

STARS  AND  STRIPES[®]

A Taste of Guam

The 3 'R's to good eating –
Restaurants,
Reviews & Recipes

4-page pullout

NEW RESTAURANTS, CAFÉS ON GUAM TO TRY

THE GUAM GUIDE

A new year means new places to eat and Guam's food scene is already off to a strong start. From coffee and matcha concepts to comfort food favorites and chamorro village finds, here are the newest cafés and restaurants worth checking out.



1. Kasama Food & Bar

The new Kasama Food & Bar brings a fresh all-day dining concept to Barrigada, serving (Friday and Saturday) breakfast, lunch, dinner, and night time drinks under one roof. The menu leans comfort-forward with a modern twist, while the bar adds a social vibe with cocktails and evening hangouts. It's an easy choice whether you're meeting friends for brunch or winding down after work.



INSTAGRAM

LOCATION: 122 Hasalao Street, Barrigada, 96913
HOURS: Tue.-Sun. 5-10 p.m., Fri.-Sun. 7 a.m.-2 p.m., 5-10 p.m.
Closed on Mondays
INSTAGRAM: @kasamaguam



2. Daughter's Slice Shop

From the team behind ASAP Bakery comes Sylvie Bear — a new bake studio dedicated to artisanal breads, custom cakes, and handcrafted pastries. You can pre-order for pick-up or delivery, but soon you'll be able to walk in for their fresh bakes, frappes, and signature sweet treats. Wholesome, adorable, and 100% made with love.



WEBSITE



INSTAGRAM

LOCATION: 1160 Pale San Vitores Rd, Tumon
HOURS: Sun.-Thurs. 11 a.m.-9 p.m. ish, Fri. and Sat. 11 a.m.-11 p.m. ish
Closed on Tuesdays
PHONE: 671-838-3877
WEBSITE: daughtersguam.com
INSTAGRAM: @daughtersguam



3. Matchakase

Matchakase is carving out a niche as Guam's dedicated matcha café. Centered around high-quality Japanese matcha and tea culture, this new spot blends wellness, minimalism, and creativity into every cup. Expect thoughtfully crafted matcha drinks and seasonal offerings, truly perfect for those looking for something beyond the usual coffee run.

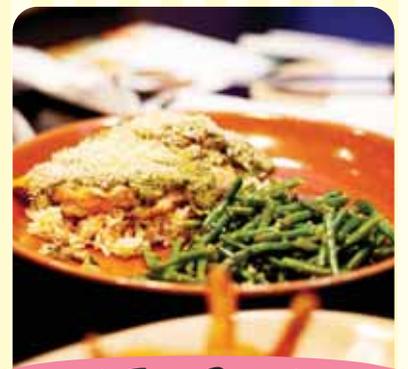


WEBSITE



INSTAGRAM

LOCATION: 409 Fahrenholt Ave, Tamuning (Oka)
HOURS: Sun., Mon., Thurs., Fri. 10 a.m.-4 p.m., Wed. and Sat. 10 a.m.-7 p.m.
Closed on Tuesdays
WEBSITE: www.matchakase.com
INSTAGRAM: @matchakase



4. Tony Roma's

A classic favorite returns to Guam. Tony Roma's has reopened inside the Royal Orchid Hotel, bringing back its well-known ribs, steaks, and hearty American comfort food. The new location offers a refreshed dining experience while keeping the flavors long-time fans love plus a free shuttle service for added convenience in Tumon.



INSTAGRAM

LOCATION: Lower Lobby, Royal Orchid Hotel, Tumon
HOUR: Sun.-Thurs. 11 a.m.-9 p.m., Fri.-Sat. 11 a.m.-10 p.m.
INSTAGRAM: @tonyromasguam



5. Everyday Grind

They are taking over the former café space at GPO, this familiar name has found a new home where shoppers and coffee lovers can enjoy handcrafted espresso drinks, teas, and specialty beverages. Whether you're fueling up before errands or settling in for a casual coffee break, Everyday Grind offers a welcoming, no-frills café experience with quality drinks at the center.



INSTAGRAM

LOCATION: Former Bestseller Café / Guam Business Center, Harmon
HOUR: Mon.-Sat. 6 a.m.-6 p.m., Sun. 7:30 a.m.-1 p.m.
PHONE: 671-971-4826 (GUAM)
INSTAGRAM: @everydaygrind_gu



6. Pono Hawaiian Grill

Pono Hawaiian Grill Guam delivers island-style plate lunches inspired by Hawaiian flavors right in the heart of Hagåtña. What started as a food truck on Guam is now also its own brick and mortar restaurant! With a focus on hearty portions and familiar comfort dishes, it's a solid lunch stop for those craving local-style meals with aloha spirit.



INSTAGRAM

LOCATION: 230 W Soledad Ave, Unit 104, Hagåtña
HOUR: 10 a.m.-2 p.m. Open daily
PHONE: 671-969-7666 (PONO)
INSTAGRAM: @ponoguam



7. Southern Rootz

Southern Rootz brings comforting soul food flavors to the heart of Chamorro Village. Rooted in Southern tradition, this local spot serves hearty, home-style dishes that feel familiar and filling. Customer favorites include Jambalaya, Smothered Pork Chops, Fried Chicken, Jerk Chicken, creamy Mac & Cheese, Collard Greens, and Honey Butter Cornbread. Whether you're stopping by the market or planning for a gathering, Southern Rootz also offers party trays making it a go-to for both casual meals and special events.



INSTAGRAM

LOCATION: Chamorro Village, Unit #123
HOUR: Tue.-Sat. 11 a.m.-5 p.m./Sold Out
INSTAGRAM: @southernrootzgu

8. La Mae's Bakeshop

Now open inside Pay-Less at Micronesia Mall, La Mae's Bakeshop adds a sweet stop for shoppers. From baked treats to dessert cravings on the go, this new bakery is perfect for picking up something indulgent while running errands.



INSTAGRAM

LOCATION: Inside Pay-Less, Micronesia Mall
HOUR: 8 a.m.-6 p.m. Open daily
INSTAGRAM: @lamaesgu

9. Kimbap Studio Guam

Kimbap Studio brings Korean comfort food to the GPO food court with neatly rolled kimbap and flavorful grab-and-go options. It's a convenient stop for shoppers looking for something filling, fresh, and fast without sacrificing flavor.



INSTAGRAM

LOCATION: GPO Food Court
HOUR: 10 a.m.-9 p.m. Open daily
PHONE: 671-864-1234
INSTAGRAM: @kimbapstudioguam

Wasabi Tofu Milk Gelato

The treat gets green and spicy



BY RIEKO SUZUKI,
METROPOLIS MAGAZINE

When it comes to Japanese ice cream flavors, green tea reigns supreme. But why not try the sweet stuff with another wafu green ingredient? This sweet milk gelato with a refreshing wasabi aftertaste will make you fall in love with this “unusual” treat. Note that tube wasabi is all right — but freshly grated will lend itself to the best result.

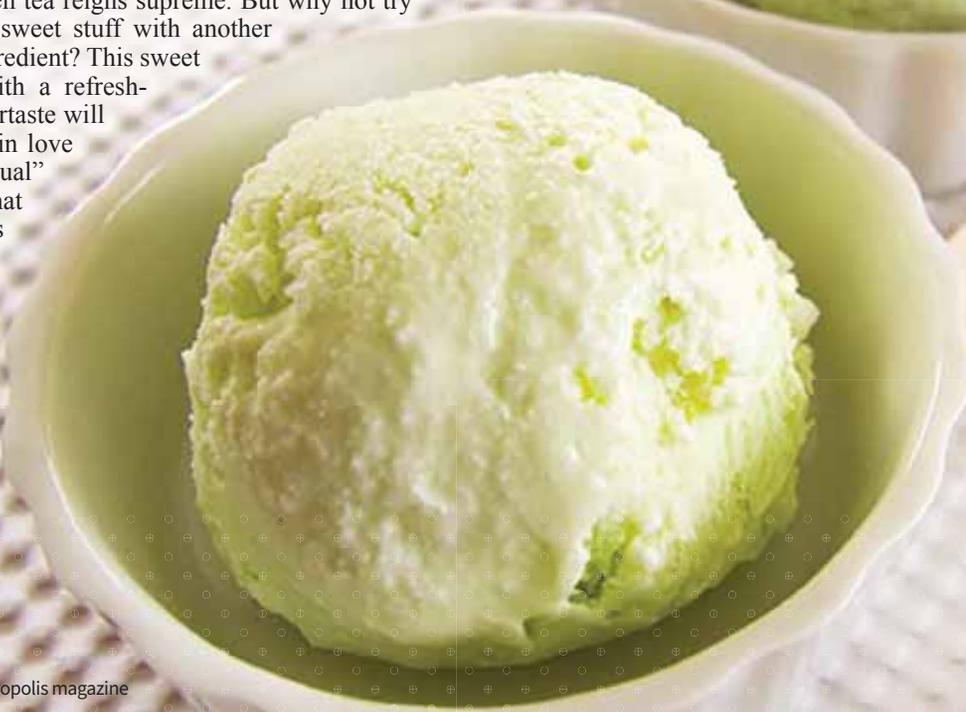


Photo courtesy of Metropolis magazine

Servings: 6 scoops
Cooking time: 2 hours total; cooking 20 minutes

INGREDIENTS

- 150cc milk
- 80cc heavy cream
- 100g silken (kinu) tofu
- 60cc sweetened condensed milk
- 1 teaspoon wasabi

DIRECTIONS

- 1 Whip heavy cream to form soft peaks.
- 2 Blend milk, silken tofu, sweetened condensed milk, and wasabi to smoothen purée.
- 3 Add half of the whipped heavy cream and mix well. After, add the rest of the cream and mix to smooth. Shift to the container and freeze for one hour.
- 4 Take ice cream container out of the freezer. Whip well to make it fluffy. Freeze again for another hour.
- 5 Repeat Step 4 a few times, until the ice cream freezes completely but remains fluffy.



A Taste of Guam

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When off base stop by and try the serious food we've become famous for, Kingston BBQ Jerk Chicken & Boston Beach Ribs Combo, Jamaican Oxtail, Jerk Burgers, Fresh Local Catch, Roasted Bananas, Festive Tropical Cocktails, Jammin Beer Fest and so much more! Whether you dine in or take out and enjoy our award winning flavors of Jamaica and Guam fused together in a culinary explosion second to none. We have 4 convenient locations to serve you - Hagatna, Tumon, Dededo or Mangilao - whichever's closer. Online ordering available as well!

Ya Mon
See You SOON!



RESTAURANT INFO

