



STARS  AND  STRIPES<sup>®</sup>

# A Taste of Japan



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

**8-page pullout**







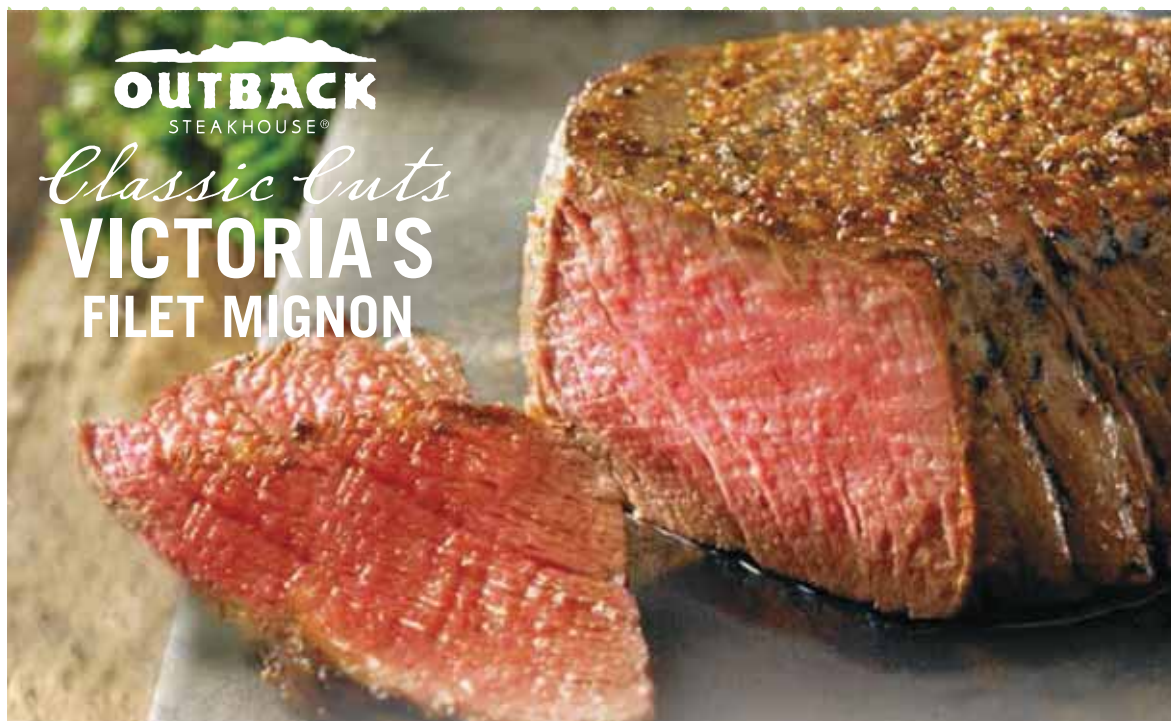
## Fill up on fabulous food, music history at Hard Rock

In our Yokohama café, you'll find customs of Japan and history of rock 'n roll blended effortlessly in one place. Savor an authentic American meal like our Legendary® Burger or try a locally inspired dish. Top it off with a signature cocktail. After your delicious meal, take a stroll through music history with our extensive collection of musical memorabilia featuring items from the likes of Elvis, Mick Jagger and Yoko. Then, stop into The Rock Shop® for a piece of collectible Hard Rock Café merchandise. We look forward to your visit to Hard Rock Café Yokohama.



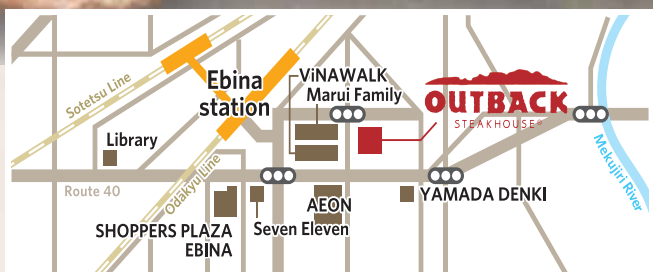
RESTAURANT INFO

# A Taste of Japan



**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.



**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

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

RESTAURANT INFO





# 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.

**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 Wombie Gate

OPEN 10:00 ~ CLOSE 20:30 (L.O. 20:30)

**LOCATION**

RESTAURANT INFO

# A Taste of Japan

# BBQ PARTY

Visit our Website for updates at [www.thenewsanno.com](http://www.thenewsanno.com)  
229-8003 or 03-6868-2311 EXT. 8003



## Bravo Zulu Barbeque's Grand Opening Nov. 18

"Slow and low is the way to go." It's a mantra heard throughout time in smokehouses, backyard pits and fancy city barbecue joints. Across Texas, Missouri, Tennessee and The Carolinas, it's a time-honored tradition to prepare your meat, sauces and sides with tried-and-true recipes, handed down from generation to generation. Here at Bravo Zulu Barbecue, we are tipping our trucker hats and paying homage to the great barbecue regions of America, blazing a new trail while respecting the pit masters before us. Providing quality and value, there is something for everyone at this family-friendly joint. It's time to BBQ at New Sanno!

RESTAURANT INFO





# THE ULTIMATE GUIDE TO

STORY AND PHOTOS BY DANA KOHUT,  
BYFOOD

Everyone loves a good barbecue - delicious meat sizzling on a hot grill, waiting patiently while the smokey goodness tickles your senses as you pair each bite with an array of condiments. Japan is no different in their enjoyment of BBQ. Called yakiniku, this Japanese bbq style is more hands-on and is a food experience everyone should try.



Photo courtesy of dannychoo, Pinterest



## What is yakiniku?

So what even is yakiniku? Yakiniku is a Japanese grilling style where bite-sized pieces of meat are cooked over a charcoal grill or electric/gas griddle on mesh or iron plates. Everything is cooked together on the same grill, and rice is often served on the side along with cabbage and other raw vegetables. The fun part about yakiniku is that the meat is served raw and you cook it yourself. Be sure to pay attention though. There have been many times when I've placed a piece of meat on the grill, got distracted, and by the time I remembered, it ended up very... crispy.

Yakiniku is kind of a social activity within a meal as most of the time people go in groups with friends, family, or coworkers and you cook it together. I have many fond memories of being invited to yakiniku bbq parties and leaving them feeling full and happy after great conversation. Since you have to wait a bit for the meat to cook, it gives everyone time to chat and catch up.

In Japan, yakiniku can be eaten at home (using a small yakiniku grill), outdoors (some parks and beaches have dedicated grilling spaces), and of course in restaurants. Japan has no shortage of really good yakiniku restaurants with prices ranging from 1000 yen per person to some fancier places that will set you back a bit more. Wherever you go, you will definitely get your money's worth and probably won't be hungry for a while.

File photo

## The history

Yakiniku has an interesting history, different from the western bbq style, but in the early 20th century, it was more like the Korean bbq style. The style we know today originated in Osaka and Tokyo introduced the style. It popularized the consumption of offal and meat that would be thrown away back then. Over the years, it evolved more to what we know it as today. Unlike western bbq, it is not often marinated and is cooked in a variety of Japanese bbq sauce, lemon juice, or just plain. It's also used for Korean-style meat like kalbi and bulgog.

## Types of meat used

Many different types and cuts of meat are used, though the word meat (niku) is in the name. It includes fish, shellfish, and vegetables.

### Beef

- Kalbi, short ribs usually served without the bone and marinated
- Harami, a meat from around the diaphragm, usually quite tender
- Misuji, shoulder meat
- Rosu, beef loin
- Tan, beef tongue

### Pork

- Butabara, pork belly, very fatty
- Tontoro, meat from the neck and cheek

### Chicken

- Momo, chicken thigh
- Bonjiri, chicken tail





Photo courtesy of Othree, Pinterest



Photo courtesy of Othree, Pinterest

# PI-MEAT YAKINIKU

## of yakiniku

In Japan. Originally it referred more to howa era the meaning shifted to some- we know today. In fact, it is said that ted from. Around 1945, Korean immi- his style of restaurant to locals and even nd other animal parts that would often ears Japanese people adapted yakiniku like Korean bbq, Japanese bbq meat is bite-sized pieces which are dipped in t simply salted. However, you can find gi in many restaurants.

## used for yakiniku

meat are used for yakiniku, and even he name, yakiniku can also include

### Horumon (Offal)

- Gatsu, pork stomach
- Hachinosu, tripe
- Beef liver
- Hatsu, heart
- Horumon, intestines

### Seafood

- Shellfish
- Squid
- Shrimp

### Vegetables

- Mushrooms
- Bell pepper
- Pumpkin
- Onion
- Cabbage
- Garlic
- Eggplant
- Bean sprouts

## How to eat yakiniku

Once you sit down at a yakiniku restaurant, you'll be presented with quite a few choices. You can order things a la carte in some cases, but the most efficient and cost-effective way is to order a course. How big of a course depends on the number of people in your party, but menus usually state how many people each one feeds. Some places may even offer a tabehoudai aka an all-you-can-eat course.



Before you know it an array of juicy meats and colorful vegetables will be brought out to you, but how do you go about eating it? First, let the grill heat up before you put anything on it. Then choose a few pieces you would like to get started with. Usually, there will be tongs and chopsticks provided to use only for placing the meat on the grill, so be sure to use those instead of the utensils you will be eating with. Everyone has their own method. Personally, I like to place a few thick cuts along with some cuts that will cook a bit quicker so I have an ongoing rotation of different meats ready to eat. You can also place a few vegetables on the grill, but be mindful that some cook quicker than others. The center of the grill is usually the hottest and where things will cook the quickest. The mesh grill will sometimes need to be replaced mid-meal, but just ask the staff and they will bring you a new mesh.

After a while, flip the meat to cook the other side, check on your vegetables, and when you think it's done, take it off the grill and dip it into your sauce of choice before eating it. Some meats, like kalbi or bulgogi, do not need any sauce as they are pre-marinated. For meats like tongue, a bit of salt and some lemon juice is enough to draw out the best flavor. For other meats, a Japanese bbq sauce is ideal - usually a mix of soy sauce, sugar, mirin (rice wine), and maybe some sesame oil and garlic. If you are feeling creative, you can try out your own original combination of meat and sauce - it's up to you!

Whether it's expensive or cheap, at a restaurant or at the beach, fire up the grill and give yakiniku a try. It's a hands-on, social dining experience you won't forget!

*byFood is a platform for food events in Tokyo, with over 80 experiences to choose from and a fantastic resource for learning about Japan's thriving food culture! What's more, byFood runs a charitable outreach program, the Food for Happiness Project, which donates 10 meals to children in Cambodia for each person who books a food event through our platform!*



File photo



# Replica Food



STORY AND PHOTOS BY REY WATERS,  
JAPAN TRAVEL

**W**hile on your visit to Japan you will come across many restaurants that present food samples of their offerings. The plastic food looks so real and the details make your mouth water. Go to the top floor of any department store and almost all the restaurants will showcase realistic looking dishes. Many times when dining alone I show the waitress my choice by pointing to the display in the window.

Back in the Showa period a man named Takizo Iwasaki decided to form a company to make replica food. In 1932 he opened a factory in Osaka and it became the largest food display company in Japan.

Originally the sample food was made of wax, but after sitting in the display case for a long period of time during the hot weather their shape changed, so in the 1970's they switched to a durable plastic.

Miwa and I recently booked a class at Iwasaki's "Ganso Shokuhin Sample-ya" company in Tokyo, which holds workshops for making replica food. Today it was Lettuce and Tempura. I chose shrimp and potato for the tempura.

Toyama-san, our instructor, explained to me in English the process we would experience during our class. She also noted that many foreigners join her workshops.

The first and most important step is to heat the water to 42 degrees Celsius (107.6 F). Today we used three colors to make our samples of green, white, and light yellow.

There were a total of 7 students, so the class moved along pretty quickly.

To make the Tempura pieces you need to hold a cup with the liquid 60 cm high and pour slowly into the vat. For

shrimp, pour in a rectangular shape and for the potato pour in a circle. Place the shrimp onto the rectangle and slowly submerge in the water while wrapping the ends. When complete, place in cold water and there you have Shrimp Tempura. It does look real, even the one I made.

The lettuce process was a little more complicated using two colors, however the results were the same. We chose to have ours cut in half showing the realistic inner texture.

Ganso offers several other choices of sample food making at their two Kappabashi locations.

The class was very inexpensive when you consider what the cost would be to purchase the three items we made. Our workshop cost 2160 yen (\$19). The prices vary according to the food you want to make.

I am by no means an artist, but this process will give you a feeling of accomplishment, and even children are welcome to take the class.

Downstairs from the workshop is a retail store where you can purchase items for your home or restaurant. They have two stores in Tokyo and one at the Red Brick Warehouse in Yokohama.

During your visit to Japan this workshop is a nice way to spend a couple of hours while taking home a neat souvenir that you personally made.

For additional information go to their website, or call 0120-81-1839.

The workshops must be done in groups with a limit of 16 per class. Both workshop locations are just minutes walking distance from Tawaramachi Station or Asakusa Station in the Kappabashi-dori area of Tokyo.



Our colors for the workshop

## A Taste of Japan

# PINO GRILL





**YOKOSUKA PORT MARKET**







## Serving up European taste in Yokosuka

Pino Grill's chef lived, trained to cook meals in Italy for many years. Returning home, he wanted to offer his perfectly prepared meals to people in Japan, so he opened Pino Grill at Yokosuka Port Market. His favorite is grilling beef filet and Japanese Salisbury steak using a hot iron plate, but also specializes in regional dishes. We offer sophisticated, freshly made and baked pizza and our popular "Philly Cheese Steak" sandwiches. Visit Pino Grill for a juicy steak, Japanese Salisbury steak and delicious Grilled meals made with the freshest ingredients, lovingly prepared by our authentic chef.

### RESTAURANT INFO

#### Yokosuka Port Market Branch

Address: 6 Shinko-cho, Yokosuka-shi, Kanagwa 238-0005  
Phone: 046-823-0202  
Business Hours: 10:00-19:00 (Last Order at 18:30)

#### Kitakurihama Branch

Address: 2-31-1 Negishicho 2F, Yokosuka-shi, Kanagwa 239-0807  
1-minute walk from Keikyu Kurihama Line's Kitakurihama Station exit  
Phone: 046-874-8890  
Business Hours: Mon-Fri 11:00-15:00 17:00-23:00  
Sat, Sun 11:00-23:00





## Thick, chewy Udon noodles near Yokosuka Naval Base

Love eating Noodles? Then come visit Sanuki Udon, serving delicious bowls of thick and chewy style of Udon noodles in Yokosuka City for over 20 years. Our noodles are freshly made every day by a former French chef, one of the many reasons they're the most famous in Yokosuka. Try our most famous bowl of noodles, "Fried Chicken, Curry Udon," you'll love it and keep coming back for more. We also offer Karaage (fried chicken), Tempura and veggie Udon bowls. We're rated 4.3, with over 600 reviews on Google Maps, too. We are located in Mikasa Mall a 15-minute stroll from Yokosuka Naval Base.

### RESTAURANT INFO



Open 11:00 - 21:00  
Close Tuesday

## Udon koubou Sanuki

A long-established Japanese udon restaurant that has been in business for 20 years and is supervised by a former French chef.

• English Menu is Available • Coin parking available nearby

[https://x.com/udon\\_koubou](https://x.com/udon_koubou) TEL: 046-828-5558



# A Taste of Japan



## Terrific tea of all types at Yokosuka's Gon Cha café

With over 2,200 locations worldwide, Gon Cha's original teas are made with high-quality tea leaves that are brewed to perfection, so you'll want to sit and savor your selection. We use only loose-leaf tea, no bags or powders! Our signature Black Tea has a rich flavor that goes perfectly with milk, while our Oolong Tea is a warm and enticing option that goes well with brown sugar. Or try our aromatic Jasmine Green Tea, Earl Grey Tea, or Alisan Tea. We also serve smoothies, fruit tea, coffee, and more, including pastries that pair well with our drinks!

2-23 Odakicho, Mikasa Building  
Yokosuka-shi, Kanagawa 238-0008

Business Hours: 10:00-21:00  
Phone: 046-845-4594



Map

### RESTAURANT INFO





## PIZZA HUT LOCATIONS:

### Yokosuka 1000-2100

(Delivery 1130-2030)

Offering: Pizza, Personal Pan Pizza, Wings  
Pasta, Breadsticks, Dessert, and multiple drinks.

### Atsugi 1000-1900

(Delivery 1600-1830)

Offering: Pizza, Personal Pan Pizza, Wings  
Pasta, Breadsticks, Dessert, and multiple drinks.



**LIVE MÁS**

## TACO BELL LOCATIONS:

### 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.

