# totalokinawa

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# totalokinawa

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Jul - Sep 2025 | Issue 73

**48 HOURS IN OKINAWA** 



#### LIVE LIKE A TOURIST AND HAVE AN OKINAWA LAYOVER!

This issue we've got a special 48 hour rundown of the best places to visit like a tourist in just 48 hours. A jam packed itinerary that will take you all over this little island we call home.

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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



Tucked just five minutes off Kokusai-dōri, Tsuboya's stone-paved Yachimun Street feels more like a living gallery than a shopping lane. Roughly twenty studios and boutiques squeeze into its 300-metre curve, shelves spilling over with shisa guardians, playful sake cups and bold enamel jars. Its a world away from the tourist themed Kokusai street with all it's bright souvenirs and makes a great place to shop for high quality gifts.

The district's roots run deep. In 1682 King Shō Tei ordered potters from three scattered villages to relocate here, lured by plentiful clay, groundwater and handy slopes for climbing kilns. Many of those craftsmen were Korean specialists invited a few decades earlier to revitalise Ryukyuan ceramics after trade disruptions. Their hybrid techniques birthed Tsuboya-yaki's two signature styles: rugged unglazed arayachi storage jars and brightly glazed jōyachi tableware, both still fired with locally dug red clay today.

Remarkably, this pocket of pre-war Naha escaped the 1945 bombardments, so you can still spot weathered stone walls and the single-chamber Fē nu Kama kiln—gifted by the king, fired for nearly three centuries, now preserved beside the excellent Tsuboya Pottery Museum.

The museum has two floors and we'd recommend getting the English audio guide as most exhibits are in Japanese though there are some English explanatory videos on the second floor. There's some amazing exhibits with centuries old ceramics and shisa worth viewing. When you're done it's a great place to wonder down the street and pickup some authentic examples of Tsuboya pottery.





098-862-3761

Adult Entry ¥350

edu.city.naha.okinawa.jp/tsuboya/English-information.html

## 那覇市立壺屋焼物博物館

壺屋石畳のやちむん通りは、国際通りからわずか5分ほどの場所にある、ショッピング街というよりギャラリーのような雰囲気のスポット。約20のスタジオとブティックが300メートルの道路





にひしめき合い、シーサー、遊び 心あふれる杯、エナメルの壺な どが棚から溢れんばかりに陳 列されています。様々なお土産 品があり観光がテーマの国際 通りとは対照的に、高品質なギフトを探すのに最適な場所と言えるでしょう。

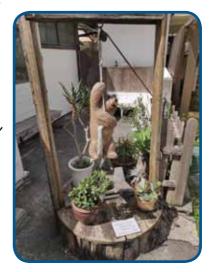
この地域のルーツは深く、1682 年に尚泰王が3つの村から陶工 をここに移住させたことから始 まります。豊富な粘土、地下水、

登り窯を築くのに適した斜面に魅了されて移り住んだその職人の多くは、貿易の混乱後に琉球の陶器を再生させるために数十年前に招かれた朝鮮人陶芸家でした。彼らの技術は、壺屋焼の2つの特徴的なスタイル、粗削りで釉薬をかけない荒焼(あらやち)と、鮮やかな釉薬を施した上焼(じょうやち)を生み出しました。どちらも現在も地元で採掘された赤土で焼かれています。

驚くべきことに、この戦前の那覇の小さな地域は1945年の爆撃を免れたため、風化した石壁や、王から贈られた単室式の南窯(ふえーぬかま。約3世紀にわたって焼成され、現在も壺屋焼物博物館の隣に保存されている)を今も目にすることができます。

博物館は2階建てで、数百年にわたる陶器やシーサーの素晴らしい展示物が見どころです。見学後は、街を散策して壺屋の本格的なやちむんを探しに行きましょう。

098-862-3761 http://www.edu.city.naha.okinawa.jp/tsuboya/index.html





The Calif Kitchen in American Village is something of a hidden gem. When you walk along the sea front of depot island with it's restaurants and coffee shops you often don't look up. If you did, you'll see that nestled on the 3rd floor is probably one of the most perfect date night spots we've seen in Oki.

It's a beautiful location in the day with expansive sea views from the terrace and being open all day with a simple cafe style menu makes it easy to enjoy solo or for a casual lunch. But it's at night it really "lights up", with the lights on the terrace and the view making it a perfect spot to watch the sunset and enjoy some time with your favorite or soon to be favorite person.

The menu features island favorites like Taco Rice (pictured below) which was beautifully fresh and we especially liked the separation of ingredients allowing us to customize how we enjoyed it. Just the right amount of spice left a clean plate and an order for another drink. Talking of drinks, if you want something non-alcoholic then you have to sample the frozen yoghurt cocktails. They've got passion mango, berry berry and tropical pineapple. One of these, and a sunset view on a warm day in Okinawa is a perfect combination and they had just the right amount of sweetness to satisfy without being too sweet. If you're starting off the night, then you can also choose an alcoholic version!

We thoroughly recommend you finish off the meal with some of their desserts. The pancakes are a stand out and they also have a shaved ice, which is unlike one we've had before having a fluffy, powdery texture with an Okinawa sweet potato version for something truly different. Whether you go alone, with friends or a date night, this is a great location in Okinawa to soak up the sea view and boardwalk atmosphere of Depot Island.



Google Map & Directions:



https://mans.ann.goo.gl/KPa2WENiECr0E5A36

098-926-1010

7 Days 8am - 10pm

https://thecalifkitchen.okinawa

## The Calif Kitchen



ザ・カリフキッチン沖縄はまさに、アメリカン・ヴィレッジの隠れた名店。なぜかというと、デポ・アイランドのレストランやカフェが並ぶ海沿いを歩いていると、周りに気を取られてしまい上を見上げる機会はあまりない。でも、見上げるとそこには、沖縄で行くべきデートスポットのひとつ、ザ・カリフキッチン沖縄があるのです。

昼間は、テラスから広がる海景

色が美しいロケーションで、終日営業のシンプルなカフェスタイルのメニューのため、一人での利用やカジュアルなランチにも最適。それが、夜になると一変。まさに「輝き」を放ち、テラスの照明と景色が絶妙に調和し、夕日を眺めながら大切な人と過ごすのに最適なスポットとなります(大切な人『候補』でもOK)。

メニューにはタコライス(下記写真)のような島の定番料理が並び、新鮮で美しい。特に、盛り付けでは食材が分けて配置されているため、自分好みにカスタマイズできる点がポイント高い。絶妙にスパイスが効いていて気がついたらプレートは空。。。ではドリンクを頼みましょう。ノンアルならフローズンヨーグルトカクテルがお勧め。パッションマンゴー、ベリーベリー、トロピカルパイナップルの3種類があります。フローズンヨーグルトカクテルと沖縄の夕日の眺めは完璧なコンビネーション!甘すぎずちょうど良い甘さが満足感を与えてくれます。夜に行くなら、アルコールバージョンもアリ!

締めには是非デザートを。パンケーキは特に人気で、またシェイブアイスはこれまで食べたことのないふわふわとした食感。沖縄の紅芋がおすすめです。一人で行くのも、または友達とのランチや、デートにも最適。デポアイランドの素晴らしい海の眺めとブロードウォークの雰囲気を満喫できる、沖縄で最高のロケーションです。

098-926-1010

https://thecalifkitchen.okinawa

# **48 HOURS IN OKINAWA**

## Live like a tourist and have an Okinawa layover!

No matter where you live, you may manage to fit in the occasional sightseeing experience but most of us don't manage to find half that Okinawa has to offer. Live like a tourist and follow our 1 or 2 day jam packed itinerary to see a lot more to Okinawa. View the magazine online for clickable links to every location.

#### Day 1: Southern Okinawa (Culture, History, and Beaches)

**08:00** – Up and out early with breakfast at local café Marutama in Naha with Miso Rice breakfast. The miso soup is made from domestic soybeans and packed with pork, shimeji mushrooms, island tofu, eggs and green veggies. The eggs are from Miyagi farm.

**09:00** – After breakfast it's on to **Shuri Castle**. Shuri Castle, located in Okinawa, was the royal palace of the Ryukyu Kingdom for centuries, serving as a cultural and political center. Originally built in the 14th century, the castle was destroyed in World War II and later reconstructed. Tragically, in October 2019, a massive fire devastated the main buildings, reducing much of the reconstructed structure to ashes. Efforts to rebuild Shuri Castle are underway, reflecting its significance as a symbol of Okinawan heritage.

**10:30** – Take a walk around Naha's Tsuboya Pottery District. This is a great location for taking a walk around tiny back streets where pottery has been made for centuries. Visit some local workshops and you can also try making your own shisa! (Booking needed) It's also a great location for picking up gifts.

**12:30** – LUNCH – Okinawa soba lunch at **Shimujo**. Have a traditional soba noodles lunch in a beautiful old Okinawa house that is registered as a culturally important location & the noodles are delicious!

13:30 – Okinawa Peace Memorial Park & Himeyuri Monument. If you have interest



in history, then a visit to these locations will be a reflective and moving experience. Learn about the battle of Okinawa & the sacrifices Okinawan's made.

15:30 – Sefa Utaki. Sefa Utaki is one of Okinawa's most sacred sites, recognized as a UNESCO World Heritage site. This spiritual sanctuary is deeply rooted in Ryukyu Kingdom history and mythology. Located on the Chinen Peninsula, the site consists of natural rock formations, caves, and dense forests, creating a serene and mystical

atmosphere. Sefa Utaki was traditionally used for important rituals and ceremonies, especially by the priestess class of the Ryukyu royal family. Visitors today can explore its tranquil paths and ancient shrines, gaining insight into Okinawa's spiritual heritage.

**17:00** – Stop at Mibaru Beach or Hyakuna Beach for some chill time and to catch the last sun on less touristy beaches before heading towards Naha for dinner.

**18:30** – Kokusai street & Izakaya dinner. Stroll down "International Street" and have dinner in a local Izakaya. Pickup some souvenirs after dinner and enjoy the music and atmosphere with maybe a local Orion beer.

#### Day 2: Northern Okinawa (Nature and Adventure)

Day two we're up and out super early for a Northern Adventure!



06:30 – Yes it's early BUT Okinawa traffic can be heavy despite it being a tropical island AND if you want to get as much crammed into 48 hours as you can it's an early start an onigiri breakfast from Lawson

08:00 – Cape Manzamo is our first stop. Okinawa's iconic 'elephant nose' rock formation is part of the Okinawa Kaigan Quasi-National Park, and a popular spot for picture taking.

09:00 – Scenic drive through Route 58 to Nago with stop along the way at some local roadside markets to try some Okinawan pineapple or maybe some purple sweet potato treats.

10:30 – Churaumi Aquarium and Ocean Expo Park. No visit to Okinawa is complete without this stop at the aquarium with the world's 2nd largest tank with massive whale sharks! After the aquarium there's time to visit the nearby tropical gardens.

13:00 – Lunch at a beach side cafe like Cafe Kokuu. An amazing hidden local restaurant with sea views.

14:30 – Explore Kouri Island ("Love Island"), a picturesque Okinawan destination known for its romantic Heart Rocks, ideal snorkelling spots, and panoramic views from the Ocean Tower. Stop off to visit the beach and rocks or take in the view from Ocean Tower with a cool journey to the top in a golf buggy!

17:00 – Sunset at Cape Zanpa. Stop on the way back down South to enjoy the sunset from one of the most scenic spots in Okinawa (timing may vary depending on time of year).

19:00 — Final Okinawan Dinner in American Village, Chatan. With a massive variety of eateries and shopping there is something here for every taste and is a perfect end to your Okinawa adventure. We can recommend a restaurant at every budget and cuisine and we recommend finishing the evening off with a drink with a view at Cafe San Francisco.







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Once upon a time, on an island very close to home, there weren't many bakeries in Okinawa and certainly none that stood out. Fast forward to today and bakeries are everywhere and you're spoilt for choice, Japan has well and truly embraced bread despite it not traditionally being a bread eating country.

However, despite having a "soft spot", for spongy Japanese bread, sometimes you want an artisanal loaf and by that we don't mean one kneaded for hours by a guy in a kilt, but a crunchy, crusty loaf or roll that has a depth of flavor.

Terrace Bakery in Mihama delivers, with the use of natural yeast and traditional baking processes. One of our favorites is the Chatan salt bread, a really flavorful bread, nice and dense topped with flakes of salt. We are also somewhat addicted to the potato foccacia bread, topped with chunks of potato and infused with olive oil. Get it fresh in the morning and it's a melt in your mouth experience.

If you have more of a sweet tooth, then there's an array of amazing pastries and baked items that you won't find anywhere else. The chocolate orange loaf is amazing and it made us wonder why we've never seen chocolate orange bread anywhere else! Love danish? Then try the dark cherry and chocolate danish, it's a melt in your mouth combo that's the perfect balance of sweetness and tartness that makes you appreciate how a fresh danish can really be a world away from a mass produced one.

We recommend going as soon as they open at 11am when it's as fresh as it gets with everything available. They tend to sell out into the afternoon and there's something special about walking out with some warm doughy goodness and enjoying the first bite overlooking the water. Enjoy!







https://maps.app.goo.gl/dc94FE2uVmvKpnwW7

098-901-7331

Yen & Credit Cards

https://www.terrace.co.jp/bakery/

## The Terrace Bakery

その昔、沖縄にはパン屋がほとんどなく、名店なんて全くなかった時代がありました。それが今はパン屋が至る所にあり、選択肢も豊富。日本はもともとパンを食べる習慣のない国でありながら、パンを完全に受け入れ、生活の一部になっています。





日本独特のふわふわしたパンが 好きではあるものの、時には手 作りっぽいパンが欲しくなるこ ともあります。カリッとした皮と、 噛み応えのある生地、深い味わ いが特徴のパンやロールのこと です。

美浜のテラスベーカリーは、天 然酵母と伝統的な製法を用いて 求めていたパンを提供していま す。私たちのお勧めは、北谷の塩 パン。風味豊かで、つぶつぶの塩

がのったみっちりとしたパンです。また、ゴロゴロとしたジャガイモがトッピングされオリーブオイルが染み込んだ新じゃがフォカッチャにもはまっています。朝に出来立てを食べると、まるで口の中で溶けるような体験。

甘いものが好きな方にも、他では見つからない素晴らしいペストリーや焼き菓

子が豊富に揃っています。中でもショコラオランジュは絶品で、なぜ他のベーカリーはチョコレートオレンジパンを売らないのか不思議なくらい!デニッシュがお好きなら、ダークチェリーとチョコチップのデニッシュはマストトライ。甘さと酸味のバランスが絶妙で、大量生産されたものとは全く違うことが実感できます。

お勧めは、11時の開店直後に行くべし!出来立てだし、売り切れの商品もありません。ほかほかした美味しいパンを手に、海を眺めながら最初のひと口を楽しむのは特別な体験です。あなたも是非!





have to admit that I thought I knew what New York Pizza was i.e. a giant slice of pizza cut from a giant wheel of a pie, but when I sat down to eat and write this review I actually checked what made a great slice. Wikipedia tells us that "New York-style pizza is a pizza made with a characteristically large hand-tossed thin crust, often sold in wide slices to go. The crust is thick and crisp only along its edge, yet soft, thin, and pliable enough beneath its toppings to be folded to eat". A bit more research told me that a slight char to the bottom is expected, along with a crisp but not too airy texture. Well, I have to say that New York Pizza in Naha has pizza made to perfection.

Pizza is everywhere now in Japan, much like bakeries, Japan's love of bread products continues to grow. Once upon a time Parco Pizza and Pizza-La were the only joints on island, but now we're spoilt for choice, but proper New York pizza has been harder to find. Getting the crust right has been difficult and toppings were often adjusted to local tastes.

New York Pizza though is unashamedly authentic and does an excellent job of recreating a New York slice in Okinawa. They're tucked one block off Kokusai street in Naha in an industrial style quite small unit with a few simple chairs, tables and a counter to enjoy your slice. There's six pies to choose from with favorites like pepperoni and Hawaiian as well as a home made sausage pizza and a jalapeno if you're feeling spicy. Prices are a very reasonable ¥590 to ¥670 a slice with a whole pie at ¥4400. Drinks are great value, make your selection from the fridge with coke at ¥170 for example and Orion draft at ¥550. You can easily enjoy a drink and slice for under ¥1000 which is a bit of a steal being just off the very touristy Kokusai-dori. They even have a cheaper deal for lunch Monday to Friday of a drink and slice for ¥750.

The base was perfectly cooked with the right amount of crispness, texture and a perfect fold. Sauce was light and fresh and no matter what toppings you choose you won't be disappointed. It's so good, we had a second slice to go!



Google Map & Directions:



https://mans.ann.goo.gl/v5xSganhXr2l.xnru8

098-943-2299

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https://www.instagram.com/nypizza okinawa

#### New York Pizza



白状します。私はニューヨーク・ピザをわかったつもりになっていました。おっきなホールピザから切った単なるおっきなスライスだと。しかし、このレビューを書くため実際に食べ始めた際、実際に「美味い1枚」とは何かを調べてみたんです。ウィキペディアによると、「ニューヨークスタイルのピザは、ハンドトスの特徴的な薄い生地を使用したピザで、持ち帰り用に大き目のスライスで販売されることが多い。生

地は、縁が厚くカリッとしており、トッピングの下は柔らかく薄く、折り曲げて食べられることが多い」と。さらに調べたところ、底に軽い焦げ目があり、カリッとしていながら空気が入りすぎない食感がベストであることがわかりました。...ということは、那覇の「ニューヨーク・ピザ」のピザって完璧なのでは...?

現在、日本はパン屋のようにピザが至る所にあります。かつての沖縄では、ピザパルコとピザーラが島内の唯一のピザやでしたが、今では選択肢が豊富になりました。しかし、本物の「ニューヨーク・ピザ」を見つけるのは至難の業。通常、トッピングも地元の好みに合わせてカスタマイズされちゃっているのです。

ところが、この「ニューヨーク・ピザ」は堂々と本場仕込み。ニューヨークで味わうような1枚を、ここ沖縄で再現する素晴らしい仕事をしています。那覇の国際通りから1ブロック離れたインダストリアルな雰囲気のスペースに店舗を構え、シンプルな椅子やテーブル、カウンターでじっくりとピザを楽しむことができます。6種類のピザから選ぶことができ、ペパロニやハワイアンの定番に加え、手作りのソーセージピザや、辛いのが好きな人にはハラペーニョも用意されています。価格は非常にリーズナブルで、1スライスあたり¥590から¥670、ホールピザは¥4,400。ドリンクもコスパが良く、例えばコカ・コーラは¥170、オリオンドラフトは¥550。ドリンクとスライスを合わせて¥1,000未満で楽しむことができ、観光地である国際通りから少し離れた場所にあるため、かなりお得な価格設定です。さらに、月曜日から金曜日のランチタイムには、ドリンクとスライスのセットが¥750というお得なプランも用意されています。

焼き加減は完璧、食感もカリッと絶妙、折って食べるのが通。ソースは軽くて新鮮で、 どのトッピングを選んでも満足すること間違いなし!実際に私は、2枚目をテイクアウトで購入しました(笑)

