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A Taste of Japan

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

8-page pullout

Golden kumquat dish symbol of money, good fortune

STORY AND PHOTOS BY SHOJI KUDAKA,
STRIPES JAPAN

Among many lucky foods associated with the New Year celebration, kumquat can be a big draw because it is meant to bring in luck of money.

In Japan, this tiny citrus fruit is called kinkan and forms part of the Osechi Ryori because the name in kanji is either “金柑” or “金冠”, which means “gold tangerine” and “gold crown” respectively. In China, where the fruit originated, its name is “金桔 (jin jié)”, meaning “wealth” and “good luck”, according to the Japan Weather Association.

Besides the prospect of more wealth, kumquats are delicious and delicately sweet! They can be eaten raw but for the New Year, we have it in kanroni, which stews kumquat with sugar and mirin sweet cooking rice wine. The cooking process brings up a distinct sweetness and fruitiness with a marmalade-like consistency.

View Video!



Commonly called kinkan-no-kanroni, stewed kinkan is a regular menu item for the New Year's meal. Try the recipe below, adapted from the Japanese Consumers' Co-operative Union. With just a few simple steps to follow, this would arguably be one of the easiest Japanese New Year foods that you can make on your own.

The only daunting part of the entire recipe is removing the seeds. However, for 30 pieces of kinkan, I was able to complete this task in 10 minutes by making small slits on the delicate skin and using a toothpick to pry out the seeds with a little patience.

From start to finish, it took me about 90 minutes. Though it is a bit longer than I usually spend on cooking, the end result was totally worth it. The heavenly scent of the kinkan, sugar and mirin will entice you to give it a little taste, but just be careful not to burn yourself.

Another good pointer to know is that this can be cooked in a big batch and stored much like you would marmalade or jelly. Refrigerated in a jar or airtight container, the kanroni will last about six months to a year.

So, add this sweet dish to your New Year's lineup and see if it brings you good luck and wealth!

kudaka.shoji@stripes.com



Kinkan-no-kanroni (stewed kumquat)

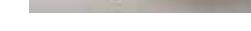
*For a family of four, this recipe should be enough for a few servings per person.

INGREDIENTS

- Kinkan (kumquat) 30 pieces
- Water 450cc
- Sugar 135cc
- Mirin (sweet cooking rice wine) 22.5cc

RECIPE

1. Rinse and wash off kinkan with water.
2. Put kinkan in a deep pot with water and place over high heat. (Make sure there's enough water to cover the kinkan. Stop heating just before the water is boiled.)
3. Drain water and take kinkan out of the pan. Let them cool.
4. Once cool enough to hold, remove the seeds. Do this by making about six vertical slits on each kinkan with a kitchen knife and



using a toothpick to bring the seeds up and out. Be sure to remove stem ends as well.

5. Heat 450cc of water, 135cc of sugar, 22.5cc of Mirin (sweet cooking rice wine) in a deep pan on a medium-high heat for a few minutes.

6. Add kinkan to the mixture and slowly heat it on a medium heat, until the tangerine starts to glisten and soften.

7. Serve on small plates cold (you can also enjoy this dish warm if you let it cool a little after cooking). Bon appetit and good luck in the New Year!



Try gobou-no-nikumaki for a lucky new year

STORY AND PHOTOS BY SHOJI KUDAKA,
STRIPES JAPAN

In Japan, every New Year we eat a variety of foods which form part of the Osechi Ryori (or New Year's foods) meant to bring us good luck, health and happiness. Gobou-no-nikumaki, a rolled slice of beef with burdock root at the center, is one of the popular dishes in the Osechi lineup.

Burdock is a reminder of the grain harvest because it's black and elongated appearance resembles the Japanese crane, which comes flying when a rich harvest is gathered. The rolled dish includes burdock because it is eaten with the hope that happiness will last long like burdock grows.

Depending on where you're celebrating the New Year, burdock and meat rolls have a different name. On the mainland, it's called yawatamaki, after Yawata City in Kyoto Pref. On Okinawa, not only is its name different – it's called Gunboumachi – but, so is its secondary ingredient – pork instead of beef.

Just recently, I had a chance to try the Okinawan version following a recipe I found in an old cookbook at home. I happened to also have carrots on hand, so I modified the recipe to include them. The recipe was simple enough even for a first-timer like me. The only challenge was peeling the skins of the burdock



roots, but once the prep work was done, the rest of the cooking went smoothly.

As the rolls simmered in a broth of sugar, cooking sake and mirin sweet cooking rice wine, the delicious scent spread throughout the kitchen. I couldn't resist giving one a try before they were fully cooked. One bite and the savory juices exploded over my taste buds. The well-seasoned and tender ingredients were delectable

— no wonder this is also a popular item for kids' bento boxes year-round. This is a great option or those easing into Japanese cuisine, plus the veggies and pork or beef are a good source of nutrients.

Cornbread, peas, soba, mochi and beans are also popular ingredients used in New Year's dishes. But, make sure to include some burdock, carrots and pork or beef for good health and good luck in the new year!

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View Video!



Gunboumaki (Okinawan style roll of pork, burdock, and carrot)

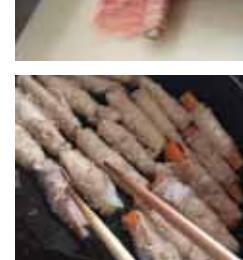
*For four people

INGREDIENTS

- (Sliced) Pork loin 600g
- Burdock 220g
- Carrot 450g
- Water 600cc
- Sugar 100cc
- Liquor (cooking sake) 100cc
- Soy sauce 67cc
- Salt (a little)
- Mirin/sweet cooking rice wine (a little)

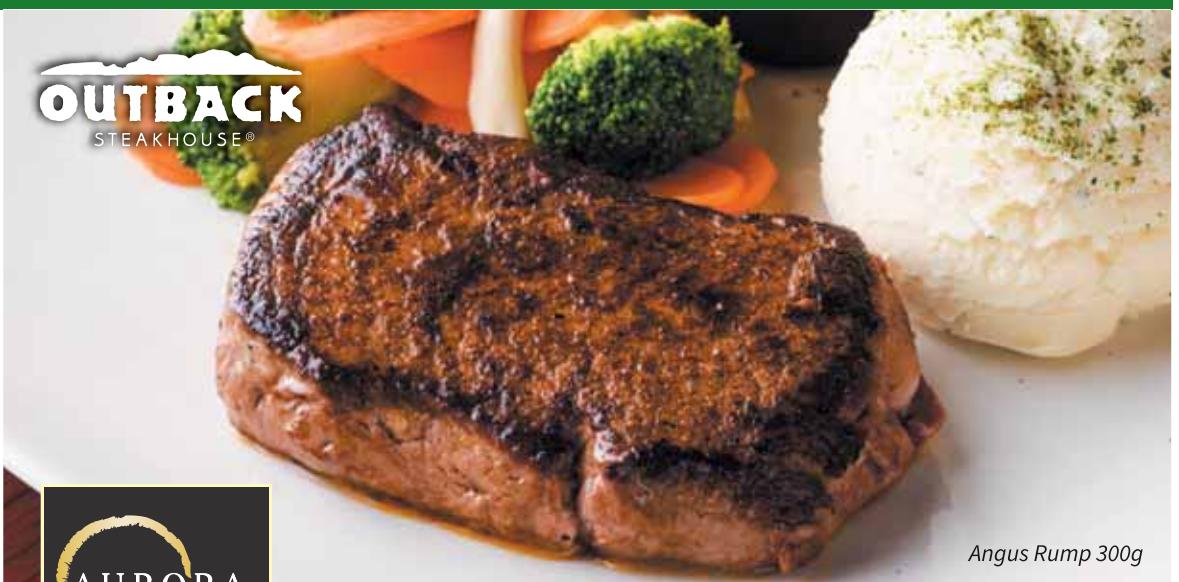
RECIPE

1. Rinse and wash off burdock, then peel skins. Rinse carrots.
2. Slice burdock and carrots into small pieces. Make sure each piece will match the width of sliced pork.
3. Boil sliced burdock and carrot in hot water for about 3 minutes each.
4. Roll burdock and carrot with one (or two) slice of pork loin. (You can use a toothpick to secure the rolls if necessary)
5. Place the rolls in a deep pan, then add 100cc water to cover the rolls and boil for 5 minutes.
6. After the initial cooking process, add 500cc of water, 100cc of cooking sake, 100cc of sugar, 67cc of soy sauce to the pan. Loosely put a lid on the pot and lower the heat and simmer between 30 minutes to 1 hour.
7. Add soy sauce, mirin/sweet cooking rice wine, and condiment to perfect the flavor to your taste. (You can do this in step No. 6 as well before simmering)
8. Once they're tender, remove them from the pan and slice into bite-sized pieces. Enjoy!





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RESTAURANT INFO

Taste 2026 the right way

STRIPES JAPAN

New Year's is Japan's biggest and longest holiday. People take Dec. 29 through Jan. 3 off from work to celebrate the first three days of the year praying at temples and shrines for the coming year. (In the case of 2025, this will be Dec. 27 - Jan. 4 with some days falling on Saturday and Sunday.) It is our Christmas and Thanksgiving – a time to relax with family and friends over special foods and sake.

When I was a child, every year my family would go to my grandfather's house in the Oita countryside to celebrate New Year's with relatives. It was an important time of year when we enjoyed a traditional New Year's feast around the "kotatsu," a low table with a heater underneath to keep us warm and cozy.

There are traditional Japanese foods to ring in the new year that are

as pleasing to the eye as they are the palate. I can't say that I liked them all as a child. But these days, I find that their traditional meanings as well as the childhood memories they bring back make this a feast that I look forward to all year long.

You could say that, traditionally, the feast really begins on New Year's Eve, or "Oomisoka." On this day, it is customary for Japanese to clean house to bring good fortune in the coming year. (OK, this part is not a fond memory; I always wanted to play with my friends while my mom made me clean my room.) Then we eat "toshikoshi," or passing-year, soba noodles at night.

According to tradition, we eat long thin noodles in hopes of a long healthy life for the whole family in the coming year. Some people eat homemade soba or, on Okinawa, Okinawan soba; others eat a cup of instant soba noodles. It does not matter, as long as it is soba noodles.

If you are lucky enough to be in Okinawa for New Year's you'll find elements of two culinary traditions to sample. Because of its Ryukyu Kingdom history, Japan's southernmost islands have their own indigenous dishes as well as those from mainland Japan.

"In Okinawa, families

gathered to celebrate New Year's with special foods that were served at ceremonies and feast year round, not just foods for New Year's," says Yayoi Kohagura, of the Okinawa prefectural government. "But ever since Okinawa was returned to Japan (in 1972), New Year's foods have caught on. Nowadays, many people eat Okinawan and Japanese foods for New Year's."

Local dishes you should be on the lookout for in restaurants include "rafute" (pork belly), "taamu" (taro) and "inamuruchi" (white miso soup with chopped pork). While at the same time, stores across the island will have traditional Japanese New Year's fare on offer.

The first quarter or half of January is commonly called "oshogatsu." It refers to the whole month of January as well. Plus, the first three days of the month are called "sanganichi." During those days, "ozoni" and "osechi" are the main dishes on a typical Japanese family's table. Ozoni is a clear soup that contains "mochi," a glutinous rice cake; fish cake; chicken; leafy greens; carrots; shiitake mushrooms; and maybe more.

The soup stock varies from region to region. In most of mainland Japan it may be flavored with seaweed or "bonito" (dried fish flakes). People make miso-based ozoni in western regions like Kansai. In Okinawa, instead of ozoni, people eat "nakamijiru," a soup made with chitterlings.

From ancient times, mochi has been a celebratory food in Japan representing fortune. Today, you can still see it at traditional events and elsewhere in the form of white, stacked, circular cakes (or packaged squares at grocers) – especially this time of year. You'll also see a lot of mochi pounding

events where large mallets are used to pound steamed rice into mochi. Although mochi is not a traditional ingredient in nakamijiru, nowadays it may be added to this Okinawan dish just like ozoni. It's tasty but be careful.

"There have been cases when people, especially the elderly and small children, have severely choked on this densely chewy treat. So watch out when you eat mochi for the first time. But once you try really good ozoni, you will be obsessed with the awesome taste. This is, by far, my favorite New Year's dish. Then there is osechi, which literally means beginning a new season and represents the start of the new year. This is a set of selected dishes. It's kind of like a fancy bento box for the entire family that is eaten during sanganichi, sometimes for all three meals."

They are designed to nourish and wish the family well, while expressing thanks for the new year. The foods are beautifully arranged in a "juubako," which is traditional lacquered food box with three or four tiers.

Osechi consists of foods that can be prepared in advance and keep for a few days without spoiling. Traditionally, it ensured everyone got a three-day break, even mothers and wives who wouldn't have to cook and wash dishes. Also, most stores and restaurants used to be closed during oshogatsu.

These days, some stores open Jan. 1 because business can be good. It is believed that osechi started during the Edo Period (1603-1867) when coming up with a variety prepared foods that would keep for three days was a pretty amazing feat.

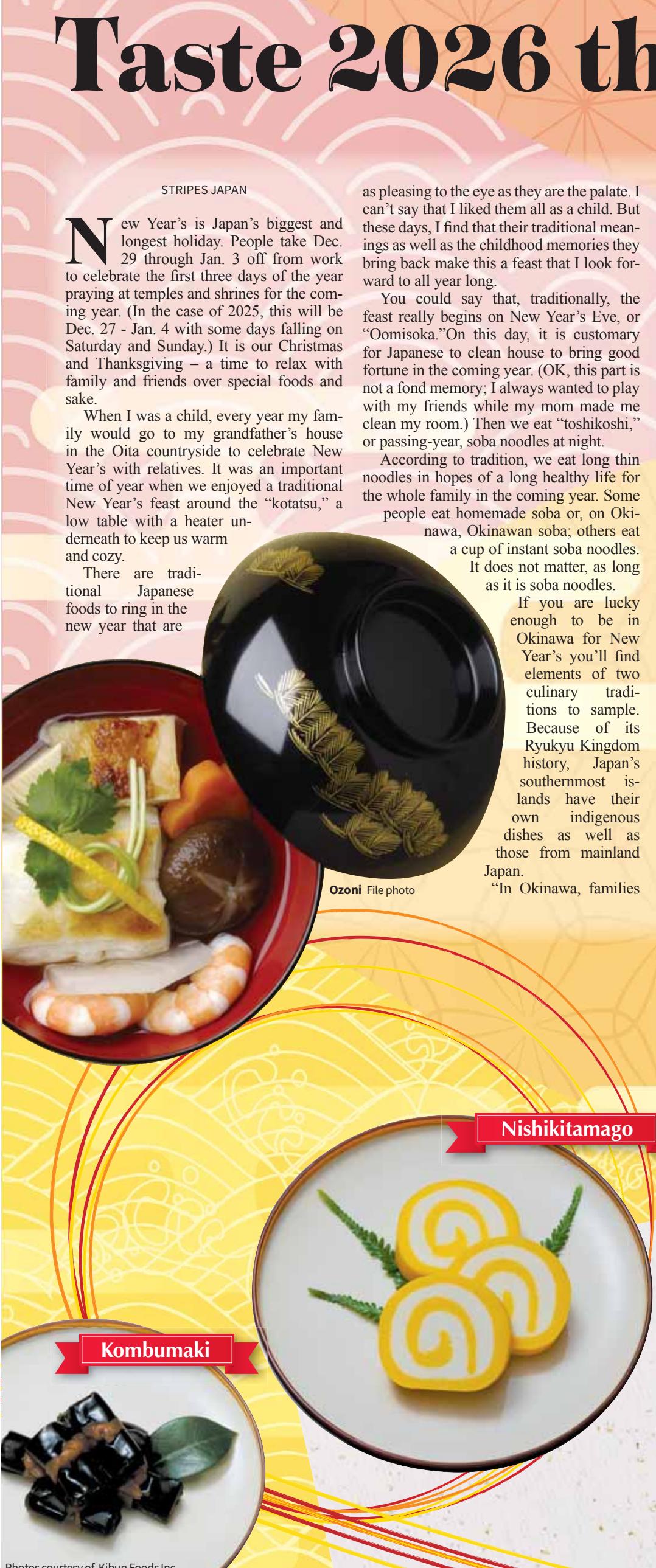
For those who don't have a lot of time or desire to prepare osechi, you can order them from companies at supermarkets and online.

Kurikinton

Nishikitamago

Kombumaki

Kazunoko



Get to know your 'os'

STRIPES JAPAN

Osechi is a decorative set of dishes eaten on New Year's. Each traditional Japanese dish has a special meaning, expressing well-wishing for the coming year. These osechi can be found at department stores or supermarkets. Here are some of the classic dishes.

Kazunoko (herring roe) are tiny yellow fish eggs. The many eggs signify prosperity for

your descendants. The texture is chunky, the eggs are not loose. They are marinated in a broth of bonito soup stock, sake and soy sauce. You can often find them at sushi restaurants.

Kuromame (sweet simmered black beans) is soft and sweet. You may also notice a hint of soy sauce flavoring. Kuromame represents good health and diligent work.

Tazukuri are small sardines that have been dried and cooked in a sweet sauce of sweet rice wine, soy sauce and sake. They



Osechi Photo courtesy of Kibun Foods Inc.

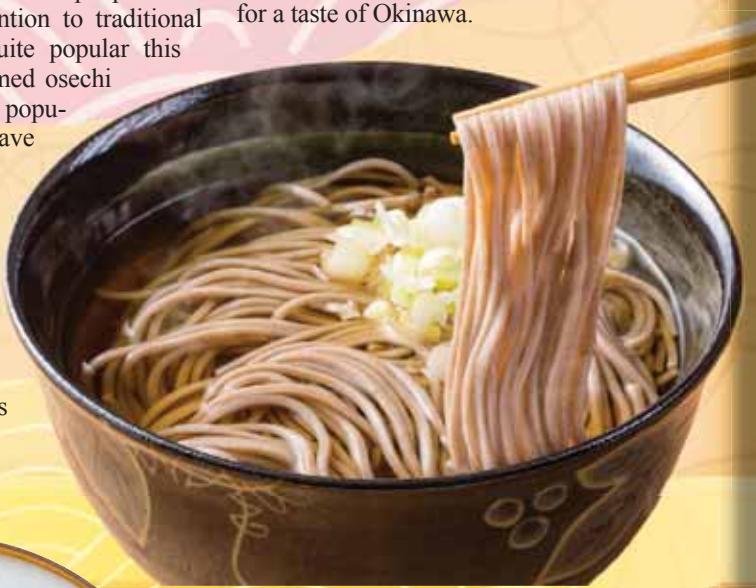
You can even order one at the nearest convenience store and pick it up. There is a wide variety available, including traditional Japanese as well as Chinese, Western and even Disney-themed osechi. Prices range from the equivalent of about \$150 to \$200 for a three- to four-person osechi.

"This traditional Japanese food was recognized on UNESCO's Intangible Cultural Heritage list in 2013," says Fumitoshi Kumagai, a spokesperson for osechi maker Kibun Foods Inc. "Since then people have been paying more attention to traditional osechi. So they are quite popular this year. But character-themed osechi such as Disney are also popular with families who have small children."

It's too bad they didn't have those fancy kiddy osechi when I was growing up. Honestly, I was not a big fan of osechi as a child because a lot of the traditional foods

were kind of bland vegetable dishes and I would have preferred something like steak or fried chicken. I was also not too thrilled about eating the same food for a couple days. But times, and I, have changed.

Now I really enjoy and appreciate osechi. It comes from the wisdom of my ancestors. The colors and designs of each dish are works of art with meanings intended to bring good fortune in the coming new year. I guess my sense of taste has grown – grown for a taste of Okinawa.



Toshikoshi soba File photo



Kuromame



Okinawan delicacies

Photos by Shoji Kudaka, Stripes Japan



Nakamijiru (pork guts soup)

Nakamijiru is popularly known as celebration food from Ryukyu Kingdom. The key of cooking this soup is you need to prepare well to take out the smell of pork guts. The soup taste simple yet rich.

Ingredients for 4 servings:

- 10.6 oz pork intestines and stomach or nakami
- 3.5 oz konnyaku
- 4 dried shiitake mushrooms
- 4 cups bonito flake soup stock
- 2 tbs salt
- small soy sauce
- small grated ginger
- flour

1. Soak shiitake mushrooms into water until soft. Slice them to the same size as nakami pieces.
2. Put konnyaku into boiling water

and cook it for 2-3 minutes and slice them.

3. In a bowl, put wet nakami with water and add flour. Rub nakami with flour and rinse with running water. Repeat 2 to 3 times until nakami to take out the grease.
4. Put nakami into boiling water and cook for 20 mins. Change into fresh boiling water and cook for 20 mins. Repeat three times. This is to take out the smell of guts.
5. When nakami is soft, drain the water. Slice nakami into 5-6 cm by 1 cm pieces. Boil nakami pieces in a sauce pan again. Drain and dry nakami in a bamboo basket or strainer.
6. In a pot, boil dashi (bonito flake soup stock). Add nakami, shiitake mushrooms and konnyaku. Mix soy sauce and salt. Simmer in low heat for 10 minutes.
7. Serve in a Japanese soup bowl with grated ginger to taste.



Kuubuirichi (stir-fried seaweed)

Okinawa is one of the most seaweed consumption prefectures in Japan. Okinawans loved seaweed from long time ago. The combination of seaweed and pork makes very rich flavor. Seaweed contains lots of dietary fiber which helps to clean intestine system.

Ingredients for 4 servings:

- 0.44 lb seaweed
- 1.25 lb pork belly
- 7 dried shiitake mushrooms
- 0.44 lb konnyaku
- 0.22 lb fishcake

(Sauce)

- 4 tbs sugar
- 4 tbs mirin

- 4 tbs sake
- 6 tbs soy sauce
- 4 cups of bonito flake soup stock

1. Rinse seaweed with running water, wipe with kitchen towel and slice it about 1.1 inch width. Boil the seaweed for a minute and take it out.
2. Soak shiitake mushrooms into water until soft. Cut into pieces.
3. Put konnyaku into boiling water and cook it for 2-3 minutes and slice them.
4. Cut fishcakes into pieces about half inch width.
5. Cut pork belly into pieces. Put oil into frying pan and cook pork until cooked.
6. And then add konnyaku, seaweed and shiitake mushrooms and stir fry.
7. Add sauce and cook with low heat for 20 mins.

osechi' dishes

rich in calcium. Tazukuri represents praying for a large catch and a good harvest. Don't be afraid to eat the head!

Kombumaki or **Kobumaki** is kelp roll and stuffed with salmon or chicken, which has been cooked in a sweet soy sauce-based sauce. The name of kobumaki is a play on words, which mean joy in



Tazukuri



OSECHI: A yearly tradition

CONTINUED FROM PAGE 5

Japanese, so it's eaten for good luck food during New Year's.

Datemaki is a Japanese-style omelet with fish paste. Because the shape of datemaki resembles a scroll, it stands for cultural development.

Kurikinton is sweet potatoes and chestnuts, which can look something like yellow mashed potatoes. This is a child favorite. Kurikinton is believed to bring you wealth because the color looks like gold.

Kamaboko is a dense cake of fish paste. The combination of red and white is used on happy occasions in Japan. Another red-and-white food you'll find is called namasu, which is daikon radish and carrots pickled

in vinegar.

Kohada no awazuke is spotted shad pickled in foxtail millet. People started using this in osechi because it is pickled and can keep for many. To get rid of all the small bones, the fish is cut into three slices and salt is added to the pickle mixture.

Ebi or **shrimp** represents long life because it has long whiskers. Also,

shrimp curls when it is cooked like an old person. It is considered good luck because you will live until your back bends like an old person's.



Photos courtesy of Kibun Foods Inc.

CONTINUED FROM PAGE 5

Taanmu Dengaku

(mashed taro potato)

It is sweet mashed taro potato, which is popular as a celebration snack or easy celebration food in Okinawa.

Ingredients for 4 servings:

- 0.9 lb taro potato
- 1 cup of hot water
- 8 tbs sugar
- 6 tbs mirin
- small amount of salt

1. Used the steamed taro potato that you can buy at store. If it's raw, you need to steam it. Peel the taro potato and cut into pieces about 1 inch width.
2. Put water and taro potato into a pot. And cook it until taro potato become soft. And add sugar.
3. Mash with wooden stick or spoon and add mirin. Add salt to adjust the taste you like.

- Okinawa Information Service



Photo by Shoji Kudaka, Stripes Japan

Have a Happy (and sticky) New Year

STORY AND PHOTO BY SHOJI KUDAKA, STRIPES JAPAN

Given that it's made from sticky rice, just like the Japanese rice cake, and how similar the names are, it's understandable to assume mochi and Okinawan muchi are the same.

But, although they are close, you'd be wrong.

Muchi is an Okinawan sweet with a unique look and background. One distinct feature is how it is presented.

Unlike mochi, which is most typically made by pounding sticky rice, muchi is made by kneading dough made of powdered sticky rice and water. Once the dough is ready, it is wrapped in a Gettou leaf (galingale) or a leaf of Bilow (Livistona), a kind of palm leaf before being steamed.

The leaves are common items in traditional Okinawan cooking. According to "Okinawa no Den-tou Ryouri", a book by cooking expert Kayoko Matsumoto, galingale is used as a repellent because of its strong smell, which is thought to be effective in driving away bad vibes. Likewise, Bilow palm was believed to be a sacred tree where a god resides. Since it

is wrapped in a leaf, muchi is also called "kasa muchi", which means "leaf mochi" in Okinawan dialect.

Every year on Dec. 8 of the lunar calendar, many Okinawans eat muchi as part of their local tradition. Eating the local rice cake on that specific day is meant to be a ritual to ward off bad luck and pray for health and longevity.

This has its roots in a legend where a woman fed her brother a rice cake which contained piece of metal or tile. The brother was rumored to have become a demon and eaten people. Witnessing that he could eat a rice cake containing a hard tile convinced the sister that her brother really became an evil one, and she killed him by pushing him off a cliff. Some think that this episode symbolizes the strength of women.

Dec. 8 of the lunar calendar will be Jan. 26, 2026. Around that time, winter is expected to be in full swing on Okinawa, and people describe the chill as "muchi-bisa" (chill of muchi).

Leading up to that day, many Okinawans get busy preparing muchi to start a new year with good luck. Families who have newly born babies commonly make extra



muchu to share the sweets with their friends and relatives. It takes some time and effort to make, but the confection is available at some local stores as well, coming in flavors like brown sugar and sweet potato and white sugar. Recently, flavors such as cocoa and squash have been introduced, as well.

When a new year rolls around and it feels chilly on the island, it's time to make your pick and try this sticky and chewy treat for a happy new year.

kudaka.shoji@stripes.com

Make your own

- Mix 4 oz. of powdered brown sugar and 10 oz. of powdered sticky rice.
- Add 8 oz. of water by adding 2-3 oz. at a time and knead the dough until it feels as soft as an earlobe.
- Cut the dough into small pieces so that each fits a galingale leaf. Wrap each one with the leaf and tie it with a string. (The leaves need to be washed and dried beforehand)
- Steam the wrapped dough for 30 to 40 minutes.

- Source: Goyah.net



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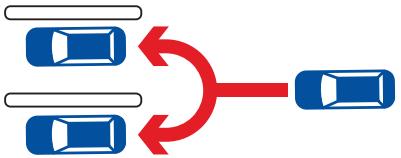
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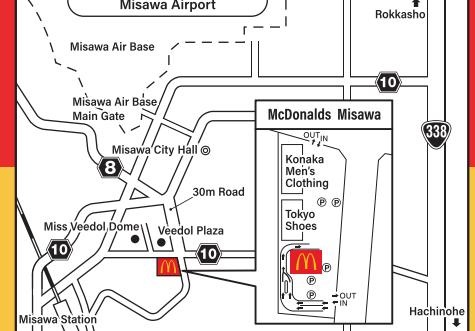
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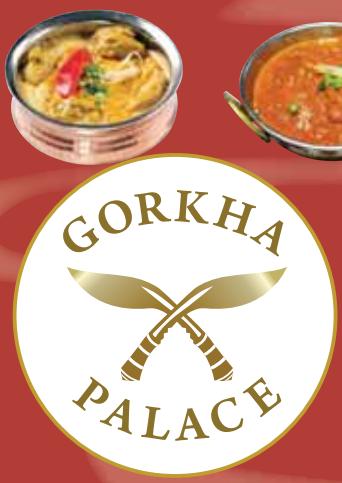


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