





totalokinawa

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An Oki Java Experience



Recharge your Energy with Some of the Best Brews on Island!

Just because we are all on a tropical Island doesn't mean we can stay on vacation mode forever. Eventually, work must prevail and for that, what better way to reset and energize than with a good hearty cup a Joe! Lucky for you, Total Okinawa has got you covered with some of the best places to grab that much needed jolt juice to keep you aoina strona.

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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



by Chris Enriquez

ake me down to the paradise city where the burgers are simple and the condiments are plenty- oh, won't you please take me... to Benson's!

Despite all the loud hype going on with all the younger generation, Benson's manages to keep it real and holds true the statement that "simple is best". One of the last few places on island where you can get a simple plain regular Wagyu burger. Located alongside a small storm water river, it gives a somewhat pier-side vibe bolstered even more by the fact that it is just a small food shack.

Their menu is as simple as it gets with mostly burgers, pizzas, and other finger foods. The one to try is obviously the Benson's special - a basic all black wagyu burger with all the trimmings. I had the cheeseburger and was given a look when I went overboard with the mustard. (Sue me- I like mustard!) And what better combination to have with your burger you might wonder? You guessed it- its beer! Local and import, rest assured they got it. Although I haven't tried it, the other dishes (most notably the tacorice) seemed very delicious as well as a lot of people around me were ordering it. Pricewise, it's at 1000+ yen, a bit more on the higher end side if you compare it to a typical burger stand but honestly, prices of everything is on the rise these days so it's not too bad. The taste more than makes up for it.

Benson's is perfect for a quick snack after a day of shopping at the local Depot Island or even walking back from a swim at sunset beach. Just a perfect quiet place to chill and relax a bit to have a chat with your buddies. Location is almost across from the Mihama 7plex cinema. To get there, the easiest way is to go to the GiGO game center parking and walk. If you are going to drink, it helps to know that there is a Daiko service that passes that area on weekends looking for customers.



Google Map & Directions:

Located Across from Mihama 7 Plex

American Village, Chatan

今回ご紹介するBenson'sは、沖縄には数少ないシンプルな和牛バーガーがいただけるハンバーガー屋さん。

0

世代や流行りに流されず、「シンプルイズベスト」という鉄則を忠実に守っているのがこのBenson's。シンプルでプレーンな和牛バーガーが食べられるところは、もう沖縄にはあまりないのではないでしょうか。お店は小さな水路沿いにあるので何となく海沿いの繁華街を思わせ、こじんまりとしたバーガースタンドで

ある外観も相まって良い雰囲気

です。



メニューはシンプルで、ハンバーガー、ピザ、その他軽食ですが、特におすすめなのは、Benson'sスペシャル!黒毛和牛のハンバーガーに、トッピングが盛りだくさん。私はチーズバーガーをいただきましたがこれも絶品!(マスタードをかけすぎちゃいましたが笑)。

また、ハンバーガーのお供に忘れてはいけないのが…もちろんビール。Benson'sには沖縄のビールも輸入ビールもありますのでご安心を。今回は食べられなかったんですが、他の料理(特にタコライス)もとてもおいしそうで、周りの人たちもたくさん注文していました。和牛バーガーの値段は1000円からと一般的なハンバーガースタンドと比較すると少し高めですが、それだけの価値ありです。

Benson'sは、近くにあるデポアイランドで買い物をした後や、サンセットビーチで泳いだ帰りの軽食に最適。友達とおしゃべりを

楽しみながらちょっとくつろぐのにお勧めの静かな場所です。アクセスは、映画館「ミハマ7プレックス」のほぼ向かいにある駐で、GiGOゲームセンターの駐ー場まで行きそこから歩くのが業簡単です。週末には代行業飲の方も多くいるので、お酒を飲んでも安心。





by Chris Enriquez

Don't you worry, about a thing, 'Cause every little thing gonna be alright!

Words to live by over at Flex Bar Chatan as you may have guessed is a Jamaican theme izakaya located over at Araha beach. Why you may wonder is Jamaican theme so popular on the island of Okinawa? The answer is simple - Jerk chicken! No, this isn't a testament to the particular chicken's obnoxious personality (pardon the dad joke) but rather a famous Caribbean & Jamaican prepared BBQ chicken dish.

Although it is more classified as a bar than a restaurant, patrons frequent this bar more so I believe for the food rather than the drinks. With their Jerk chicken leading the way, they jerk'en everything from tacorice to curries, sandwiches, and burritos. Let's not forget the finger foods which I could honestly eat all night. As for the drinks, it is a simple "yes, they have it" (as it is a bar after all). Perhaps the strategy is they bring you in for the all night drinking but you end up going back the next day to actually savour the delicious food. We went for a birthday celebration and had the jerk chicken but I definitely had to go back to try out the other lunch items in a more sober setting. As for the price, I have to say; they are not quite your friend as everything goes for about 1000 and up. Get ready to spend a bit more than usual but don't worry it will be worth it. When you order and you see the price, just try to pretend that you are one of the three blind mice.

All in all, Flex Bar Chatan is pretty good for catching up with a close friend over some drinks and for long quiet lunches. You can access it by simply heading to the basketball courts over at Araha beach. They do have parking but is very limited. Be careful not to park around the area as some parts are part of Araha beach and they close that parking lot by 10pm. Hope to see you there! If I do, cheers to some red red wine! Open: 12:00pm-2:30pm, 4:30pm-10:00pm (Everyday), Closed Wednesdays



Google Map & Directions:



https://goo.gl/maps/DcM8EFUUhZDrgNcJ8

http://www.bar-flex.com/

Tel: 098-926-0470

Yen, E-Cash and Credit Cards

Don't you worry, about a thing, 'Cause every little thing gonna be alright!



ボブ・マーリーの有名な歌の歌詞ですが、この雰囲気がピッタリなのが安良波ビーチ前にあるFlex Barand Grill。ご想像通り、このお店はジャマイカがテーマの居酒屋です。なぜ沖縄でジャマイカ料理?と思うかもしれませんが、答えは簡単。ジャークチキン!聞きなじみのない方もいるかもしれません、これはカリブ&ジャマイカ発祥のバーベキューチャンなんです。

Flex Bar and Grillは、レストランというよりはバーの雰囲気ですが、常連客はドリンクよりもフードが目当て。ジャークチキンを筆頭に、タコライス、カレー、サンドウィッチ、ブリトーまで何でもあり。おつまみも豊富で一晩中食べていられるほど。ドリンクももちろん「ほしいもの全部ある」という感じ(バーなので)。飲む気満々で来たお客さんを、次の日は食事で誘いこもうという戦略なのかも?!今回訪ねた時は誕生日のお祝いで来店しジャークチキンを頼んだんですが、今度は飲まずにランチを食べてみたいと思います。値段は、それぞれのメニューがだいたい約1000円以上するので、普通の居酒屋よりはお高めですがその価値はあります。

今回ご紹介したFlex Bar and GrillChatan は、お酒を楽しみながら親しい友人とゆっくり話したり、静かなランチを楽しんだりするのに最適。アラハビーチにあるバスケットボールコートへ向かって進むとすぐお店は見つかります。駐車場はありますが台数が限られているのでご注意を。また、店舗の駐車場以外でビーチの駐車場に停めてしまうと、午後10時に閉鎖されてしまいますのでこちらも注意してください。

Googleマップの位置リンク:

https://goo.gl/maps/DcM8EFUUhZDrqNcJ8

電話番号:0989260470

ウェブサイト: http://www.bar-flex.com/

現金(円)、電子マネー、クレジットカードで決済可能 営業時間: LUNCH 12:00 ~ 15:00 (14:30 last order)

DINNER 16:30 \sim 23:00 (22:00 last order)

水曜定休日

An Oki Java Experience

Recharge your Energy with Some of the Best Brews on Island!

Just because we are all on a tropical Island doesn't mean we can stay on vacation mode forever. Eventually, work must prevail and for that, what better way to reset and energize than with a good hearty cup a Joe! Lucky for you, Total Okinawa has got you covered with some of the best places to grab that much needed jolt juice to keep you going strong. Fair warning: Starbuck's and the likes are not on this list as we already know what they are about. For this list, I will be 'brewing' some of the more popular yet not so known coffee shops and cafés that definitely deserve your attention. So without further ado, let's start roasting!

Zhyvago Coffee Works Okinawa



This Scrabble quintuple-word score coffee brand is definitely worth mentioning first on this list. Opening relatively recently at Depot Island, it has already gained popularity with lines forming up constantly pretty much nonstop throughout the day. Specializing mostly in Espresso drinks, Zhyvago has a pretty standard coffee list with additional bites such as cake and pastries. One of their most notable drinks – the chocolate

mud shake - had me shooting to the moon and back with both a pick me up shot of espresso and a soothing sweetness taste of the milky chocolate. What an awesome roller coaster ride! You can find their full menu at http://zhyvago-okinawa.com/.

Sunstache Coffee, Bay

Do not ask me about that misplaced comma as I will take that secret to the grave! (Just kidding, the manager didn't know either). However, what I can tell you is that the brew this place produces is just meticulously on point! Located almost poetically at the middle of the Kaichu-Douro surrounded by the sea, Sunstache is just too good to ignore. The coffee takes a bit longer to prepare as each cup is brewed individually by the most unique drip coffee contraption I have ever seen. It is almost as if the coffee is temperature controlled by an apparatus and an experiment is taking place. Location is a bit far but the coffee will be well worth the journey. An absolute must try! More info at https://www.sunstachecoffee.com/.

Kona's Coffee



What is a coffee list if there isn't at least one Kona blend in there? Recently opened as both a Kona coffee shop and Hawaiian pancake house, Kona's Coffee offers that true weekend island morning vibe that is an absolute necessity for here in Okinawa. The aromatic Kona blend is obviously a given, but what pushes Kona's coffee further is the atmosphere the café provides which

makes all those influencers lose their minds. Almost every angle in their café can be turned in to an Instagram post! Absolutely wild stuff. Word of advice, steer clear of the weekend prime times or be ready to drink your coffee on the porch.

Esparza's Tacos and Coffee

What better way to enjoy your spicy beef and chicken enchiladas then with a nice cold bottle of... COFFEE?! That's illegal! At Esparza's they embrace the weird and dare to dream! I had to ask the manager on what 'medication' he was on to come up with such an unearthly combination. The answer he gave me was simple; "People like tacos, people like coffee, people will like Esparaza's" – and that's all she wrote. Their coffee is one of the stronger brews that I've tried and of course, the concept isn't meant for you to dip your tacos in it or mix them together but rather just order what you feel like at the moment. They also have musical performers too. Definitely worth checking out.

29Cafe: Pine Tree Bless

The last but not least is the epitome of chic; 29Cafe. Every time I go there, I somehow feel under dressed and it doesn't help that the Hamby branch has a dance floor/event area with lighting (seriously?) in the middle of the 2nd floor. Still, nothing mediocre about it and all elegantly designed. Coffee there is pretty standard with the exception of their absolute masterpiece - the Espresso shake. Appropriately standing alone on the menu, nothing comes close to this cup of deliciousness which when taking a sip reminds me of Christmas and my birthday at the same time! Just try it and you will see the light. Find out more at https://pinetreebless.com/.

Ultimately, every place has their own twist and methods but still produces a pretty decent cup of coffee. It's very hard to go wrong with coffee except when it's canned bought through a vending machine. I hope this list helps you find what works for you. Cheers and wake up!







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Hug3Do

by Chris Enriquez

Once upon a time, there was an ice cream parlour that managed to find its way into the hearts of the Okinawan people. Fast forward to today, despite multiple expansions and franchising, they just could not keep up with the demand and decided that it had to be taken up to the next level. Enter- Hug3Do by Blue Seal. This hybrid 'confectionary ice cream parlour' is the new kid on the block and is making quick head way, as its predecessor, into the hearts (and bellies) of not only the Okinawa people but also to the local tourists and international public.

So what exactly is Hug3Do? Here we go, better get your notepad ready. The number 3 in Japanese is "San" which makes it "HugSanDo", and "Sando" in Japanese is the shorten word for sandwich, making Hug3Do read as a Hug Sandwich! They use cookies as the bread, ice cream as the filler, and sprinkles/chocolate as the condiments. Basically, a sandwich of sweet nectarine of deliciousness! Now I know what you are thinking; how much of these sandwiches can I eat before I officially transform into a giant sugar cube...? Well, believe it or not, it's actually not as big of a sweet-leap as you would think. Just imagine swapping a sugar cone with a cookie and you can visualize that it's not that



different. For the price, each sandwich ranges from 500-600 yen depending on the number of fillers you get. Foodie tip: when you go on the 3rd, 13th, or 23rd of the month, you get the 3 filler sandwich for the price of 1 (as if they are giving the ice cream away!)

Hug3Do is hands down absolutely perfect as a dessert restaurant. They may have some non-sweet sandwiches which I thought has no place being there but if you are a bit queer, guess you could grab it as a quick lunch. Location is at the American Village in Chatan. Easiest way to get there is to head over to the GiGO game center parking lot. It is covered in bright pink decor so it should be pretty hard to miss.



Google Map & Directions



https://goo.gl/maps/iMi8b7Fcfu5seydH7

https://hug3do.blueseal.co.jp/

098-936-8067

12pm - 9pm Daily (11am Sat & Sun)

Hug3Do



昔から沖縄の人々の心をつ かんで離さないアイスクリー

ムパーラー、ブルーシール。何度も拡張やフランチャイズを重ねて今に至りますが、ブルーシールはさらに次のレベルへ進もうとしています...それがこの「Hug3Do by Blue Seal」。ブルーシールに比べるとまだ新顔ですが、沖縄の人々だけでなく観光客や海外の人々の心(そしてお腹)にも、急速に浸透しつつあります。

そもそも「Hug3Do」って何?と思われるかもしれません。これは「ハグサンド」と読みます!サンドイッチのパンのかわりにクッキーを、中身にアイスクリームを、それからトッピングやチョコレートを調味料として使っています。材料全部甘いじゃん!と思うかもしれませんが、普通のアイスクリームを頼む時についてくるコーンがクッキーになった、と考えてみるとわかりやすいかと思います。値段は、サンドひとつあたり500円から600円で、サンドするアイスの数によって変わります。



Get 10% off with this coupon 1 per customer per visit お得な情報:毎月3日、13日、23日には、サンドイッチ1個分の値段で3個のアイスがもらえてお得!

Hug3Doはハズレなしのデザートレストラン。場所は、北谷のアメリカンビレッジにあるのでGiGOゲームセンターの駐車場に向かうとわかりやすいです。明るいピンク色のデコレーションがひと際目を引くので、きっと見逃すことはないはずですよ。

Googleマップの位置情報リンク:https://goo.gl/maps/iMi8b7Fcfu5seydH7 電話番号:0989368067

ウェブサイト: https://hug3do.blueseal.co.jp/

現金、ecash、クレジットカードがご利用になれます。

営業時間:正午12:00-午後9:00(毎日営業。 土日は午前11:00から)



by Chris Enriquez

Which came first; the chicken or the egg? How about we just say both! Literally the case for Toritama, where they specialize in marrying the 2 ingredients into masterful dishes. At first, it may seem like a tiresome overload of chicken and egg flavour but just hold off judgement for a bit and see what kind of succulent dishes they are able to achieve.

Obviously, when it comes to chicken and egg dishes, you have to start with the king - the Oyakodon, which in case you didn't know is rice topped with stir-fried chicken and egg similar in fashion to a Katsudon. This is their signature and they certainly aren't shy to show it as that dish alone has already multiple variants. The most popular one being the one with cheese (duh!) but honestly it doesn't matter which you choose because they are all absolutely delicious. Next in line to the throne is the omelette rice. Although no chicken in this dish, the thick sauces of demi-glace or ketchup rice just works so well with the creaminess of the egg that for a second you completely forget that this is a chicken-egg joint. Personally, I wouldn't order the omelette rice over the Oyakodon but it might be perfect for that vegetarian friend you may have. The one I ended up ordering was the Chicken Nanban which usually doesn't come with egg however, the tartar sauce I believe has some fine chopped egg in it. At Toritama's, they threw caution to the wind and went whatever- let's put the whole friggin' egg in there! In fact, make it 2! As for the cost, luckily, Toritama is mostly a food court restaurant which means a slight rest for your wallet. Each dish is less than 1000 yen with the option of add-ons to make into a set. The red bean rice option in particular is my favourite.

I would say Toritama is just absolutely perfect for that mid-work (not work out) lunch. Its high protein-high egg dishes gives that afternoon push that some of us just desperately need. There are many locations of Toritama throughout the island with their notable easy access ones being in the food courts of the Parco mall in Urasoe and Rycom mall at Kitanakagsuku. For those health conscious, one thing I would advise: when selecting your dish, ask how many eggs go into it so that you don't accidentally go overboard! Enjoy!

They accept yen, e-payments, and credit cards



Google Map & Directions:



https://goo.gl/maps/pN241wFDI.OdP7kdW6

10:00am-10:00pm (everyday)

098-917-2187

https://toritama.com/

鳥玉

卵が先か、ニワトリが先か...という長年続く議論がありますが、「鳥玉」にしてみれば両方入れればいいじゃん!と言う感じ。今回ご紹介するこの「鳥玉」はまさに、鶏と卵の2つの食材を最高のコンビネ

ーションでお届けするお店です。鶏と卵だけ、ってそんなにバリエーションもないしすぐ飽きるんじゃ、と思うかもしれませんが、まぁ決めつけずにまず食べてみましょう。

もちろん、鶏肉と卵の料理といえば、まずは王者である親子丼から。親子丼はこのお店の看板メニューで、この料理だけでも数種類のバリエーションがあるほど、その味は折り紙付きです。一番人気はチーズ入り!ですが、正直どれを選んでも絶対に美味しいので、お好きなものを頼んでください。親子丼の次は、オムライス。鶏肉は入っていませんが、デミグラスやケチャップライスの濃厚なソースが卵のクリーミーさとよく合っていて、まさにこちらも卵料理の王道。個人的にはオムライスを親子丼の代わりに頼むことはないのですが、ベジタリアンの方にはぴったりかもしれませんね。そして今回私が注文したのはチキン南蛮。チキン南蛮というと普通は、タルタルソースに細かく刻んだ卵がちょっと入ってくらいのイメージかと思いますが、鳥玉では大胆に、「どうせなら、卵を丸ごと入れちゃえ!」とぶち込み、何なら「むしろ2個使っちゃえ!」と常軌を逸した行動に出ています(笑)。それなのに価格はというと、幸いなことに「鳥玉」は元来がフードコートのレストランなので、お財布にとっても優しい。メニューはだいたい1000円以下で、セットにすることも可能。五穀米が私のお気に入りです。

鳥玉は、平日お仕事の合間のランチにお勧め。高タンパクな卵料理は、午後の仕事に備えて活力を与えてくれます。浦添のパルコモールや北中城のライコムモールのフードコートを筆頭に、鳥玉の店舗は島内にたくさんあります。健康志向の方は、料理を選ぶときに卵の数を聞いておくと、うっかり食べ過ぎてしまうことがありませんと、

よ。では、お食事をお楽しみください。

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