



STARS  AND STRIPES[®]

A Taste of Okinawa

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

4-page pullout



Gen a real gem on Okinawa

Offering authentic Japanese and Okinawan cuisine at a reasonable price, Gen was recognized in Stripes’ Best of the Pacific 2013 as the best restaurant to experience the local culture on Okinawa. Owner and Head Chef Naoki Tsukayama highly recommends the “Fish Garlic Butter Combo,” a popular dish among American customers. Tsukayama and his staff make you feel at home, so stop by and enjoy a delicious meal. Gen is located across from Camp Foster’s fire station. Just look for shi-shi dogs on a traditional Okinawan tile roof outside Foster’s Fire Station Gate.

RESTAURANT INFO



RESTAURANT & SUSHI BAR GEN



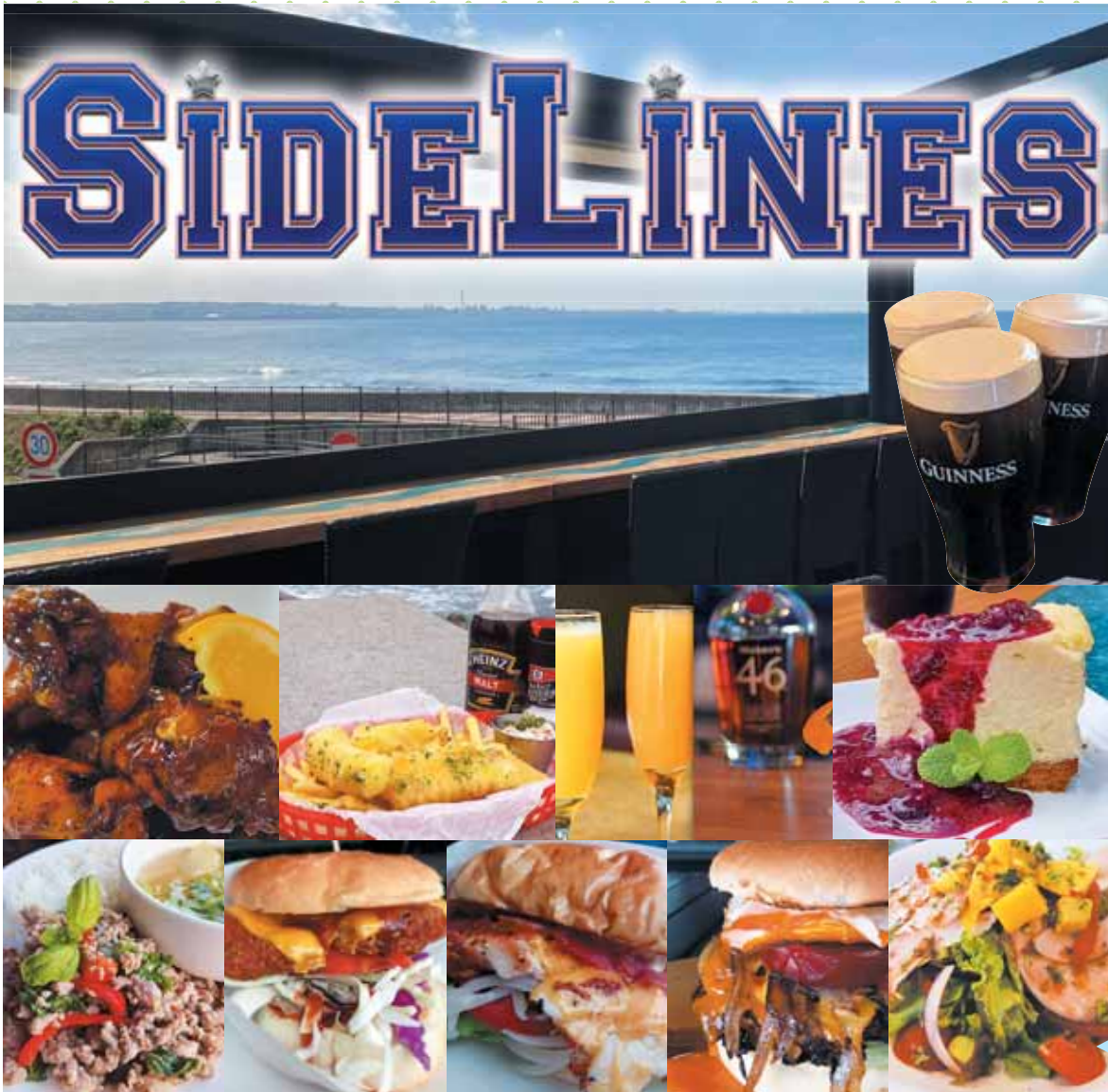
We’re located just outside Camp Foster Globe & Anchor Gate No.3



Open: Thursday through Tuesday
Close: Every Wednesday
Time: 11:00-22:00 (Last order 21:00)
Cash Only(\$/¥)



A Taste of Okinawa



Tasty food, great drinks, fun events at Sidelines

Established in 2012, Sidelines is a family-owned, up-scale Sports Bar & Grill. Our menu offers delicious home-made Classic American Food, Vegan dishes, Kids 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, Fridays Happy Hour, Weekend Bottomless Mimosas & to watch Live Sporting Events on our 20 indoor & outdoor TVs! 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



LIVE JAPAN

Oden is something you want to eat during the cold winter. You can readily eat oden at a Japanese restaurant or a pub.

It is a meal of boiling things like chopped radish and eggs, or tasty chikuwa fish cakes in a soy sauce or kombu soup stock for a long time to gain flavor. The ingredients inside oden are called “odontane.”

History

Oden originated back to dengaku, that is the meal of cutting tofu into rectangles and eating with miso on top. The popular way of putting “o” at the beginning of every word the court



Oden

ladies used inside the Imperial Court in the Heian period and dengaku were mixed together and it became the name “oden.”

Differences in areas

Mainly in eastern Japan people use the concentrated taste of soy sauce to cook oden so the color of the soup looks darker and in western Japan, people use the light taste of soy sauce to



Dengaku

File photos

cook oden so the color of the soup looks paler. In Kyushu or Okinawa, a richer taste is popular and the soup has the flavor of chicken or flying fish. In Kyoto, a delicate taste is popular and the soup has the flavor of shaved dried mackerel and kelp.

Convenience store oden

Convenience stores sell oden from autumn until spring. Lawson, one of the biggest convenience stores, uses a base soup of katsuobushi (dried bonito flakes) from Yaizu and kelp from Hokkaido. For the Chubu region they add a flavor of muroaji-bushi (horse mackerel flakes). And for the Kyushu region, they add a flavor of beef, chicken and flying fish. There are different kinds of flavors depending on the area.

A unique canned oden

You can even buy oden from some vending machines. The ingredients inside are almost the same as regular oden, but the odontane are not anything fragile like tofu. It can be preserved for a long time and can be used as emergency food in case of a disaster.

Cooking oden Isekai Izakaya Nobu-style

LIVE JAPAN

Welcome to the first of a series of articles spotlighting select Japanese recipes from the new anime series, Isekai Izakaya Nobu! Whether you’re a fan already or have just stumbled upon the show, one thing is for sure: the dishes of gourmet anime Isekai Izakaya ~Koto Aitheria no Izakaya Nobu~ look absolutely amazing! Japanese star chef Ryuta Kijima created simple recipes based on the food served at Izakaya Nobu itself, for you to cook in your own kitchen at home. (Even if you’re not a giant anime fan, you’re still bound to enjoy these authentic Japanese foods!)

Today, we’re savoring the main dish of the first episode “Potatoes in Oden.” As the name suggests, oden is the star of Nobu’s menu this time! It’s a one-pot dish that is an iconic Japanese winter food recipe and features plenty of ingredients: eggs, daikon, potatoes, and more delights!

During the cold months, Japanese convenience stores sell oden as bowls of different sizes or as individual ingredients, making it a much-beloved snack or meal all throughout Japan. Now, let’s start cooking!



Isekai Izakaya Nobu
- Behind the scenes
of studio sunrise
and discovering
how anime comes
to life



Photo courtesy of Live Japan

Side: Japanese oden-style potato salad

At Isekai Izakaya Nobu, potatoes are a rather big topic in the first episode. That’s why Chef Kijima has come up with a special oden-style potato salad! Quickly made, this yummy side dish adds a fun, Japanese kick to your meal!

Yield
Makes 2 servings

- Ingredients
- 2 Oden potatoes (*2)
 - 1/4 Onion
 - Fukujinzuke (as much as you like) (*3)
 - 1 tablespoon French dressing
 - 2 tablespoons Mayonnaise
 - Coarsely-ground black pepper (a pinch)

- Preparation
- 1) Thinly slice the onion vertically, wash with water, dry, and add French dressing. Let it marinate for 5 minutes.
 - 2) Add hot potatoes to the onion and crush them with a fork. Let it cool for a bit.
 - 3) Add mayonnaise and fukujinzuke. Mix well.
 - 4) Itadakimasu!

*2 Chef Kijima uses oden-boiled potatoes. Buy or make them the same way as the daikon described above.

*3 Fukujinzuke are pickled vegetables, a popular Japanese condiment. If you cannot find them in the Asian supermarket of your choice, you can make them yourself. Cut vegetables of your choice (commonly used: daikon, cucumber, eggplant, Lotus root, and so on. Feel free to add “less exotic” veggies such as carrots, white turnip, and ginger.) Boil them in a sauce made of sugar, soy sauce, mirin, sake, and rice vinegar and then cool in the refrigerator.

With these quick and easy recipes, you can bring both the taste and atmosphere of Izakaya Nobu to your own kitchen. And don’t hesitate to enjoy Chef Kijima’s creative creations with a frosty beer!

- Recipe by ©蜚川夏哉・宝島社/古都アイテeria市参事会

Japanese oden daikon steak

Often seen in many food anime, daikon radish has recently found its way into Western supermarkets - but how to cook with daikon remains somewhat elusive! We think you’ll agree that when soaked in a hearty oden broth and then fried or grilled, this curious veggie turns into a delectable dish!

Yield
Makes 2 servings

- Ingredients
- 2 Oden daikon pieces (*1)
 - 2 Green onions
 - 1 tablespoon Salad oil
 - 10g Butter
 - Sauce: 2 teaspoons soy sauce, 2 teaspoons cooking sake, 1 teaspoon mirin

- Preparation
- 1) Chop the green onion finely.
 - 2) Use a paper towel to soak up extra soup from your daikon pieces. Put them in an oiled, cold frying pan before turning up the heat.
 - 3) Flip the daikon once they’re golden brown, put a lid on the pan and fry for another 5 minutes on low heat. Then arrange them on a plate.
 - 4) Making the sauce: mix all ingredients for the sauce in the hot pan. Once little bubbles form, add the butter and mix well.
 - 5) Pour the sauce over your daikon steak with a spoon. Top with green onions.
 - 6) Itadakimasu!



- Photo and recipe by ©蜚川夏哉・宝島社/古都アイテeria市参事会



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!



Gushikawa
Main City
Branch



Naha
Main Place
Branch



Urasoe
West Coast
Parco City
Branch

RESTAURANT INFO

A Taste of Okinawa



STEAK HOUSE
FOUR SEASONS
Credit card accepted
VISA JCB Mastercard
TEPPAN YAKI SINCE 1972 www.the4seasons.jp



Four Seasons Urasoe

2-4-5 Iso, Urasoe City
TEL: (098)877-0429 / Open Hours: 11:00-



Please make a reservation for your party.



Enjoy great teppanyaki just five minutes from Camp Kinser!

Four Seasons Awase

Renewal open! 4-12-13 Awase, Okinawa City
TEL: (098)937-0029 / Open Hours: 11:00-



Awase branch has 2 parking places.





Lunch
Hours: 11:00-

Lunch Steak Set ¥1,980-

Seafood & other menus are widely available. All sets come with soup, salad, bread or rice, tea or coffee.



Dinner
Hours: 17:00-

Dinner Steak Set ¥2,640-

Four Seasons Okinawa City

3-1-25 Sonda, Okinawa City / TEL (098)933-5731

Four Seasons Mihama

2-5-2 Chatan, Mihama Town / TEL (098)926-1329



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.