



STARS  AND  STRIPES<sup>®</sup>

# A Taste of Japan

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

**8-page pullout**





**A Steak experience crafted just for you!**



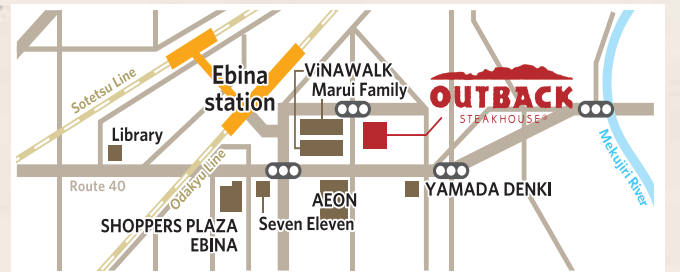
Angus Rump 300g

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.

**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



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

[www.outbacksteakhouse.co.jp/en](http://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

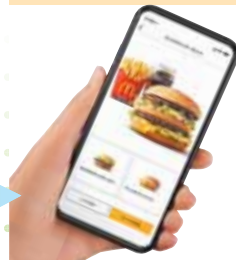
Start from "Order" in the official McDonald's app.

## 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

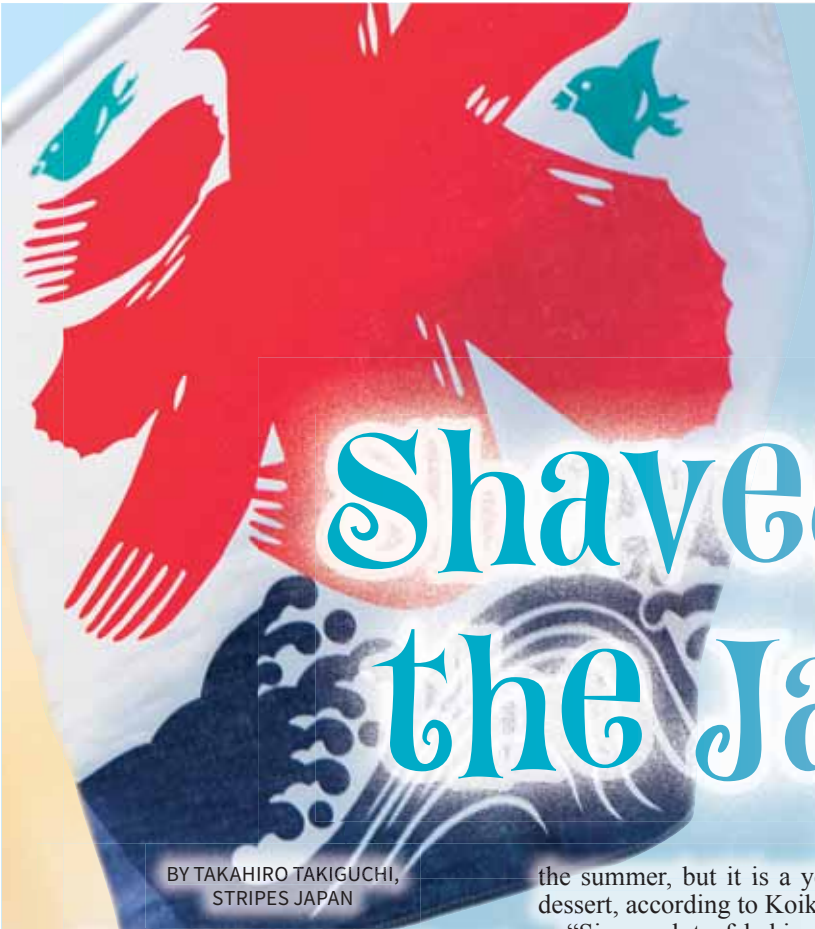


## A taste of Yokosuka you'll never forget

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

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



# Shaved ice COOLS DOWN the Japanese summer

BY TAKAHIRO TAKIGUCHI,  
STRIPES JAPAN

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 \$20-30.

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.

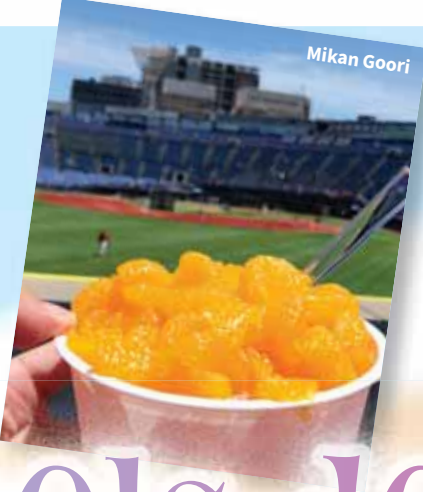
According to Japan Kakigoori Association, there are some tips to making tasty kakigoori at home: Use mineral water instead of tap water when you make ice. Serve it in a glass bowl to make the colors stand out, and be sure not to put on too many toppings as it can spoil the fluffy texture.

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

[takiguchi.takahiro@stripes.com](mailto:takiguchi.takahiro@stripes.com)



Mango Goori



Mikan Goori



Kachiwari Photos by Jun Sakahira

## 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).

## Make your own

BY SHOJI KUDAKA,  
STRIPES JAPAN

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

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

“Kyro-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 hand-

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.

# Kakigoori parlors near you

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!



### Café Lapland (near Misawa)

Tamura Koori Hanbaiten is a long-established ice dealer. Its coffee shop "Lapland" offers popular fluffy shaved ice made from local Mishima spring water with various syrups between 1,200 – 1,800 yen each.

**Location:** 8-5-16 Konakano, Hachinohe City, Aomori Pref.  
**Hours:** Irregular Schedule. Check Facebook for hours.  
**Phone:** 0178-22-1549



FACEBOOK



### Kakigoori & Café Yohachiro (near Zama and Atsugi)

Enjoy fluffy shaved ice made with fresh fruits from the Tokunoshima and Ogasawara Islands. Both pumpkin, milk and caramel kakigoori and tiramisu kakigoori for 1,500 yen each are very popular.

**Location:** 4-21-3 Yokoyama, Chuo-ku, Sagami City, Kanagawa Pref.  
**Hours:** Tue. – Wed., Fri.– Sun., 11 a.m. – 5 p.m.



INSTAGRAM



### Hinode-en (near Yokosuka and Zama)

The popular tea shop in Hayama Town offers kakigoori in various tea flavors. Among more than 10 options, matcha or toasted tea kakigoori with sweet beans and milk for 930 yen are popular.

**Location:** 1413-212 Nagae, Hayama-cho, Kanagawa Pref. (30-min. drive from Yokosuka Naval Base)  
**Hours:** Thurs.–Tue. 11 a.m.–5 p.m.



FACEBOOK



Photo by Takahiro Takiguchi



### MELANGE De SHUHARI Creperie (near Iwakuni)

They make quality ice for kakigoori using pure water. Tiramisu, made from coffee syrup and mascarpone cheese sauce, is one of the most popular kakigoori.

**Location:** 9-19 [3F] Hondoori, Naka-ku, Hiroshima City, Hiroshima Pref. (5-min. walk from Hondoori Station of Hiroden Line)  
**Hours:** 11:30 a.m.–8 p.m. **Shaved ice is available from July.**



WEBSITE



### Aizengama No. 1210 (Sasebo)

Hasami-yaki pottery shop Aizengama No. 1210 has a café offering strawberry milk and espresso kakigoori ices for 780 yen in the summer. The espresso kakigoori features a fresh shot over fluffy milk-flavored shaved ice. The bitter yet rich, sweet flavor is sure to refresh and reenergize you!

**Location:** 1210 Yumutago, Hasami Town, Higashi Sonogi-gun, Nagasaki Pref.  
**Hours:** 10 a.m. – 6 p.m.



INSTAGRAM



## popular versions of shaved ice

- **SHIROKUMA:** originated in Kagoshima Pref.: Shaved ice with condensed milk, small colorful mochi, fruits, and sweet bean paste, along with orange, cherry, pineapple, and raisins on top.
- **YUKIUSAGI:** originated in Komazawa, Tokyo: Shaved ice with sake and sugar syrup, served on New Year's Day.
- **UJIKINTOKI:** originated in Okayama Pref.: Shaved ice made up of matcha syrup and sugar, along with sweet beans.
- **SUDAMARI KOORI:** originated in Yamagata Pref.: Shaved ice with vinegar, soy-sauce and strawberry syrup.

- **AKAFUKU GOORI:** originated in Mie Pref.: Shaved ice with sweet bean paste, rice cake, and matcha syrup on top.
- **ZENZAI:** originated on Okinawa: Popular kakigoori dessert on the island. Sprinkle shaved ice on sweet beans.
- **COBALT ICE:** originated in Kumamoto Pref.: Shaved ice with bright blue syrup made from honey and condensed milk.



1926 ~

1976

2000 ~

top is turned, the cubby's eyes move left and right. The name Kyoro-chan refers to this gimmick, which was very appealing to kids.

Although it was discontinued for a while, Kyoro-chan was brought back in 2016 with the same design. "Ice Robo III Hatsuyuki" is another popular shaved ice machine with a retro look. At 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.



# 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!



GW BURGER



HAWAIIAN BBQ BURGER



BACON CHEESEBURGER



MUSHROOM CHEESEBURGER



AVOCADO CHEESEBURGER



CHEESE BURGER



PLAIN BURGER



GOLDEN FISH BURGER



DOUBLE “R” BURGER



TERIYAKI BURGER



PHILLY CHEESE STEAK BURGER



DOUBLE CHEESEBURGER



RESTAURANT INFO

# A Taste of Japan

## Yokosuka Style Homemade Cookies



@YOKOSUKA\_COOKIES\_CO



## Our cookies & parfait bring **smile** to everyone’s face!

If you are cuckoo about cookies, head over to the Yokosuka Cookies Company for a sweet experience. Located in the Yokosuka Port Market outside the U.S. naval base, our recently opened store is the talk of the town because of our scrumptious cookie choices and parfait, including our popular Cookie & Banana Split. We pride ourselves in using local ingredients, including eggs from Yokosuka’s Yasuda Poultry Farm. Our store, which features original characters Tasty and Coco, has a lineup of products fun to look at and delicious to eat, based on the concept that our “cookies make everyone smile.”



RESTAURANT INFO

Supported by Yokosuka City

# YOKOSUKA Morning Market

2026

## Jun. 20 Sat 21 Sun

9:00-12:00

Venue: Ichigo Yokosuka Port Market (Outdoor Special Venue)

Event may be canceled due to severe weather.

Select stores inside the facility will open at 9AM in conjunction with the Yokosuka Morning Market!

June 20 (Sat) Fresh Plums from Yamanashi Prefecture

### Plums

ATKT FARM

Special booths by local farmers from Yamanashi!

Fresh peaches shipped directly from the farm

Peach juice

Shine Muscat grapes also available

HOPE GARDEN Peach Juice

Enjoy the delicious taste of the season!

Next Market Dates:

### Jul. 25 Sat 26 Sun

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

Free Giveaway

Brot Baum BrotBaum's Chilled Melon Bread!

Available in limited quantities. First come, first served!

\*Image is for illustration purposes only.

## Yokosuka Morning Market Highlights



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

### Yokosuka Morning Market Customer Survey

A customer survey will also be conducted in June!

- Coupon not valid at vendors inside the morning market venue
- Limited to one coupon per person / Limited number of coupons available
- Please note that discounts cannot be redeemed through the survey response screen.

Customers who complete the survey at the market will receive a **¥100 OFF** coupon, valid only on the day of issue at participating stores within the facility.

**¥100 OFF** COUPON PRESENT!

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



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

