

Okinawa's International Housing Agency TOMIYA HOUSING

We Serve US Military & Foreign Civilians



Modern Design

New Builds



Google Map



2-44-20 Aragusuku Ginowan City 901-2201 Tel: 098-892-0077

www.tomiyahousing.com Email: info-e@tomiya88.com

totalokinawa

You can view this magazine online at totalokinawa.com

Contents

Apr - Jun 2021 | Issue 56

Budget, Bargain, and Beyond! - The ultimate guide for Okinawa thrifting

There are some hidden (and not so hidden) super savers on the island that will really give your wallet a much needed break, we shows you some of the best places to strike a good bargain on Oki.



Aqua Belle 7

Budget, Bargain & Beyond 10

Manoa Pancake House 12

Maruichi Shokuhin 15

Makishi Public Market 17



お財布がピンチな時に助けてくれるお買い得ショップが県内にはいくつかあります。今回はそのうち代表的なものを紹介したいと思います。

このマガジンはオンラインでも見ることができます: www.totalokinawa.jp



f you are on the hunt for the perfect steak house that will keep you coming back for more, you should definitely consider trying Steakhouse 88. Although many steak places started to open up recently on the island, Steak House 88 has been one of Okinawa's finest since the 1970s and has branches all over. The one I've tried is among their older branches at their Kokusai Street West branch (temporarily closed when this review was written) and I gotta say it was quite an unexpected experience. Don't be fooled by the interior atmosphere which just gives a typical confusing American diner eat-and-go vibe. The chairs are surprisingly comfy despite how they look. The distance between each table is also pretty spacious enough so it works out for people who want good steak with a side order of social distance.

Steakhouse 88 Kokusai Street west differs from the other restaurants around Naha area with the fact that it's seemingly the only one with a buffet style soup & salad bar where you can customize the vegetables and dressing of your choice. The drink bar was a nice little plus too. One of the more unique features of this restaurant is that they have an ice cream station which serves the original Okinawan brand, Blue Seal. The selection is so colorful and pleasing to the eyes that makes you want to try all the flavors! For the main dish, which is obviously the steak, there are a few selections ranging from the basic cuts to the more expensive premium options. After carefully calculating the steak-to-cost ratio, I ultimately ordered the half lobster & the Ishigaki-gyu steak. Seared to a medium rare, the outcome was just the best. So tender yet, so firm! (How? Don't ask what the heart just feels). I almost didn't even need a fork as it just seemed to melt inside my mouth. Additional points for presentation as sizzling plates that release the aroma of the meat infused with smoke from the grill is always a winner. As for the lobster, unfortunately, it was only briefly enjoyed (well, it was just the half after all), but I was able to savor the delicious combination of the sauce and the lobster meat. Overall, perfectly executed order. Taihen yoku dekimashta!

The location of this branch can be easily accessed by a 6-minute walk from Yui-Rail's Prefectural Office Station. There are other branches nearby, but I recommend this one for its atmosphere and the buffet salad bar feature. If you don't mind spending a little bit more for the pricier premium options from the menu, I am sure that you'll be hooked as I am and there is no more turning back to regular rump steaks. Still, it'll be money very well spent!



Google Map & Directions:



https://goo.gl/maps/8h7qqUhTqEZ8kx7p9

http://s88.co.jp/

098-867-8888

Cash & Credit Cards

ステーキハウス88

何度でも食べたくなるようなステーキハウスをお探しですか?それなら絶対「ステーキハウス88」へ行くべき!最近は筋トレをされている方が増えてきた影響もあり県内各所にステーキハウスが増えてきていますが、このステーキハウス88は1970年代から沖縄で営業しており、いまや県内各所に店舗を構えています。今回私が訪れたのは国際通り西口店(現在は臨時休業中ですが、多店舗は営業しています)。内装だけ見ると、食べたらすぐ出るというよくあるアメリカンダイナーのような雰囲気ですが、これに騙されてはいけません。テーブル間の距離が十分に取ってあるのでサイドオーダーをたくさん頼んでも問題なし。椅子も座り心地抜群でついつい長居してしまう場所です。

ステーキハウス88国際通り西口店には、スープバーとサラダバーがついており自分の好きな食材とドレッシングを選んでカスタマイズすることができます。ドリンクバー



がついているのもプラスポイント。またこちらの店舗ではブルーシールのアイスクリームバーがあるのも魅力。カラフルなアイスクリームは見ているだけで楽しくなり、全部のフレーバーを制覇したくなります!お食事のメインはもちろんステーキですが、通常の赤身などからサーロインや

テンダーロインまで豊富な品揃え。じっくり考えた結果、今回はロブスターと石垣牛のセットをミディアムレアで注文しました。運ばれてきたステーキは、柔らかいのに歯ごたえがしっかり! それなのに口に入れると溶けてしまうような感覚でもう最高でした。また鉄板でサーブされるのもポイントのひとつ。ジューっと音を立ててお肉のいい香りをこれでもかと満喫させてくれます。ロブスターは半身しかなかったのであっという間に食べ終わってしまいましたが、ソースとロブスターの身のハーモニーが絶妙でした。総合評価としては、「大変よくできました!」

今回訪れた国際通り西口店は、ゆいレール県庁駅から歩いて6分。その他那覇市内や北谷町、恩納村にも店舗があります。プレミアムステーキを一度食べたら普通の赤身ステーキには戻れません! それくらいお金を払って食べる価値があるものだと思います。

Googleマップリンク: https://goo.gl/maps/aXtsz8cdPwsNrVqaA

電話番号: 098-867-8888 ウェブサイト: http://s88.co.jp/ 支払方法:現金、クレジットカード





www.sunrisehousingokinawa.com









tay in enough resort hotel rooms in Okinawa, you will notice that they all start to look alike. Standard room size, amenities, good view, and a spectacular beach, blah blah blah. So, what gives one an edge over the other? Why, it's the restaurants of course! Agua Belle is the flagship restaurant for the ANA InterContinental Manza beach resort and it certainly holds its place proudly. Overlooking the beach, the interior keeps the hotel theme of modern chic. Reminds me of modern Architectural miniature models turned in to center pieces and tables. But enough about the interior, let's dive in to what its really about - the food.

Agua Belle is all day dining but seems to split into lunch and dinner service. The dinner service, as you would expect, is the rather pricey a la carte style or dinner luxury buffet dining. Their lunch service is a Sunday brunch style buffet. Menu consists of a Western-Asian fusion with a specialty carving/serving station dish item that changes daily. In my case, it was a demi-glazed silver dollar sized mini hamburgers which I got to say was absolutely demi-licious! The little mashed potato that comes with it is just the perfect icing on the cake. Spectacular stuff. I think I had 5 before the carving chef started to give me the "You again?!" look. Other menu items include salads, pastas, curry, and some interesting plated sushi. But let's not forget to mention the BBQ ribs; saucy with a hint of spicy just as it should be. They have a decent cake selection as well which is just delightful. For the price, don't hate me but - it's as you would expect from a hotel buffet. Per person, expect to dish out about 2-3,000 yen depending on if you order any additional drinks.

Overall, although this rate is on the pricier side, the menu more than makes up for it. Recommend the lunch service for special occasions, friend gatherings, or brunching with the family. I do not recommend for office lunches as it will dent your wallets hard. Dinner is without a doubt for fancy dates or that one night away from the kids. For the location, head north bound on route 58 towards Cape Manzano and start looking for signs to the ANA InterContinental Hotel Manza beach resort. Agua Belle is on the ground floor.

Website: https://www.anaintercontinental-manza.jp/en/restaurants/aqua-belle/



Google Map & Directions:



Opening Hours - Please check

098-966-2212

Yen, credit cards, and IC payment

アクアベル(レストラン)

これまでたくさんの沖縄県内リゾートホテルに宿泊してきましたが、最近のリゾートホテルはどれも似たり寄ったり…部屋の広さ、アメニテ

ィ、眺望、ビーチ、などなど。では、他のホテルと差別化するにはどうすればよいのでしょう?それはもちろん、レストランです。今回紹介するアクアベルはANAインターコンチネンタル万座ビーチリゾートのメインダイニング。ビーチを見渡せる場所にあり、シックでモダンな内装です。ではお食事も見ていきましょう。

アクアベルはオールデイダイニングですが、ランチタイムとディナータイムに分かれて



います。ディナータイムは、皆さん想像がつくように少しお高めのアラカルトや贅沢なディナービュッフェ。ランチタイムはサンデーブランチスタイルのビュッフェで、メニューは洋風+アジアンのフュージョン、シェフが日替わりメニューを切り分けてサーブしてくれるステーションもあります。私が訪れた時にはデミグ

ラスソースのかかったミニハンバーグでした。これがとても美味しかった!サイドについてきたマッシュポテトがこれまた最高のマッチングで、美味しすぎて5つくらい食べてしまい、ステーションのシェフに「また?!」という顔をされてしまいました(笑)。その他にはサラダ、パスタ、カレー、 ーロサイズのカップ寿司など。しかし必ず食べてもらいたいのがBBQリブです。少しスパイシーなソースで完璧な仕上がりでした。またデザートコーナーにはたくさんのケーキが並び、見ているだけでも楽しくなります。価格帯としてはホテルビュッフェなので、頼むドリンクにもよりますがひとり2~3,000円くらいと少しお高めでした。

ランチの価格としては高いと感じるかもしれませんが、メニューはそれを上回るものがあります。アクアベルでのランチは、特別な日や友人との集まり、家族でのブランチなどにお勧め。ちょっとお財布に優しくないので毎日のオフィスランチには向きません。ディナーは、大切な人とのデートや、子供を預けて大人だけでゆっくりしたい時に是非。アクセスは、那覇方面から万座毛を目指して進むと、ANAインターコンチネンタル万座ビーチリゾートのサインが見えてきます。アクアベルはホテル1階にあります。

Googleマップリンク: https://goo.gl/maps/7txp9ARzzsCRMU9i7

電話番号:098-966-2212

ウェブサイト:https://www.anaintercontinental-manza.jp/restaurants/aqua-

belle/

支払方法:現金、クレジットカード、ICカード

営業時間:ウェブサイトを確認、またはホテルへお問い合わせください。





Budget, Bargain, and Beyond! - The Ultimate Guide For Okinawa Thrifting

My former boss used to tell me "He who laughs at a penny, cries for a penny" which would have been one of the wisest things I've ever heard if only we weren't discussing about my salary increase... Jokes aside, who doesn't appreciate a good bargain? I know I do especially considering all the added expenditures going on. Luckily, there are some hidden (and not so hidden) super savers on the island that will really give your wallet a much needed break. Here are some of the best places to strike a good bargain.



Daiso

If I need to explain to you what a 100 yen shop is, allow me to congratulate you on all your successful wealth, Mr. Richie Von McMoneybags. For the rest of us, a 100 yen shop/dollar store/poundland - whatever you may be familiar with - is basically a single coin general store that offers great quality products at very affordable prices. Among them, Daiso is

probably the one to beat on the island. They offer anything and everything from a dress shirt to charcoal grill sets. Heck, last time I was there I found a rice cooker! Lately however they have been slightly increasing the prices for some items that just can't cut it on a 100 yen budget. Not to fear, most are still very reasonably priced at around 500 yen. Daiso shops are scattered all over the island but the biggest one that I am aware of is at Ginowan. Definitely worth checking out.

Union Supermarket

Ever decided to make pancakes at 3am in the morning? How about delicatessen chicken katsu at 1am while binge watching your favorite TV show? Luckily, Okinawa has Union supermarkets which not only offers great slashes on prices but also has the benefit of being open 24 hours a day. I have to say though the after 2am customers are a bit more fashionably "nonchalant" than what I see during the day. All I can say is Okinawans have some pretty Interesting pyjama designs. No complaints from me. I think It's an absolute hoot! Almost like an impromptu slumber party. Maybe next time I will wear my Boba Fett pyjamas while I look for pickle relish for my movie snack hotdogs.

Big 1

Get ready for the BIG ONE! Not to be confused with San-A who shares the same logo colors, Big 1 is the OG in discounted variety goods. Selling everything from alarm clocks, shampoos, pet food, swimming floats, light bulbs, power drills, etc., Big 1 really embodies the true meaning of variety store. Not only is pretty much everything reasonably priced but Big 1 has been through the test of time. Open since, well, a very long time ago! How they stay in business with those prices I will never know. If you want good savings and a place to buy multiple odd items at once, this is the place for you!

Gyōmu Sūpā

Literally meaning business supermarket, Gyōmu Sūpā offers just that. Whether you need 5 or 50 servings, Gyōmu Sūpā has got you covered. Here you can buy items in bulk and it's actually cheaper that way. Buy in bulk to save money? Is anyone aware of this secret?! (Insert sarcastic GIF here.)

Think of it as the Costco of Okinawa without the membership requirement or the monstrosity store.

Think of it as the Costco of Okinawa without the membership requirement or the monstrosity store

size. Of course, that doesn't mean you can't still just buy groceries like you normally would. They still offer some pretty decent savings for regular purchases. I guess I would say this place is Ideal to shop for when you have an office beach party function and you want a big ol' plate of saucy yakisoba or maybe gathering with your buddies at home for a superbowl BBQ!



Donquixote

"Don Don Don, Donqui, Donqui-xote". Ahhh yes, I have successfully achieved inception. Now that song will play

in your head all day. In reality, this song is actually played on a loop as you enter the variety/grocery store, Donquixote. First of all, it's HUGE! Since they combined the selling of miscellaneous stuff and food, the place is gianormous. As if that wasn't enough, some corporate pencil pusher decided they also have to have one on steroids called the Mega Donquixote.



So big that there used to be an actual mechanical bull in the middle of the store! What in tarnations is going on?
Donqui offers good savings but also sells some unique items that can't be found elsewhere. For example, a double decker toaster with egg frying hot pan on top, a coin bank that also counts the currency, pre-marinated Texas

style BBQ ribs, and the likes. It's also open until pretty late (if not 24 hours) so it's definitely one of my favorite places to just chill. Bottom line, with all the added expenses for masks and disinfectant, buckle down, stay safe, find what works for you, and let's go step up those savings!







Walking along the food court while trying to decide on what to eat is like a centipede going in to a shoe store; the choices are just absolutely overwhelming. This is the usual case for me and the 'Wahine' every time we are at the food court to dine out. As we continued to debate on where to eat, a whiff of a fragrant aroma too difficult to resist made an end to our discussion. We followed the scent and surprise, surprise – it was coming from the Manoa Pancake House!

Located at the Rycom mall 3rd floor food court, Manoa Pancake House has a chill atmosphere with a nice wooden Hawaiian design counter. The counter staff members actually play along a bit and welcome you Hawaiian style making your dining experience even more relaxed and comfy. They offer a decent food selection where the bacon, sausage, and fried egg, comes as optional side items with their star selection pancakes. Some of the other runner ups are the

hamburger steak with fried egg and maybe the mango yogurt for the drink. If you're asking yourself why make frozen yogurt in to a drink, well, perhaps you should be asking instead why not? Without it just doesn't complete the Hawaiian island meal experience. In my opinion, frozen yogurt drinks are one of the best thirst quenchers in existence and especially during the summer seasons. As for the superstar – the pancake, they are so fluffy and smooth that they almost seem to melt in your mouth with every bite. Pair it with bacon, sausage, and egg



and you may just never leave. On the other hand, the blueberry pancake was only so-so for me but still fulfils its role nicely to satisfy your hunger. Various hot and cold drinks are also available like coffee, lattes, teas, and other several type of juices. Better try them all!

All in all, Manoa Pancake House delivers superb filling meals and good services that will really give you your bang for your buck or rather should I say, Loco for your Moco... Reasonably priced, menus range from 200 to 1000 yen a piece. I would say this one has become one of my go-to places when I am craving for some breakfast or maybe even just a little Ho'omaha time. Definitely coming back for more!



Google Map & Directions:



https://goo.gl/maps/w9gpHWDWJunZw1GK8

098-982-2012

10am - 10pm Daily

Yen, Credit Cards & IC Payments

Manoa Pancake House

うか \、我

先日友人とライカムのフードコートを歩きながら、何を食べようか迷っていました。選択肢が多すぎて決められない私たちの方へ、我慢できないくらいのいい匂いがふんわりと漂ってきて、その瞬間「こ



れが食べたい!」と意見が一致したのです。匂いにつられて行ってみると、そこが今回紹介する「Manoa Pancake House」だったのです。

3階のフードコートにある Manoa Pancake Houseは、 木製のハワイアンデザインカ ウンターがありのんびりした

雰囲気。カウンターのスタッフはハワイアンスタイルの挨拶で迎えてくれ、リラックスした雰囲気で食事を楽しむことができます。メニューは、メインのパンケーキの他、ベーコンやソーセージ、目玉焼きなどをオプションで頼むことも可能。その次に人気なのが、ハンバーグエッグとマンゴーヨーグルトドリンク。やはりハワイアンの食事にはヨーグルトドリンクは欠かせません!フローズンヨーグルトドリンクは、のどが渇いた時に飲みたいドリンクナンバーワン(個人的に)で、特に夏はお勧めです。さて、メインのパンケーキですが、ふわふわでなめらかで、口に入れると溶けてしまうほど。ベーコン、ソーセージ、目玉焼きと組み合わせると、永遠に食べ続けられるかも。個人的にブルーベリーパンケーキはいまいちでしたが、食べ応えはあります。また、コーヒーやラテ、紅茶、その他のジュースをホット、アイスで取り揃えています。

Manoa Pancake Houseは、価格帯もお手頃でメニューの値段は200~1,000円くらい。サービスもいいし、お腹も満たされて大満足。おいしい朝食が食べたい時や、ちょっと一息つきたいとき、またきっと来たいお店になりました!

電話番号:098-982-2012

ウェブサイト:なし

支払方法:現金、クレジットカード、ICカード 営業時間:午前10時~午後10時(毎日営業)









Friendly New School Close to Camp Kinser

school@josephinemontessori.com Tel:098-878-5623 Cell:090-9784-6962



OUS TESTING

Dri Fit, Sports Shirts, Hoodies... YOU NAME IT!

www.ultragraphicjapan.com contact@ultragraphicjapan.com



898-5009 ULTRA

American Sizes Cheap Prices Will Travel to Northern Bases







"You're sold out already!? But you just opened!" Words I have uttered over and over again every time I try to buy the famous crispy chicken skin at this popular food parlour. I am of course speaking about the Maruichi Shokuhin Inari and Chicken shoppe. Let me show you what I mean.

Maruichi Shokuhin was a family-owned small shop that just wanted to simply sell their Inari and chicken. Fortunately (or unfortunately), destiny is inevitable. Soon, word spread like wild fire on this magnificent combo that people were coming from all over. Undoubtedly forced to expand, now they have 3 stores. The simple way that their chicken is deep-fried in a tonkatsu style batter is just absolute perfection. Syncs masterfully with the tanginess you get from the Inari sushi (sushi rice wrapped in soaked deep fried tofu pouch) works your tastebuds like pistons in a v8. Note that I haven't even began to talk about the best part; crispy fried chicken skin. Probably started off as the "left over" item of the menu backfired to become their biggest hit. You can buy it in the morning and somehow it retains its crispiness throughout the day. Of the 3 stores, only the original one sells the crispy chicken skin and they are usually sold out by 11am. Unimpressed? What if I told you, they open at 9:00am! Price is a few hundred yen here and there. I usually get food for 3 people and get billed about 2000 ven.

I recommend Maruichi Shokuhin Inari Chicken for any occasion. Whether you need some snacks on a long road trip or its Friday night movie night, the Chicken and Inari wont disappoint. Heck, I would be flattered if someone gave me a bag of chicken skin for Valentine's day. It's really that good! To get there, head north towards Uruma city towards the Katsuren-jo ruins site. Maruichi Shokuhin will be located a bit south of that across from a gas station. There is ample parking but it's takeout only. Be ready to eat it in your car!



Google Map & Directions:



https://goo.gl/maps/c2FAEzqxch12pAwbA

Yen Only

098- 974-5550

9:00am-5:00pm (everyday)

丸一食品

「えぇっ、もう売り切れ?!開店したばかりなのに!」ここ丸一食品の大人気メニュー、サクサクのとり皮を買いに来るたび、何度この言葉を口にしたでしょう。丸一食品は、いなりとチキンが人気のお店。今回はこちらをご紹介します。



丸一食品はもともと、いなりずしとチキンを販売する、家族経営の小さなお店でした。しかし幸か不幸か口コミがどんどん広がり、一度食べてみようと本島内の各所から人々が訪れるようになったのです。そこで店舗拡大することとなり、現在は3店舗あります。パン粉をつけて揚げたチキンはまさに絶品。ジューシーなチキンと、いなりずしのさっぱりとした酸っぱさが究極のマッチング。しかし、丸一食品のイチオシはこれではありません。それは何といっても、サクサクのとり皮。おそらく、もともとは「残り物」だったんだろうと思いますが、今では一番人気を争う商品に。朝買っても何故か一日中サクサクのまま。3店舗のうち、とり皮が買えるのは本店だけなのですが、午前9時に開店して午前11時前にはたいてい売り切れてしまいます。価格帯もお財布に優しく、何百円かで買えるものばかり。私はだいたい3人分買っても2,000円くらいです。

丸一食品は、ドライブの途中の軽食や週末のムービータイムのお供など、どんなシチュエーションでもお勧め。ここのチキンといなりずしはきっとみんな満足するはず。バレンタインに袋いっぱいのとり皮もらえたら、自分ならきっと嬉しいはず(笑)それくらい美味しいんです!

アクセスは、県道33号線を東向けに進むと、ABLOうるまを左側に見ながら通り過ぎ、ドン・キホーテを過ぎた次の信号のところにあります。駐車場は広いですがテイク



アウトしかできないので、車の中で食べちゃいましょう!

Googleマップリンク: https://goo.gl/maps/c2FAEzgxch12pAwbA

電話番号:098-974-5550

ウェブサイト:なし 支払方法:現金のみ

営業時間:午前9時~午後5時(毎日営業)



Daily shopping for seafood and local commodities can be a hassle for those who don't know where to look. Luckily, there's a "Dirty Wet Market" (not literally of course) at the heart of the city's capital that can fill all your market shopping needs. Makishi Public Market has been in operation for quite some time that it has become a popular one stop shop icon. So famous in fact that it has been featured in many blogs and international shows, most notably on the late Anthony Bourdain's travel-food show "Parts Unknown". As one of the most popular places to shop and dine, let me introduce to you why on how the local vendors seemingly welcome you with that "We got it all for you" attitude.

Makishi Public Market can easily be accessed from the famous Kokusai Street. Established since the 1950s, Makishi Public Market was closed in June 2019 for demolition and reconstruction, hence it is now operating 3-minute away from the original location as a temporary market. This 2-storey building offers a wide variety of choices as you can imagine. A few items available here are the freshest fruits & vegetables I've ever seen, diverse souvenir items that you can take back from your holidays, delectable meat products of your choice, and the most abundant selection of seafood from the local ocean! Obviously since Okinawa is surrounded by water, selection of seafood is plentiful and considered a vital part of Okinawan cuisine. As you get famished from all the shopping along the market, you can easily satisfy your hunger by buying ingredients from the lower floor and have them cooked on the upper floor of the very same market! We bought a decent portion of fish at an affordable price and had them prepared batayaki style (butter fried). Sadly, you will have to pay a cooking fee of about 550 yen per person which is actually reasonable for the efforts that they put in the cooking process. Best part? NO CLEANING! After having your stomach filled with these awesome dishes, you can continue shopping for some snacks or souvenirs around. I would recommend getting some sweet potato tarts, which is considered a true authentic Okinawan treasure.

With warm welcomes and great selections of this market, it's only natural for it to gain world recognition. The dining and shopping experience here is truly memorable and we will keep coming back whenever we are craving for something familiar and yet, somehow always unique.



Google Map & Directions:



https://goo.gl/maps/ojF4SxWnYSbtNXUn6

8:00am-9:00pm (Cls., 4th Sunday)

098-867-6560

https://kosetsu-ichiba.com/en

牧志公設市場

毎日食料品などの買い出しに行くのは大変…どこに行ったらいいかわからない場合はなおさらです。しかし沖縄には、全ての買い物ニーズを満たしてくれる「牧志公設市場」があります。ここは長年営業しているため、ショッピングアイコンや観光名所にまでなっている印象。その知名



度から多くのブログや海外のテレビ番組でも紹介されたことがあります。有名なところでは、今は亡きアンソニー・ボーディンの「アンソニー世界を駆ける (Parts Unknown)」という旅行・フードショーでも取り上げられました。沖縄の中でも最も人気のある買い物&お食事スポットですが、いつも店舗の業者さんたちがあたたかく迎えてくれるこの市場を是非今回は紹介したいと思います。

1950年に開設した牧志公設市場は、老朽化による建て替えのため2019年6月に惜しまれながら閉館し、現在は旧市場から3分の場所で仮設市場として運営しています。2階建



ての建物の中には、たくさんの商品が並んでいますが、新鮮な野菜や果物、里帰りの時に重宝しそうな多種多様なお力量につくのは沖縄近海で獲れた海産物!周りを海に囲まれたここ沖縄では海産物の種類が非常に豊富で、沖縄料理には欠かせません。また、市場を見でしている間にお腹がすいてきたら、1階で食材を買い、同じ市場の建物の2階で調理してもらうことができるのです!私は、いい感じのサイズの魚を買い(とてもお買い得でした)バター焼きにしてもらいました。調理してもらうのにひと

り550円ほどかかりますが、魚介類の下ごしらえや調理までしてもらい、自宅のように掃除もしなくていいのでとってもラク!お腹が満たされたらまた買い物を続けることができます。食後のデザートのお勧めは、紅芋タルト。沖縄に来たら絶対食べてほしい一品です。

牧志公設市場は、地元の人たちがと豊富な食材が迎えてくれる唯一無二の場所。世界中で愛されるのもうなづけます。ここでの買い物&お食事は沖縄での思い出に残る体験になることは間違いなし。私もリピ決定です!

Googleマップリンク:https://goo.gl/maps/ojF4SxWnYSbtNXUn6

Tel#: 098-867-6560

ウェブサイト: https://kosetsu-ichiba.com/

支払方法:現金。店舗によりクレジットカード使用可

営業時間:午前8:00~午後9:00pm(毎日営業)(店舗により変更あり)/毎月第4日曜日

定休











Rycom Mall

Aeon Mall Rycom Okinawa City 3F Food Court Tel: 098-023-5878



Yomitan

35-1 Owan Yomitan-Son 904-0313 Tel: 098-989-9999



Chatan

2-1-14 Mihama Chatan-Cho 904-0115 Tel: 098-989-9039

