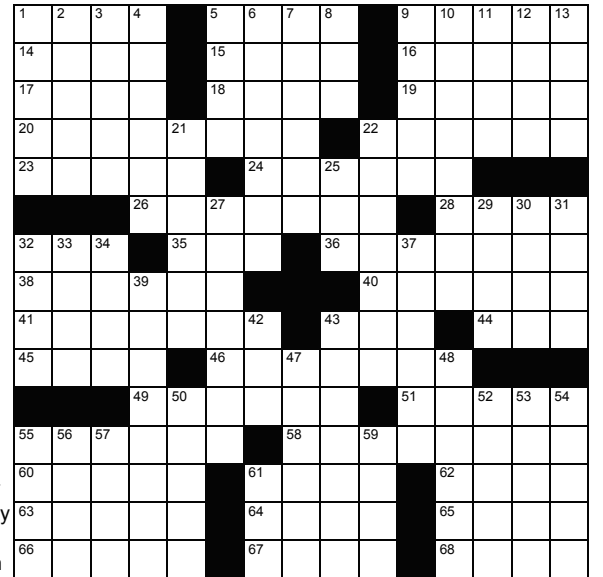
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The Weekly Crossword

by Margie E. Burke

ACROSS

- 1 Smelting waste
- 5 Got a perfect score
- 9 Intense enthusiasm
- 14 Kind of salad
- 15 Wash
- 16 Shove off
- 17 Major work
- 18 Unknown author, briefly
- 19 Keebler's crew
- 20 Kind of ad
- 22 Familiarize
- 23 Killed, as a dragon
- 24 Gracefully trim
- 26 Make believe
- 28 Hibiscus holder
- 32 Research facility
- 35 SALT signer
- 36 Kind of penguin
- 38 Make a collar
- 40 Giving a hand to
- 41 Freeway mishap
- 43 Blender setting
- 44 Long, long ____
- 45 Bring into harmony
- 46 Pinball palaces
- 49 Overseas, perhaps
- 51 Drink like a dog
- 55 Truce talk
- 58 Form incorrectly
- 60 Kind of symmetry
- 61 Large butte
- 62 Many moons
- 63 Spotted horse
- 64 Pirate's drink
- 65 Colonel or captain
- 66 Off
- 67 Locks in a barn?
- 68 Griffith or Garcia



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- 4 Grapevine talk
- 5 Astronaut Shepard
- 6 Rummy relative
- 7 Change with the times
- 8 Easy chair site
- 9 On one's toes
- 10 Freed from anxiety
- 11 Matthews or Chappelle
- 12 Dutch ____
- 13 Take a breather
- 21 Sudden influx
- 22 Kids' card game
- 25 Memphis-to-Nashville dir.
- 27 Where tide meets river
- 29 Diva's rendition
- 30 Record number?
- 31 Therefore
- 32 Laddie's love
- 33 Fighting force
- 34 Fiber source
- 37 Computer screen dots

- 39 Step up, as a conflict
- 42 MLB player, eg. "____ Loves Mambo"
- 43 President after Jefferson
- 47 Pentax product
- 48 "The English Patient" setting
- 50 Not on deck
- 52 Like Druids and Wiccans
- 53 Knock over
- 54 Annoying
- 55 Perry Como's "____ Loves Mambo"
- 56 X or Y, in geometry
- 57 Skating surface
- 59 Fragrant herb
- 61 "Grand" hotel in Vegas

Answers to Last Week's Crossword:

M	E	S	S	C	U	T	E	S	P	A	S	M		
E	V	I	L	A	N	O	N	L	A	T	H	E		
H	I	L	O	P	O	S	T	M	A	S	T	E		
D	E	U	C	E	T	E	E	M	A	R	C			
W	E	N	C	H	H	A	R	D	W	I	R	Y		
A	N	C	H	O	R	E	D	I	R	O	N	Y		
I	C	E	R	E	M	A	S	T	E	R				
T	E	R	A	C	E	H	A	V	E	A	G	O		
				E	L	O	N	G	A	T	E	L	A	B
S	K	I	E	R	E	V	E	R	M	O	R	E		
L	A	I	N	D	I	N	E	S	E	E	D	Y		
O	F	T	M	E	N	U	N	E	R	V	E			
F	A	T	H	E	R	L	I	K	E	M	E	N	D	
T	R	E	A	T	A	N	E	W	A	R	I	A		
S	I	N	G	E	W	E	N	T	N	A	A	N		

DOWN

- 1 Brings to a halt
- 2 Jacket part
- 3 Honda's luxury line



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DID YOU KNOW?

At wedding ceremonies in Okinawa, friends and relatives of marrying couples show some entertainment such as sketch comedy, dance, and music. It is not unusual for Okinawans to get together and work on their performance before the day of the ceremony.

Kanji of the week

郷音

Kyo / Hibiki (Sound)

Language Lesson

Let's play.

Asobi mashoo.

SUDOKU

Difficulty: Medium

Edited by Margie E. Burke

HOW TO SOLVE:

Each row must contain the numbers 1 to 9; each column must contain the numbers 1 to 9; and each set of 3 by 3 boxes must contain the numbers 1 to 9.

Answers to Last Week's Sudoku:

2	6	4	1	3	7	9	8	5
1	8	7	2	5	9	6	3	4
9	5	3	6	4	8	7	1	2
5	9	2	4	6	1	3	7	8
4	3	8	7	9	2	1	5	6
7	1	6	3	8	5	2	4	9
8	7	1	5	2	6	4	9	3
3	2	5	9	1	4	8	6	7
6	4	9	8	7	3	5	2	1

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The rise, fall and comeback of batting cages in Japan

STORY AND PHOTO BY SHOJI KUDAKA, STRIPES OKINAWA

In 2011, Kitashirakawa Batting Center in Kyoto, was closed for good, calling an end to its more than four decades of batting cage glory. It was a very popular spot when I was a college student about 20 years ago. When Fridays came around, the place was packed with people looking to relieve stress by taking cuts at 90 mph fastballs, or young couples flirting over 60 mph balls before moving onto other amusement available at the same location.

Batting cages may be an amusement whose heyday has long passed. According to Weekly Playboy, a Japanese magazine unrelated to the American magazine of the same name, the first batting cage debuted in Tokyo in 1965, and was followed by many other facilities in the late 60s and 70s. According to the report, the popularity of the amusement held in the 80s, leading to the launch of a ground breaking system in the 90s which made it possible to throw various pitches including breaking balls by using two rotatable discs. In the early 2000s, many of these facilities closed. Declines in birth rate and popularity of baseball, or increase of diversity in amusement were cited as the reasons for the downfall.

The closure of the batting cage in Kyoto, which opened in 1970, would attest to the rise and fall of the amusement.

“The popularity of batting cage was at the highest when our company started, back in 1966. I would assume now they are down to about 700,” Mr. Yamamoto of Kinki Cresco, a long-established maker of batting cage equipment says.

It’s hard to track the precise number of batting cages, as they are not officially registered, but the decline looks evident. Weekly Playboy quoted a survey that indicated there were 541 batting cages in Japan as of 2014, showing a decrease of 269 from 2001. However, it is still too early to say that the batting cage is dead, as it has been making somewhat of a comeback in the Japanese pop-culture scene lately.

Masashi Yoshioka, a famous batting cage enthusiast who has visited more than 800 batting cages in Japan, was recently featured in several TV and radio shows, talking about the rise of unique batting cages; ones where you can swing at 142 mph fastballs, or earn prize money for home runs, or even practice fielding.

Plus, in a TV show called “Real Yakyu Ban (Real Baseball Pinball),” a pitching machine was used to let

professional players virtually face a pitcher on a monitor controlled by TV talents. The way the pros were fooled by the virtual pitcher drew much attention and contributed to the popularity of the show. Nikkan Sports, a Japanese sports journal, reported in November of 2015 that Manager Yoshinobu Takahashi of the Tokyo Yomiuri Giants, decided to introduce the machine to the team’s training, as he was impressed with the quality and variety of the pitches it can throw. According to Mr. Yamamoto of Kinki Cresco, the maker of the system, the virtual pitching machine is now a very popular system at batting cages in Japan.

Here on Okinawa, there are about 10 batting cages facilities still running. Although they may not provide fastballs with ridiculous velocities, some of them have unique features. There is a batting cage facility that introduced a “strike-out game” to let customers try their skills of locating pitches by throwing at targets in the strike zone. Others host home run competitions where you can earn gift cards.

Even though many of them look retro, like the now-closed amusement complex in Kyoto, batting cages continue to stay relevant on this southern island.

kudaka.shoji@stripes.com

Where to take your cuts on Okinawa

CHATAN SPORTS CENTER

- Address: 432 Kuwae, Chatan town, Okinawa 901-0103 (south of Kadena Air Base)
- Hours: 8 a.m. – 11 p.m. (Open except New Year holiday)
- Tel: 098-936-7011
- Web: <http://chatan-spc.com/>
- Notes: A sports complex. 30 pitches for 200 yen. Velocity ranges from 80 to 140 km (approx. 50 to 87 mph). 7 plates.

KOZA BASEBALL CENTER

- Address: 6-4-2 Goya, Okinawa city, Okinawa (10 minute drive away from Gate 2 of Kadena Air Base. Near Okinawa Zoo & Museum.)
- Hours: 8 a.m. – 0 a.m. (open 7 days a week)
- Notes: A small batting cage adjacent to a golf range. According to an on-site staff, Americans come occasionally. 30 pitches for 200 yen. Velocity ranges from 80 to 125 kmph (approx. 50 to 78 mph). 6 plates.

GINOWAN BATTING CENTER

- Address: 2-5-1 Akamichi, Ginowan, Okinawa (On the second floor of Kanehide supermarket.)
- Hours: 10 a.m. – 11 p.m. (open 7 days a week)
- Notes: A facility with relaxing mood. According to a staff, Americans come to this place from time to time. 25 pitches for 200

yen. Velocity ranges from 80 to 110kmph (approx. 50 to 68 mph). 10 plates.

AMEKU FAMILY SPORTS LAND

- Address: 889 Ameku, Naha city, Okinawa 900-0005
- Hours: 10 a.m. – 11 p.m. (Open 7 days a week)
- Website: <http://amekufamilysports.com/>
- Notes: An amusement complex with pool tables, video games, darts, ping-pong. Velocity ranges from 70 to 145 kmph (approx. 43 to 90 mph). 10 plates. 25 pitches for 200 yen. Homerun competitions take place periodically.

ROUND ONE

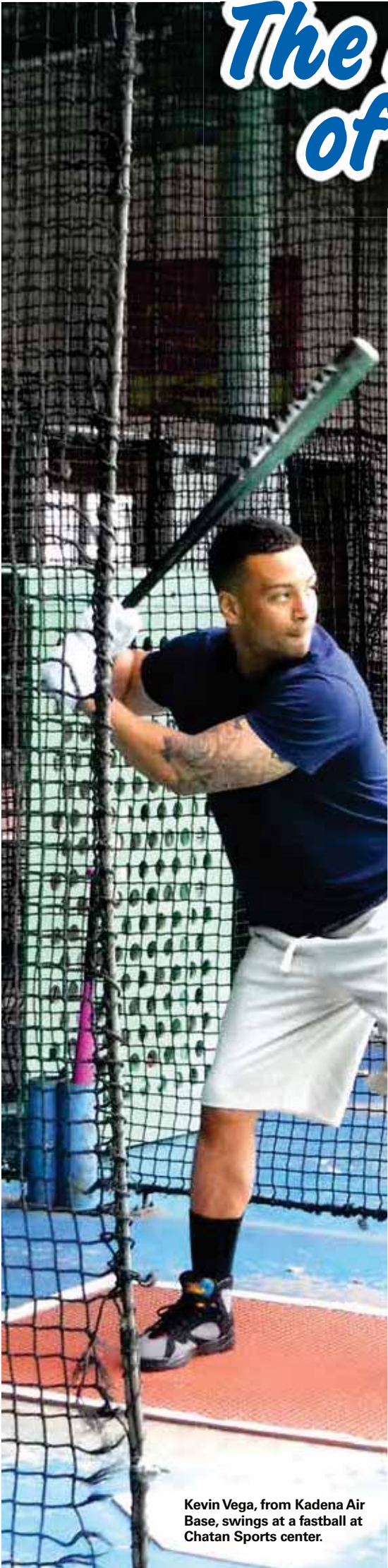
- Address: 3-28-8 Shimashi, Ginowan city, Okinawa 901-2224
- Hours: 9 a.m. – 6 a.m. (Mon); 10 a.m. – 6 a.m. (Tue - Thu); 10 a.m. through whole day next day (Friday and eve of holiday); 24h (Sat); Through 6 a.m. of next day (Sunday and holiday)
- Tel: 098-870-2112
- Website: <http://www.round1.co.jp/shop/ryokin/okinawa-ginowan.html>
- Notes: There are batting cages as part of Spotcha service. 90 minutes for 1,820 yen (1,920 yen on Sat., Sun., and holidays.)

SENAGA-JIMA SPORTS PARK

- Address: 155 Senaga Tomigusuku city, Okinawa 901-0233
- Hours: 8 a.m. – 4 a.m. (Open 7 days a week)
- Notes: 28 pitches for 200 yen. A small amusement complex on Senaga-jima island.

SOUTHERN HILL SPORTS WORLD

- Address: 460-1 Miyahira, Haeburu-cho, Okinawa 901-1104
- Hours: weekdays (1 p.m. – 10 p.m.); Weekend & Holidays (9 a.m. – 10 p.m.)
- Website: http://southern-hill.com/home_e/
- Notes: An amusement/sports complex with skate rink, bowling alley, ping-pong etc. 25 pitches for 200 yen. Velocity ranges from 70 to 130 kmph (approx. 43 to 81 mph). 11 plates.



Kevin Vega, from Kadena Air Base, swings at a fastball at Chatan Sports center.



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S&S-6

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RESTAURANT INFO

Shaved ice cools down the Japanese summer

BY TAKAHIRO TAKIGUCHI,
STRIPES OKINAWA

Summer in Japan gets scorching and steamy. Mid-summer temperatures often reach 95 F or higher depending on the region. Along with beer, watermelon and soomen (cold udon noodle), kakigoori (shaved ice) is a popular cold food that cools us down during summer.

For many Japanese, the memories of a banner with the red kanji letter of koori (ice) in white and a blue background are fond ones. These banners are seen outside shops offering kakigoori and often meant a sweet, snow-like treat to help us cool down as kids.

Besides at local sweets stores, kakigoori can be found at matsuri and bon odori festivals or fireworks events, along with other festive foods.

“Kakigoori is one of the most popular traditional cold sweets throughout history,” says Ryusuke Koike, managing director of Japan Kakigoori Association. “This cold food goes back to more than 1,000 years and has been enjoyed as festive food for special occasions.”

Kakigoori is not only available during the summer, but it is a year-around cold dessert, according to Koike.

“Since a lot of kakigoori joints make their syrups and sauces using fruits in season, they offer different types of throughout the year,” Koike said.

In fact, there are countless types of syrups and sauces. While many places offer the standard strawberry, cherry, lemon, green tea, melon and colorless syrup, others offer unique syrups made from vegetables, sake, wine, or even vinegar, miso or soy sauce.

Japanese kakigoori may remind many of a snow cone, but there are few significant differences between the two iced sweets.”

“Japanese kakigoori has a really fine, smooth fluffy ice consistency, just like fresh fallen snow,” Koike said. “While Americans make snow cones with extreme hard ice, we would never do that to keep it soft and fluffy.”

Besides the difference of ice, snow cones usually come with artificial flavors, while kakigoori uses more natural syrups and ingredients, such as sweet beans, matcha and brown sugar.

But, despite a key difference in the flavoring, the main part of kakigoori is actually the ice, according to

Koike.

“Most of kakigoori joints pay more attention on the quality of ice, rather than varieties of syrups, since quality and condition of ice determines the taste of kakigoori,” Koike said.

For Japanese kakigoori, extreme cold ice is not good. For a fluffy snow-like soft texture, the ice temperature needs to be kept around 14 F.

“Since ice in freezer is usually around - 4 F, we need to take out the ice and warm it up before we shave it,” Koike said.

Clean and transparent ice is ideal, as it can make smooth, fluffy kakigoori. Water that takes a long time to freeze can make clean ice.

“Natural ice is considered the best,” Koike said.

Why not make kakigoori yourself?

You can make a transparent ice yourself. Wrap an ice tray with a towel before putting it into a freezer. This will make the ice take longer to freeze which should ensure the ice is transparent, according to Koike.

Then, you can shave it by using a hand-spinning ice shaver, which can be found at various stores

for around \$30-40.

The hand-cranked ice shaver is a popular kitchen item in Japan. It is fun making kakigoori by spinning a block of ice over a blade by turning the lever by hands. Syrups for kakigoori are available at most of supermarkets or grocery stores.

According to Japan Kakigoori Association, there are some tips to making tasty kakigoori at home: Use mineral water instead of tap water when you make ice. Serve it in a glass bowl to make the colors stand out, and be sure not to put on too many toppings as it can spoil the fluffy texture.

Now that you know, get out and enjoy the hot Japan summer with some cool kakigoori!

takiguchi.takahiro@stripes.com

Did you know?

Kakigoori is a popular cold treat in ball parks. Yokohama Stadium offers Mikan Goori (ice orange) while Jingu Stadium (Tokyo) offers Pine Goori (pineapple ice) during ball games. Koshien Stadium (near Osaka) offers simple “Kachiwari” (literally shaved ice).

See more on Pages 4-5



Pine Goori

Mango Goori

Mikan Goori

Kachiwari Photos by Jun Sakahira



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DAILY GRIND

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Saturday and Sunday	7 am - 9 pm
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RESTAURANT INFO

A Taste of Okinawa

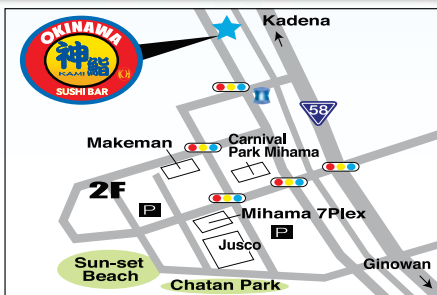


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RESTAURANT INFO



Shaved ice meets local pottery

On a remote island of Okinawa, efforts to perfect the art of the shaved ice led to quite a collaboration.

Ruan + Shimairo is a shaved ice shop on Miyagi Island, which is to the east of Okinawa's main island. Although people can get there by car crossing "Kaichu Doro" (Sea road), it often can be a long drive from the main island. Despite the drive, the fluffy shaved ice served up beautifully on Yachimun pottery draws many to the small island.

"Our shop is a collaboration of Ruan, a shaved ice shop, and Shimairo, a Yachimun pottery shop," said Tsubasa Nishizawa, who launched the place in 2015.

One step inside and your attention is drawn to the pink and light blue themed pottery, which are the work of artist Katsushi Shimabukuro.

The idea of putting shaved ice on the local pottery creations sounds innovative itself. And Nishizawa makes this unique presentation in a meticulous way.

"Original products from Shimairo are used for the serving dishes of Ruan. I carefully pick a piece of pottery that goes well with the color and image of the different syrups," he said.

And if you like the dish enough, authentic Shimairo pottery is for sale on the spot.

For Nishizawa, who was trained at Noan, a nationally-known shaved ice shop in Kanagawa prefecture, details matter a lot in making shaved ice.

"Shaved ice is a food, but to enjoy eating it means enjoying eating water," explained Nishizawa. "To make it possible, I need to pick pure and tasty ice. Adjusting to how thick ice should be shaved is needed too, depending upon temperature and moisture."

He noted that when the temperature is high during the summer or when moisture is high, ice should be shaved thicker, while ice should be shaved thinner in opposite conditions. And such attentive adjustment goes for the syrup, as well. The sugar content and thickness of the syrup is adjusted depending on the ice, according to Nishizawa.

Shaved ice which is carefully presented at Ruan + Shimairo dazzles not only Japanese but also Americans, according to the owner.

"Flavors such as mango and milk caramel are popular among Americans," stated the owner. "I often see them leave the shop with a smile on their face."

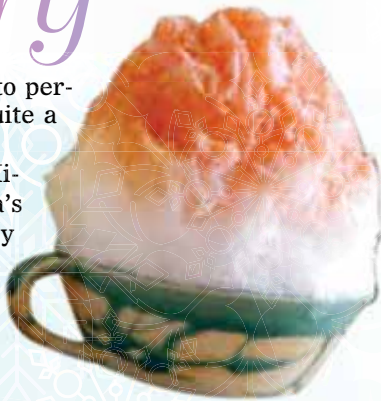
When asked about the essence of shaved ice, Nishizawa stated, "Shaved ice may sound simple. Shaving ice and pouring syrup is all it takes. But there are various elements behind the scene such as temperature, thickness, and when to pour syrup. The depth really fascinates me."

Being simple but deep is probably something the treat has in common with Yachimun pottery.

This collaboration would make sense not only to shaved ice, but also to the art of Yachimun pottery because it is often said people need to actually use the products to see if they are really good.

Having shaved ice at Ruan + Shimairo can give people the triple pleasure to their eyes, taste buds, and hands.

— Shoji Kudaka



Okinawa's cool scene

BY SHOJI KUDAKA,
STRIPES OKINAWA

When summer rolls around and the temperature rises, the shaved ice scene also heats up on Okinawa.

Local stores become busy shaving ice blocks to give customers a quick break from heat. Shaved ice's popularity is something common across the country, but on this subtropical island, however, the cold desserts also reflect a unique food culture.

Tamaya is a shaved ice store a ten-minute drive from Gate 3 of Kadena Air Base. It is a place where many locals come looking for "zenzai" shaved ice.

Normally, the word "zenzai" refers to sweet red bean soup in Japan. But on Okinawa, it commonly means shaved ice topped with red

kidney beans and white rice cake balls. Many local stores serve up this unique dessert, with banners and flags with the word "zenzai" often seen along streets.

Tamaya is one of the stores where people can see the zenzai boom - where the cold sweets are evolving into something special.

At first glance, the store's shaved ice looks like cotton candy because of its exceptional size and fluffy texture. The heap of shaved ice is almost three times the size of a plastic cup, presenting a look of a small snow mountain.

"Many customers are surprised with the size," said the store owner. "It is my motto to satisfy customers as much as possible for a reasonable price (300 yen for zenzai, 350 yen for milk zenzai) even though it

Zenzai, Tamaya



Make your own

BY SHOJI KUDAKA,
STRIPES OKINAWA

It doesn't get much better than eating shaved ice during the summer. But making the cold sweets at home offers a different sense of joy.

Kakigoori-ki (shave ice machine) is a common item for families with children in this country. Just like many flavors are introduced at shops every year, shaved iced machines are also evolving to show great variety. But there is a trend commonly seen in many of them: nostalgia.

"Kyoro-chan" is a shaved ice machine

that looks like a cubby bear doll.

Originally released in 1976, this cute looking machine became a hit back then. When the handle on the top is turned, the cubby's eyes move left and right. The nanchan refers to this gimmick, which is appealing to kids.

Although it was discontinued for a while, Kyoro-chan was brought back in 2011 with the same design.

"Ice Robo III Hatsuyuki" is another popular shaved ice machine with a retr



1926



Ichigo Milk, Tamaya



takes more time and effort.”

His dedication to zenzai goes deep.

Once digging in, customers find out the sweet taste of the beans and syrup from top to bottom. The texture and taste don't stop entertaining customers' taste buds from the beginning to the end.

There are a couple of clues the shop owner shared with me as to how to make tasty shaved ice. First, ice blocks should not be shaved immediately after being taken out of a freezer. Giving it 10 minutes or so before shaving is a key to making fluffy flakes. Plus, stacking shaved ice should not be done all at once, but in a couple of parts. This way, syrup can be poured in each part at a time.

Sounds easy? Maybe not.

Making a big, fluffy and tasty zenzai shaved ice like Tamaya's takes experience, skills and dedication.

"I had an experience of carving ice before launching the shop," the owner said. "Some knowledge I learned through the experience and my expertise as a professional cook helped me a lot."

Plus, the beans used for his zenzai are specific ones bought at a certain store in Naha. They need to be cooked carefully so that they have enough sweetness.

The owner's dedication to zenzai translates to other varieties offered at the store. Flavors

such as strawberry, dragon fruit (seasonal) and mango are available there. Although zenzai is a hard sell for Americans, fruit-flavored shaved ice is popular among them, according to the owner.

"When it comes to fruit-flavored shaved ice, Americans eat more than Japanese do," said the owner. "Ichigo milk (strawberry milk) is the most popular."

While some local shops are turning up the heat on zenzai's popularity, others are bringing the hottest flavors from mainland Japan.

Wa Kitchen Kanna is a shaved ice shop in American Village Mihama. It is a branch of a store in Tokyo of the same name.

According to staffer Moemi Sekiya, this Okinawa branch was launched to bring the shaved-ice boom from Tokyo to Okinawa.

"During the summer, you'd need to wait in line for two to three hours to eat shaved ice at our store in Tokyo," says Sekiya.

Some of the store's popular flavors in Tokyo can be tasted at the Okinawan branch, as well. Ichigo gyunyu (strawberry milk) is one of the top menu items.

At Wa Kitchen Kanna, this standard flavor of shaved ice is presented in a unique way.

With syrup in milky white and strawberry sauce in vibrant red covering the left and right half of the shaved ice respectively, the presentation of the food can be a surprise to customers.

The sharp contrast translates to the flavors,



Kanna



as well. The red sauce has juicy taste of strawberry while the milk syrup provides a rich, sweet creaminess. When mixed with the soft and fluffy shaved ice, the syrups create comforting harmonies.

This special strawberry milk shaved ice offers a glimpse into what draws people to the shop's shaved ice.

"It's the dedication of our president to serve up the best shaved ice to please customers," said Sekiya when asked about shop's popularity. "We care about the

temperature of the shop as well as that of the ice for the best shaved-ice dining experience possible."

According to her, foods for the syrups on Okinawa are carefully handpicked by the store's president. The mangoes used are ones they get in Yaese town, according to Sekiya.

It takes a lot of time and effort to keep customers engaged in the ever-growing shaved-ice scene.

"We would lose customers if we don't come up with new flavors," Sekiya said. "I'm motivated by seeing how customers respond to our shaved ice."

kudaka.shoji@stripes.com



Ichigo Gyunyu (Strawberry Milk), Kanna



Did you know?

Colorful artificial syrups for kakigoori are sold in most of grocery stores throughout the nation. Although they are sold with different names, including lemon (yellow), strawberry (red), melon (green) and Blue Hawaii (blue), their tastes are all the same.



1976

2000~

first glance, the yellow, red and green machine almost looks like a character out of an old Nintendo game. But, on the inside, this machine has an advanced system that can automatically make shaved ice, even allowing to adjust sizes.

"Dendo Honkaku Fuwafuwa Kakigori-Ki"

(electric-powered machine for totally fluffy shaved ice) goes further back in time to dig up people's memory of shaved ice.

It is said that Kakigori-ki became commonly available in the Showa era (1926 – 1989). This machine has wheels and a logo that can remind Japanese of when they ate shaved ice at stores in their neighborhood back in the

day.

Thanks to an updated system, this retro-looking machine can shave ice to fluffy flakes, something only stores could provide back then.

These shaved ice machines are closely associated with people's happy memories of having the cold sweets as a child. The sense of fun and nostalgia is so strong that you could feel it even if you didn't live in Japan in those days.

Did you know?

In Japan, kakigoori has been enjoyed for more than 1000 years. Makuranososhi, an essay by Seisho Nagon, has a description of people enjoying kakigoori in the 11th century.





Gen a real gem on Okinawa

Offering authentic Japanese and Okinawan cuisine at a reasonable price, Gen was recognized in Stripes' Best of the Pacific 2013 as the best restaurant to experience the local culture on Okinawa. Owner and Head Chef Naoki Tsukayama highly recommends the "Fish Garlic Butter Combo," a popular dish among American customers. Tsukayama and his staff make you feel at home, so stop by and enjoy a delicious meal. Gen is located across from Camp Foster's fire station. Just look for shi-shi dogs on a traditional Okinawan tile roof outside Foster's Fire Station Gate.

RESTAURANT INFO

RESTAURANT GEN & SUSHI BAR



We're located just outside Camp Foster Globe & Anchor Gate No.3



Open 10:30-22:00
(Last order 21:00)

Open Everyday
Cash Only (\$/¥)



A Taste of Okinawa

HALE NOA CAFE

Check our Instagram!
@halenoacafe

Hale Noa French Toast with creme brulee and berries

Elvis French Toast

Eggs Benedict

Salmon Poke Bowl

Macadamia Nut Pancakes

Vegetarian Tofu Poke Bowl

Fruit Pancake

Open 7 days a week ||
7 a.m. - 4 p.m. (last order: 3 p.m.)
Phone: 098-911-7614



Get a taste of Hawaii at Hale Noa Cafe

The Hale Noa Cafe in Chatan may have had a grand re-opening in January, but it has been serving its customers since 2015. With its Hawaiian vibe, Hale Noa serves up the some of the best of the 50th state's favorite foods. Enjoy Macadamia Nut Pancakes, Hawaiian Bowl, Grilled Salmon and more! Hale Noa's fluffy French Toast with berries and crème brulee sauce is to die for! Afterwards, wash it all down with one of our healthy and homemade smoothies. At Hale Noa Café, we are always adding new items to our all menu, so stay tuned!

RESTAURANT INFO

Kakigoori parlors near you

STORY AND PHOTOS BY SHOJI KUDAKA, STRIPES OKINAWA

During summer months, you can find sweets joints and cafes serving kakigoori virtually everywhere in Japan. The followings are some of the most popular and highly rated joints in the region. Visit one or more and enjoy the traditional treats.

Check it out on video!



Okinawa



1 Ruan+Shimairo (Okinawa)

Shaved ice served on Yachimun pottery dazzles people with the beautiful presentation, exceptional tastes and textures.

Location: 428-2 Toubaru, Yanashiro, Uruma City

Hours: 11 a.m. - 5 p.m. (July-Oct. closed Wed., Nov.-Jun. closed Tues. and Wed.)

Facebook: Facebook.com/ruanshimairo/

GPS: N 26.358053, E 127.973846



3 Wa Kitchen Kanna (Okinawa)

A variety of shaved ice served to perfection brings the 'shaved ice boom' from Tokyo to Okinawa.

Location: 15-69 Mihama, Chatan-cho, Nakagami (American Village, Carnival Park 2F)

Hours: 11 a.m. - 7 p.m.

URL: <http://carnivalpark.jp/kanna/>

GPS: N 26.316931, E 127.757682



2 Tamaya (Okinawa)

Enjoy zenzai, a unique Okinawan shaved ice, or a fruit-flavored shaved ice that is generously sized.

Location: 2-21-20 Matsumoto, Okinawa City

Hours: 3 - 7 p.m. (subject to change daily)

GPS: 26.352782, E 127.819659



A Taste of Okinawa



Bringing a taste of America to Okinawa

Since opening our doors in June 2018, halihali has proudly served up tasty American comfort food that has our military community coming back for more. Our casual and cozy café is a place you can feel at home as you dig into our fabulous and famous pancakes, waffles, French toast, hamburgers and other tasty entrees Americans crave. We want you to relax, take your time and enjoy our American-style breakfast, brunch or lunch. Open 7 a.m. to 3 p.m., we'll fill your plates with scrumptious food and treat you like family. Come to halihali to feel at home!

Homemade pancake & waffle



7 a.m. – 3 p.m. Closed Thursday



RESTAURANT INFO



We'll dazzle you and your taste buds!

Four Seasons teppanyaki steak house in Awase will not only dazzle you, but also your taste buds. Watch as our talented chefs slice, dice and cook up your entrées right at your table. It's more than a meal, it's an event! Our restaurant is the perfect place to relax, unwind and simply enjoy some foodie fun with your family, friend or that special someone. If you haven't had the pleasure of enjoying Japanese teppanyaki, come in for a visit! Reservations recommended. We have a big counter that fits 14.

RESTAURANT INFO

Credit card accepted



STEAK HOUSE

FOUR SEASONS

TEPPANYAKI SINCE 1972 www.the4seasons.jp

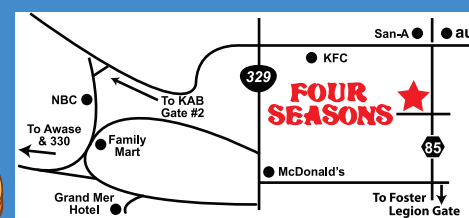
Welcome to Four Seasons Awase

Lunch Hours: 11:00- Lunch Steak Set
¥ 1,300~

Dinner Hours: 15:00- Dinner Steak Set
¥ 1,512~

◆Current Prices

- Awase branch has 2 parking places.
- Seafood & other menus are widely available.
- All sets come with soup, salad, bread or rice, tea or coffee.



4-12-13 Awase, Okinawa City TEL(098)937-0029 Open Hours: 11:00-

A Taste of Okinawa

Credit card accepted



STEAK HOUSE

FOUR SEASONS

TEPPANYAKI SINCE 1972 www.the4seasons.jp

Welcome to Four Seasons Urasoe

Lunch Hours: 11:00- Lunch Steak Set
¥ 1,300~

Dinner Hours: 17:00- Dinner Steak Set
¥ 1,512~

◆Current Prices

- Please make a reservation for your party and we have party rooms from 4 people.
- Seafood & other menus are widely available.
- All sets come with soup, salad, bread or rice, tea or coffee.



2-4-5 Iso, Urasoe City TEL(098)877-0429 Open Hours: 11:00-



Japanese Teppanyaki a tasty treat for all

Our teppanyaki steak house in Urasoe City is the perfect place to enjoy tasty food and have fun doing it with family and friends. Watch as our talented chefs slice, dice and cook up your entrées right at your table. It's more than a meal, it's an event! Located in a residential area and only a 10-minute drive from Camp Kinser, our Urasoe branch offers a casual atmosphere where all ages are welcome. If you haven't had the pleasure of enjoying Japanese teppanyaki, you need to come to Four Seasons.

RESTAURANT INFO