A Taste of Japan

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

12-page pullout
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**A Taste of Japan**

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**TEL:** (046)874-8528  [www.gorkha-palace.com](http://www.gorkha-palace.com)

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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!!
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Our Patisserie is open!!!
Come try our homemade cakes & other baked goods.
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Beginning with an Eric Clapton guitar, Hard Rock Cafe owns the world’s greatest collection of music memorabilia, which is displayed at its locations around the globe. For fans of music, great food and good times, Hard Rock is the go-to restaurant to get that authentic American diner-inspired cuisine wrapped in a unique musical experience. So, it’s time to strike up the band! Events, like great music, are born to inspire others. At Hard Rock Cafe, we pride ourselves on delivering an exceptional experience with a rock ‘n’ roll twist for each and every one of our guests.

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YOU KNOW HOW PHENOMENAL ARTISTS TAKE SOMETHING REAL AND RAW AND MAKE IT LEGENDARY? YEAH, OUR BURGERS ARE LIKE THAT.

Show your Military ID to get 10% discount

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A Taste of Japan

RESTAURANT INFO

RESTAURANT INFO
It’s lunchtime and you’re looking for something quick and cheap to eat. But you have your eyes and mind set on either a big bowl of noodles, a hamburger, or curry and rice. Not to worry, you’re in Japan and all of these meals can be made instantly at the fraction of the cost of a regular meal.

Instant foods cover a wide range. Everyone knows about the noodles, but there is a variety of other foods. Recent improvements in freeze dried technology enables high-quality coffee, tea, skim milk, cocoa, juices and various soups to be processed into powder. Just add water when you’re ready to drink or eat.

Vacuum-packed technology preserves curry, soup, stew or even ingredients for various other dishes. And quick-freezing technology preserves shumai, gyoza, fried rice, pizza and French fries, along with various fishes and vegetables, in wonderful shape.

But, of course, when folks talk about instant foods, noodles are at the tip of the tongue. “Instant noodles greatly help me hold down my meal expenses,” said Kohei Suzuki, a 46-year-old salary man from Tokyo. “I bought instant noodles for around 60 yen (54 cents) at a supermarket and cooked it at home, along with an egg and frozen vegetables. It cost less than 100 yen (90 cents).”

Suzuki serves instant noodles for weekend lunches almost every week. “I have two kids,” he said. “Instant noodles for lunch is very helpful.”

Suzuki said he changes up the flavor of the instant noodles - soy sauce, miso and tonkotsu (pork bones) - so family members won’t get tired of a particular taste.
Our steaks are hand trimmed to deliver a steak that's the star of our kitchen. Try our classic Victoria's Filet seasoned and seared just right. And don't miss out on our happy hour special, available only at our Roppongi and Shinagawa Takanawa & Konan branches. You can enjoy any of our 18 select drinks at the bar for half price, weekdays from 5 p.m. to 7 p.m. (This deal is available every day at Takanawa branch). For inquiries and reservations, please contact your nearest Outback Steakhouse today!

**Bold, fresh flavors**

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**RESTAURANT INFO**

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**A Taste of Japan**

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**Weekly Lunch Specials**

**Monday:** Taco Salad & Drink $7

**Tuesday:** Two Tacos, Chips & Drink $7

**Wednesday:** Entrée, Chips, Dip & Drink $8.50

**Thursday:** Entree With Taco & Drink $9

**Friday:** Shrimp Bowl, Chips & Drink $9

(Additional prices may apply.)

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**Looking for a Perfect Pairing?**

**Mixed Drinks**

- Margarita
- Fire Cocktail
- Bloody Banzai
- Bloody Ranch Woman
- Fire Orchard

**Signature Burrito**

**The Denver**

- 8 oz.
- Salsa, cheese, fresh sour cream, thigh meat, cheddar cheese, sour cream, and pico de gallo

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**Banzai Burrito**

**Breakfast:** Mon. - Fri. 7 a.m. - 10 a.m.

**Lunch & Dinner:** Mon. - Thur. 11 a.m. - 8 p.m.

**Fri. & Sat.** 11 a.m. - 9 p.m. / Sun. 3 p.m. - 8 p.m.

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**Banzai Burrito, now serving breakfast!**

Banzai Burrito now serves up BREAKFAST and tasty Tex-Mex that will have you coming back for more! Located on the east side of Yokota Air Base adjacent to the Natatorium, Banzai Burrito allows you to choose from an assortment of meats, vegetables, toppings and sauces to build your own tacos or burritos. You can also order off our monthly special menu filled with delicious entrees. And don't worry, we don't skimp on the portions. Need something catered or want to reserve a table for that special occasion? Call 225-9551. Open daily, we can't wait to serve you!
Actually, the Japanese-Taiwanese inventor of the instant noodle, Momofuku Ando, invented the instant noodle to help feed the poverty-stricken in the post-war chaos. “I think the instant noodle is the most significant invention in the Japanese food industry in the post-war period,” says Hidetoshi Hasuo, Secretary-General of the Japan Instant Food Industry Association. “There is no other Japanese food that has had such international popularity.”

Today, there are 5.72 billion servings of instant noodles consumed in Japan every year, according to Hasuo’s association. So, technically, on average, a Japanese person eats 45.2 servings of instant noodles every year.

Worldwide, 103.6 billion servings of instant ramen are eaten in one year.

The country that consumed the most instant noodles was China, with 40.25 billion servings, the 2nd was Indonesia, the 3rd was India and the 4th was Japan. Can you guess how the U.S. ranked?

**Instant: Saves money**

Most Japanese associate instant foods with noodles.
In fact, according to rankings of Yahoo online shopping in the category of instant foods, 16 of the top 20 are occupied by instant noodles. The remaining four were instant powdered soups, various miso soups and sealed pouches of eggs and chicken.

Today, there are 1,538 brands of instant noodles. Of those, 1,279 are cup of noodles. And more than 90 percent of them are manufactured by six major companies: Nissin, Somyo, Toyo Suisan, House Foods, Myojo and Acecook.

Needless to say, a package of instant noodles consists of noodles and packs of soup ingredients.

The dried noodle block made from flour, palm oil and salt was originally created by flash frying cooked noodles. This is still the main method used in Asian countries, while air-dried noodle blocks are favored in Western countries.

As for flavors, soy sauce and miso are the most common flavors in Japan, while most other countries use chicken, pork and beef flavors, according to Hidetoshi Hasuo, secretary-general of the Japan Instant Food Industry Association.

“Japan originated the culture, but each region of the world has built its own flavor and culture by now,” Hasuo said. “That shows that the instant noodle has become a global food phenomena.”

So, how different are Japanese instant noodles from others?

“Japanese instant food is authentic food,” Hasuo said. “We actually make a soup from fish or meat and then freeze-dry them into powder, while most of foreign makers use artificial flavors.”

Instant noodles are often criticized as being unhealthy or junk food. A single serving of instant noodles is high in carbohydrates and fat, but low in protein, fiber, vitamins and minerals. To make for that, many makers add minerals, such as calcium, and various vitamins, according to Hasuo.

Instant noodles are considered a great preservation food, too. According to Hasuo, the shelf life of instant noodles range from 6 to 8 months. Their stability comes from the high sodium content with low moisture, and low water activity.

**Rapid ramen and more galore**

"I frequently eat a cup of noodles for lunch at the office," said Chihiro Ito, 46, vice director of a Tokyo company. “When I need to work at the office during lunch, I go buy a cup of noodles and eat it while doing my work. I feel it helps me to save money.”

In fact, instant noodles is an inexpensive food. As of June 2019, the average retail price of noodles in a bag was 111 yen, and Cup Noodles was 193 yen, according to the Japan Instant Food Industry Association.

Suzuki and Ito both agreed that instant food helped keep the family spending down. But Ito said instant food does more than save money, it save lives.

“I think instant foods sustain the lives of poor young people who are living alone and too busy working or studying to fix food,” Ito said. “Although eating only instant foods may hurt their health, the foods are saving their lives as long as they keep eating them.”

Although that might be a bit of an exaggeration, instant foods are a staple in many people’s lives.

Kunihiko Ishii, 57, an agency temp in Kanagawa Prefecture, admitted he’s lived on various cheap instant foods throughout his life. “With me repeatedly quitting and starting different jobs, instant foods helped me stay alive,” Ishii said.

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Momofuku Ando passed away in 2007 at the age of 96.

Time Magazine featured him in its ‘60 years of Asian heroes’ in 2006.

Rapid ramen and more galore

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Instant noodles are considered a great preservation food, too. According to Hasuo, the shelf life of instant noodles range from 6 to 8 months. Their stability comes from the high sodium content with low moisture, and low water activity.
It was 6th place with 4.4 billion servings, according to data from 2019 that was provided by the International Ramen Manufacturers Association.

In the States, instant noodles are often associated with young students. According to Hasuo, in Japan, male bachelors in their 20s or 30s are considered the main users of cup of noodles, while the noodles in a bag are mainly enjoyed by children (cooked by their mother) for a snack.

"Mostly, cup of noodles are eaten at night, often after drinking," says Jun Oikawa, 49, an employee at a ramen shop in Tokyo. "Although I don't eat them much, I reserve a couple cup of noodles at home for when I've been drinking at night."

"In terms of instant food, countless variations of miso soup are also impressive," says Yuko Endo, 52, a housewife and mother for three children. "In a supermarket, you will see at least 10 different miso soups in red or white flavor on a shelf. Just like me, I think most housewives use them to make the daily dinner for their family."

"Without instant foods, I can't make my kids lunch boxes every day," Endo added, confessing that she sometimes makes her kid's lunch boxes using only instant foods.

I think it's safe to say that she's not the only one.

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"Sakutto ankake sushi"  
A unique fried roll sushi dressed by thickened "ankake" sauce containing various vegetables.

**INGREDIENTS (TWO SERVINGS)**
- One pack of instant noodle (salt flavor)  
- 30 grams of carrots  
- 40 grams of konjak  
- 30 grams of lotus roots  
- 40 grams of frozen shiitake mushrooms  
- 20 grams of frozen cloud ear mushrooms  
- 20 grams of kidney beans  
- Ginkgo  
- Tofu  
- 30 grams of frozen shelfish adductor

**RECIPE**
1. Dice up a carrot, konjak, lotus root, defrosted shiitake, defrosted cloud ear and kidney beans into bite-size pieces and boil with ginkgo. Put tofu into water. Put defrosted shelfish adductor and shiitake into 200 cc of water. Mix half of soup paste that comes with the instant noodles with the water of shelfish and shiitake and make a thick sauce by adding starch powder.
2. Bring to boil and add bonito flake, grinded taro, kelp dashi broth and the remaining half of the attached soup paste.
3. Boil noodle, cut finely and mix it with green shiso miso.
4. Spread 2 on plastic wrap, put 3 and wafer-wrapped green shiso miso. Heat in microwave for 2 minutes and half in 600 w.
5. Put 4 into a bowl, then pour 1. Finally, put yuzu, Japanese honewort and fruit of the matrimony vine.

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"Fukushima's blessed koduyu ankake ramen"  
Nana Shibuya said she made the recipe to highlight Fukushima Prefecture's local delicacy koduyu soup. Her hometown, Koriyama City, consumes a lot of bonito flakes, so her recipes calls for a lot of that. "By combining the nutritious bonito flake, taro (potato), traditional green shiso flavored miso, I feel I could make a refreshing and somewhat nostalgic tasting noodle dish," Shibuya said.

**INGREDIENTS (TWO SERVINGS)**
- One pack of instant noodle (salt flavor)  
- 30 grams of carrots  
- 40 grams of konjak  
- 30 grams of lotus roots  
- 40 grams of frozen shiitake mushrooms  
- 20 grams of frozen cloud ear mushrooms  
- 20 grams of kidney beans  
- Green shiso miso  
- Soy sauce and salt  
- Starch powder  
- Water  
- 160 grams of bonito flake  
- 120 grams of taro  
- Kelp dashi broth  
- Yuzu (orange)  
- Japanese honewort  
- Fruit of the matrimony vine

**RECIPE**
1. Make 3 plum blossom shaped carrots; thinly slice remaining carrot (15 cm long). Using peeler, peel the asparagus and cut into size same as the carrot. Boil thinly sliced carrot and asparagus till soft. Then strain. Slice shiitake and put into dashi broth to boil. Add soy sauce and sugar.
2. Wrap the thinly sliced carrot, asparagus and shiitake with thinly sliced meat. Skew it and broil.
3. Boil lemon and pickle in a saucepan.
4. Cut welsh onion into round slices.
5. Boil noodle and move onto strainer.
6. Mix attached soup paste with dashi broth and soy sauce, then boil.
7. Wrap 6 and 4 with nori (seaweed). Skew it, cover with tempura powder and fry.
9. Put 8 and 3 into a bowl. Decorate it with slices of lemon peel. Pour 9 onto it, then sprinkle 5.

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The father of instant noodles

Instant noodles were invented by Taiwanese-Japanese inventor Momofuku Ando and put into market under the name of “Chikin Ramen” in Japan in 1958. He then developed “Cup Noodles”, a dried noodle block in a polystyrene cup for the world’s first cup-type noodle product in 1972. Those inventions brought a revolution in the culinary world.

According to Ando, ever since the end of World War II, which left much of the world reeling under food shortages, he wanted to create a product that could be eaten anywhere at any time.

When Ando’s invention was put onto store shelves, people initially saw product as it priced 35 yen, slightly more expensive than a serving of udon. But consumers quickly embraced the convenience of making ramen at home. Instant ramen became a staple food in Japan, and other companies joined the market.

He featured him in his ‘60 years of Asian heroes’ in 2006. Away in 2007 at the age of 96.
Cold Somen Salad  
- 4 ounces somen  
- 4 shiitake mushrooms, stems removed  
- 2 scallions, thinly sliced  
- ½ a carrot, shredded  

For marinade  
- 3 tablespoons soy sauce  
- 1 tablespoon ginger  
- 1 clove of garlic, minced  
- ½ tablespoon honey  
- 1 tablespoon white wine vinegar  
- 1 teaspoon sesame oil  

Dressing  
- 2 tablespoon soy  
- ½ tablespoon honey  
- 1 tablespoon rice wine vinegar  
- 1 teaspoon sesame oil  
- 1 tablespoon sesame seeds  

Garnish  
- Sesame seeds  
- Chopped scallions

Ingredients:  
- Sesame seeds  
- Chopped scallions

This cold noodle salad is quick, light, and won’t have you spending more than five minutes in front of a stove. The prep work is easy and the final dish comes together quickly. Boiling the noodles and a quick sear are the only things that will tear you away from your other summer duties. The trick with this recipe is cooking the noodles correctly. For most noodles similar to soba or somen you want to cook them all the way through. This can sometimes result in overcooked noodles if you aren’t paying attention. For cold noodle recipes I try to remove them from the heat 30 seconds before I think they are going to be done. It might take some practice, but you are looking for firm and fully cooked noodles (save all that al dente talk for the Italians).

Serve this salad soon after you toss it in the dressing. Like any salad, you don’t want it soggy and limp. You can prepare most of this beforehand (even cooking the mushrooms), just make sure to keep the dressing separate. If you decide to make this the day before, toss the cooked noodles in a bit of vegetable oil (it will help keep them from sticking together).

1. Combine all of the ingredients for the marinade in a small bowl. Toss the whole mushrooms in the marinade and let them sit for at least 30 minutes.
2. Bring a pot of water to the boil and cook the noodles according to the package directions. Probably, two to three minutes – remember, you want a firm noodle that is completely cooked through. Strain the somen and run cold water over them until they are cool.
3. Whisk together the ingredients for the dressing in a shallow bowl. Toss the noodles, carrots, and cucumber in the dressing.
4. Place a sauté pan with a tablespoon of vegetable oil over medium heat. Remove the mushrooms from the marinade and pat dry with a paper towel. Sear the mushrooms on one side for about a minute, then flip and finish cooking for another 30 to 45 seconds. Remove from the pan, let them cool slightly, and slice on the bias.
5. Set the noodle salad on a bed of greens, fanning out the mushroom on top. Garnish with extra sesame seeds and scallions.
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-BREADED CHICKEN. All while you sit back and relax as WE BRING FOOD TO YOUR TABLE with a smile as warm as the CALIFORNIA SUNSHINE.

A TASTE OF JAPAN

Authentic, juicy & hearty, we are now in Yokosuka

Located in Sky Plaza Misawa, Jack & Betty Food Corner offers a variety of tasty hotdogs. Our eight original homemade hotdogs are popular with the military community and all lovers of hotdogs. Our large juicy “dogs” are served on local freshly baked buns, a combo that will leave your mouth watering and your stomach grumbling for more. And if you do have some room left, we recommend our homemade, naturally-flavored and additive-free gelato, the perfect dessert to any of our tasty hotdogs! So, stop by Jack & Betty. We’ll make you feel at home while you chomp on our tasty dogs.
Freshness is always better!

Located inside the Yujo Community Center, G&R’s Pacific Pub is a convenient meal spot featuring pasta, fresh salads and a large variety of sandwiches with a side order. Some of G&R’s specialty sandwiches include turkey, bacon and provolone served on a panini or the popular chicken & bacon avocado wrap. And don’t miss our “Kids’ Corner,” featuring – Lil’ Pasta, grilled cheese sandwich & side orders. For a scrumptious quick lunch or dinner, stop by the Yujo from 10:30 a.m. - 7 p.m. weekdays on Monday through Friday.

Café offers a taste of American diner

TAK the owner of CAFE PX wants military members to have fun and remember their lifestyle in the United States, enjoy their lives and meals by coming to CAFE PX while they are stationed in Japan. He was also a cook at the old Negishi housing “All Hands Club” so he knows how to make great American-style food like B.L.T, omelets, pizza, burgers, hotdogs, milk shakes and more. He wants to create an American hometown neighborhood diner, style and feel so his customers can relax, eat and enjoy his hospitality.
Kampai – Okinawan style!

Get into the spirits of the Ryukyu Kingdom

BY TAKAHIRO TAKEGUCHI, STRIPES JAPAN

The French have their wine, you can’t get more American than beer and everybody knows Japan is all about the sake, right? Well, if you’re in Okinawa and you haven’t tried the “awamori,” you haven’t truly tasted the south of Japan.

“To the uninitiated, awamori can be off-putting as (it has) a very strong scent,” according to New York-based Kampai.US, which aims to bridge the gap between Western palates and Japanese spirits. “The smell belies the nature of the spirit itself as the underlying tastes can be earthy, floral, sweet, herbal, or some combination of these.”

This distinctly Okinawan liquor is Japan’s oldest distilled alcoholic beverage. It boasts nearly 600 years of history, having been Okinawa’s official liquor since the days of the Ryukyu Kingdom (1429-1879).

Today, there are 47 awamori distillers in Okinawa Prefecture that make nearly 1,000 different varieties. Annually, Okinawa produces more than 21.7 million tons of awamori (more than 12 million bottles) – and 80 percent of it is consumed right here in Okinawa, according to the Okinawa Awamori Distillery Association.

The Thai technique for distilling liquor was introduced to Okinawa in the 15th century. Since then, it has been refined to suit the subtropical climate of Okinawa. Throughout history, awamori has been praised for its superior quality and rich, robust flavor.


Although many Japanese tend to associate awamori with “shochu,” another Japanese distilled liquor originating in Kagoshima Prefecture on Kyushu, there is a strict definition for awamori that distinguishes it, according to Matayoshi.

Awamori must be made from Thai rice (indica) and black rice mold with a one-time fermentation process. Shochu, on the other hand, can be made from any type of starch crop or mold, and is usually processed via two-time fermentation.

“Indica rice, black rice mold and one-time fermentation – without clearing these three conditions, the liquor cannot be called awamori,” Matayoshi said.

According to Matayoshi, the techniques used to make awamori were introduced by the Ryukyu Kingdom to mainland Japan via present day Kagoshima in the 17th century, leading to the later development of shochu.

“So, our awamori is how Japan’s shochu came to be,” he said.

As Okinawa’s official liquor, when a G8 Summit was held here in 2000, awamori was used in the toast at the reception. “Since the average age of national leaders gathered at the summit was 56,” Matayoshi said, “we prepared 56-year-old awamori for the toast.”

Just how many of the world leaders in attendance have since developed a penchant for the liquor is unknown. Thanks to the distillery association’s efforts, however, Americans – especially service personnel and civilians assigned to Okinawa – seem to be developing a taste for the spirit.

“We have provided foreigners with opportunities to taste awamori at duty free shops in several airports in and outside of Okinawa,” Matayoshi said. “I noticed that 90 percent of foreigners who bought awamori were Americans. Some said they were stationed on Okinawa and others said they have friends on Okinawa.”

You can buy awamori at any liquor shop for prices ranging from about 1,250 yen ($12.50) for a standard 1.8 liter bottle to up to the equivalent of $500 for 20-year-old awamori. It can be drunk in a variety of ways.

“To enjoy the rich and mellow distinct flavor of awamori, I recommend drinking it on the rocks, or dilute it with cold water,” Matayoshi said. “In an Okinawan restaurant, it is always served with a container of ice and carafe of water. Pour awamori and water into a glass at 3 to 7 ratio. This brings out the (subtle) sweet flavor of awamori, and you can enjoy its smoothness and sweet fragrance. Adding a halved “shekwasha,” or flat lemon, gives it a more refreshing taste.”

When consumed straight, it is customarily served in a small earthenware vessel called a “karakara,” from which it is poured into a small cup called a “choku.”

Though distinctly Okinawan, Matayoshi said that it would be a mistake to think awamori only pairs well with local cuisine.

“Awamori can be a good accompaniment to Japanese foods as well as Chinese, Italian or French dishes,” he said.

So the next time you’re planning to “kampai” (toast), try it like the locals. Try it with awamori for a truly Okinawan taste.

According to law, however, awamori for which this method is used cannot be labeled according to age because it is not 100 percent the same age.

Mellowing with age

The taste and aroma of awamori are enriched through the aging process.

“The new awamori sometimes has way too strong smell and taste,” says Okinawa Awamori Distillery Association’s Yoshitaka Matayoshi. “When Awamori is aged for three years or more it is called “kuru,” or aged liquor. Traditionally, it was aged in clay pots or vases underground in constant cool temperatures.

“You can still find containers of awamori in Okinawa’s caves today,” Matayoshi says. “Before World War II, 200-year-old or even 300-year-old kusu were preserved in these caves, but they were all destroyed during the battles.”

These days, the oldest that can be found is 150-years-old awamori at Shikina Distillery in Naha City. However, most aged awamori available on market is 20 to 30 years old, according to Matayoshi.

“The difference between new awamori and some that has been aged 10 years is not only double in terms of taste and flavor,” he says, “it is three to four times better – or even more.” “Aging is indispensable for good awamori.”

There is a traditional method for maintaining and gradually maturing awamori, called shitsugi (top off) that employs three to five clay pots of differently aged awamori (typically, 1, 2, 3 and 5 years old). After drawing liquor from the oldest pot for consumption, an equal amount is added to it from the second oldest, and so on. In this way, the pot with the oldest awamori remains full.

“This is really a unique system of maturing aged liquor used in the world only for awamori and Spanish sherry,” Matayoshi says. “By maintaining it periodically with this system, we can keep maturing awamori without losing its quality for more than a century.”

According to law, however, awamori for which this method is used cannot be labeled according to age because it is not 100 percent the same age.
PIZZA HUT LOCATIONS:

**Yokosuka** 1000-2100
**DELIVERY IS AVAILABLE**
Offering: Pizza, Personal Pan Pizza, Wings Pasta, Breadsticks, Dessert, and multiple drinks.

**Atsugi** 1030-2000
**DELIVERY IS AVAILABLE**
Offering: Pizza, Personal Pan Pizza, Wings Pasta, Breadsticks, Dessert, and multiple drinks.

*We extended Pizza Hut Delivery hours on Friday and Saturday until 2200.

TACO BELL LOCATIONS:

**Yokosuka** 1000-2100
**DRIVE-UP WINDOW AVAILABLE**
Offering: Tacos, Burritos, Quesadillas, Salads, Desserts Tostadas, and Many other TB Promotional items.

*We extended Yokosuka Taco Bells Drive thru hours on Friday and Saturday until 2200.

**Atsugi** 1000-2000
Offering: Tacos, Burritos, Quesadillas, Salads, Desserts Tostadas, and Many other TB Promotional items.

**Sasebo** 1030-2000
Offering: Tacos, Burritos, Quesadillas, Salads, Desserts Tostadas, and Many other TB Promotional items.