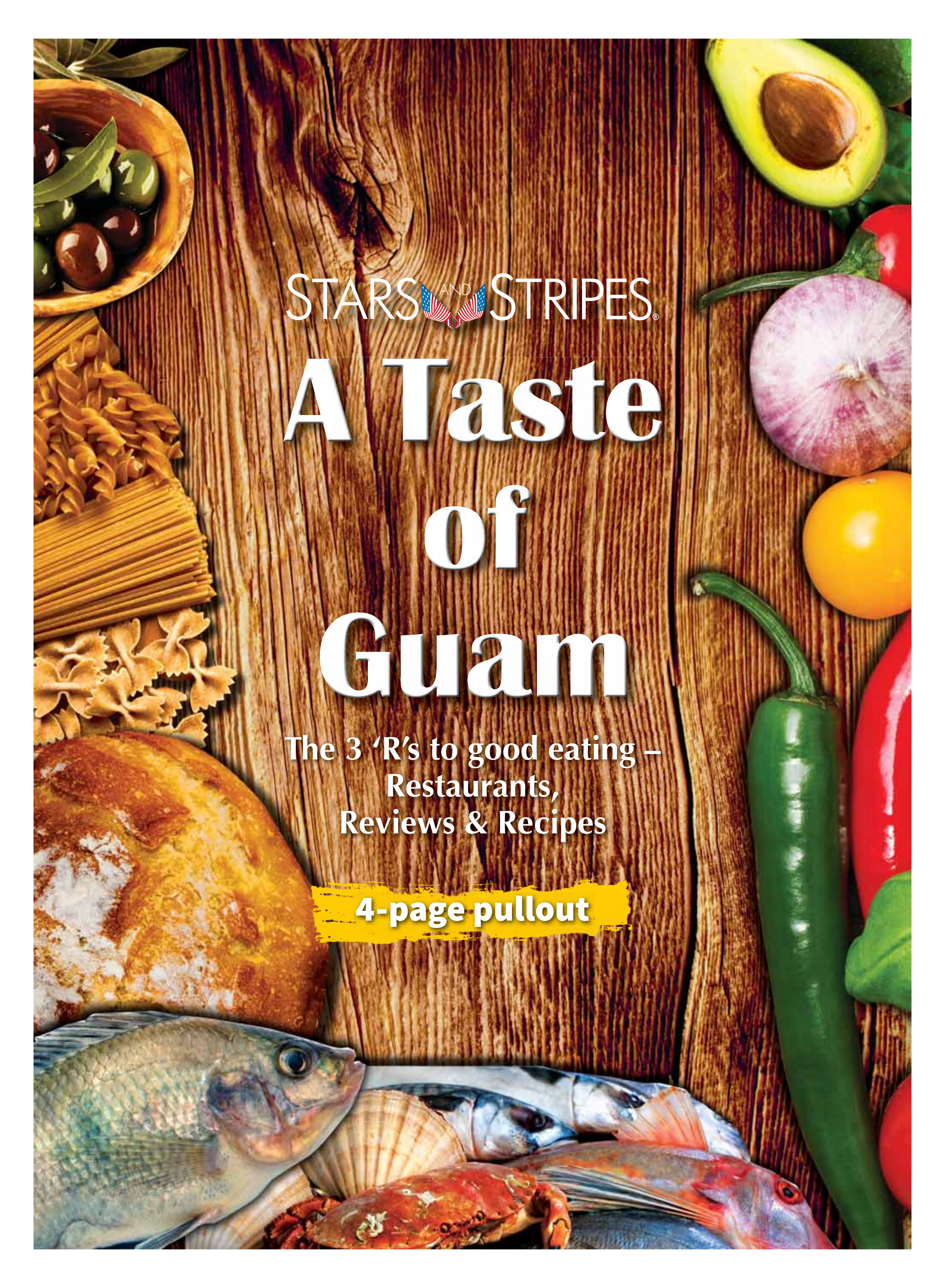




STARS  AND STRIPES[®]

A Taste of Guam

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

4-page pullout

New restaurants, cafés TO TRY

WWW.THEGUAMGUIDE.COM



Guam's food scene keeps growing. Check out the newest cafés and restaurants that have opened around the island recently!



Pressure Specialty Coffee

Located inside Ouf General Store, soon to be known as No Good Works, this new coffee bar opened toward the end of June. Grab a specialty coffee, browse curated streetwear, and spend some time in a space that's growing into a hub for creativity, community, and local culture.



INSTAGRAM

LOCATION: Inside Ouf General Store, 1411 Pale San Vitores Rd, Tumon
HOURS: Wed.-Sun., 9 a.m.-2 p.m.
INSTAGRAM: @pressure.wip



Shogun Teppanyaki

Dinner comes with front-row seats at Shogun Guam. This new Tumon teppanyaki spot serves sizzling performances alongside premium meats, fresh seafood, and all the classic teppanyaki favorites. Whether you're celebrating a special occasion or just looking for a fun night out, expect plenty of flames, flying utensils, and memorable moments around the grill.



INSTAGRAM

LOCATION: Dusit Place 2F, Tumon
HOURS: Daily, 10 a.m.-10 p.m.
INSTAGRAM: @shogunguam



Cafe Kiki Manga

Coffee, manga, and anime? Say less. Cafe Kiki Manga is a cozy new hangout serving Peet's Coffee, teas, acai bowls, and more in a space made for manga readers and anime fans. Whether you're stopping by for your caffeine fix, catching up on a series, or escaping the afternoon heat, this spot is worth adding to your rotation.



INSTAGRAM

LOCATION: Town House Center Ste 108, Maite
HOURS: Tue.-Sat., 8 a.m.-4 p.m.
INSTAGRAM: @cafekekimanga



Krave Kitchen

Get your KRAVE on at Guam's newest poke bowl spot. Krave Kitchen serves fresh bowls packed with island flavors and good vibes, making it an easy stop for lunch, dinner, or whenever the poke craving hits.



INSTAGRAM

LOCATION: 2181 Y Sengsong Road Unit 107, Dededo (Few doors down from the Astumbo Fire Station and located across NCS Market)
HOURS: Mon.-Sat., 11 a.m. – 8 p.m.
INSTAGRAM: @kravekitchen.gu

Egu Cafe

A new food truck is rolling into Tamuning soon. Egu Cafe is already building buzz with pre-sales for its rotating menu of local comfort food and Asian-inspired dishes, with workplace delivery available while they gear up for their official opening. If you're always looking for something new to try, this is one to keep on your radar.



INSTAGRAM

HOURS: Times vary – follow them via IG/FB or join the WhatsApp Community for updates.
INSTAGRAM: @egucafeguam



Pepper Lunch

Hagåtña just got a little sizzler. Pepper Lunch has officially opened its second Guam location at Agana Shopping Center, bringing even more of the DIY teppanyaki experience that Guam has come to love. Whether you're craving sizzling pepper rice, juicy steaks, or a hot plate you can customize yourself, there's now another spot to get your Pepper Lunch fix in the heart of Hagåtña.



INSTAGRAM



READ MORE

LOCATION: Agana Shopping Center
HOURS: Daily, 10 a.m.-8 p.m.
INSTAGRAM: @pepperlunchrestaurants





Annie's Chamorro Kitchen

www.annieschamorrokitchen.com

“My name is Annie. Food and I get along so well! Cooking and baking are more than a hobby for me – they’re a passion. I come from the beautiful island of Guam, U.S.A. The recipes you’ll find here are my creations, or those of my children, who are also budding foodies. I hope you like them. Drop me a comment or two to let me know how you like our island and other delicacies. Enjoy!”

- Army Lt. Col. (Ret.) Annette Merfalen



Cheeseburger Biscuits

Cheese...seasoned ground beef...bacon...all baked in a fluffy biscuit (did I mention there was BACON?).

These little pillows of delight are delicious as a snack, appetizer, or served with your favorite soup or meal.

Give my recipe a try. I think you'll like it.

- **PREP TIME:** 15 mins
- **COOK TIME:** 10 mins
- **TOTAL TIME:** 25 mins



DIRECTIONS

- 1 Brown the ground beef with the Dashida seasoning; set aside to cool.
 - 2 Cook the bacon until crisp. Crumble the bacon into small bits; set aside. Reserve about 2 tablespoons of bacon fat.
 - 3 In a large mixing bowl, mix together the cooked ground beef, bacon bits, Bisquick mix, baking powder, and cheese.
 - 4 Fold in the reserved bacon fat, mayo, and sprite. Mix GENTLY, just until all ingredients are incorporated (do not overwork the dough).
 - 5 Using a large ice cream scoop (I used one that holds ¼ cup), scoop out balls of dough, placing them on a baking sheet 1 inch apart.
 - 6 Bake at 450 degrees for 10 minutes. Note: The cooked biscuit will feel slightly soft when the baking time is finished; do not be tempted to cook them longer, however. You are most likely feeling how soft the biscuits are because of the melted cheese.
 - 7 Immediately remove the biscuits to a wire cooling rack.
 - 8 Serve warm.
- Enjoy as a snack or with your favorite soup or meal.

Step into
Annie's Chamorro Kitchen via
Facebook. Search for:
“Annie's Chamorro Kitchen”

INGREDIENTS

- 1 pound ground beef
- 2 tablespoons beef flavored Dashida
- 10 slices bacon
- 4 cups Bisquick mix
- 1 tablespoon baking powder
- 4 cups shredded cheddar cheese
- 1 cup mayonnaise (YES, mayo)
- 1 cup Sprite (YES, sprite)

A Taste of Guam

PROUDLY SERVING
Guam's military
community for
30 years!



PROUDLY
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Guam's military
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30 years!

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

HAGATNA 472-2000 | TUMON 647-3000 | DEDEDO 633-4000 | MANGILAO 734-7000 | ORDER ONLINE! jamaicangrill.com



Veteran Owned Business
JAMAICAN GRILL.
Ya Mon, Serious Food.



*"it's finger
lickin' good"*

KFC busy as bees for Honey Chicken Festival

Guam, when was the last time you treated your Honey to something sweet? Something sweet... savory... juicy... and unbelievably crunchy. Wait no longer, because KFC's new Honey Chicken Festival is stuffing the menu with sweet items. Get KFC Honey Crispy Chicken, KFC Honey Hot Wings, KFC Honey Boneless Crispy Chicken Stripes or sink your teeth into the KFC Honey Double Crunch Sandwich! It doesn't get any sweeter than that! KFC Honey Chicken Festival. Guam... GET YOUR HONEY ON! Head to any KFC or order online at kfcguam.com, Good To Go, or UNO GO. KFC, it's finger lickin' good!

RESTAURANT INFO



A Taste of Guam



SBARRO
NEW YORK PIZZA

Where's the meat? It's on Sbarro's Meat Primo Pizza

Calling all meat lovers! If you're looking for pizza loaded with meat, we got you covered with Sbarro's Meat Primo Pizza. Dig into a mouthwatering slice of pizza made with fresh hand-stretched dough made daily, our tasty tomato sauce, mozzarella cheese and topped Italian sausage, ham, pepperoni and meatballs! Grab a slice or take a whole pie your family will enjoy. Get your delicious Meat Primo Pizza delivered using Goodtogo or stop by the food courts at Micronesia Mall or GPO. Order now to get your Meat Primo Pizza! Your taste buds will be thanking you!

RESTAURANT INFO