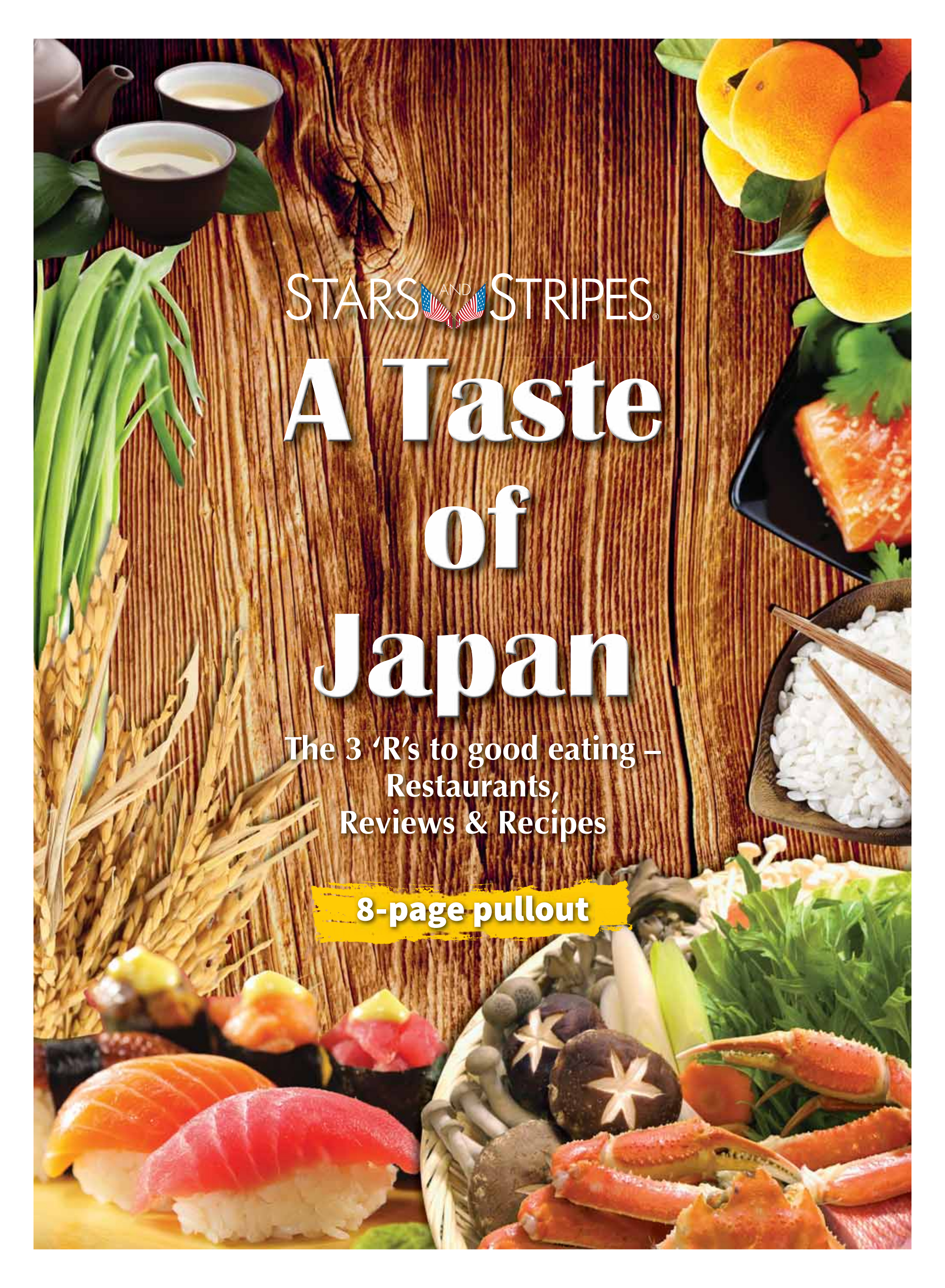


The background is a rich, textured collage of Japanese culinary elements. At the top left, there are two small dark bowls filled with a light-colored liquid, possibly soy sauce or miso, next to a small dark teapot. Below them are fresh green scallions and a bundle of dried, golden-brown rice stalks. On the right side, there are several bright orange citrus fruits, likely daidai (citrus), and a black plate with a piece of salmon topped with green herbs. In the lower right, a wooden bowl is filled with white rice, with a pair of wooden chopsticks resting on top. The bottom of the image features a variety of fresh seafood, including several pieces of nigiri sushi with salmon and tuna, a whole cooked crab, and a platter of assorted sashimi including salmon, tuna, and white fish, garnished with green herbs and mushrooms.

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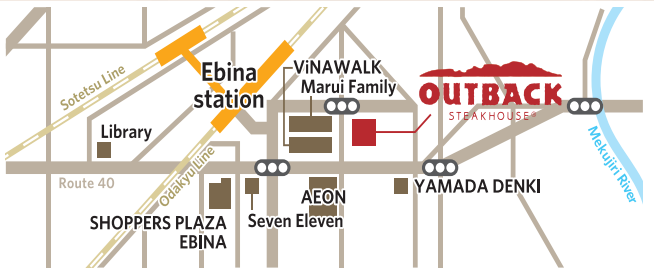
Outback Steakhouse starts fresh every day to create the flavors that our mates crave most. Our signature steaks are seasoned, hand-carved to order and grilled to perfection. Our specialty is Thick Cut Roast Beef offered during weekend dinnertime. But there's so much more to enjoy, including our famous 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.



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RESTAURANT INFO

A Taste of Japan



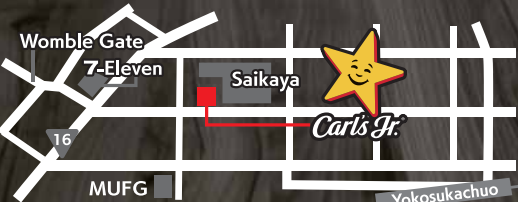
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LOCATION





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RESTAURANT INFO



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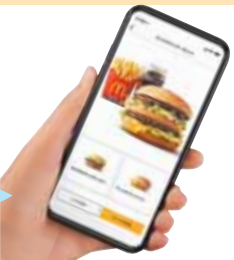
2 Select "Drive-Thru Pickup" and place your order.



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RESTAURANT INFO



The best Japanese citrus

Flavor, uses & seasonal picks

BY JESSIE CARBUTT,
METROPOLIS MAGAZINE

Did you know Japan is home to over 25 varieties of citrus fruits? While globally familiar varieties like yuzu and mikan (satsuma) stand out, the country also boasts a wide range of lesser-known citrus fruits. Each has a unique flavor profile and plays a crucial role in

Japanese cuisine and culture. Japan's citrus industry produces over 3 million many varieties deeply tied to specific regions and These fruits aren't just eaten on their own—they often from grilled fish to savory sauces, desserts and even From tart, refreshing fruits like sudachi and kabosu varieties like dekopon and kiyomi, here's a list of the fruits to eat. We also include their history, flavor profile enjoy them.

Yuzu (ユズ)

■ **TASTE PROFILE:** Yuzu is one of Japan's most globally recognized citrus fruits. It has an intense, fragrant aroma and a sharp, tangy flavor that blends notes of lemon, grapefruit and mandarin. Its scent is often more prominent than its taste, making it a key ingredient for adding a citrusy aroma to dishes.

■ **REGION:** Yuzu is most famously grown in Kochi Prefecture, which produces around 50% of Japan's yuzu supply. The cool, mountainous region provides the perfect environment for this cold-hardy fruit.

■ **TYPICAL USES:** Due to its high acidity, yuzu is generally not suitable for eating as a fresh fruit. Instead, its zest, smell and juice take center stage. In Japanese cuisine, it's a core ingredient in ponzu, a citrus-based soy sauce used for dipping or dressing. Yuzu is one of the main ingredients in yuzu kosho, a spicy condiment made from yuzu peel and chili peppers, often paired with grilled meats or noodles.



MORE
INFORMATION

Another significant use is in the winter solstice tradition of yuzu-yu, where whole yuzu fruits are floated in hot baths to promote good health and circulation of bathers. The fruit's refreshing zest is also common in desserts like sorbets and cakes, or to enhance cocktails with a bright, citrus pop.

Daidai (橙)

■ **NAME:** The name daidai means "generation to generation" in Japanese, reflecting its ability to remain on the tree through multiple seasons without falling. Interestingly, the Japanese word for the color orange—daidai-iro (橙色)—comes from this fruit, showing how culturally embedded it is.

■ **TASTE PROFILE:** Daidai has a distinctly bitter, sour taste and is rarely eaten raw. The juice is highly acidic and sharp, with a slight floral note.

■ **REGION:** Daidai is primarily grown in Wakayama and Shizuoka Prefectures. It has been cultivated in Japan for centuries and holds deep cultural significance, particularly during the New Year season.

■ **TYPICAL USES:** Due to its bitterness, daidai is not commonly eaten fresh. Instead, its juice is used in ponzu sauce, marinades and dressings, where it adds a clean, citrusy edge to savory dishes. Its peel is also used for making marmalade or candied citrus. Medicinally, daidai has been traditionally used in kampo (Japanese herbal medicine) for digestive ailments.

Because of its unique trait of not falling off the tree even after ripening, the daidai fruit is a symbol of longevity and prosperity. This enduring quality makes it a traditional New Year's decoration, often placed atop kagami mochi in households across Japan as a sign of family continuity and good fortune.



Sudachi (スダチ)

■ **TASTE PROFILE:** Sudachi is extremely sour with a sharp tang and a subtle peppery note. It's more tart than yuzu and packs a zesty punch in small doses.

■ **REGION:** Sudachi is a specialty of Tokushima Prefecture on Shikoku Island, which grows over 90% of Japan's sudachi.

■ **TYPICAL USES:** People rarely eat Sudachi as a whole fruit, but they widely use it as a condiment. Locals often squeeze its juice over grilled fish, tempura and soba noodles to brighten up the dishes with a refreshing citrus hit. In Tokushima, fatty dishes like yakitori (grilled chicken skewers) are frequently paired with sudachi as the acidity cuts through the richness. Sudachi is also a popular ingredient in shochu cocktails and soft drinks, adding an invigorating flavor.

Its versatility and intense sourness make it an essential citrus for balancing heavy, rich foods, and its compact size makes it easy to use as a garnish for various dishes.



Kabosu (カボス)

■ **TASTE PROFILE:** Kabosu offers a slightly gentler acidity compared to sudachi. It has a more rounded balance between sweet and sour along with a faint bitterness.

■ **REGION:** Oita Prefecture most famously grows kabosu, on the southern island of Kyushu.

■ **TYPICAL USES:** Like sudachi, kabosu is primarily used for its juice. A squeeze over grilled fish and sashimi, or a dash in hot pot dishes brings a refreshing acidity to the table. It's also common in sauces and marinades, providing a more mellow citrus flavor than its sharper counterparts.

In Oita, kabosu is a symbol of good luck, with many households growing kabosu trees. Locals also believe it to have health benefits such as reducing fatigue, aiding digestion and promoting cardiovascular health.



Hassaku (ハッサク)

■ **TASTE PROFILE:** Hassaku has a mildly sweet taste with a distinctive bitterness and a low level of acidity, making it less intense than other citrus fruits.

■ **REGION:** Although originally from Hiroshima Prefecture, hassaku now grows across much of western Japan.

■ **TYPICAL USES:** People often eat hassaku fresh, but it's one of the few citrus fruits that pair well with savory dishes like salads, where its bitterness adds an unexpected twist. Its thick peel and slightly bitter taste make it a great candidate for marmalades and candied peels.



Kiyomi

■ **TASTE PROFILE:** Kiyomi is a cross between a tangerine and an orange, giving it a tart, juicy flavor with a light citrus tang and very low acidity.

■ **REGION:** Kiyomi grows in Ehime Prefecture, one of Japan's leading citrus-growing regions.

■ **TYPICAL USES:** Kiyomi is often enjoyed as a snack, as part of fruit platters, smoothies and sorbets.

Kiyomi is particularly popular when its juicy flesh provides a refreshing taste in warmer weather.

Shiikwaasa

■ **NAMES:** Ryukyuan: shiikwaasa / shikuwasa

■ **TASTE PROFILE:** Shikuwasa has a lime, but with a slightly floral aroma.



■ **REGION:** Okinawa, including local traditional Okinawan spirit).

In Okinawa, people consider Shikuwasa high antioxidant content, which is a sign of the local population. The supplements that promote well-being.

Dekopon (デコポン)

■ **TASTE PROFILE:** Dekopon is sweet and juicy with very little acidity, making it one of the most popular citrus fruits for eating fresh. The flesh is seedless and easy to peel.

■ **REGION:** Dekopon originated in Kumamoto Prefecture and grows across southern Japan. It's marketed as "Sumo Citrus" in the United States. The fruit was also introduced to South America in the 1990s as "hallabong" and to Brazil as "dekopon".

■ **TYPICAL USES:** People typically enjoy it for its sweetness and easy-to-peel nature, especially popular as a winter snack. It's also used in desserts, juices and smoothies.

Because of its naturally high sugar content, it's a favorite for those who love sweet, refreshing

fruits



Natsumikan (ナツミカン)

■ **TASTE PROFILE:** Natsumikan is tart with a bit of sweetness, similar to a grapefruit but with a more balanced, mellow flavor as it ripens.

■ **REGION:** Natsumikan is common in Yamaguchi Prefecture, where farmers have grown it since the Edo period.

■ **TYPICAL USES:** This summer fruit is good to eat fresh, but is also a star in jams, marmalades and liqueurs. It's especially popular as a refreshing snack during the hot summer months. In Hagi City, the coastline boasts Natsumikan trees, which have become a symbol of the region.



Mikan (みかん)

■ **NAMES:** Mikan are called "Satsuma Mandarin" in English because the fruit was first exported to the West from Japan's Satsuma Province (modern-day Kagoshima) in the late 19th century.

■ **TASTE PROFILE:** Mikan is delicately sweet, seedless and easy to peel, making it an ideal snacking fruit.

■ **REGION:** Mikan is most common in Ehime and Wakayama Prefectures.

■ **TYPICAL USES:** Mikan is most commonly a fresh-fruit snack, but it's also an ingredient in juices, canned fruits and desserts—particularly in winter when it's at its sweetest. Its easy-to-peel skin and seedless nature made it popular abroad.



Iyokan (伊予柑)

■ **TASTE PROFILE:** Iyokan has a bright, tangy flavor with a perfect balance of sweetness and sourness, making it one of the most refreshing Japanese citrus fruits.

■ **REGION:** Ehime Prefecture is the main producer of Iyokan, which is Japan's second most popular citrus after mikan.

■ **TYPICAL USES:** Iyokan is common as a fresh fruit or in jams and jellies. Its well-balanced flavor makes it a favorite for candied peel and citrus-flavored desserts. Iyokan's aromatic zest also adds a citrus note to baked goods and savory dishes.



Ponkan (ポンカン)

■ **TASTE PROFILE:** Ponkan is sweet and juicy with a flavor similar to a mandarin orange, though slightly more fragrant.

■ **REGION:** Farmers primarily in Kagoshima and Ehime Prefectures grow ponkan, where it thrives in the warmer climate.

■ **Typical Uses:** Ponkan is a popular fruit to eat fresh in winter. It's also good for fruit salads and desserts. Its larger size and particularly thick peel also make it easy to zest for additional citrus flavor in baked goods and cocktails.



Amanatsu (甘夏)

■ **TASTE PROFILE:** Amanatsu, meaning "sweet summer", is slightly sweet and mildly tart.

■ **REGION:** Farmers in Ehime and Yamaguchi Prefectures produce most of Japan's amanatsu, and it is a traditional fruit in Japanese summer cuisine.

■ **TYPICAL USES:** Eat it fresh or use it in jams and marmalades. It also pairs well with yogurt and salads. Amanatsu is an excellent source of vitamin C and potassium and is sometimes added to soy sauce or dashi for a citrus kick.



Banpeiyu (晩白柚)

■ **TASTE PROFILE:** Banpeiyu is the largest citrus fruit in the world, similar to a pomelo, with a mild, sweet flavor and a firm texture. It can weigh around 2 kilograms – as large as a child's head.

■ **REGION:** Primarily from Kumamoto Prefecture, Banpeiyu thrives in the region's warm climate.

■ **TYPICAL USES:** Banpeiyu is typically a fresh fruit snack, but its yellow, thick peel is often candied or used in jams. Its mild, subtle sweetness makes it a refreshing snack, and its impressive size often makes it a decorative centerpiece in Japanese homes.



Hyuganatsu (日向夏)

■ **TASTE PROFILE:** Hyuganatsu has a delicate sweetness with a light, refreshing sourness, making it one of the milder Japanese citrus fruits.

■ **REGION:** Native to Miyazaki Prefecture, Hyuganatsu is widely enjoyed in southern Japan.

■ **TYPICAL USES:** This citrus is good as a fresh fruit snack. Its skin is so thin that it's common to eat even with the skin. It makes a great addition to salads, as its light flavor doesn't overpower other ingredients. In desserts, it's a popular flavor for jellies and sorbets.



Jabara (ジャバラ)

■ **TASTE PROFILE:** Jabara is sour and slightly bitter, with a distinctive citrus aroma similar to lime.

■ **REGION:** While popular in Wakayama Prefecture, jabara is one of Japan's rarer and lesser-known citrus.

■ **TYPICAL USES:** Jabara is ideal for its juice and peel in sauces, dressings and drinks. Locals also believe it to have anti-allergic properties, and its extract is sometimes in supplements to alleviate hay fever symptoms. Jabara's sharp, citrusy flavor makes it a refreshing addition to salads and grilled fish.



All images are file photos.



Why is Hokkaido milk, cream and cheese so popular?



BY ANDY CHENG,
METROPOLIS MAGAZINE

Historically, Japan has never been a large-scale dairy producing country. However, in the Northern Island of Hokkaido, some of the finest milk, cream and cheese are attracting global interest. At the forefront of Hokkaido's dairy produce is its famous milk, 60% of which is used for whole milk and the remainder for other dairy products. The cool climate, fresh air and plentiful grazing land make for ideal conditions which help Hokkaido contribute to more than half of all of Japan's milk production. In 2018, Hokkaido produced over 4 million tons of milk, accounting for 55% of Japan's annual production of 7.3 million tons (FY2018 "Milk Dairy Products Statistics," Ministry of Agriculture, Forestry and Fisheries Statistics Department). So how did Hokkaido gain its reputation as the "Kingdom of the Dairy Industry?"

Taking a brief look at the history of milk production in Japan, it was not widely prevalent until the Meiji Era (1868-1912). The boom of drinking milk led to the production of Japan's first cheese at Nanae Public Garden in 1875. The Emperor of Japan indulged in Hokkaido's cheese and other dairy products, which put the area in the spotlight of Japan's culinary scene. This triggered the rise of dairy farms throughout Hokkaido as the Sapporo Agricultural College began to import "Ayrshire" and "Holstein" milking cows. In the 1960s, the westernization of the Japanese diet increased the demand for milk and dairy products,



Photos courtesy of Metropolis magazine



leading to the expansion of dairy farms, facilities and the improvement of grasslands. This remarkable rise in demand led to environmental problems due to the heavy consumption of imported concentrates. Cows were now producing extra feces and urine, which could not be absorbed and used by plants — thus it was not a sustainable method of dairy production. The solution was to promote a more soil-grass-animal interaction based on land use. As a result, grazing on open lands became the most viable sustainable production system in harmony with the environment.

Now, dairy cattle are predominately raised in Eastern and Northern Hokkaido — the vast meadows and cool climate lend themselves to environmentally friendly dairy

production. Betsukai Town, located on the Eastern coast of Hokkaido, boasts the largest milk production in Japan — with roughly seven cows per person. Vast grasslands and the neighboring Lake Mashu help filter water, creating the perfect conditions for raising healthy cows. Niseko Takahashi Dairy Farm and Furano Cheese Kobo are just a selection from a host of farms and producers that are free to visit in order to catch a glimpse into the world of dairy production.

One of Hokkaido's most popular foods is soft cream, the sweet and creamy texture from the Hokkaido milk is beloved all over Japan. Minatogaoka Street in Hakodate is an entire street in the Motomachi neighborhood dedicated to soft cream. For those outside of Hokkaido, Cremia soft serve is instantly recognizable for its graceful wavy silk pattern, and thin langue de chat cone.

Hokkaido's special miso ramen, which is often topped with a slice of butter, attracts thousands of ramen lovers across the world each year. The use of butter is an added unique twist to the traditional bowl of ramen. For those that associate Japanese food with tradition, this type of ramen might be a surprise but it is a perfect representation of Hokkaido's use of its delicious dairy.



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A Taste of Japan

Yokosuka Style Homemade Cookies



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."



Yokosuka Cookies Co.

RESTAURANT INFO

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!



Yokosuka Morning Market

Supported by Yokosuka City

2026 **Aug.22** Sat **23** Sun 9:00-12:00



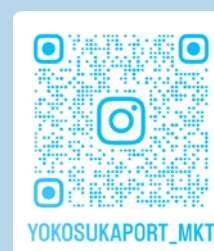
Venue: Ichigo Yokosuka Port Market (Outdoor Special Venue)
Event may be canceled due to severe weather.



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.



Next Market Dates:
Sep.12 Sat **13** Sun
The market is held monthly.
Dates may change without notice.



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

**YOKOSUKA
PORT
MARKET**

Ichigo Yokosuka Port Market

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

Hours:
10AM – 7 PM