





totalokinawa

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Dining On The Wild Side



Okinawa's Guide to Exotic Cuisines

When living on a remote island such as Okinawa, it's only a matter of time until you run into some cuisines that make you go "Maybe it's time to rethink my life choices..." To save you from this inevitable culture shock, Total Okinawa has once again prepared for you an odd yet fairly common to encounter exotic food list for you to experience and enjoy!

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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



he Kerama islands, famous for their spectacular blue waters, are located about 30 miles west of Naha. Made up of over 50 islands, the largest are Tokashiki, Zamami and Aka. We decided to make the trip to the least developed of the 3 - Aka island. With a local population of under 300, Aka island is a quiet, undeveloped place with an off-the-beatenpath feel. We took the Ferry Zamami which passes some spectacular scenery during the 90 minute trip. Alternatively, the Queen Zamami takes only 50 minutes and leaves twice a day from Naha.



If returning to Naha on the ferry the same day, you'll get 3 hours of exploring time. It's enough to see a few locations around the south of the island unless you have transport. We went to Aka Beach first, admittedly not the best beach on the island (I think Nishibama Beach is known to be better) but it is closest to the ferry port. It's also a great place to see the local Kerama deer, a protected species and fairly tame as long as you don't get too close. We saw about a dozen along the length of the beach and this

is where we spent most of our time - deer-spotting on a tropical beach isn't something you can do everywhere. There is also the hike up to Amagusuku Observatory where you'll get decent views of the ocean and Tokashiki in the distance. So if you're looking for something a bit different, maybe a break from snorkelling or swimming or have kids that love animals, a day trip to Aka island to see the wild deer is definitely recommended!

Aka, Zamami, Shimajiri District, Okinawa 901-3311 Ferry Zamami departs Tomari Port (Naha) - 10:00 / arrives Aka Port - 11:30 / departs Aka port - 14:30 / arrives Tomari Port (Naha) - 16:00



Google Map & Directions:



Parking available at Tomari Port (Naha)

https://www.vill.zamami.okinawa.jp/ship/

阿嘉島



那覇から西に約50kmに 位置するのは、青く美し

い海で有名な慶良間諸島。50以上の島から構成されていますが、その中でも大きな島は渡嘉敷島、座間味島、阿嘉島などがあります。今回私たちは、その3島のうちでいちばんのんびりできそうな阿嘉島に行くことにしました。阿嘉島は人口300人足らずで、都会の喧噪からかけ離れた静かな島です。アクセスはフェリーざまみで90分の船旅、その間に素晴らしい景色も堪能できます。また、那覇から1日2便出ている高速船クイーンざまみでは、わずか50分で到着します。

季節にもよりますが、日帰りで同じ日に 那覇に戻る場合、帰りの船まで3時間あります。交通手段がなければ島の南部を 中心に数カ所見て回れば十分な時間で

す。まずフェリー乗り場から一番近い阿嘉ビーチへ。島で一番と言われるニシバマビーチとまではいきませんが、ここでは地元のケラマジカに会うことができます。保護種であり、近づき過ぎない限りはおとなしいようです。ビーチ周辺では10数頭のケラマジカを見ることができ、今回私たちはここでほとんどの時間を過ごしました。南国のビーチで鹿に出会うというのは、なかなかない体験ですからね。また、天城展望台に登ると、美しい海や、遠くに渡嘉敷を望むことができます。シュノーケリングや海水浴ではなくちょっと変わったことをしたい方、動物が好きなお子さんがいる方には、野生の鹿を見ることができる阿嘉島への日帰りツアーがおすすめです!



901-3311 沖縄県島尻郡座間味阿嘉 https://goo.gl/maps/ RhectR6kh7tEj44v6 アクセス:フェリーざまみ(1日1便 君

アクセス:フェリーざまみ(1日1便 那 覇泊港10:00発、阿嘉港11:30着。阿嘉港 14:30発、泊港16:00着)※2022年11月 現在

https://www.vill.zamami.okinawa.jp/ship/ 泊港に駐車場あり



by Chris Enriquez

A fter finishing those dreadful seemingly impossible deadlines, don't you think it's time for a relaxing escape? Hanasaki Marche offers exactly that when you just need to get away from all that daily toxicity. (I'm talking about you, Boss!) Located in Nago, this northern oasis offers the perfect balance of seclusion and chic facilities that will just enliven the senses.

With the general theme of ocean-side marketplace, Hanasaki Marche is a cluster of restaurants and cafes located all alongside the Okinawa botanical gardens with a spectacular view of the ocean. At first glance, you would assume that it is just a simple roadside souvenir shop, but after a closer look, you can see that it is more like a modern relaxation rejuvenation hub. Additionally, being so close to the water, there are plentiful water activities that can be enjoyed as well. Pretty much everything you can think of from parasailing to stand-up paddle board, you name it - they got it. By chance that the ocean isn't quite your scene and would prefer greener pastures, let's not forget that this is Nago. All you have to do is look behind you towards all that mountainous terrain! The Hanasaki Marche has the Ala Mahaina hotel which offers mountain hikes, scenic night walks, and even an ATV tour. What more could you possibly need? Personally I would recommend booking a night over at the hotel to really maximize your time. There is just too much to offer to only spend a day trip. One thing to note though is make sure you bring enough funds to enjoy. Obviously the activities aren't free. But don't worry - the experience will be well worth it.

To get to Hanasaki Marche, head north as if you were going to the Okinawa Expo Aquarium and Botanical Gardens. When you are about 500 meters from the main entrance of the botanical gardens parking lot, you will see Hanasaki Marche on your right. Trust me you can't miss it.



Google Map & Directions:



https://goo.gl/maps/oYSVVe3m9oLCGvxR9

9:30am-9:00pm (everyday)

Tel: Check each shop

https://hanasaki-marche.com/

ハナサキマルシェ



忙しい一週間を終えたら、週末にはそろそろゆっくりしたいと思いませんか?そんな時は、名護にあるハナサキマルシェがお勧め。隠れ家的な雰囲気とシックな設備が絶妙なバランスで融合し、五感を刺激してくれて日頃のストレスも忘れられます。

海辺のマーケットをテーマにしたハナサキマルシェは、熱帯・亜熱帯都市緑化植物園に隣接しており、海の眺めも素晴らしいレストランやカフェの複合施設。一見する

と道端の土産物屋かと思いきや、実はおしゃれなリラクゼーションの拠点となっています。また、海が近いので水上アクティビティも充実。パラセーリングからスタンドアップパドルボードまで、思いつくものは何でもあるという充実したメニューも魅力のひとつ。ただ海はちょっと苦手、もっと緑の多いところで癒されたいという人もご心配なく、ここは名護。振り返ると山々が広がっていて稜線美が楽しめます。ハナサキマルシェはまた、アラマハイナというホテルに隣接しており、山歩きや夜景鑑賞、四輪バギーツアーなども楽しめます。せっかく名護まで行くなら、ホテルに一泊して遊びつくすことをお勧めします。日帰りではとても時間が足りない!アクティビティは別料金になりますが、きっと忘れられない経験になるでしょう。

ハナサキマルシェへのアクセスは、那覇から美ら海水族館を目指して北上すると、植物 園の駐車場正面入り口から500mほど先、右手にあります。

施設名:ハナサキマルシェ

Googleマップリンク: https://g.page/okinawa-hanasakimarche?share

電話番号:各ショップに準ずる

ウェブサイト: https://hanasaki-marche.com/

営業時間:午前9:30~午後9:00(定休日なし)(各店舗により異なる)





Thing on The Wild Side of the Okinawa's guide to exotic cuisines

When living on a remote island such as Okinawa, it's only a matter of time until you run into some cuisines that make you go "Maybe it's time to rethink my life choices..." To save you from this inevitable culture shock, Total Okinawa has once again prepared for you an odd, yet fairly common to encounter, exotic food list for you to experience and enjoy!

Yagi-Jiru

Maybe not the GOAT of soups but it certainly is the YAGI (Yummiest-As-Goat meat can get-I declare!) of them all. Obviously that acronym doesn't exist and Yagi actually means goat in Japanese. Yagi-jiru in particular is a famous traditional goat broth soup with goat meat, savory fats, and sometimes beef offal (I said offal; not awful!) Think of it like a beef consommé but with a twist of goat meat instead. As for the taste, as long as you can stomach the initial smell depending on its freshness, it's pretty darn tasty. You can find Yagi-jiru almost anywhere on island and in fact, they began to commercialize them into convenient cup containers sold right out of the grocery stores. After you've had one taste of this soup, I'm sure you will be baabaa- back for more!

UMIBUSOU

Known as sea grapes or green caviar, these small tiny pulps of salty spheres are more interestingly prepared than they actually taste. At first glance, they look like shriveled up little seaweed strands but once rinsed in water a few times, alive they come and begin to absorb the liquid giving more volume and color. As for the taste, I can see why it's nicknamed the green caviar as it is pulpy, salty, and spherical in



shape which would just go great on top of a cracker and smoked salmon. Sometimes they come with little sauce packets which interestingly enough, once soaked in these sauces, they tend to shrivel up back again to its original form. I told you, crazy stuff right? Umibudou can be found primarily in souvenir shops but lately they began selling them now in grocery stores. For the freshest supply, I recommend going to the wet markets.

Yashigani (Coconut Crab)



Also known as the coconut crab, these nightmare-ish looking crustaceans can grow to the size of a basketball and it doesn't help that their fatty butts make them look like tarantulas. (Someone get me a flamethrower and fast!) Despite its fearful looks however, it has one serious major advantage – they are absolutely delicious! The best part of a regular blue crab, is the yellow mustard liquid that you sometimes find in its body, is full in the derriere of the

Yashigani. What the locals do, is they open it up so that you can dip pieces of the crab meat in to the yellow substance just as you would with a french fry in ketchup. Genius really. Yashigani to dine, is not really that common and the only place that I am aware that serves them is at the Makishi market located in Naha. Be warned, rarity comes at a price so be prepared to dish out a good amount of dough. It'll be worth it though with the experience and the taste!

babu Bake

Yes, that same snake you saw crawling on the streets in Yomitan in which you called the police for is now inside your sake. What makes it interesting is that the snake is still poisonous but dissolves in the alcohol which makes it perfectly safe but with a nice little mule kick – or rather should I say, a nice little coil strike. The taste is similar to a typical Japanese Sake but the mental factor of seeing the snake as you drink it gives it a spicy after taste. Habu Sake can be found mostly in souvenir shops, abundantly in Kokusai Street, but you can occasionally find them in Izakayas and restaurants to taste. If you do encounter it, I say why not? Give it a go if you dare!

Crispy Para

Not originally a recipe of Okinawa but I would like to believe that it started off from serving the crispy Tebichi (pig's foot) and continued on to include the whole upper leg. Crispy Pata which is what it's called in the Philippines, is pretty much a deep fry of the entire upper leg of the pig served with soy vinegar dipping sauce, pickled relish, and rice. My objective of it all is to share it with someone and to get as much of the crispy outer skin leaving your partner to suck on the bones and knuckles (that is probably why I don't have any friends). Crispy Pata can be found in a lot of the Philippine restaurants on island but the most easily accessible one is in the Pizza House senior restaurant located in Urasoe.

Whatever you are in the mood for to try, you are certainly in for a wild and exciting experience that you might only find here on this tiny remote island we all call home. Go and Carpe that Diem!







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American Sizes Cheap Prices Will Travel to Northern Bases







by Elizabeth Stoney

ineapples mean a lot to the people of Okinawa. Following the devastation that occurred during the war, the cultivation of these prized summer fruits became a means of building up the local economy. Pineapple canning factories were set up providing jobs and a successful industry was created that continues to this day. This is the story behind Nago Pineapple Park, located on Route 84, fairly close to the original pineapple fields of 100 years or so ago. The theme park itself has a light-hearted approach to conveying the message of the importance of pineapples in Okinawa and is a great way of entertaining the whole family for a couple of hours whilst learning a little bit of local history.

The tour of the park follows a set route taking visitors through each section in turn. The pineapple train which transports visitors to the main entrance and then the self-driving cars that drive around the pineapple field were a particular highlight of ours! Then the route takes visitors through the tropical gardens, past the pineapple winery and into the souvenir shops and cafes. There are so many samples to try in the souvenir shops such as pineapple and other fruit juices, pineapple vinegar and pineapple-flavoured cakes - it's way more fun than the usual souvenir shops I mostly try and avoid. At the end of the tour we bought a big bowl of delicious pineapple and ate it in the newly-renovated picnic area which was a sweet end to a lovely

morning.

Open 7 days/week 10:00 - 17:00/18:00 in summer, on weekends and holidavs

Adult ticket - 1200 yen, Child (4-15) - 600 yen Accessibility - wheelchair and stroller friendly Free parking available



Google Map & Directions:



https://www.nagopine.com/

098-053-3659

1195 Biimata, Nago, Okinawa 905-0005

ナゴパイナップルパーク



沖縄の人々にとってパイナップルは特別なもの。戦争で壊

滅的な被害を受けた後、この貴重な夏の果実 栽培は、地域経済を発展させるための手段と なりました。その結果、パイナップル缶詰工場 が設立され、雇用を創出し、現在に至るまで産 業として成功を収めています。国道84号線沿 いにあるナゴパイナップルパークは、100年前 のパイナップル畑にほど近い場所にありその 歴史を物語っています。このテーマパークは、

沖縄におけるパイナップルの重要性をわかりやすく伝えており、家族で楽しみながら地元の歴史に触れることができる素晴らしい場所です。

園内の見学は、決められたルートで各セクションを順番に回っていきます。特に、メインエントランスまで移動するパイナップルトレインと、パイナップル畑を走り回る自動運転のカートは私たちのお気に入り!トロピカルガーデンやパイナップルワイナリーを通り抜けて、お土産屋さんやカフェに向かいます。パイナップルジュースやパイナップル酢、パイ



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ナップルケーキなどお土産屋さんではたくさんの試食ができ、普段はお土産屋さんに立ち寄らない私もすっかり楽しんでしまいました。ツアーの最後には、大きなボウルに入った美味しいパイナップルを買って、新しくなったピクニックエリアでパクリ!素敵な朝の甘い締めくくりになりました。

電話番号:0980-53-3659

905-0005 沖縄県名護市為又1195

https://www.nagopine.com/

営業時間:

定休日なし。10:00~17:00(夏季、土日祝 日18:00)

入園料金:

大人1200円、小人 (4~14歳) 600円 車いすやベビーカーでも入園可

無料駐車場あり

https://goo.gl/maps/ CbNMj4u5NQV7wcSQ9



by Chris Enriquez

Although it partially shares the same name, I am not talking about that giant shopping mall located in Urasoe. Pizza Parco instead is one of the oldest established pizza places on island. Despite only offering take out services, it still manages to rack n' stack customer orders as with its delivering competitors. Now let's 'slice' in and find out why.

With over 25+ different varieties, the uniqueness of its menu is just absolutely bonkers! For example, consider one of their best sellers – the hat-trick – is a pizza with 3 different type of sausages (sliced vertically to maximize their sausage to pizza surface area ratio) on a mustard based sauce with cheese, bell peppers, and corn. Sounds weird I know, but its one of the best sellers for a reason.

They also have something called the Mexican heat (woo- spicy!), teriyaki chicken pizza, and Jagabe, which is basically a ridiculous amount of potatoes with a small resemblance of a pizza, I guess. For those who want to stick to the more traditional type like myself, you can't go wrong with the Pizza Parco mix. A standard everything-on-it pizza. Sizes comes in medium, large, and extra-large, with the extra-large being perfect for potlucks and group parties. Still not unique enough for you? How about this for size; a heart-shaped extra-large pizza! Must have been a Valentine's Day special that just stuck year round. An absolute perfect way to make amends when you did something wrong. I mean, what kind of crazy person can stay mad looking at a heart shaped pizza? At least not for someone like me who considers pizza as the universal sign of love and peace. That, and beer, of course.

Pizza Parco has about 18 locations total with a few of them on the mainland and the remote islands. Prices are a little bit lesser than your average delivery pizza ranging at 1800 yen to 2200 yen depending on the flavour and size. Usually it's about a 15 minutes wait to get your order but foodie tip; you can call instead so you don't have to wait. Goes without saying but don't forget to get your Tabasco and parmesan!

11:30am-9:00pm (Friday to Sunday), 4:30pm-9pm (Monday to Thursday)



Google Map & Directions:



http://www.p-parco.jp/store/index.html

Yen & Barcode Payments

Tel: Varies per store

http://www.p-parco.jp/

ピザパルコ

今回ご紹介するのは「パルコ」…と言っても、浦添にある巨大なショッピングモールのことではありません。ピザパルコは、沖縄県内で最も老舗のピザ屋さんのひとつで、テイクアウトサービスしか提供していないにもかかわらず宅配ピザの競合社に負けないほど大人気のお店です。今回は人気の理由をご紹介します!

まず、メニューは25種類以上!どれもユニークで驚かされます。例えば、ベストセラーのひとつ「ハットトリック」は、マスタードベースのソースに3種類のソーセージをチーズ、パプリカ、コーンと一緒にのせたピザ。縦にスライスされたソーセージは存在感抜群!人気ナンバーワンです。また、メキシカンヒート(辛旨!)、テリヤキチキンピザ、じゃがベー(とんでもない量のポテトが乗ったおよそピザと思えないもの)などもあります。私のように昔ながらのピザにこだわりたい人は、ピザパルコミックスを選べば間違いなし。ピザ好きが求めるトッピングが乗ったスタンダードなピザです。

サイズはミディアム、ラージ、エクストララージがあり、エクストララージは持ち寄りパーティーやグループの集まりに最適。もっと注目を集めたい人にはハート型の特大ピザはいかが?バレンタインデーのスペシャルメニューがそのまま年中使えるようになったみたいなこのピザ、ケンカしたりミスした時に謝るにはお勧めかも。だって、ハート型のピザを見たら笑っちゃうでしょう?ピザ(とビール)は愛と平和の象徴なのです(笑)

ピザパルコは、沖縄本島と離島に合計18店舗ほど展開しています。値段は普通の宅配ピザより少し安く、メニューと大きさによって1800円から2200円くらい。通常、注文してから15分ほど待ちますが、事前に電話注文をすれば待つ必要はありません。もちろん、タバスコとパルメザンチーズも忘れずに。

ウェブサイト: http://www.p-parco.jp/

支払方法:

現金、QRコード決済

営業時間:

午前11:30~午後9:00(金曜から日曜)、午後4:30~午後9:00(月曜から木曜)









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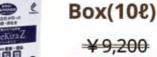












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