



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.

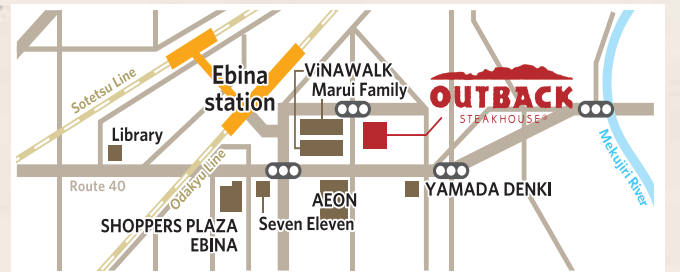


Angus Rump 300g

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



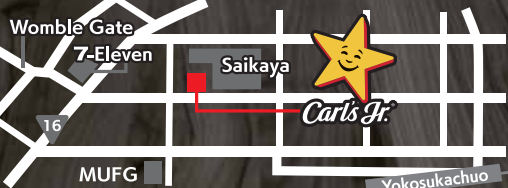
TASTE WHAT EVERYONE

★ 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)



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.



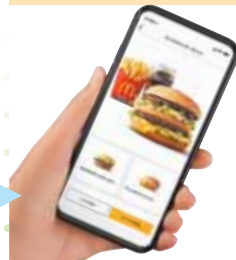
3 At the drive-thru window, tell the staff your order number.



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

My faves Japanese and Okinawan ice cream treats

STORY AND PHOTOS BY SHOJI KUDAKA,
STRIPES JAPAN

Growing up in Okinawa, ice cream bars and popsicles were my go-to sweets during hot summer days.

While a double scoop or a soft serve was a special treat, a cold sweet on a stick offered a regular comfort food I could easily turn to whenever I needed a quick and (cheap) sugar rush.

All I had to do was to make a quick run to the drug store just 100 feet away from my home with a 100-yen coin in hand. Another bonus was the possibility of winning another ice cream. Some popsicle brands stamp some sticks with the word “あたり” (bingo). If you’re lucky and your popsicle stick has the stamp, you win another popsicle.

It wasn’t only the icy treats’ sugar flavors that made me happy, but also the fun of knowing that I could win another. I was always anxious to get to the popsicle stick to see if it was a winner. (This “get one, win one” rule is still carried on by some brands today.)

More than four decades later, ice cream bars and popsicles continue to be very popular in Okinawa. At supermarket stores and convenience stores, I still see the same brands that I bought at that local drugstore. Of course, many new brands have also been introduced to offer more variety.

Listed below are some of the ice cream bars and popsicles that I like. Most of them have been around for a long time and might make Okinawans nostalgic.

Why not give them a try and satisfy your craving for cool sweets and test your luck?

■ 1. Homerun bar

According to Nihon Ice Cream Kyokai (Japan Ice Cream Association), this was the first ice cream bar to introduce the “あたり (bingo)” rule by mixing bars with printed words such as “grand slam,” “homerun” and “hit.”

Since its launch back in 1960, its popularity still holds today. This bar comes in different flavors like vanilla, chocolate, chocolate chip, strawberry, soda, and orange.

■ 2. GariGarikun

This is arguably the most famous popsicle brand in Japan now. The brand name means “Mr. GariGari” or “GariGari boy,” which reminds consumers of the crunching sound when they eat a popsicle. It is also the name of its mascot, a cartoon boy with a big whopping mouth.

According to GariGairkun Archive, this character is an elementary school kid from Fukaya City in Saitama prefecture. He can turn into “ShariShari kun,” which probably refers to melting ice.

Since it went on sale in 1980, this has been loved by many kids and adults alike. GariGarikun comes in various flavors, including “energy drink,” “cola,” grapefruit,” “melon soda,” etc. But my favorite is the most basic blue ramune soda flavor.



1. HOMERUN BAR



2. GARIGARIKUN



3. BIG SUIKA BAR



4. YAMBARU KUINA



5. AMERICAN CRUNCH



6. WHITE



7. BLUE SEAL POLAR BEAR



8. SODA 7



9 ANPANMAN ICE BAR

■ 3. Big Suika Bar

“Suika” means watermelon in Japanese. As its name suggests, this popsicle looks exactly like a slice of the sweet summer melon. Its top portion is a red triangle, like real flesh, which includes watermelon juice, while the bottom portion is colored green, simulating the skin. To give complete the look, chocolate chips replicate the seeds.

Much like GariGarikun, this unique popsicle has its own mascot. “Suikabaman” is a hippopotamus superhero with a watermelon mask. “Kaba” means “hippopotamus.”

■ 4. Yambaru Kuina chocolate flavor

This is a local popsicle you can buy in Okinawa. If you’re expecting a popsicle in the shape of the indigenous bird, don’t be disappointed. Though it’s shaped like a regular popsicle, the simple flavor of Yambaru Kuina’s chocolate offering is nice. More importantly, some portion of the sale goes to the preservation of yambaru birds. Delicious ice cream and environmental preservation make this bar a win-win.

■ 5. American Crunch

American Crunch has been around Okinawan a long time. The treat features vanilla ice cream coated with crunch biscuits and chocolate. The crispy texture of the biscuits and smooth ice cream go well together. There is a version with chocolate ice cream inside as well. This ice cream keeps the winning “あたり” tradition alive, so make sure to check your popsicle stick after devouring.

■ 6. White

This was my favorite when I was a kid, and it still is. White’s sweet milky taste never failed to make me feel happy when I was in need of a pick-me-up. This is a textbook example of “shinpuru daga akinai,” or simple it may seem, it never gets outdated. Almost 40 years after I first tried this, I still keep coming back to this milky flavor.

■ 7. Blue Seal Polar Bear

Another all-time Okinawan favorite, this ice cream bar wrapped in silver paper is related to the childhood memory of many locals on the island. The ensemble of vanilla ice cream and cocoa cookies can be addictive. Beware when you try one.

■ 8. Soda 7

To me, this is the quintessential Okinawan popsicle. Much like White, this is a very simple and ordinary popsicle with a soda flavor. Priced at about 50 yen (approx. \$0.36 cents), Soda 7 saved me so many times when I had only 10-yen coins in my pocket.

■ 9 Anpanman Ice Bar

Anpanman is a popular Japanese cartoon superhero with a face made from red beans. So, you may be surprised to hear that the Anpanman Ice Bar is exclusive to Okinawa.

Since it went on sale in 1990, this milk-flavored popsicle with chocolate sauce hidden inside has been making many kids on the island smile just like the cartoon Anpanman did with his bread face.

kudaka.shoji@stripes.com

Wasabi Tofu Milk Gelato

The treat gets green and spicy



STORY AND PHOTO BY RIEKO SUZUKI,
METROPOLIS MAGAZINE

When it comes to Japanese ice cream flavors, green tea reigns supreme. But why not try the sweet stuff with another wafu green ingredient? This sweet milk gelato with a refreshing wasabi aftertaste will make you fall in love with this “unusual” treat. Note that tube wasabi is all right — but freshly grated will lend itself to the best result.



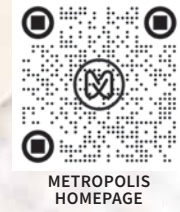
Servings: 6 scoops
Cooking time: 2 hours total; cooking 20 minutes

INGREDIENTS

- 150cc milk
- 80cc heavy cream
- 100g silken (kinu) tofu
- 60cc sweetened condensed milk
- 1 teaspoon wasabi

DIRECTIONS

- 1** Whip heavy cream to form soft peaks.
- 2** Blend milk, silken tofu, sweetened condensed milk, and wasabi to smoothen purée.
- 3** Add half of the whipped heavy cream and mix well. After, add the rest of the cream and mix to smooth. Shift to the container and freeze for one hour.
- 4** Take ice cream container out of the freezer. Whip well to make it fluffy. Freeze again for another hour.
- 5** Repeat Step 4 a few times, until the ice cream freezes completely but remains fluffy.



A Taste of Japan

I wonder if there's something special I can experience...

If so, come to Kappabashi, the town of knives, just a short walk from Asakusa!

Kitchenware Town Kappabashi

RAMEN or SOBA

Making Experience

Book Now!!

Kappabashi SOBAGIRI



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



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



TSUNAMI
Yokosuka Japan

@NAVYBURGERSUNAMI

RESTAURANT INFO

A Taste of Japan

Yokosuka Style Homemade Cookies



Come on in!

©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.”



Delicious Cookies
Best in Town

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
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.

Farmers' 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.



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



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

