



STARS  AND  STRIPES[®]

A Taste of Japan

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

8-page pullout





A Steak experience crafted just for you!

Outback Steakhouse starts fresh every day to create the flavors that our mates crave most. Our signature steaks are seasoned, hand-carved to order and grilled to perfection. Our specialty is Thick Cut Roast Beef offered during weekend dinnertime. But there's so much more to enjoy, including our famous Bloomin' Onion. So, come and enjoy our authentic American food and let us make you feel at home. Or, get your food to go and enjoy it relaxing at home. UBER EATS orders are available at every location except Maihama.

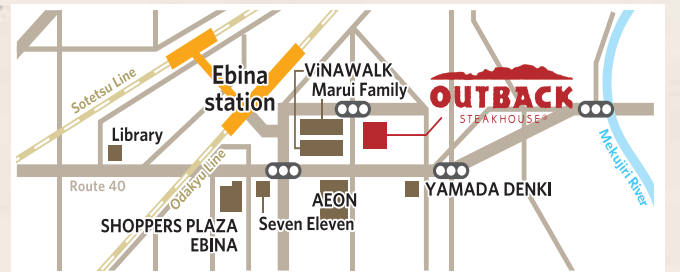


Angus Rump 300g

Ebina Tel. 046-292-4286

3 minutes walk from "Ebina" station of Odakyu Line and Sotetsu Line

VINAWALK 6-Bankan 1F, 1-18-1, Chuo, Ebina-shi, Kanagawa-ken



Shibuya Tel.03-5459-7751	Shinagawa Takanawa Tel.03-5798-3501	Shinagawa Konan Tel.03-6718-2761	Ikebukuro Tel.03-5928-1391	Makuhari Tel.043-213-3256	Maihama Tel.047-700-9031
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RESTAURANT INFO

www.outbacksteakhouse.co.jp/en

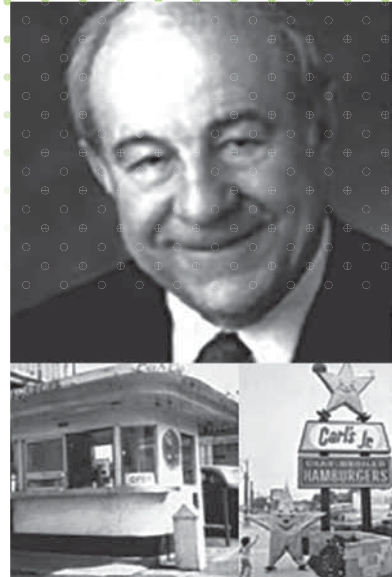
A Taste of Japan

Carl's Jr.
TASTE WHAT EVERYONE
★ IS TALKING ABOUT ★

WE ARE AUTHENTIC, WE ARE JUICY, WE ARE HEARTY AND NOW... WE ARE IN YOKOSUKA
Near Womble Gate

OPEN **10:00~21:00** (L.O.20:30) CLOSE

LOCATION



Authentic, juicy and hearty burgers served in Yokosuka

Born in CALIFORNIA OVER 75 YEARS ago, Carl Karcher had a hot dog cart and a dream. The hot dog cart became CARL'S JR.®, now one of the PREMIER BURGER BRANDS in the world, with over 3,800 RESTAURANTS in over 42 COUNTRIES. We focus on FRESH FOOD made with only PREMIUM QUALITY INGREDIENTS so that you can indulge in our BIG, JUICY BURGERS, HAND-SCOOPED REAL ICE CREAM SHAKES and HAND-BREAD-ED CHICKEN. All while you sit back and relax as WE BRING FOOD TO YOUR TABLE with a smile as warm as the CALIFORNIA SUNSHINE.

RESTAURANT INFO



Mobile Ordering at the Drive-Thru



It's Easy! How to Use Mobile Order

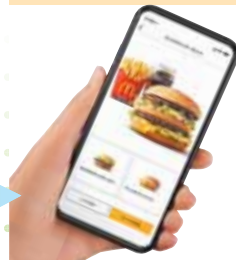
Start from "Order" in the official McDonald's app.

McDonald's new Misawa branch!

Enjoy your McDonald's favorites, from classic Big Macs to crispy fries and creamy soft serve at their new Misawa location! Whether you're craving breakfast on the go, a family meal, or a quick lunch, the new branch features a convenient two-lane drive-thru and bilingual self-order kiosk system in-store. For even more convenience, place your order in advance on the McDonald's Mobile Order app! Just download the app and place dine-in or to-go orders ahead. Next time you're looking to grab a quick bite or even a pick-me-up with a fresh McCafé coffee, make McDonald's Misawa your next stop!

- 1** Choose your pickup location and select your items. 
- 2** Select "Drive-Thru Pickup" and place your order. 
- 3** At the drive-thru window, tell the staff your order number. 

Simply show your order screen at the window and pick up your food. 



Use great coupons in the app too!



Order now with the official McDonald's app.



RESTAURANT INFO

A Taste of Japan



Nepali / Indian Restaurant

OPEN 11:00-22:00

046-874-8528

(090) 9137-5244 Viber/Whatsap also OK



NEW VEGAN CURRY now available with healthy herbs and greenery for the spice lover in you!



A taste of Yokosuka you'll never forget



We ensure that in every dish we prepare, we add the best herbs and spices specially handpicked from Nepal and India. With our belief deeply rooted in the Eastern philosophy, we regard every customer as a god, and make sure in every way that we treat them as one. Our 5-star experienced cooks and chefs ensure the food looks as good as it is healthy. Once you come and visit us, we are confident that you will make plans to come again. We eagerly await the opportunity to serve you our delicacies!!

RESTAURANT INFO

Tumultuous takoyaki

Trial and error lesson in cooking up Japanese festival favorite



STORY AND PHOTOS BY SHOJI KUDAKA, STRIPES JAPAN

If you have attended a festival in mainland Japan or Okinawa, you may have tried takoyaki. This ball of batter with chopped octopus inside is a beloved comfort food of Osaka, and a popular festival food nationwide.

After watching an episode of “Daigo mo Daidokoro,” a Japanese cooking show where Daigo, a TV talent/musician who advertised himself as a kitchen novice, made takoyaki with no difficulty, I decided it was time for some stress-free fun in the kitchen.

Based on his success, I assumed cooking this dish would be easy.

I was proven way, way wrong.

After researching online, I chose a recipe published by Asahi Beer. The accompanying photo featuring takoyaki balls served up with a glass of beer looked too enticing to refuse.

All the ingredients were available at a supermarket in my neighborhood, and the recipe seemed simple. Plus, I could borrow an old, dimpled takoyaki pan my mother happened to own.

Preparing batter and slicing octopus arms into small pieces was easy.

The challenging part started, however, when I started to pour the batter into the pan.

I was expecting the batter to thicken as it cooked, allowing me to grab it and turn it into a ball. No matter how long I waited, the batter remained adamantly

fluid. Soon, something started to smell like it was burning.

Of course it was the batter.

The batter at the bottom of the dimples was overcooked and the rest remained in its liquid state.

It was very sad to see my batter forming not into takoyaki balls, but into burnt blobs.

I still had batter left, so I improvised and added more flour to thicken it. Then, I painstakingly scraped the burnt blobs and carefully cleaned the stubborn batter clinging to the bottoms of the dimples.

Would this method work? I was sweating and holding my breath when I poured the batter into the pan for

the second time. My hopes, however, were miserably crushed by the staunch mixture 10 minutes later.

After the second failure, I abandoned

the recipe and settled on my last resort: store-bought pre-made Takoyaki dough. After struggling so much, I was open to cutting every single corner.

The batter seemed thicker than my from-scratch batter, so my expectations were slowly growing. However, my hope lasted only about 10 minutes when I was in the same quagmire of overcooked and undercooked.

I delicately checked the dimples with a skewer to see if anything was salvageable and found a few were turnable. My last-ditch effort somehow salvaged a few takoyaki balls out of the 14 dimples of the pan.

I let my father taste the survivors of the cooking disaster. To my surprise, he liked them and said they were good, “although they are a little too soft on the inside.”

I threw in the towel after three tries and used the remaining batter to make an okonomiyaki-style pancake in a regular pan.

Try your hand at the takoyaki recipe below and if you’re like me, then you might enjoy a takoyaki-flavored okonomiyaki for dinner, too!

Next time I try, I’ll probably need to get a new takoyaki pan to prevent the batter from sticking.

kudaka.shoji@stripes.com



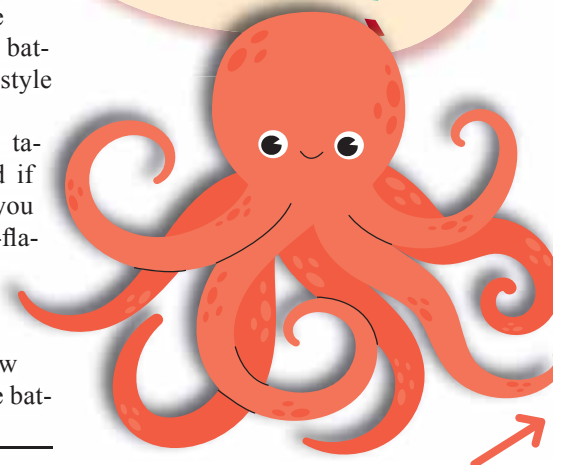
Takoyaki

(A recipe by Asahi)

INGREDIENTS

(for five people, 25 balls of a 3-centimeter diameter)

- Egg: 1
- Broth: 550 ml (I prepared this by boiling a broth bag just like you would do with a tea bag)
- Soy sauce: 7.5 cc
- Flour: 150 g
- Boiled octopus: 100 g
- Green onion: 5 pieces
- Red pickled ginger: 20 g
- Deep-fried tempura batter: 20 g
- Tiny, dried shrimp: 5 g
- Takoyaki sauce to taste
- Mayonnaise to taste
- Green laver powder to taste
- Bonito fish flakes to taste
- Salad oil as needed



STEPS!



1 Beat egg in a bowl with a whisk and add broth and soy sauce. Add in flour in portions, stirring well each time. Once the ingredients are well mixed, cover the bowl with Saran wrap and refrigerate for 30 minutes.



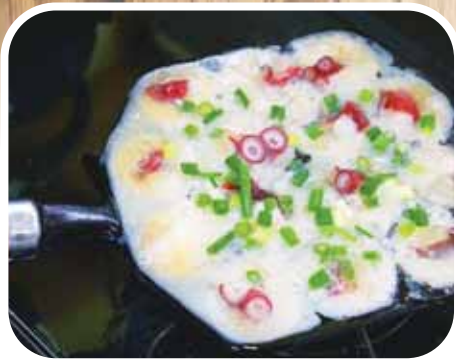
2 Slice octopus into 25 pieces about 1 to 1.5 cm sides. Chop green onion and red pickled ginger into small pieces.



3 Heat up the pan for takoyaki and add in salad oil. To evenly spread the oil, soak kitchen paper in the oil and wipe the surface of the dimples with it.



4 Stir the mixture from Step 1 and pour it into the pan until it fills all the dimples.



5 Place a slice of octopus in each dimple. Evenly spread shredded green onion, red pickled ginger, deep-fried tempura batter, and tiny dried shrimp in the pan. Pour in the remaining batter.



6 When the batter begins turning white, slice it around each dimple with a skewer. Make a ball of batter turn in each dimple by tracing its surface while pushing the surplus batter into the hole.



7 Keep the balls turning and make them round. Make sure all the surfaces brown evenly.



8 Serve up the balls on a plate and top them with sauce, mayonnaise, powdered green laver powder, and dried bonito flakes.

YUMMY!

A Taste of Japan

Sky Plaza Misawa
Since 2011

2-8-34 Chuo-cho, Misawa, Aomori
Open 10:00-
☎ 0176-51-1712

★ DEMZU CAFE ★

(Open Hour)
Open weekdays 11:00 - 19:00
(Closed) Every Wednesday

(Open Hour)
Open weekdays & Sundays 11:00 - 19:30
Fridays & Saturdays 11:00 - 20:00
(Closed) Every Tuesday

Jack & Betty II

(Open Hour)
Weekday 11:00 - 16:00
Sat, Sun & Holiday 11:00 - 16:30
158 Kitayama, Misawa-shi, Aomori-ken, 033-0022

Jack & Betty II
AVIATION & SCIENCE MUSEUM, AOMORI

Jack & Betty

Festival Food Truck at Sky Plaza

Food Corner
Jack & Betty

Lots of tasty options at Sky Plaza Misawa

Pizzeria Massimo, a restaurant specializing in Neapolitan pizza and located on the 1st floor of Sky Plaza Misawa, offers a wide variety of delicious pizzas, as well as Hawaiian Huli Huli Chicken and Lani Chicken. At Dem's Café, also located at the Sky Plaza, you can enjoy snacks and desserts, including churros, pretzels and tapioca drinks. Inside the Aomori Prefectural Misawa Aviation Science Museum, stop by Jack & Betty II for tasty hot dogs and hamburgers. And during special events, there is a food truck outside that serves up some tasty treats.

RESTAURANT INFO



Try your hand at art of Japanese **noodle** making

Experience the art of traditional Japanese noodle making at Asakusa Kappabashi Kitchen Studio. In just 30 minutes, transform flour into delicious noodles using authentic techniques preserved since the Edo Period. Our studio offers a unique cultural immersion where military families can master the precise craft of hand-cutting either Ramen or Soba. This “Entertainment Noodle Park” provides a fun, educational and flavorful activity for all ages, from children to seniors. Located just 20 minutes from Senso-ji, it is the perfect addition to your Tokyo visit. Join us today for a memorable, hands-on journey into the culinary heart of Japan!

RESTAURANT INFO

A Taste of Japan



Your **tasty** burger spot

In Nov. 2008, as a token of friendship from the U.S. Navy, the hamburger recipe was presented to Yokosuka City, leading to its introduction. Inspired by the recipe, the “YOKOSUKA NAVY BURGER” was born. Inspired by the recipe, the “YOKOSUKA NAVY BURGER” was born. Sixteen years later and this popular hamburger still brings the classic, backyard barbecue flavor you’re missing from home to Yokosuka city. Don’t forget about our other burgers like the incredible 7th Fleet Burger and the Meat Tech Burger. Don’t miss other great signature dishes like Yokosuka Navy curry and our delectable Yokosuka Cherry Cheesecake. Visit Tsunami Burger for an incredible meal that will keep you coming back for more!



Open 7 a.m. for Breakfast



@NAVYBURGERTSUNAMI



Open 11 a.m. for Lunch

RESTAURANT INFO

Supported by Yokosuka City

YOKOSUKA Morning Market

2026
Apr. 18 Sat **19** Sun
9:00-12:00

Venue: Ichigo Yokosuka Port Market
(Outdoor Special Venue)

Event may be canceled due to severe weather.

In conjunction with the Yokosuka Morning Market, select stores inside the facility will open at 9AM!

Ichigo Yokosuka Portmarket

The market features a variety of popular foods produced by local businesses from Yokosuka and the Miura Peninsula that can be enjoyed by tourists and local residents alike!



Free Food Tasting

Fried "Ichiroku Tart," a famous Matsuyama specialty roll cake

Fluffy and Crispy!

Available in limited quantities. First come, first served!

一六タルト

Next Market Dates:
May. 16 Sat **17** Sun

The market is held monthly. Dates may change without notice.

Coming Up Next!
The 2nd Ehime Matsuyama Fair is coming next month! Details will be available on our website soon.

Yokosuka Morning Market Highlights

Farmer's Market



Fresh Yokosuka vegetables and seafood!



Fun activities for kids, including all-you-can-pack experiences & shooting gallery games!



Fresh vegetables and seafood delivered directly from producers. Wake up early to enjoy a special morning!



Please check the official website (Japanese only) & Instagram for event details & updates.



@YOKOSUKAPORT_MKT

YOKOSUKA PORT MARKET

Ichigo Yokosuka Port Market

Shinko-Cho 6, Yokosuka City, Kanagawa/60 min. from Shinagawa Station



PIZZA HUT

Atsugi

☎ DSN: 264-4040/Commercial: (046)763-4040

Offering: Pizza, Personal Pan Pizza, Wings, Pasta, Breadsticks, Dessert and multiple drinks



WingStreet

Yokosuka

Main Street Food Court

1000-2100 (Delivery 1130-2030)

Bayside

1000-2100 (Delivery 1130-2030)

☎ DSN: 243-FOOD/Commercial: (046)816-3663

Offering: Pizza, Personal Pan Pizza, Wings, Pasta, Breadsticks, Dessert and multiple drinks



Yokosuka's Online Food Ordering Program

- ❖ Pier 7 Bayside Pizza Hut @ #A920
- ❖ Main Street Food Court @ #G59

Delivery or Order Pick up \$15 Minimum Order

DELIVERY IS ONLY AVAILABLE FOR THE YOKOSUKA BASE LOCATIONS.
No deliveries are authorized off base. Deliveries will not be left in front of your door, you must personally receive your order. Receive a automatic 10% discount off your first order.



<https://nexcomanchoreats.com>



LIVE MÁS

TACO BELL

Yokosuka

1000-2100 (Drive thru and Dine in)

Offering: Tacos, Burritos, Quesadillas, Salads, Desserts, Tostadas and many other TB promotional items



Atsugi

1000-1900

Offering: Tacos, Burritos, Quesadillas, Salads, Desserts, Tostadas and many other TB promotional items

Sasebo

1000-1900

Offering: Tacos, Burritos, Quesadillas, Salads, Desserts, Tostadas and many other TB promotional items

