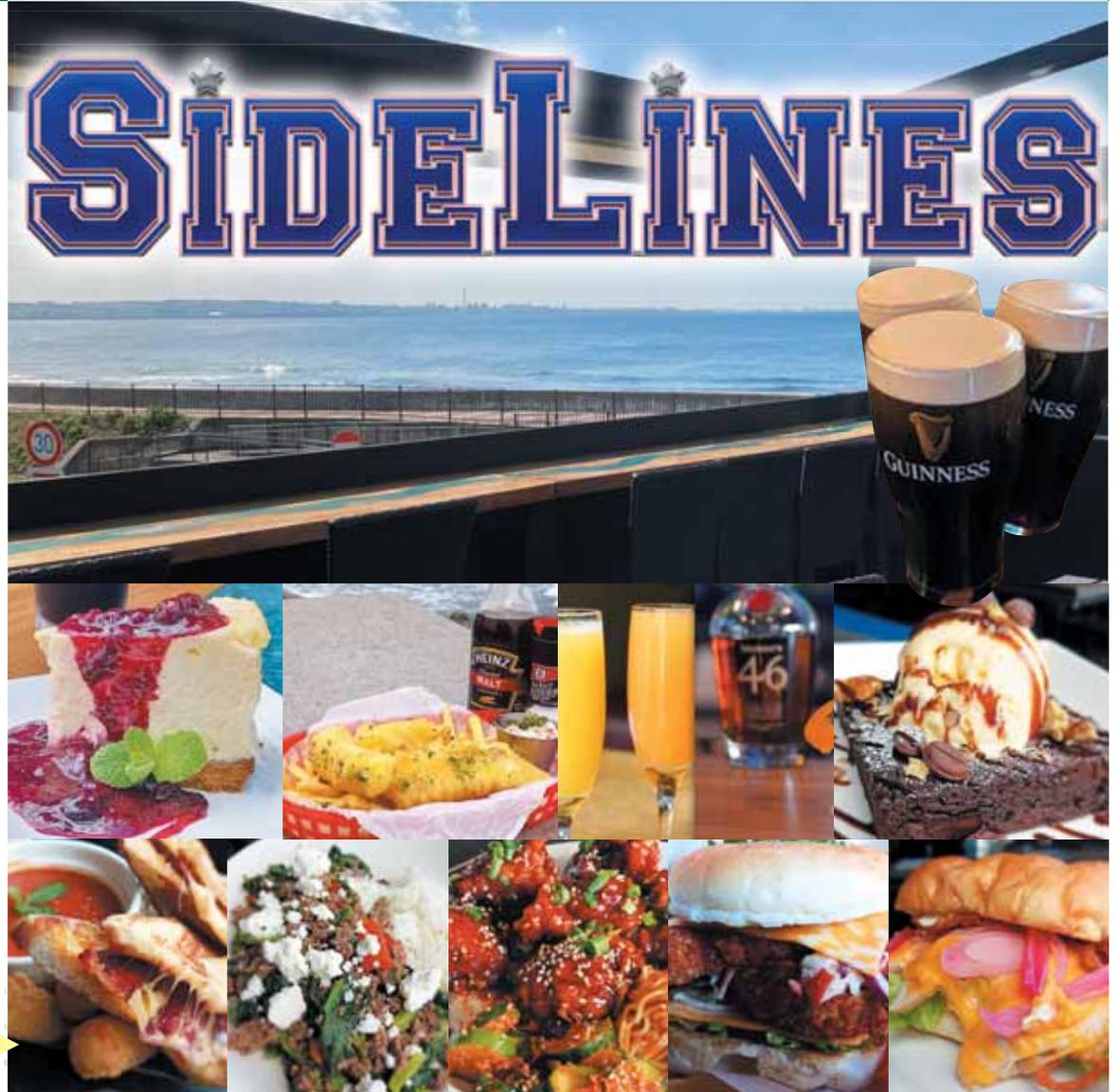


STARS  AND  STRIPES[®]

A Taste of Okinawa

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

4-page pullout



Tasty food, great drinks, fun events at Sidelines

Established in 2012, Sidelines is a family-owned, upscale Sports Bar & Grill. Our menu offers delicious homemade Classic American Food, Vegan dishes, Kid's options and fantastic Weekly Specials. Try our Fish & Chips and Creamy Homemade Cheesecake, both undoubtedly the Best in Okinawa. Join us for Trivia Tuesday, Wednesday's Humpday Super-Specials, Thursday's Darts Tournament, Friday's Happy Hour, Weekend Bottomless Mimosas & to watch Live Sporting Events on our 20 indoor & outdoor TV's! You'll enjoy unrivalled Service, Full Bar, ample outdoor seating, and a fabulous Ocean View from our Upstairs Bar! Visit us soon and join the Sidelines Family!

RESTAURANT INFO

A Taste of Okinawa



Stone-oven-baked pizza, pasta, spare ribs and more

Have you heard of Pizzeria MARINO, renowned for our delicious cuisine in Okinawa? At Pizzeria MARINO, you can savor a wide variety of dishes, including stone-oven-baked pizzas, pasta, cheese fondue, and spare ribs. Our freshly baked pizzas are a must-try, offering a unique and irresistible flavor that you won't find anywhere else. Treat yourself to one of our set menus and choose your favorite pizza and pasta combination for an unforgettable dining experience. At Pizzeria MARINO, we're here to give you a taste of home that will leave your tastes begging for more. We can't wait to serve you!

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Main City
Branch



Naha
Main Place
Branch



Urasoe
West Coast
Parco City
Branch



RESTAURANT INFO



Paella

Paella day

STORY AND PHOTOS BY SHOJI KUDAKA,
STRIPES OKINAWA

On a day in mid-October, I tried cooking paella, a Spanish dish for the first time. Several months back, I had tried ajillo and it went pretty well. So, I decided to give Spanish cuisine another go, hoping for a short gastronomical getaway from the ordinary.

I was aware of paella’s popularity in the world, but was definitely surprised just how many recipes were available online. Many of the recipe photos featured colorful ingredients and fresh clams, shrimp and other delicious seafood, but I didn’t want to spend a lot of time prepping for my meal. Fortunately, I found this recipe using frozen mixed seafood— perfect for a lazy chef like me!

I easily found every ingredient I needed down to the saffron at my local grocery store. The cooking itself took about an hour without any problems. The recipe required a pan with a lid, but since I didn’t have a lid, I made one out of aluminum foil.

As soon as the ingredients started to hit the pan, the aroma had me looking forward to a great meal. Once the time is up, I was ready to take the lid off and dig in straight out of the pan.

I had seen paella served up in a huge pan and people share the food. This style probably serves to make the dish sociable. But in my case, I just couldn’t wait to try the food.

The taste easily exceeded my expectation. The cooked rice did a great job of absorbing the seafood’s savor. And it is well balanced with the taste of lemon and parsley. Slices of bell peppers added a nice accent of textures.

In fact, it turned out to be one of the best dishes that I cooked on my own and it took me less than 10 minutes to finish the panful of food!

Later, I learned that I’d just missed World Paella Day on Sept. 20. This day, according to the World Paella Day Cup organization, is dedicated to “the most universal plate of Spanish gastronomy.” The organization hosts cooking competition events in search of the best paella chef in the world.

Though the recipe I tried was simpler in comparison to what the Paella Cup contestants bring to the table, my paella day was just as special.

kudaka.shoji@stripes.com

Ingredients

- Uncooked rice (180 cc) ■ Onion (1/2 piece) ■ Lemon slices
- Frozen mixed seafood (150 g) ■ Garlic (2 pieces)
- Bell peppers (sliced, as much as you please)
- Parsley or Italian parsley (as much as you please)
- Olive oil (30 ml) ■ White wine of sake (30 ml)
- Salt and pepper (as much as you please) ■ Water (300 cc)
- Tomato sauce (50 cc) ■ Saffron (as much as you please)

How to make!



1 Pour olive oil into a pan and fry chopped garlic first, to be followed by chopped onion, and frozen mixed seafood.



2 Once the seafood is cooked, take it out and put it on a separate plate. The juice extracted from the seafood will be used in the next step.



3 Fry uncooked rice in the frying pan. Once the rice becomes transparent, put in white wine (or sake), salt, pepper, water, and tomato sauce. Mix them gently.



4 Cover the frying pan with aluminum foil and cook it over medium heat. Once vapor comes out, change it to low heat and cook for 10 minutes.



5 Take the cover off and put the seafood and sliced bell peppers on top of the rice. Cover the frying pan with the aluminum foil again and cook it over low heat for another 10 minutes.



6 Once the rice is cooked, turn heat off and leave the cooked rice covered for a few minutes.

7 Top with sliced lemon and parsley. Buen provecho or いただきます (Bon appetite)!

Based on recipe from Cookpad.



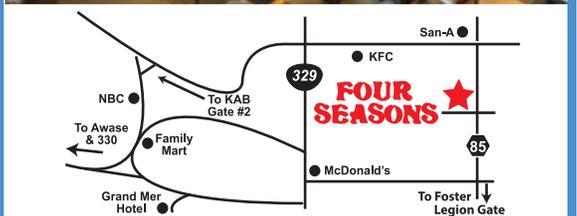
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Four Seasons will dazzle you in Awase & Urasoe

Four Seasons Teppanyaki Steak House in Awase and Urasoe will not only dazzle you, but also tingle your taste buds! Watch as our talented chefs slice, dice and cook up your entrees right at your table. It's more than a meal, It's a special event! Our restaurant is the perfect place to relax, unwind and simply enjoy some foodie fun with your family, friends or that special someone. If you haven't had the pleasure of enjoying Japanese teppanyaki, come in for a visit! We promise that you won't be disappointed, so what are you waiting for? Reservations recommended.

RESTAURANT INFO

A Taste of Okinawa



Tasty Thai cuisine will tingle your taste buds

Enjoy authentic Thai cuisine made with organic ingredients at Benjarong! From Spicy Grilled Beef Salad "Nam Tok" and Pad Thai with Shrimp, to Soft-Shell Crab Fried with Original Sauce and Fresh Spring Rolls, our tasty Thai food will tingle your taste buds! We use primarily Okinawan vegetables and organic ingredients whenever possible, focusing on health and local production. Vegetarian meals and herb-free options are also available. We welcome solo diners and families with children, and offer a lunch menu, kids' menu and takeout menu. We have 4 counter seats, 50 table seats, 4 terrace seats and 7 parking spots available.

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RESTAURANT INFO