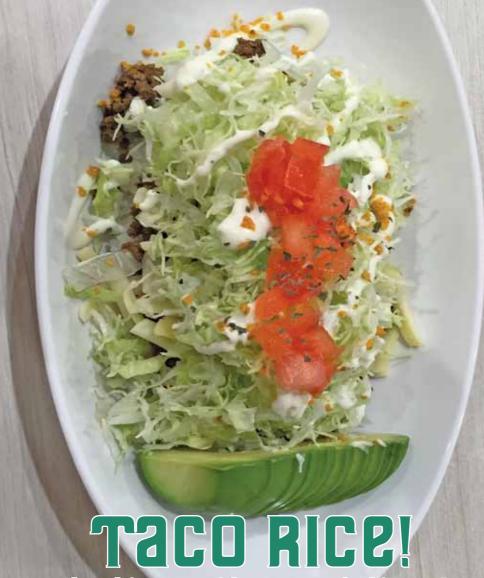
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July - September 2022



The ultimate guide to one of Okinawa's oldest comfort dishes

Conversion Location Conversion Location Used Cars Used Cars Up To 24 Months Financing With Zero Instruction With Zero Instruction NO Down No Do



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The ultimate guide to one of Okinawa's oldest comfort dishes

Don't taco to me now because I'm about to present to you a taco rice fiesta!

This highly addictive Okinawan comfort food has broken all cultural stereotypes and has managed to find a special place in the heart of every

Uchinanchu

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Aguro Roasted Coffee

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Newborn Photography

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



by Chris Enriquez

Welcome to the Hotel Chocolat, such a lovely place, full of chocolates. Obviously, this is just the name and you can't actually stay there as it's not really a hotel but rather, a chocolaterie. Hotel Chocolat has taken chocolate to a whole new level by infusing it into a bunch of non-edible toiletries. And here I am thinking chocolate was only for eating. Silly me, right?

First off, in terms of chocolate as an edible, Hotel Chocolat pretty much has it all. Dark, white, dry fruit infused, mint, nuts, etc., pretty much any combination you can think of. Uniquely, they even have one of those chocolate truffle balls with champagne in the middle. As you continue inside, you will notice a sink in the middle of the store.

The sink is used to test out the different types of facial scrubs, lotions, and even some aromatics. They finally developed a way to make your house smell like chocolate 24/7. Absolutely bonkers and what a time to be alive! Goes without saying but do not try to eat it. For the sweet-tooth-hungry-hippos who cannot wait a minute longer to eat the deliciousness of the cocoa, there is also a dine in space where you can enjoy having some chocolate frappés, cookies, and scones. Their frappés are too sweet for my taste but I am the type that enjoys 3 cups of strong black coffee in the morning. Price is a bit expensive for me, ranging at about 500 yen per chocolate bar and higher for the other items but the quality is top notch and you do get what you pay for.

Hotel Chocolat is perfect for that little in-between break to rest your feet for a while before continuing on your shopping marathon. It's also a great place to have a nice chat with a friend to catch up on things. To get there, head over to the Parco mall. Hotel Chocolat is on the 2nd floor around the middle section. Don't forget to ask for a stamp card!

They accept yen, credit cards, and IC cards



Google Map & Directions:

 https://hotelchocolat.co.jp/

ホテルショコラ

チョコレートがあふれる素敵な場所、ホテルショコラ。



もちろん「ホテル」というのは名前だけで実際にはショコラティエなので、残念ながら泊まることはできません。ホテルショコラはチョコレートを全く新しいレベルに引き上げ、食べられないアメニティの数々にもチョコレートの息吹を吹き込みました。チョコレートは食べるためだけのものだと思っていた私...お恥ずかしい...。

まず食べるチョコレートという点では、ダーク、ホワイト、ドライフルーツ入り、ミント、ナッツなどなど、ホテルショコラには思いつく限りの組み合わせすべてが揃っています。シャンパンが入ったチョコレートトリュフなどもあり遊び心にあふれていますね。

店内を進むと真ん中にシンクがあり、スクラブやローション、アロマなどを試すことができるのです…これさえあれば24時間365日、家の中をチョコレートの香りにできる!あ~ほんとに生きててよかった~(でも食べちゃだめですよ!)カカオのおいしさを今すぐ味わいたいという甘党のためにイートインスペースもあり、チョコレートフラッペ、クッキー、スコーンなどが楽しめます。フラッペは、朝から濃いブラックコーヒーを3杯飲むタイプの私には少し甘かったかな。価格帯は、チョコレートバー1本500円からと少し高め、他の商品はもう少しお値段上がりますが、品質は最高!そのぶんの価値はあります。

ホテルショコラは、体力勝負のウィンドウショッピングの合間にちょっと休憩したり、友達と近況を伝え合うカフェタイムにも最適な場所です。場所はパルコモール内2階の中段あたり。スタンプカードをもらうのを忘れないでね。

Googleマップリンク:https://goo.gl/maps/htFmWch3VRsvAd546

電話番号:098-887-0007

ウェブサイト: https://hotelchocolat.co.jp/ 支払方法:現金、クレジットカード、電子マネー 営業時間:午前10:00~午後10:00 (毎日営業)





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by Paulini

There is a little town in the South of Okinawa called Yaese with a population of 29,488 people and rising. This little town is home to a quaint little cafe called Aguro Roast

Coffee. It's a hidden gem in the country side on the outskirts of Yaese. Even though this café is a little out of sight, you won't be able to miss the huge, bold sign that says "COFFEE WAFFLE" just by the entrance.

Now, as you walk into this cosy cottage-like cafe you're immediately greeted by the smell of fresh home-brewed coffee and toasted waffles. The entire place has a relaxing ambience with an earthy palette. They have accessories and ornaments for sale on shelves on the right. There is a long table with chairs by the window on the left. This would be a

lovely area to enjoy a late afternoon coffee or a waffle



but due to COVID, they are taking extra care and are only offering take out options.

Aguro Roast Coffee Café is run by Mr. and Mrs. Akamine, who opened shop five years prior. They are a beautiful couple and they greet customers with the kindest and warmest smiles. They were very open with us and answered our questions without hesitation.

The café menu offers waffles with assorted flavors, our favorites were the cream cheese,



chocolate mint and earl grey flavors. They also have a variety of coffee beans from around the world. There are coffee beans from Honduras, Brazil, East Timor, Colombia, Ethiopia and so much more.

Aguro Roast Coffee Café is a sweet place to stop by for a coffee and snack before taking a drive out to see the sites in Yaese and Nanjo City. They usually open at 1pm in the afternoon and close

Mondays.

IG: aguro_coffee_okinawa_yaese

070-8468-1119

Tues - Sun 1pm - 6pm

Aguro Roast Coffee

沖縄の南部に位置する人口29,488人の八重瀬町という小さな町に、「Aguro Roast Coffee」という趣のある小さなカフェがあります。八重瀬の郊外の田園地帯にある隠れ家的なお店ですが、入り口には「COFFEE WAFFLE」と大きく書かれた看板があるので見つけるのは簡単。

コテージのような居心地の良い店内に入ると、すぐに自家焙煎のコーヒーとトーストしたワッフルの香りが迎えてくれます。

店内はアースカラーを基調としたリラックスできる雰囲気で、右側の棚にはアクセサリーや置物などが販売されています。入って左手の窓際には長テーブルと椅子が置かれていて、昼下がりのコーヒーやワッフルを楽しむのに最高な場所ですが、感染対策のため現在は残念ながらテイクアウトのみの対応となっています。

Aguro Roast Coffeeは、5年前に赤嶺さんご夫妻が開店したカフェです。とても素敵なご夫婦で、親切で温かい笑顔でお客様を迎えてくれます。忙しい中、私たちの質問にも気兼ねなく答えてくれました。

カフェメニューではワッフル詰め合わせがあり、私たちのお気に入りは、クリームチーズ、チョコミント、アールグレイでした。また、世界各国のコーヒー豆も取り揃えていて、ホンジュラス、ブラジル、東ティモール、コロンビア、エチオピアなどのコーヒー豆を取り扱っています。

Aguro Roast Coffeeは、八重瀬や南城市の観光に出かける前にコーヒーと軽食で立ち寄ることができる素敵な場所。営業時間は午後1時から午後6時まで、月曜日はお休みです。

電話番号:070-8468-1119

定休日:月曜日

Instagram: aguro_coffee_okinawa_yaese Pin: https://goo.gl/maps/45MJerBGX4f4q4dj6





shop by 6pm and are closed on

The ultimate guide to one of Okinawa's oldest comfort dishes

on't taco to me now because I'm about to present to you a taco rice Dfiesta! This highly addictive Okinawan comfort food has broken all cultural stereotypes and has managed to find a special place in the heart of every Uchinanchu. For those who do not know the magic that is - the taco rice, it is basically a rice bowl topped with all the ingredients you would find in a typical ground beef taco. In case you have been living under a rock since you got on island, as always, we've got you covered and compiled some of the best places to get this delicious hybrid taco-bonanza!

KING TACOS

Appropriately named, I present to you, the creator. Introduced back in 1984 in 2 locations, Parlour Senri and King Tacos, the latter being the more well known. King Tacos holds true to the saying of "if it ain't broke, don't fix it". Starting from just a tiny shop over at Kin town appealing to the GI's living in Camp Hansen, King Tacos has spawned to god knows how many branches on the island (7 I think). It's almost as if I see a branch every time I am craving it. Although the original one is located in Kin town, personally I prefer the newly renovated King Tacos located in Yokatsu as it has an outside picnic table and is very close to the Kaichuudoro bridge. Perfect place to take out a plate or two and eat it while enjoying some fresh air and a nice ocean view.

PIZZA HOUSE JR.



I know what everyone is thinking: very unusual to recommend taco rice from an Italian style restaurant but, I think in the case of pizza house JR, we can make an exception. Just like the taco rice, Pizza House Jr. also originated and only operates in Okinawa. Although they started off with pizza and other full meal cuisines, the popularity of their tacos has birthed an upgrade to include the taco salad

(seasonal item), the taco rice, and even go as far as something called the taco-dori (taco rice doria), which honestly, is pure GENIUS. Who would have thought to bake over the cheese on top of the taco rice would create such an amalgam of flavours. I couldn't recommend this enough. Look past the fact that it's technically an Italian restaurant and just trust me on this. For the love of god, order the taco-dori! You won't be sorry.

SENOR TACO

Now, put your pitchforks down. I know it's nowhere close to a Carne Asada however, Señor Taco at least somewhat attempts to stay true to the theme of the tacos by keeping the menu pretty close to home. Expanding their menu to include enchiladas, burritos and tostadas, with regards to the tacos and taco rice, I believe they got it pretty nailed down. Their salsa having just the right amount of spice and sweetness, it helps me forget that technically half of the taco rice is a salad. All in all, pretty awesome stuff and a definite must try!

KIJIMUNA

Get ready to confuse your pallet even further with the crazy taco rice combinations they have over at Kijimuna. Whatever their thought process might be, I give them A+ for their creativity. As if taco rice wasn't fusion enough, how about we mix in some egg in there and call it an omu-taco



(omelette taco rice)? Hey you know what, put some jalapeno and fried garlic in there too. Better yet, go ahead and dump in a scoop of potato salad while you're at it. Finally, top it off with some teriyaki chicken, avocado, and bacon in there too. We will call it a number 12 or something, I don't care! At Kijimuna, your imagination is the limit. It's a beautiful thing. Go nuts!

san-a

How dare I put a supermarket as a place to buy taco rice you say? As much as I despise putting a supermarket on the list, it would almost be a crime, nay, an atrocity not to mention their taco rice. I had my first San-A taco rice somewhere around 2007 and had my most recent taco rice from there somewhere around, oh I don't know, LAST TUESDAY! It's that good. Overall flavour is on point (obviously), good consistency in salsa, just the right amount of rice-meat-veggie-cheese ratio, and it's super cheap to boot. What more could you ask for? Only downside is, the San-A's that have it and the days that they prepare it are pretty random. That is why whenever you see it in the supermarket, I recommend you go ahead and add to cart.

Bottom line is that there are a lot of terrific taco rice places on the island and honestly whichever one you choose, you really can't go wrong. There is a reason for its popularity and as the year's progress, it's only growing. Knowing what taco rice was and what it is now, I can't wait to see what taco rice will be in the next 10 years! Just not too spicy I hope.







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by Chris Enriquez

↑ t Kamakura Pasta, they throw everything but the kitchen sink as they serve you layers Aupon layers of fork twisting delicious carbohydrates. Not only do they offer spectacular Italian-Asian concept fused pasta dishes but also fearlessly dare to pair it with an all-youcan-eat bread selection. See more what I mean below.

As if staying away from basic Bolognese spaghetti wasn't hard enough, here comes the likes of Tarako (Pollock roe) pepperoncini, creamy lobster sauce shrimp pasta, and sea urchin sauce with salmon roe fettuccini (wipe your mouth, you're dripping!). Kamakura Pasta manages to come up with the absolute oddest flavor combination that you wouldn't think would work and yet, somehow, it does. Being the coward that I am, I stuck to ordering the undaring and familiar carbonara, but even that came with a raw yolk which caught me a bit by surprise. I know there is raw egg in carbonara but I think I'm used to it being 'premixed'.

Next to it comes the inevitable focaccias. The oh-so-delicious and all-you-can-eat focaccias were just like little hand size sauceless pizza squares. The focaccias came in a variety of toppings such as garlic butter, pesto, and corn. Using the focaccia to dip and break the raw yolk is reason enough to try this place out. It's absolutely eggcellent! For the diet desperate, not to worry as they also have some salads and antipasto such as mozzarella caprese and salmon carpaccio which are seemingly boring but will get the job done just the same. Costwise, I think there is carbs in that too as it's a bit heavier than what I am used to starting at around 1500-ish yen per dish. The benefit however is that one dish will probably get you through the rest of the day.

I personally think Kamakura Pasta is meant for families especially for that Sunday lunch. It probably works as a date spot too as it has a nice full length window overlooking the exterior. To get there, head over to the 4th floor of the AEON Rycom mall. You can find it at the side where there are the Cinemas.



Google Map & Directions



11:00am-11:00pm (Everyday)

098-931-9309

Yen, Credit Cards & IC Cards

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鎌倉パスタ

鎌倉パスタでは、フォークに何層にも絡む美味しいパスタを選びきれないくらいの種類で楽しむことができます。イタリアとアジアを融合させたパスタを提供するだけでなく、あえて食べ放題のパンと組み合わせるという大胆な試みも。詳しくお伝えします!

ここでは、ボロネーゼだけでなく、たらこのペペロンチーノ、クリーミーなロブスターソースのエビパスタ、ウニソースといくらのフェットチーニなどもあり(よだれが止まりません!)、うまくいくとは思えないような奇妙な味の組み合わせに見えますが、なぜかうまい!んです。私は臆病者なので食べ慣れたカルボナーラを注文しましたが、トッピングされた卵の黄身が最高。

その次には問答無用で出てくるフォカッチャ。美味しく食べ放題のフォカッチャは、まるで手のひらサイズの四角いソースなしピザのよう。トッピングはガーリックバター、バジルペースト、コーンなどがありますが、カルボナーラの卵の黄身にフォカッチャを付けて食べるとまた絶品。このためだけに来店したいくらい。サラダやアンティパストもあり、モッツァレラチーズのカプレーゼやサーモンのカルパッチョなど、一見地味ですがしっかりいい

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Get 10% off with this coupon 1 per customer per visit 仕事しています。コスト的には一皿1500円 くらいからと、ちょっと高め。でも腹持ちもよくお腹いっぱいになるので、ここでランチを 食べればそれで一日頑張れます!

個人的には、鎌倉パスタは家族連れ、特に 日曜のランチにお勧め。また、大きな窓から 外の景色が見えるのでデートスポットとし ても最適です。場所はイオンライカムモー ルの4階。映画館がある側にあります。

https://goo.gl/maps/ VPfmXyd7N4Vjkf2r9 電話番号:098-931-9309 https://www.saint-marc-hd.com/ kamakura/ 支払方法:現金、クレジットカード、電子マネー

営業時間:午前11:00~午後11:00(毎日営業)



by E

The newborn stage is a delicate and beautiful stage in a person's life. The early memories go by so fast and can only be captured in time by a click and roll of a camera. There are numerous newborn photo studios with differing styles of photography in Okinawa. Sometimes it can be difficult to find a studio, so we are shining a spotlight on some of our favorite studios around Okinawa to help you through your decision process.

Punana

Punana has a whimsical aesthetic, with soft warm tones, to create an ethereal look to their photos. They use antiques as props and also have seasonal themes throughout the year. The plans range from \(\frac{4}{22}\),000 - \(\frac{4}{66}\),000 and is quite a popular photography studio with reservations filling up fast. It is important to note that a reservation should be made 2 months before a baby's due date and notice should be given as soon as baby is born. https://www.punana3939.com/

Photoria

Photoria is a large studio located in Okinawa City. The photographer uses cool colors from lavender, blue and pink with contrasting light and dark backgrounds. The soft lighting creates a simple, breezy aesthetic. Costumes are provided on site but you may also bring your own costume or memorabilia. Photoria has 2 studio rooms with a separate waiting room stocked with refreshments, a seating area and even a crib. It includes a baby feeding room for privacy and space to prepare baby for a photo shoot. The photographers are professional in capturing that perfect shot in a comfortable, calm setting. The prices range from ¥22,000 - ¥82,500 and a reservation can be made by phone. https://photoria.jp/

Colour Season Kids & Family Studio

Colour Season Studio has a sweet playful style. Natural lighting is used to create vibrant photos. The styles consist of pastel pink flowers, different shades of green, black and white, animal themed outfits, seasonal themes and many other props to help you visualize your ideas for your newborn photos. Colour Season Studio is located in the heart of Chatan and is not difficult to miss on Route 58. This is a great photography studio with the cutest props and pops of color. You can DM straight to the instagram page for more information. Instagram: @colourseason. studio

Lala Film

Lala Film is located in Chatan, they have their own photo studio but you can also request a destination photo shoot. There are beautiful soft tones from baby blue, lavender, peachy pink, contrasted with both a light and dark background to create simple but elegant photos. The plans range from ¥25,000 to ¥44,000. The ¥44,000 plan includes both a maternity shoot before birth and a newborn shoot after birth. Reservations can be made online so check out their Instagram page to see more of their elegant work. Instagram: lalafilm_newborn

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新生児の時期は、人間の生涯の中でもとてもデリケートで美しい時期と言えるでしょう。なのに、生まれたばかりの頃の思い出はあまりにも早く過ぎ去ってしまうので、スマホで写真を撮るのが精一杯、と言う方も多いのでは?実は、沖縄にはニューボーンフォトを手がけるさまざまなスタイルのフォトスタジオがたくさんあるんです!今回は沖縄にあるおススメフォトスタジオをご紹介いたします。



PUNANA

PUNANAは愉快で楽しいスタイルで、ソフトであたたかみのある色調を使ってちょっと幻想的な雰囲気の写真に 仕上げてくれます。背景の小物にはアンティークの品々を使い、一年を通してそれぞれの季節感のあるテーマで撮 影してくれます。

パッケージのお値段は22,000〜66,000円、大人気のフォトスタジオなので予約がすぐに埋まってしまいます。出産予定日の2ヶ月前には予約を入れ、赤ちゃんが産まれたらすぐにその連絡を入れるようにしてください! https://www.punana3939.com/

フォトリア

フォトリアは沖縄市にある大規模なスタジオで、カメラマンたちはラベンダー、ブルー、ピンクなどのおしゃれな配色にコントラストをつけた背景で撮影してくれます。柔らかな照明によってシンプルで軽やかな雰囲気の写真に仕上がります。衣装はスタジオで提供してくれますが、自分で用意した服や思い出の品の持ち込みもOK。フォトスタジオは2部屋あるのですが、それぞれの待合室にはちょっとした食べ物、ソファーやベビーベッドまで用意されています。プライバシーの確保できる授乳室や撮影準備のためのスペースもありとても便利です。また、カメラマンたちは赤ちゃんに取って快適で静かな環境の中で完璧な写真を撮影してくれる、まさにプロ。お値段は22,000~82,500円、電話で予約ができます。https://photoria.jp/

カラーシーズン キッズ&ファミリースタジオ

カラーシーズンスタジオは可愛らしく楽しいスタイルのスタジオ。自然光を使っていきいきとした写真を撮影してくれます。パステルピンクの花、グリーンの濃淡の使い分け、モノクロの写真、動物柄の服、季節感のあるテーマ、その他多くの小物を使って、親御さんの赤ちゃんに対する思いを写真に反映させます。カラーシーズンスタジオは北谷町の中心部にあり、58号線沿いでまず見逃すことはありません。最高に可愛い小物やポップな色使いを使う素晴らしいスタジオです!詳細についてはインスタグラムページからDMで直接お問合せを。Instagram: @colourseason.studio

ララフィルム

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ララフィルムは北谷町にあり、自身のスタジオも持っていますが希望の場所での撮影もしてくれます。ベビーブルー、ラベンダー、ピーチピンクといった美しいソフトな色調を、濃淡のコントラストのある背景と共に使ってシンプルながらもエレガントな写真に仕上げます。パッケージのお値段は25,000~44,000円で、44,000円のパッケージにはお母様のマタニティフォトとニューボーンベイビーフォトが含まれています。予約はオンラインで可能、スタジオのインスタグラムから作品をチェックしてみてください。Instagram: lalafilm newborn







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