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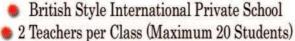
December 2011 & January 2012

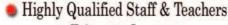




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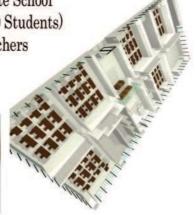


Etiquette Lessons

No Religion







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December 2011 Issue 7

### Merry Christmas & Happy New Year From Total Okinawa!

Welcome to Total Okinawa's Christmas magazine. This month we've got a feature on Christmas in Okinawa, including some ideas on how to spend the holidays here, as well as Japanese traditions at Christmas and New Year.

We've also got two restaurant reviews, one from Kababs Indian restaurant and another from Yoshida Asian Fusion. There's also our regular dive update from Reef Encounters, Tricks & Tips and Weird & Wonderful. Enjoy!

As usual you can also view the magazine online at: www.totalokinawa.com

# 10 FEATURE

Restaurants - Kababs Dive Report Weird & Wonderful Tips & Tricks Cartoon Corner Restaurants - Yoshida



#### Xmas In Oki Pg.10

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www.totalokinawa.mobi app store or the Andoid Market.

## **Restaurant Review**

## Indian Flavour

Authentic Indian Curry In Chatan

f you're a fan of curry but haven't ventured far from Japanese style restaurants then you have to try Kababs on Highway 58.

Indian restaurants have grown in popularity in Okinawa in the last few years but Kababs is one of the oldest. They offer several unique dishes including a delicious cheese filled nan bread and also their freshly made curry bread. These alone are worth the trip!



We went at lunchtime and had the lunch set shown in the picture above for ¥1050.



The surprise was the chicken curry which apart from the tasty sauce contained three large chunks of perfectly cooked chicken. There was also a portion of lightly spiced roast chicken which was some of the most succulent roast chicken we've ever had. The owner told us that they only use best quality, freshly prepared American chicken. We also tried one of the Japanese style curry plates, these

are great value ranging from ¥680 - ¥850. What makes them unique is the blend of spices in the curry. It tastes like a combination of Japanese and Indian curries. We had ours with two pieces of roast chicken tikka. You could also try their tandoor roasted ribs, the only place in Okinawa that does them.

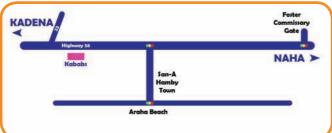
They're open for lunch and dinner with a-la-carte curries starting from around ¥900 and a kids set is available for ¥500. Take out is available with a menu on their website. Lunch 11:30 - 15:30 (Sat & Sun Until 16:00)

Dinner 17:30 - 23:00 (Sat & Sun From 17:00)

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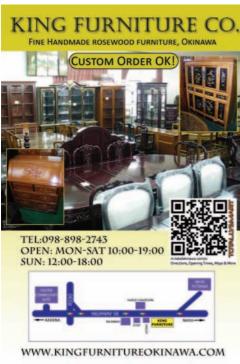
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# **Holiday Diving..**

The holiday season is here and the dives just keep getting better. As the waters cool around Okinawa larger sea life starts to move into the area. As January comes around we will be seeing the yearly migration of humpback whales in the Keramas and schools of hammerheads will be be visiting Yonaguni. Reef Encounters is offering you the experience of a lifetime, putting you in the water with these magnificent creatures. Starting in January we will be running weekly trips to dive and snorkel with the gentle giants in the Kerama islands. While the whales are frolicking in the waters of the Keramas, schools of hammerhead sharks numbering in the hundreds will be cruising the dive sites of Yonaguni islands. Reef Encounters will be joining the hammerheads with tours in January (26th-29th), February (15th-19th) and March (8th-11th).

Reef Encounters will also be adding some new classes to the training schedule also this December. Reef Encounters will be offering sidemount training for both recreational divers and technical training. As the only Dive Rite certified dealer on island we offer the full line of Nomad sidemount rigs for you to dive with. We will also be starting our new diver development training programs with a technical program and a recreational instructor development program. Both of these programs are designed to take the new diver and using an intense training program lead to certification as a Trimix diver or as a recreational scuba instructor. Contact doug@ reefencounters.org for more details on training programs or scheduling a whale or hammerhead tour.

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2011

# Weird and Wan<mark>derful Japan</mark>

#### **iPhone**

\* For the first time the iPhone is now available on AU in Japan. If you're looking for a choice or better reception then your wait is over. AU has one of the best networks in Okinawa.

#### Longest Habu Snake

\*The longest Habu snake ever has been found in Japan. Guess where... just outside Camp Hansen right here in Okinawa.



The Habu found was measured at 2.42 meters! Apparently twice as long on average as a normal Habu.

Going to need a big glass jar for this Habu sake!

#### **Radiation Testing**

\* Aeon Group, owners of Jusco, have started a policy of "near zero" radiation testing for all food sold in it's supermarkets including seafood. They say they will be stopping selling products of any products containing radiation even if below official government limits.



#### Babysitting

\* News in November that the Japanese Ground Self Defense Force may need protection from the Rwandan military during their participation in UN peacekeeping due to the strict rules on use of weapons by the GSDF.

#### Tokyo Nerve Gas

\* Japan's Supreme Court has finalized the death sentence of Seiichi Endo for his part in the Tokyo subway attacks with sarin nerve gas. This is the last of the trials, however some suspects still haven't been caught.

#### Solo Karaoke

\* A new store in front of Kanda station in Tokyo caters specifically to lone singers. The company thinks the solo rooms will appeal to people who want to pratice alone or for people with free time in the afternoon.

#### Lost In Translation

\* DoCoMo is working on an automatic real time translation service. It apparently has an 80% recognition and NTT hopes to launch the service sometime in 2012.



# to Christmas in Okinawa



# **Home Away From Home**

Spending the holiday season in Okinawa? We've got some ideas to make it feel more like Christmas.

Lights, Camera, Action!

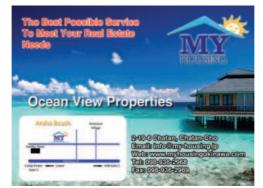


Dack home you may have spent days if not weeks decorating your house with lights or admiring your neighbour's handywork. Here in Okinawa you won't find too many decorated houses, but there's some great lightshows to entertain the family.

One of the most popular, organised events is the "*Christmas Fantasy Show*" at Okinawa Zoo Park. This year it's taking place from Friday 23 December to Wednesday 28 December and includes a laser show, lights everywhere, fireworks and snow. Ticket prices range from 1000-2000 yen. Visit www.xmas-fantasy.com for more information.

If you live further North the *Kanucha Resort* has a massive display of over 1,000,000 lights from the beginning of November through to February. It's a great location for a romantic stroll and maybe dinner in one of the restaurants. Call for details as they close to the public over the main christmas holiday.

If you want to combine some shopping with illuminations then check out the *Ashibina Outlet Mall* near Naha. You can view the lights and get a great deal on your christmas presents at the same time.





# Christmas in Okinawa

No christmas celebration would be complete without some festive food. As we discussed last year KFC is often the party food of choice for both Okinawans and Japanese at christmas. If you don't fancy KFC or have had enough turkey after thanksgiving then the great thing about living in Japan is that because it's not a national holiday you can dine out on whatever



choice of food you prefer. If you love sushi, most of the major supermarkets prepare party platters at this time of year which make a great alternative to the traditional turkey!

#### **End of Year Traditions**

The end of the year and the new year that follows are a season for more celebration in Japan than the Western import of Christmas. Traditionally New Year in Japan is the time for family to get together.

If you work for a Japanese company or are out over the festive period, you may be involved in or see "bonenkai" which means "forget the old year parties". It's not uncommon during the party season to regularly see groups of totally intoxicated workers out for the night, and in true customary fashion any indiscretions are forgotten at work the next day!

#### **Final Ideas**

Why not do something you couldn't do back home over Christmas? Go diving, walk on the beach or how about reflect on the year at the Peace Memorial Park. Whatever you do have a Merry Christmas & Happy New Year!



# Japan Tips & Tricks



#### Etiquette

Continuing from last month, here's some more etiquette advice for making living in Japan a bit easier!

#### Eating

In the last issue we showed you some of the do's and dont's of chopsticks. Here's some more help on eating in Japan:

- It's polite to say "Itadakimasu" before starting to eat. It's said to express gratitude not only for the preparation of the food but also any living animals that made up the meal.
- Unlike some Asian cultures, it is



considered polite to clear your plate in Japan. It's not polite to pick out certain

foods and leave the rest.

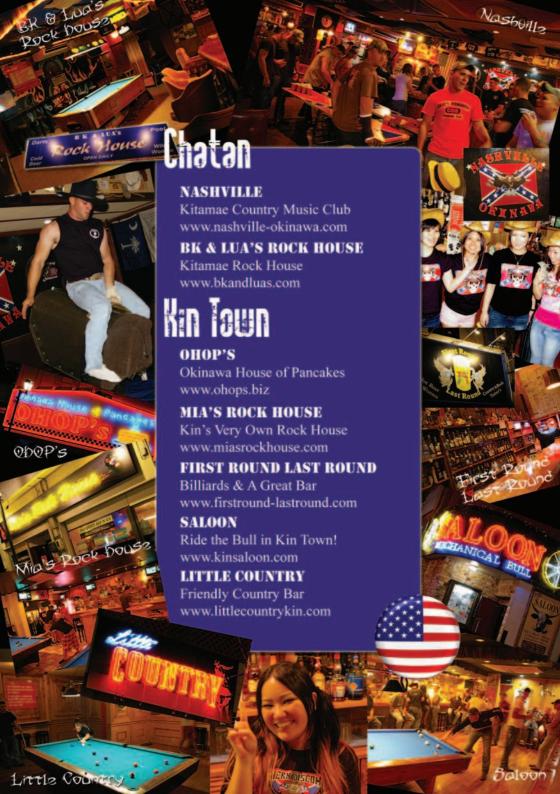
- Instead of pouring soy sauce directly onto rice or other food, pour a small amount into the provided dish.
- When dipping sushi into the soy sauce, it's considered polite to do it sushi side down, to prevent grains of rice falling into the soy sauce.
- You can lift rice and soup bowls to your mouth to avoid spilling food. It's also acceptable to slurp certain foods such as ramen or soba noodles. However, that's not an excuse to slurp when in the Italian restaurant as slurping

- Lower down the scale on ways to offend is eating or drinking while walking. It's not a big problem, but some Japanese do consider it impolite to eat while walking or on public transport.
- When you visit a restaurant you'll often receive a wet paper towel called an *oshibori*. Don't wipe your face or neck with the towel as it's considered rude in the majority of places.
- When using a toothpick you should cover your mouth with one hand.

While on the subject of covering your mouth whatever you do don't blow your nose at the table especially with a cloth handkerchief! Blowing your nose in public let alone in a restaurant is very rude. However, sniffing to prevent blowing is ok!



pasta is not normal!







# & Civilian Car Sal



# DESIGN

Cartoon Corner to

"Wheel, schmeel, what have you done for me lately?"

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# to

### **Restaurant Review**

text and layout by Wendy Brandon, photography by Robert Shobe

# **Yoshida Asian Fusion Dining**

Innovative Flavors from Around the World

If you want to experience fusion cuisine, Yoshida Asian Fusion Dining offers a course menu which will take you around the world, all in one sitting.

Chef Akira Miyagi has been the Executive Chef at Yoshida Asian Fusion Dining since they opened in 2008. He graduated from the world renowned Osaka Nakanoshima Tsuji Japan Professional Cooking Academy and has worked in Japan, France, and England. In Tokyo, he began his fusion career and was sent to South America, Hawaii, and Hong Kong to be influenced by different cuisines.

Chef Miyagi takes careful time in planning every menu, which changes monthly. He says the first course to the last course must be equally impressive. Most of the menus are of French influence, but capture a multitude of flavors from around the world. Every course has a beautiful balance of color, flavor, and texture.

The meal begins with a delicate amuse bouche followed by a hors d'oeuvres plate and soup course. You can see Chef Miyagi thinly slicing prosciutto from a leg of dry-cured ham which is displayed on the counter. Soft bread, provided exclusively for the restaurant by Zazou Bakery, is baked and served in Yomitan pottery.

A seafood course then a meat course follows, which combine an array of local and imported ingredients complimented by fresh herbs and vegetables. Yoshida offers a vast wine menu, and your server will help you decide on the perfect



Hors d'oeurves Course : Marinated Norwegian Salmon .

wine to accompany every course.

The dessert selection is truly a sight to behold, as golden ribbons of caramelized sugar defy gravity in an almost ikebana arrangement with fresh fruit, cream, and layered cake.

Lunch is served from 1130-1400, and dinner is from 1830-2100. They are closed Monday evening, every Tuesday, and the third Monday of each month. Course meals for lunch are ¥1850, and dinner courses are ¥4200, except for December which offers a special holiday dinner course for ¥6000. Only yen is accepted, sorry no credit cards. For the holiday season, Yoshida closes after lunch December 28, but will reopen after the New Year.

Reservations are preferred, as the restaurant only has seating for 30. You can reserve the entire restaurant for a private party, if you call og8-957-0141 at least two weeks prior to your event. Bon appétit!

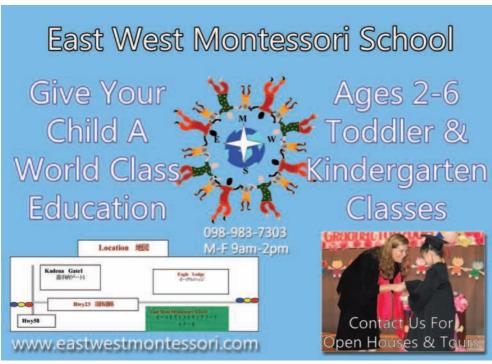






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