



Dining

Using Chopsticks

The hungry, impatient diner couldn't wait any longer for his meal so he grabbed two wooden twigs, thrust them into the cooking pot and captured a bite of a steaming delicacy. Thus, according to legend, chopsticks were first used nearly five thousand years ago in China. These "quick little fellows" the Chinese translation, were in common usage in China in 400 BC and spread to Vietnam and Korea. Historical accounts credit Japanese Prince Shotoku (574-622), a noted cosmopolitan figure, with their introduction to Japan. Used to using their fingers, the Japanese were reluctant to exchange utility for style. It took until the eighth century before use of chopsticks was widespread.

Having finally adopted *hashi*, (literally bridge), chopsticks have had a profound effect on Japanese cuisine. The Japanese are the only Asian culture to eat an entire meal only with chopsticks. All food must be cut into bite-size morsels to be manageable. Partly, because it is difficult to eat food covered with gravy using Japanese chopsticks, there is a lack of complex sauces in Japanese cuisine. Without these gravies to hide the sins of poor quality food (especially in the earlier periods of time) the Japanese elevated their cuisine to a fine art. Each bite of food had to have a pleasing flavor, aroma, and texture.

While the Japanese adopted chopsticks from the Chinese, Chinese and Japanese chopsticks for formal dining are different. Chinese chopsticks are about 10 inches long, thicker and have blunt or square ends. The Japanese style has pointed tips and two different lengths—8 inches for men and 7 inches for women. In addition to decorative chopsticks, there are several different types of more specialized Japanese chopsticks. *Toribashi*, bamboo serving chopsticks, tapered at both ends and flattened in the middle, are also used in Tea ceremonies. *Waribashi* are the pine disposable chopsticks you find in most restaurants. Cooking chopsticks are usually bamboo and over-size at 18 inches long. Baby's training chopsticks, are complete with an attached ring to fit over tiny fingers.

Hashi come in different materials: various woods, plastic, ivory, semi-precious stone like jade, and at one time, gold and silver. During the feudal period, many lords thought silver would tarnish in the presence of poisons. No doubt, some found out the hard way this is not always true! Of the woods, *yanagi*, or willow, is highly regarded for its pliability and durability.

Because of these attributes, it is used during the New Year's festival days, weddings and other important occasions. Another popular wood is *sugibashi* (Japanese cedar). For everyday use, most Japanese use lacquered *hashi* and each family member has his or her own pair.

Because chopsticks are so important to the culture, it is good to know proper chopstick etiquette. Most rules are simple, the kind we heard while learning our table manners: don't use them to point or gesture, don't shovel your food with them, don't use them to bang on the table to get your waiter's (or parents') attention, don't drip your food, and don't lick them. Sound familiar?

Should you be dining with Japanese hosts or guests, there are some taboos you should really avoid. *Tatebashi*, *Makurameshi*, *Futaribashi*, and *Chigaibashi* all relate to funeral ceremonies. *Tatebashi* is leaving your chopsticks sticking upright in your rice bowl. This is how rice is offered to the dead. If you go to one of the local cemeteries you can sometimes see this practice at a family plot where a relative has recently died. *Futaribashi* is when two people pick up the same piece of food — the same technique the Japanese use to pick up the bones of their dead with *Chigaibashi*, a mismatched set of chopsticks. If you can avoid these three taboos, you will probably be invited back!

Using chopsticks is a skill that takes a little practice but adds elegance to Japan's centuries-old cuisine. Should you feel a bit clumsy at first, don't feel bad. I never realized there was an art to eating with a knife, fork, and spoon, until I saw a Japanese gentleman trying to eat a slice of toast with his fork and having a hard time!

Diane Lyell, 1992

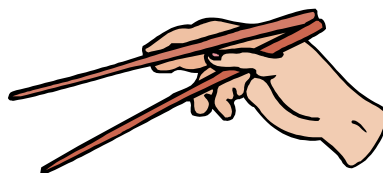


How to Use Chopsticks

(Reprinted with permission of Kirara-tei.)

1. One of the chopsticks is cradled between the thumb and second finger.

2. The other chopstick is held by the tips of the thumb and first finger and is movable. After a little practice, you will be able to determine the best position for you.



On Base Dining

Kirara-Tei

If you're looking for Japanese food on base, try Kirara-Tei, a Japanese restaurant in Building 994 near the Supply Gate. It is *popular* among Yokota residents as well as on-base Japanese workers. Since seats may be difficult to find during peak lunch time hours (11:45-12:15), you may want to go early (it's open from 11am to 2pm, and then open again in the evenings for dinner). Kirara offers a wide variety of Japanese dishes including yakisoba, chahan (fried rice), curry rice, katsudon, oyakodon, gyoza, miso soup and every kind of noodle you could imagine. They have hot and cold noodles, udon, soba and ramen. The two daily lunch specials include a main dish, rice, miso soup and pickles. A large selection of drinks (sodas, teas, juices) as well as free self-service Japanese tea and water are available. Prices are reasonable, ranging from ¥400 to ¥1000, with specials averaging ¥600. (\$ accepted.) Mon-Fri 1030-1400 and 1600-1800 Sat 1100-1400

Viki Lyn Paulson-Cody, 96.

Off-Base Dining Out the Fussa & Terminal Gates

Hathi Curry Kitchen

If you like Indian food, you've got to try this little curry restaurant directly outside the Fussa Gate. It doesn't look like much from the outside, but inside you will find a nice cozy atmosphere, and some very good food. The menus are in English and their prices are pretty reasonable. I went with my husband and we were able to order two appetizers, two entrees, a pot of hot chai tea, and two desserts for under 5000 yen. The food was excellent in my opinion, and even if you don't like Indian food, it would also be a good place to go just for dessert and a pot of hot chai (Delicious!). They also accept orders by phone at 0425-51-3303.

Michelle Arostegui

Un Quinto

This is a little French/Italian restaurant just outside the Fussa gate in what seems to be an old US military house. Because the serving assistants are often Yokota High students, ordering in English is no problem. Un Quinto serves delicious French and Italian dishes, along with garlic bread (¥400). Meals range from ¥1300 to ¥1800 with desserts averaging ¥500. Also recommended is the Un Quinto salad (¥800). The menu changes frequently. The restaurant is small and becomes crowded fast (and service slower) after 7pm. So go early and enjoy!

The address is 2270 Fussa, Tel: 52-6052. It's open every evening from 5pm-9:45pm. Sat., Sun., & holidays, also open for lunch, noon-2:30pm.

DIRECTIONS: There is no parking, so walk out the Fussa Gate, cross Highway 16 and turn left. Walk along 16 for about 1 minute; the restaurant is on your right.

Anne Bowers, Julie Irwin 96

Nicola's

A wonderful Italian restaurant outside the Fussa Gate specializing in pizza, Nicola's offers 50 combinations from cheese and tomato to anchovy and tomato! Prices range from ¥800-¥2400. Also available are minestrone soup (¥500) and salads (¥500-¥1,000). There are four dinner specials: steak (¥4,000-¥4,800), chicken (¥2,000), barbecued pork spare ribs (¥2,300) and sole (¥2000). Meat plates range from ¥1800-¥2000.

Even though the dinner menu may seem pricey, the dinner/lunch menu is reasonable for the amount of food served (American-sized portions). The equally delicious manicotti, cannelloni and lasagna range from ¥1,500-¥1,800. Ravioli, veal parmesan, antipasto, steak alia pizzaola, melangiani alia parmigiana, spaghetti and rigatoni are also available. Side salads are served with these entrees. Bread, garlic toast and rice round out any meal for an additional ¥300. And to top it off, Nicola's offers 16 scrumptious looking desserts!

Nicola's is open daily from 11am-midnight and can seat approximately 80 people. There are 16 parking spots in front. Most of the waiters and waitresses speak English. Tel. 0425-51-0707. Reservations for parties can be made by calling one week in advance and again on the day before the function. Nicola's is closed only on New Year's Day.

DIRECTIONS: Turn left out the Fussa Gate. Nicola's is halfway between the Fussa and Supply Gates, right before



the second stoplight. It has a large red, white and green sign located in front. There are also other Nicola's restaurants in Tokyo.

Karen Ozment

Tatanmeni Fukumi

One of my favorite restaurants is located across the street from the Fussa Gate and is called "Fukumi's" for short. Delicious food at inexpensive prices! The kitchen is clean and you can watch your meal being prepared. The menu is not extensive but includes several types of homemade ramen, usually served with a lot of vegetables: regular, negi-ramen (leek), shio-ramen (salt), miso-ramen (bean paste), and tantanmen (spicy noodle). Scrumptious gyoza is available, as is staminadon (rice with vegetables, onions, and seaweed), chahan (fried rice) and gohan (white rice).

Prices range from ¥100 for a half-order of white rice to ¥800 for a "set" of ramen and a half-order of chahan. Coke and orange soda cost ¥150 and beer is ¥550. Customers are welcome to use the self-serve water cooler next to the door. Tatanmeni Fukumi is open daily (including Japanese holidays) from 11am-6am.

DIRECTIONS: There are three restaurants. The first is near the Fussa Post Office, the second is on the townside of Fussa Train Station and the third is across the street from the base, on Hwy 16 between the Fussa & Supply Gates. To get to the closest one, turn right out the Supply Gate. Go about a 1/2 block and the restaurant is on the left-hand side. It is a two-story building with a porch and clearly visible hanging yellow lanterns. The building is located under the blue highway sign: Omiya 41km and Kawagoe 27km. Or, turn left out the Fussa Gate. Fukumi's is two blocks past Cupid's Florist on the right side.

Karen Ozment

BonPapa's "Tomato Restaurant"

Another great restaurant is "BonPapa's" or the "tomato restaurant" as we affectionately call it. This is the ultimate date place. There are only 4 tables and usually has quiet 40's music in the background. The first time we went there, there was NO English menu. Then next time, the water/cook, wrote the manu on a piece of notebook paper. Each time was better and now the English menu is bound in leather just like the Japanese one. Dinner and a drink for a couple run around 3500 to 4200 Yen. Don't go if you are in a hurry. All meals are cooked once you order them. They do a lot of seafood and pasta. We've had most items on the menu and nother was less than excellent. Take a left out the supply gate. When you see the Big Red Tomato on your right, that is it! It is next to a 7-11 store.

Davina Lock - 8/02

Hong Lon

A Chinese diner frequented by Yokotans at lunchtime is Hong Lon on Route 16. The décor is simple with plain tables, chairs, and posters of Bruce Lee. Open 7 days per week 1130AM-

12:30AM, this affiliate of Un Quinto and Hathi serves Chicken or Pork Fried Rice for ¥880, Chicken Cashew for ¥780 and has a "gaigin menu to go." They also have stick gyoza (potstickers) for ¥400 and hot ramen noodle dishes in addition to other selections described in English. To avoid parking illegally, walk across the street and right out the Fussa Gate for a couple blocks. Hong Lon's (Red Dragon) has a bright sign above its glass front located just before Kanda's Gallery (opposite the Officers Club). Tel. 042-530-3988, www.kiwa-group.co.jp

Teresa Negley 05/02

Cheese and Olive

Cheese and Olive specializes in sandwiches such as the Hawaiian, potato bacon, mushroom eggplant, submarine and cabbage bacon. Don't let the combinations scare you: these sandwiches are fantastic! Ranging from ¥950-¥1500, the sandwiches, made on thick, fresh bakery bread with homemade mayonnaise are also served with sliced homemade pickles, onions and french fries.

The owner, Mr. Yoshi, loves Texas as is obvious in his decor and the country-western video tapes that are always playing. Cheese and Olive has four wooden tables that seat up to five people each and has five tree stump bar stools. Call 0425-52-2315 to reserve the restaurant for parties. Cheese and Olive is open 11am-9:30pm Wednesday-Monday, and closed Tuesday. English is spoken.

DIRECTIONS: Go straight out the Fussa Gate and cross one set of railroad tracks. At the stoplight, a Y intersection, bear left and cross one more set of railroad tracks. At the second light after the train tracks, the Fussa Post Office will be in front of you, toward the right. Turn right. Go through two stoplights and the road will curve slightly to the left. Cheese and Olive is on the curve, on the left-hand side. There are four parking spots in front.

ALTERNATE DIRECTIONS: Another way is to go out the Fussa Gate and turn right. At the first stoplight, turn left and cross one set of railroad tracks. Turn right at the next stoplight. Go to the second stoplight and turn left. Continue through one light and go under the underpass to the stoplight. Turn left and go through one stoplight and Cheese and Olive will be down on the right.

Karen Ozment 4/94

Cucina Italiana Trattoria

Located across the street from the Fussa Gate, this is a nice place to go for a sit-down lunch or dinner. The lunch specials come in sets. While the price may seem like a lot per meal, each set includes either antipasto, soup, or pasta; bread or garlic bread; cake, ice cream, or sherbet and espresso, tea, or iced tea. The spaghetti sets include tossed salad and garlic toast, and range from ¥850 to ¥1150. There are many other dishes, including meats, pasta, pizza, and soups. The dinner menu features freshly baked lasagna and a wide range of pasta, spaghetti, and meat dishes. The pasta sets include an appetizer, seasonal salad, bread, dessert, and coffee or tea with



prices between ¥2700 and ¥3,000. Wine and beer are also available.

The tables are set to seat three to four people each and are in separate areas. If you want to go with a larger group, I suggest calling ahead, to ask if putting tables together is allowed. Telephone number is 0425-53-9271. The menus are in English and Japanese. Trattoria is open 11:45am to 2:15pm for lunch and again from 5:30pm to 11pm for dinner. It is closed every Wednesday.

DIRECTIONS: Walk out the Fussa Gate, cross Highway 16 and you will be at a police box. Cross the street to your left and Trattoria is the restaurant located in the beige building next to the taxi area. It has a large sign, you can't miss it. If you are coming from off-base, there are parking spots in front of and behind the restaurant.

Karen Ozment, Teresa Negley 4/97

Jiu Ca Manto

A little Chinese restaurant with good fried rice. We also love their chicken with cashews. Straight out Fussa gate on right before the 1st railroad tracks.

Brian & Kristen Marriott 5/02

Zuccoto & Heaven

A little restaurant named Heaven with an attached cafe called Zuccoto (different menus.) Heaven serves excellent American-style food including pizza in a friendly atmosphere at very reasonable prices. Heaven comes the closest to "true" authentic American food of any American-style restaurant we've been to off-base. Straight out Fussa Gate on the right before the 1st set of railroad tracks. Zuccoto is open for lunch; Heaven opens at 5:00 for the dinner crowd.

Brian & Kristen Marriott 5/02

Saint Marc Craftsmanship

One of our favorite restaurants in Japan, St. Marc is a beautiful restaurant with an attached bakery where you can stop by and pick up excellent fresh bread, sandwiches, and homemade salad dressings. The restaurant has quite a romantic atmosphere, frequently with a live pianist. For dinner, you pay a set ¥1800 price for which you get to choose a soup, a salad, a main course, a dessert, and either tea, coffee, or juice. All the food is excellent! The English menu shows you the free options and the "upgrade" options for which you pay the price listed below the item (from 50 to 300Yen) in addition to the set price. The price includes all-you-can-eat rolls fresh from the oven. You can eat in a glass sunroom surrounded by cherry trees in a small garden outside, which they illuminate at night, making an absolutely gorgeous view during cherry blossom season.

DIRECTIONS: Go straight out the Fussa Gate. At the first light (Y intersection) bear left. St. Marc will be a couple of blocks ahead on the left, just before Tsutaya Book & CD. There is ample free parking, but it's an easy 10-minute walk.

Brian & Kristen Marriott 5/02

Lunch House Tatoru/Chicken Shack

It seems that every small restaurant that sells chicken is called the "chicken shack", and this little restaurant is no different. This is a take out restaurant close to the base that serves white chicken meat and has several other delicious dishes. This is one of my kids' favorite places. Take a right out the Fussa Gate onto Rt. 16. Turn left at the first light. Go over the railroad tracks. Turn right at the first light. In a few blocks there will be a 7-11 on your left. A few buildings after the 7-11 is a small building with an orange awning. This is it! Just park on the side of the road. The hours are from 9:30-21:00 and the phone number is 042-553-4896

Dawn Leach

Stuben Ohtama

The atmosphere is quaint, the service exceptional and English picture menus are available. The menu features authentic German food and drink, with an extensive supply of German wines and beer. Only a 5 minute walk from the Fussa Gate toward Fussa Station, across from Tai Sei Hospital.

For your catering needs, there is an authentic German Deli on the premises as well, featuring freshly made sausages and smoked ham in addition to many German specialties. If you long for the taste of truly authentic wurst and kraut, Ohtama Ham is the perfect choice.

Open 5:30pm - 10:30 pm weekdays and 11:30 am - 10:30 pm weekends.

Popo Tea and Restaurant

Although in Katakana, the menu has pictures. The restaurant offers finger sandwiches and seven salads including tomato and corn, salami, and cheese, green pepper, seaweed and even a french fry salad!? Hamburgers range from ¥600-¥780 and spaghetti is ¥600-¥760 (including vegetable, sashimi based, miso, hamburger, cream, and pizza). Bread, rice and corn soup are an additional ¥150-¥300.

It's known for its variety of delicious teas; there are 24 types. Apple tea, iced tea, orange, lemon iced oolong, ice milk and cinnamon are just a few. Tea is ¥350-¥380. Coffee, soda, orange juice, lemonade and banana juice are available for ¥290-¥450. For dessert, there are seven kinds of cake, all for ¥390 per slice.

Popo's is open at noon and closes at 10pm, with the last order taken at 9:30pm. The phone number is 51-9945. The



restaurant will seat up to forty people. There are no parking spaces.

DIRECTIONS: Walk straight out the Fussa gate. Cross one set of railroad tracks and at the first stoplight, a Y intersection, bear right. Walk through the second stoplight and at the third stoplight, instead of turning right to go to the Fussa station, turn left. Popo's is on the right on the second floor. The stairs are on the far side of the building.

Karen Ozment

Minar Indian

Near the Fussa Station is another Indian Restaurant which is open from 11AM to 11PM. They offer several lunch meals from 650 Yen to 1200 Yen, and several dinner meals from 1500 Yen to 3000Yen. To get there, go straight out the Fussa Gate. At the "Y", bear to the right. Go through two lights, cross the

railroad tracks and Minar is on the second floor of the building immediately to your right after crossing the tracks. There does not appear to be any parking. Their phone number is 042-539-2871.

Brian Marriott

Jonathan's

Jonathan's is a chain of Japanese Restaurants that reminds me of the Japanese-food version of Denny's. They typically have at least picture menus and the food is pretty good. Most of them have all-you-can-drink soft drinks. There are Jonathan's everywhere, and the one closest to the Fussa gate is very close to Fussa Station. That one is open from 10AM to 02:00 AM - nice for a late night meal if you are getting back to base late.

DIRECTIONS: Go straight out the Fussa Gate. At the Y, bear to the right. Go through two lights and cross the tracks. Turn right on the small road immediately past the train tracks and Jonathan's is on the second floor just past the Pachinko parlor, before you reach Fussa Station.

Brian Marriott

Jessie James

Jesse James is a nostalgic, rustic-looking restaurant that serves American style food and plays recorded jazz. It has a varied menu including chili con carne, shrimp fajitas, chicken, pizza, and steaks. Entrees range from Y800-Y1500 with steaks Y1800-Y3400.

The first few pages of the menu are in Japanese, but English can be found near the back. Kimiyoshi Endo, owner, and Naomi, waitress, speak a considerable amount of English and can explain dishes to you if needed. Jesse James, which holds 45 people, will host parties with a one-week notice. Whiskey/ bourbon drinkers can purchase bottles from JJ and leave the bottles for their own use.

The food is tasty, the ambiance wonderful and the prices reasonable, but keep in mind a ¥600 per person sitting fee and 13% tax (four of us spent ¥10,850). There are also Jesse James restaurants in Tachikawa (0425-259360) and Mitake (0422-55-

4497) as well as Fussa (0425-51-4222) which is open from 5pm-12am. Parking in Fussa is limited, but it is a short walk from the Fussa gate.

DIRECTIONS: Proceed straight out the Fussa gate and cross one set of railroad tracks. At the stoplight, a Y intersection, bear left and cross one more set of railroad tracks. Proceed through one stoplight and Jesse James will be about half a block down on the right side. The sign is in English and has black letters on a white background. The front of the restaurant looks like a log cabin.

Karen Ozment 94, Directions verified 11/01

Unasen

Unasen, a Fussa eel and tempura restaurant, serves a wonderful, crisp, tempura dish of shrimp, pepper, eggplant, Japanese mushroom, squid and fish. If you order a tempura set, you also get a good miso soup, rice and pickles. The decor is traditional with tatami mats, shoji window screens and walls of white pine. Although the menu is in Japanese, there is a window of plastic food for menu selection when your language skill has reached the limit. Unasen has three private rooms plus two "booths" in the front. They are open 11am-10pm, six days a week, closed Saturday. Price on the tempura set is ¥1,500. Telephone: 51-6465.

DIRECTIONS: Go straight out the Fussa gate, bear left at the "Y" intersection - Honcho Dori. Go across the railroad tracks and through the first light (intersection of Ginza Dori). The restaurant is on the left, across from "Jesse James".

Diane C. Lyell 1992

Ramen Shops - Bar Row

Ramen noodles are a nice, delicious, and quick meal. They taste much better than the dried kind you get in supermarkets back in the States! There are many ramen shops around Japan. The two closest ones to base are easy walks. The first one is on "Bar Row"-- go straight out Fussa Gate, bear left at "Y" (1st light), take a right at next light. The restaurant is, immediately to the left as you turn onto it. It has English menus and a wide variety of flavors of soup the ramen is served in. If you continue down bar row and take a left at the next intersection you will see another smaller ramen shop a couple buildings down on the right.

Brian & Kristen Marriott



Red Bird

On “Bar Row” is a little restaurant/bar with excellent Thai food, inexpensive drinks, and a relaxed atmosphere with “Alto-Punk” music. The menus are in English, and the owner speaks English. To get there, go straight out the Fussa Gate, bear to the right at the “Y”, take a right at the first light past the “Y” onto “Bar Row.” It is midway down on the left with a sign in English and a parrot on the front. Not a family restaurant.

Glen Kuhn

Jean’s Pub and Restaurant

If you are a lover of spicy Thai food there is no better place than Jeans to get your fix. Highly recommended and only a short walk (or very quick drive) from Yokota’s Fussa gate. The staff is extremely friendly and speak enough English to help with any questions you may have about the menu. However, the menu is in English with great pictures so you’ll have no problem making your selection.

Because most dishes feed up to 4 and the pub/restaurant will hold up to 30 of your closest friends, Jeans is a great place to drag your friends or hold an office party. Jeans doesn’t get real busy until late at night so there is always plenty of room during dinnertime. Jeans also offers Karaoke if you have the urge. Highlights of the menu: fried shrimp in curry sauce; spicy beef salad and the flagship dish: Tom Yum soup with shrimp (enough for up to 6 lucky diners). The dishes run around 1,500 yen each but provide more than enough to share. There is also a robust drink menu (both alcoholic and non-alcoholic) with most drinks only 500 yen so you won’t go broke putting out the fire in your mouth!

DIRECTIONS: Go out the Fussa Gate and veer right at the Y (toward the Fussa Train Station). At the first stoplight, a Hyper Mart is on the left-hand side; turn right. Go straight on this road (called Bar Road) and continue straight to the stop sign. Cross the intersection and Jeans is on the left-hand side, on the second floor, directly across from Beat Karaoke where parking is also available. It’s an easy 15-minute walk if you want to work off some of the calories before and after your meal. The phone number to Jeans is (042) 552-5859.

Cindy Smith

Sushi Santa

Our favorite sushi restaurant is Santa Sushi, about a 5 minute walk out the Fussa gate. They also have a few parking spots in front of their building in case you’d rather drive. When you go in, choose a seat at the counter. They will bring you a small photo album with photos of the types of sushi available. The menu gives the name in English and Japanese, as well as the price for 2 pieces. When the chef asks what you would like, tell him the names of what you want...you can order as many times as you like. They make it while you watch. They keep track of your bill by adding colored chopsticks to a can in front of you. Green tea is complementary.

DIRECTIONS: Turn right out the Fussa Gate. Turn left at the first light. It is a small building on the right shortly after the train tracks, past the first light. There is a sign out front that says “Sushi Santa.”

Brian & Kristen Marriott 11/01

Dragon Gate

A.k.a. Ryuu Mon Hanten, this Chinese restaurant is popular with the Yokota crowd. The menu is in English, the service is quick, and it seats about 40 people. There is a wide variety of dishes offered on the menu. Some items are shrimp in chili sauce, diced chicken with cashews, sweet and sour chicken, egg drop soup, shu mai, spring rolls, shredded beef with green pepper, and several types of fried rice.

The prices are more expensive compared to other Chinese restaurants, starting at ¥750 for spring rolls and topping off at ¥8,000 for a medium-sized plate of assorted cold cuts. Most small dishes are ¥2,000 to ¥5,000 and medium-sized portions cost ¥3,000 to ¥8,000. “Family Course” specials are available, ranging from ¥10,000 for two (4 dishes + soup) to ¥20,000 for four. Soda, beer, wine, sake, and Chinese tea are available for ¥300 to ¥600 per serving. There are different types of tables, seating 3-5 persons on tatami mats through ten people at a “lazy susan” table.

DIRECTIONS: Turn right out the Fussa Gate. At the first stoplight, turn left, cross one set of tracks, and drive through one light. At the second light you will be at an intersection that has a gas station on the left and two streets coming in from the right. Instead of taking the 90 degree turn to Shanghai Hanten, take the 45 degree turn. Dragon Gate is on the left side just after you turn. It’s across the street from the Kobe Beef Restaurant and has a white sign with Kanji and English written in red lettering. There is a small parking lot on the left corner on the far side of the street beyond the restaurant. There’s a large sign, written in English, marking the lot.

Karen Ozment



Shanghai Hanten

There are many reasons to patronize Shanghai Hanten: it's close to Yokota, has reasonable prices, great food, and the owners speak English. There is an extensive menu, and it includes shrimp, prawns, abalone, bechedemer and fish; beef, pork and chicken; bean curd, shark's fin with chicken soup, rice and noodles. The 4 group specials tend to be the best "bargain." Two will easily feed ten people and we always choose the following: 1) Shredded pork with green peppers, spring rolls, diced chicken (hot/spiced), bean curd with minced beef in hot sauce, egg drop soup. 2) Diced chicken with nuts, shrimp in chili sauce, bean curd with shrimp, shredded pork with baby garlic, spring rolls, sweet corn soup. The specials range from ¥5500-¥25,000. Bowls of rice can also be ordered.

This restaurant is open Tuesday-Sunday. Lunch is 11am-2:30pm, dinner is 5pm-9:30pm. Tel: 0425-51-5843. The restaurant has six tables (both "Western," and Japanese style) and can hold up to 30 people. Most tables will seat 4-5 people, but one table will fit 10.

DIRECTIONS: Turn right out the Fussa Gate. Turn left at the first stoplight, go over a set of train tracks and then straight through the first light. At the second light, there will be two streets that come in from the right, take the 90-degree right. It is the second building past the parking garage on the left. It has a red sign and the letters are in kanji. There are only 3 parking spots in front.

Karen Ozment



Kubota's Tempura Restaurant:

Open 11:30-2 and 4:30-9:30, closed Mondays, Kubota's serves tempura lunch sets including soup, rice, and fruit for ¥1000. The English menu lists dinners for about ¥1200. Remove your shoes before entering the tatami dining room with low tables next to a small garden. Directions: turn right out Fussa gate, left at Tanaka's Crock Shop (HigashiFussa-Nishi/0.6km) and cross the tracks. Continue straight and downhill through 2-3 lights. At 0.8, turn into the dirt parking lot on the right. The restaurant is across the street. 042-551-0545/9097

Teresa Negley, Peg Vivori 02

Paradise Cafe

If you're missing those old-fashioned 50's style diners from home, then Paradise Cafe is the place for you. It recently opened on August 4, 2002, just minutes from the Terminal Gate on Rt. 16. They serve a variety of pizzas, pastas, salads, and of course those diner staples of

hamburgers & sundaes. There is also an extensive cocktail menu. The restaurant is decorated with Americana memorabilia from the 50's, most of which is for sale.

Paradise Cafe is open everyday from 6:00PM - midnight. Beginning August 24, 2002, they will also be open for lunch on Saturdays & Sundays from 11:30 - 3:00. Prices range from about 600-1000 yen.

DIRECTIONS: Turn right out the Terminal Gate, going north on Rt. 16. You'll see the neon "Diner" sign on the left. It's a 2-story building with the restaurant on the second floor, just past the bowling alley and 7-11. Turn left at the light to park behind the building. There are only a few parking spaces behind the restaurant, so if you live on the North Side of base, we recommend walking.

Kristen Marriott 08/02



Route 16 Truck Stops

The servings of gyoza (garlic flavored fried Chinese dumplings a.k.a. potstickers) are large and provide a satisfying meal when combined with a bowl of hot ramen noodles (¥500), fried rice (¥700), or other dish. Rice is ordered separately and comes with pickles and a small bowl of broth. About 15 minutes and 6.1 km away, seats are around a large counter. An English menu is available and choices are also shown on the walls in Japanese. The hours are 11am-4am the next morning.

DIRECTIONS, one location: Turn right out of the Terminal Gate and go under the overpass on Rt. 16 toward Kawagoe and Iruma. Past the Hotel Fiore on the left, a Jomo Gas Station on the right and before the ninth light, you should see two food stands on the right. The one with a big red sign is set closer to the street, while the stand with a bright yellow sign is set further back, opposite a green bookstore on the left. Turn right into the parking lot. The stand with the red sign advertises ramen, while the other one with the yellow sign displays a pork soup specialty.

DIRECTIONS, another location: There is another truck stop closer to base which also serves up tasty food. Turn right out the Terminal Gate and go under the overpass on Rt. 16 north. At the 4th light after the underpass, it is on the far right corner of the intersection, across from McDonald's.

Teresa Negley, Brian Marriott

Saizeriya

Saizeriya is a clean family style sort of Italian restaurant with picture menus. It offers pizzas (small ¥380+), pastas



(¥450+), risottos (¥480+), large salads (¥380+), and desserts (¥290+). This chain marks its locations with a green sign.

DIRECTIONS, Espa Location: One location is in a two-story gray concrete building on the far side of Espa from the parking lot in Moritown mall. To get there, turn right out the East Gate and keep going straight. Just before the road narrows and makes a sharp turn to the left, you will turn right into the pay parking lot. Take a ticket from the machine; if you eat or buy over ¥2,000, parking is free for two hours. When you exit the lot, show the man your receipts.

DIRECTIONS, Shin-Ome Kaido Location: The second Saizeriya is on Shin-Ome Kaido north of base. It can be approached from either the Terminal Gate or the East Gate. From the Terminal Gate, turn right (north) and go through the tunnel. Turn right at the 4th light after the tunnel (onto Ome-Kaido Road –truck stop on right, McDonalds on left.) Saizeriya will be on your left after the Denny's, before the McDonalds.

From the East Gate, turn left out the gate. Bear left at the second light ("Y" intersection.) When the road ends, turn left. Turn right at the third light (just past the baby clothes store with bunny on sign.) Take this road to Shin-Ome Kaido Avenue (Musashimuraya mako Kita intersection, there is a McDonalds on the left side of the road.) and turn right. Saizeriya will be a short way down on the right, before you get to Denny's.

DIRECTIONS, Yanagi Dori Location: Go straight out the Fussa gate. Bear right at the first light. Then turn right at the second light after the Y intersection onto Yanagi Dori. It will be on the right between the 6th and 7th light. (the 7th light is Fussaokusho Intersection and if you come to it, you've gone too far.)

Jena Flowers, Teresa Negley, Directions updated: Brian Marriott 5/02

Bikkuri Donkey

Once you have noticed the red, green and yellow signs for the Bikkuri Donkey restaurant chain you see them everywhere. The meals here are mainly hamburger patty combinations. There are some curry rice, spaghetti choices, and large salads. This is a great place for kids; the restaurant itself has a comfortable family feel to it. They feature large wooden menus with pictures, so the language barrier is not a big problem. Very generous servings come on large wooden platters. Lunch is a reasonable - ¥580 including rice and soup; to add coffee it becomes ¥660. They are open late, from 11am to 2am.

DIRECTIONS: The restaurant nearest base is on the same road as Seiyu. Go straight out the Fussa Gate, cross the train tracks and stay to the right at the Y intersection. Turn right at the second traffic light after the Y and go past Seiyu. The restaurant will be on the corner on your near left just before the 7th light (Fussaokusho Intersection). It is just past Saizeriya (on the right), and the sign is in katakana only. There is parking underneath the building. A second one can be found right next to the McDonalds on the left hand side of route 16 at the corner 4 lights north of the underpass, across from the 1st Route 16 Truck Stop.

Directions updated Brian Marriott 5/02

Cafe Spice

One of the most wonderful restaurants in Fussa is tucked away in a stucco-looking building not far from Yokota. An English menu is offered at this eclectically-decorated restaurant with its owner-built furniture reminiscent of the novel *The Hobbit*. The menu is not extensive but is delicious. Puris, a round pastry with beef inside, is mouthwatering when Tabasco is added. Piri Piri, a hot stew set that comes with salad, bread, and fruit is absolutely divine as is the beef curry, kima curry, and the African fried rice. Other selections include two types of spaghetti, mushroom and tofu salads, sausage, smoked liver, chili beans, and ethnic curry.

Prices range from ¥700 for a salad to ¥1800 for Piri Piri, but most dishes are ¥900-¥1200. There are eight choices of coffee (e.g. American, French, cafe au lait and cocoa), and nine types of tea (e.g. Earl Grey, apple, and cinnamon) for ¥450-¥550. Cafe Spice is open noon to 10pm and on Sundays 3pm-10pm. Unfortunately, it is not always open when it says, so it's best to have backup dining plans. Tel. 553-4711.

DIRECTIONS: Drive straight out the Fussa Gate. Cross one set of train tracks and at the "Y", go right. Go straight through one stoplight and at the second light, turn right onto Yanagi Dori. Drive through six lights. Cafe Spice will be on the right, before the seventh stoplight. It is across from Bikkuri Donkey, just beyond Saizeriya. If you get to Fussaokusho Intersection, you've gone too far. There is only one parking spot in front and a narrow parking spot in the back.

Karen Ozment

Skylark

This cozy Skylark affiliate offers specialty dinners for ¥1,980, including a choice of soup or salad, bread or rice, an entree, a dessert and tea or coffee. The pasta dinner includes similar choices for ¥1,800. The menus have either photos of selections or English translations.

DIRECTIONS: Go straight out the Fussa Gate and turn right onto Yanagi Dori (the Seiyu street). After the 8th light and before the 9th, Skylark will be on the right-hand side, opposite the Myrina Shell gas station. The sign is in Japanese only.

Jenny Perham, Gina VanOrsdol, Teresa Negley 97

Totoya Michi ("Screaming Sushi")

"Screaming Sushi," affectionately named by Yokotans because of the screaming sushi chefs that you will find inside, is the place to go for a good revolving sushi-plate restaurant in Fussa. Their sushi is served in very generous portions and is priced between 110 Yen and 450 Yen per plate.

DIRECTIONS: Go straight out the Fussa Gate and turn right at Yanagi Dori Ave. (the same street where Seiyu is located). You will pass eight traffic lights, and the restaurant



will be located on your right. The signs on the building are entirely in Japanese, but it is across the street from the tall building with the Canadian maple leaf on it. There is parking available on the left-hand side of the restaurant and they are open from 11am until 11pm.

Michelle Arostegui



Sato

If you want a modern Japanese restaurant with traditional aspects, Sato is the place! It offers a variety of Japanese food to please everyone, from kids to sumo wrestlers. You can dine either in the booths (in the front of the restaurant) or in one of the many tatami mat rooms. For the latter, you exchange your shoes for slippers (placing your shoes in a provided locker, locked with a wooden key). The slippers are then worn everywhere except on the tatami mats themselves. Each room is equipped with one table which fits up to six comfortably, but the sliding doors can be opened to accommodate a larger party.

The extensive menu is written in katakana, but the pictures make ordering easy. Samples include: three types of udon (Japanese noodles range from ¥380-¥580), sushi (¥480-¥880), sashimi (¥680), tempura set (¥680), tonkatsu (pork cutlet, ¥680), fried chicken (¥580), and mushroom hamburger (¥580). Side sets of rice, chawan mushi, miso soup, pickles (¥380), gyoza (6 pieces, ¥250) or edamame (soy beans, ¥180) are available to go along with entrees. Kid's meals offer hamburgers, curry rice, or sushi (¥480). For those with a "yen" for what sumo wrestlers eat, the chanko nabe is a must. It is a high calorie, nutritious stew of pork, chicken, fish with carrots, bean curd, and onions simmered in a rich soy or sugar sauce (¥1680). Green tea is complimentary. Sake, whiskey, beer, and soda are ¥350-¥600, and separate desserts are ¥200-¥450.

Sato is open daily 11am to 12:30am. It's a wonderful place for a couple or a squadron group. The phone number is 0425-53-6060.

DIRECTIONS: Go straight out the Fussa Gate and cross one set of train tracks. At the first light, the "Y" intersection, bear right. Continue straight and at the second light after the "Y", turn right onto Yanagi Dori Avenue. Continue straight and Sato will be on the near right corner of the intersection at the 9th light, one kilometer past Skylark. Sato is a large, black building on stilts, the sign is in hiragana only.

There is ample street-level parking under the restaurant. Sato is 2.2km from Yokota.

トニーズ・トンカツ

Tony's Tonkatsu House

Tucked away in the heart of Fussa City is a quaint little tonkatsu restaurant run by the chef, Mr. Yoshio (Tony) Torikoshi. Tonkatsu (deep fried breaded pork cutlet) is their specialty. There is a variety to select from; all unique in flavor. Every dish is worth trying! All dishes are served with Japanese pickles, miso soup, rice and salad. Prices range from ¥800 - ¥1950. The menus are in English and Romaji (romanized Japanese).

Although reservations are not required for 6 or less, you should make one. The restaurant is small, with low tables on tatami mats and some bar stools. There is also a party room, accommodating 20. The hours are Tues-Sun 11-2pm, and 5-8pm. Phone: 0425-52-0419.

DIRECTIONS: Go straight out the Supply Gate. Cross two sets of railroad tracks. After crossing the second set of tracks, continue straight through four traffic lights. Shortly after the fourth light, you will start to go downhill. There will be a traffic light at the bottom of the hill (overpass above). Take a left here and go straight until the third light. Take a left at this light (Marufuji Supermarket on left). Tony's Tonkatsu House is across the street from the parking lot.

Jean Kuramoto, Delores Street

レスイテソ・グリビ

Guribi

Did you know there is a Russian restaurant nearby in Hamura? Aside from being unique, the food is tasty, prices are reasonable, and the menu has English. I recommend one of the set menus so you can try several specialties including Borscht (beet soup) and a spicy casserole served in a deep bowl with a bread "lid." The fruity Russian tea is also included with set meals. Dinner menus feature both meat and fish entrees.

The restaurant is open 11am-10pm, closed Mondays. Tel. 0425-55-0485.

DIRECTIONS: A quick walk from Hamura train station, you can also easily drive and parking is available. There are 4-5 parking spaces in front of the restaurant or on the street. From Yokota, drive to Hamura via Yanagi Dori (the street in front of Seiyu). Turn left at the 1st light after Hamura Station Intersection light (just after KFC and before McDonald's). The restaurant is on the second street to the right, but to drive to it legally you have to go clockwise around the traffic circle in front of the station back towards McDonald's and take a left onto the road (the Hamura Seiyu will be behind you as you turn left onto the road). It is just past the pachinko parlor on the right. The name of the restaurant is only written in Japanese, but you'll see red siding and a canopy over the entrance. Na zdoorov'e.

B.J. Barger





あじのめい
味の民会

Aji No Mingei

Aji no Mingei

Aji no Mingei is a chain of restaurants with two of its restaurants located in Fussa. One is a tonkatsu restaurant and the other is a noodle restaurant. Both are located on Yanagi Dori. Aji no Mingei noodle shops are definitely American friendly - they are located on a major street, have a respectably-sized parking lot and a picture menu. The restaurants are about the size and openness of an American Denny's. The decor is Japanese-Kyoto style with white stucco walls accented with touches of red, exposed wooden beams, and lanterns and hanging lights of bamboo and rice paper. The wide booths have tatami seats and will seat six. With a delightful dichotomy, a kimono-clad waitress will use a hand-held computer to place your order with the kitchen. The menu offers various combinations of noodles (hot and cold), rice, soups, and tempura shrimp and vegetables. Prices range from ¥850 to ¥1,000. The food is quite enjoyable and popular with the Japanese.

DIRECTIONS: To reach Aji no Mingei (noodles), get on Yanagi Dori (the major road beside Seiyu) and stay on it. You will travel a fair distance and pass McDonald's and Denny's. The restaurant is on the left-hand side and diagonally across from the big toy store with a big white and pink point on the roof. It is at the City Hall Intersection. If you pass DoIt, turn around, and it will be on the right two lights past DoIt.

Brian Marriott, Diane C. Lyell

Bamiyan

The Bamiyan Chinese Restaurant chain (featuring a peach logo) is popular because of the family atmosphere, delicious food, and affordable prices. Three are located close to Yokota and worth trying.

Monday through Saturday, a lunch set for ¥580 is featured (children's set is ¥480). Equally delicious are the Bamiyan noodles (¥380), gyoza (¥230), and the dinners (¥400-¥700). For an additional ¥150, you can add steamed rice, Chinese pickles and soup to your dinner. And ... unlimited self-drinks are only ¥150. The picture menu is in English.

Bamiyan is open daily from 11am to 2am. The last order is taken immediately before closing.

DIRECTIONS, Fussa location: The location closest to the North and South sides of base is on Shin-Okutama Kaido. Exit straight out the Fussa Gate and cross two sets of train tracks until you reach the intersection at ShinOkutama

Kaido (the Fussa Post Office will be on the far right corner). Turn right, and go two to three blocks. Bamiyan will be on the right just past the Skylark Grill.

DIRECTIONS, Hamura location: To get to the Hamura location, exit the Fussa gate. At the "Y", go to the right and at the 2nd light turn right. You are now on the street, (Yanagi Dori) Seiyu is on. Drive another 3.7km. The restaurant is on the right (diagonal to the Do-It store) and has a large parking lot. Phone number is 0425-70-7068.

DIRECTIONS, East Gate location: For the Bamiyan nearest the East Gate, turn right and take the first left down to the five corners where Jonathan's Restaurant is. Make a hard right and stay on the road for a kilometer or two, until you get there. It's on the left, across from Denny's.

Gina Howenstine, Judith McKay

Est Est Est Restaurant

A friend took me to this great little Italian restaurant in Kabe. Only meal sets are served, including salad and tea or coffee, and you may choose the sauce for your spaghetti course during lunch: a) tomato-based, b) meat-based, or c) cream-based. As wonderful as the entrees are, the two breads served are to die for: a crusty brochen-like roll and a bread laced with walnuts.

The restaurant is small; reservations are encouraged for late diners. Call 0428-21-4151; 11am-4pm/order by 3pm and 5-9:30pm.

DIRECTIONS: Head out the Fussa gate and turn right on Yanagi Dori, like you do to go to the Fussa Seiyu. Stay on this road for about 20 minutes, passing the Hamura Denny's, city hall, and Do-It, an Ome sign and another smaller Denny's. You'll reach the Kasumidai Dai Ichi Jutaku intersection at about 7.2km from Fussa Gate. The restaurant is one block left from this intersection, on a left corner.

One suggestion for parking during lunch is to continue another two blocks (without turning) to the first Kabe Seiyu lot (across the street from Rocky Pachinko); Est Est Est would then be two blocks back (past 'Italian Toscana') to the Kasumidai DaiIchi Jutaku intersection and right one block. There may also be street parking near the restaurant. You can also take the train to Kabe, 3 stops west of Fussa toward Ome. The restaurant would be about two blocks to the right and one block north.

Aiya

For the TRUE Japanese food lover, this is the place for you! There are many traditional dishes to suit every palate. Although very modern, the atmosphere and decor are typically Japanese. Upon entering, you are required to remove your shoes and place them in lockers. The lockers come with a large wooden key with Japanese numbers and alphabets. The menus are in Japanese. There are a few pictures that go along with their specialty dishes. I suggest that you go with someone who can read and speak the language on your first visit. The prices are quite reasonable, with most dishes within the ¥2,000 range. There are two Aiya restaurants near Yokota.



DIRECTIONS, Hamura Location: The first one is in Hamura city on Yanagi Dori. To get there, go straight out the Fussa Gate. Go right at the Y intersection. Turn right at the second light and go straight for 12 lights. Look for the “Welcome” sign after passing McDonald’s on the right.

DIRECTIONS, Akishima Location: The second is in Akishima, located across the street from the Bird Store (Ito Yokado) parking lot. To get there, go out the South Gate and take a right. Go straight. Stay on this road until you cross two sets of railroad tracks. Turn left after crossing the second set of tracks. Go straight until you come to an intersection. The Bird Store will be on your right. Turn right at the intersection and turn right again at the first light. The restaurant will be on your left about half a block down.

Jean Kuramoto, 97

Tonkatsu Mingei

Tonkatsu (breaded pork cutlet) is a popular Japanese dish and Tonkatsu Mingei specializes in it. You will discover through the photo menus that Tonkatsu Mingei not only has pork cutlets, but also chicken, shrimp and oysters prepared the same way. The prices are reasonable and the food, delicious. Many dishes are under ¥1,000. Tonkatsu Mingei is conveniently located in Hamura.

DIRECTIONS: Go straight out the Fussa Gate. Veer right at the Y intersection. Turn right at the second light and go straight through eight lights. Soon after the 8th light, the restaurant will be on your right, slightly set back from the street. Parking is available in the back. The sign is in Japanese only.

Jean Kuramoto, Azumi Kimura 3/97



Grand Père Tohsuke

An elegant French restaurant in a traditionally built Japanese farmhouse of gray and white cross-hatched walls modified to cosmopolitan tastes, Grand Pere Tohsuke in Mizuho is meant for special occasions. Waiters in black tuxedos serve exquisite seasonal appetizers and entrees between delicious palate-cleansing sherbets in a main dining room overlooking mature trees.

Unfortunately, the limited menu is mostly in kanji but a most helpful maitre d’ assists in the selection of courses. There

is a choice of three sets, ranging from ¥3,800 (for 2 appetizers, a fish or meat entree, plus dessert and coffee or tea) to ¥8,000 for lunch, and ¥7,500 (for an appetizer, 2 sherbets, a fish entree, meat entree, plus dessert and coffee or tea) to ¥15,000 per person for dinner. The higher-priced sets are composed of the chef’s selections.

The restaurant is open for lunch from 11:30am to 2pm, and for dinner from 5-9pm. Closed on Tuesdays. Call 0425-57-5911 for reservations.

DIRECTIONS: Turn right out the Terminal Gate. After the second light, stay to the left and take the exit towards “Central Mizuho”—(Don’t go under the overpass.) Follow this road past the end of the runway and go several blocks before ascending a hill past a graveyard. Turn left at the first light after starting down the hill. Go about two blocks and turn left into the parking lot of the large traditionally built Japanese farmhouse surrounded by a white wall. The lot is obstructed from view until you are upon it, but there is a sign that says “Koushinkan” at its entrance.

Teresa K. Negley



Family Steakhouse Don & Shabu-Shabu Don Pei

Two modern restaurants visited by Yokota meat-eaters during lunch are **Family Steakhouse Don** and **Shabu-Shabu DonPei**. Sets at both places are ¥1000-¥2000 according to the picture menus. Shabu-shabu consists of boiling meat in broth in a table-top pan and then dipping it in sauce. Since the Mad-Cow Disease outbreak, thinly sliced pork is offered instead of beef along with a plate of vegetables and large noodles to be cooked at the end. Sets come with rice, salad bar is extra. Directions: drive straight out the Supply Gate (Itsukaichi Kaido) and across two sets of train tracks. Continue a few more blocks. The more western-style Steakhouse Don is on the near right corner of the next large intersection (at ShinOkutama Kaido) opposite the small Ushihama Post Office (before the road goes downhill). For the shabu-shabu restaurant, turn left at this intersection, then left past the brown apartment building into the parking lot (take off and put your shoes into the black lockers, then remove the wooden key).

Teresa Negley 5/02

Beer House of Fussa

This charming restaurant/brewery (sometimes referred to as the “Mayor’s House” has been in the Ishikawa family for 305 years. The family began making sake 135 years ago, using rice grown in the immediate area. A few years latter, their great great grandfatehr began making beer (112 years ago) but it was before it’s time and didn’t go over well. Once inside, the the courtyard, the building have an old German flavor. There are two massive 400-year old Zelkova trees standing sentry. In a small store behind the trees, there is a presentation on how



sake is made. Ask questions. They have people who can speak English well if you want to know more. After leaving the store, there is a Karu (old storage building) to the right, and an old metal sake pot. The soba restaurant to the left as you wonder through the courtyard has hosted many generals as evidenced by many photos. Further into the courtyard is a pavilion housing an antique cooker/pot for making beer. The walls and ceilings depict the making of beer 112 years ago. Just outside the pavilion is a tree more than 600 years old. Across from the pavilion is the beer brewery and lots of tables to eat outside when weather permits. There is lots to choose from: beef, pork, seafood, gyoza, egg rolls, and many European dishes. And of course, lots of beer.

The business gives tours of both the sake factory and the beer brewery. Please arrange ahead of time for English speaking tours. The owner's two sons, (Taro and Yoshiro Ishikawa) speak English. You can call them for more information at 042-553-0100, or Fax 0042-553-2008.

Directions: Take a left out the Fussa Gate. Cross over a bridge, which goes over the train tracks. At the bottom of the bridge turn right at the traffic light. Go straight through three lights. Now begin to watch for a cement block wall (not more than 20 feet long) on you left (there is a Temple directly across the street.) Take the next left turn just after the wall ends (a very narrow street), then take an immediate left (about the length of a car), follow along the street paralleling the brewery/sake complex (white buildings.) Take the first right hand turn. Go past one building on the left and park in the lot behind it. Additional parking is past the first parking lot. Continue on to the next street, make a left and look for a "P" parking sign on the left.

Hours are 11:30 AM to 10:00 pm with the last orders of the evening at 8:30. Phone number is 042-553-0171.

Shortened from Yokosan article by Doren Garten 8/99

Hamazen ("Torches")

Hamazen Real Japanese Restaurant aka "Torches": a close but unique culinary adventure awaits guests seated at either the tables or broad counter surrounding the indoor fish pond. Open 11:30AM-10PM, lunch is served to 3PM Tel. 552-0235. Weekday lunch specials are about ¥1000 yen while dinners are higher with the tempura set about ¥1500 and monthly specials ¥3500+ . Sashimi is available in great variety (*even on fish bone while still breathing*). Abbreviated menu available in English (no pictures). Directions: Drive straight out the Supply Gate, cross both sets of train tracks and continue straight. Turn left on Okutama Kaido. Turn left after about 1km into the walled parking lot for Korakuen Hotel and Hamazen Restaurant. During the evening, torches burn at the entrance to the restaurant.

Teresa Negley 5/02

100 Yen Sushi

A relatively new sushi shop of the "conveyor belt" type recently opened up on Okutama Kaido Road south-west of base. It has become fairly popular among base personnel for it's low

cost & variety. If you go, you may have to wait a bit to get a seat. It is open daily 11:00 AM to 11:00 PM.

Directions To get there set your odometer to zero and go straight out the Fussa Gate and cross the train tracks. At the first light (0.4km) bear left at the Y. At the second light past the next set of tracks (Fussa City Office Intersection, 1.1 km) turn left onto Shin Okutama Kaido. At 2.6 km. Okutama Kaido Rd merges in from the right and the road you are on changes names. At 3.6 km. the 100 Yen Sushi Shop and it's fairly large parking lot will be on the right accross from a Sunkus and UniQlo. The sign is red and white and written in Japanese, but you should recognize the "100 ¥" Clearly on the sign.

Brian Marriott 8/02

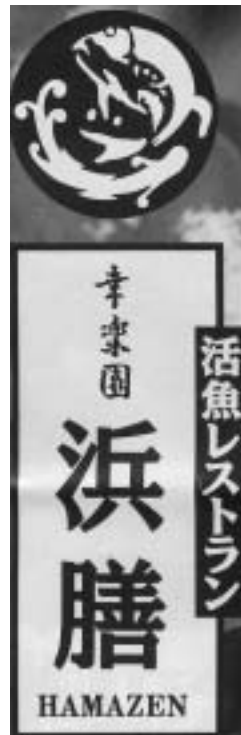
Yoshinoya "Beef Bowl"

If you're looking for something fast and cheap, try Yoshinoya. The Japanese answer to fast food, Yoshinoya basically serves one dish, "gyudon", translated as beef bowl. It is a hearty bowl of rice with thinly-sliced beef and onions. The regular size is only 280 Yen! It's served with complimentary tea. Sides such as miso soup, potato salad, and salad are also available. Now isn't that cheaper and healthier than McDonald's? There are two close to base, but we think the best way to experience Yoshinoya is when you're walking through Tokyo, hungry and looking for a quick bite to eat. Once you notice one of these orange and black signs, you'll start seeing them all over Japan. It's open 24 hrs/day for a fast, tasty meal at all times of day or night.

Directions: The first is out the Fussa Gate, south on Rt. 16 where it intersects with Rt. 29. (On way to Hachioji Bypass.) One way to get there is to set your odometer to zero and go straight out the Fussa Gate and cross the train tracks. At the first light (0.4km) bear left at the Y. At the second light past the next set of tracks (Fussa City Office Intersection, 1.1 km) turn left onto Shin Okutama Kaido. Continue straight until your odometer reads 4.2 km. Yoshinoya will be on your left, at the corner of Rt 16 and Rt 29.

The second is out the East Gate on Shin Ome Kaido Road north of base. Turn left out the East Gate. At the second light (Y) stay left. When the road ends, turn left. Turn right at the third light. (Shiritsu Jusho Minami Intersection, just past the Bunny Baby Clothing store.) Turn left onto Shin-Ome Kaido (Musashimurayamako Kita intersection, McDonalds on left corner.) Yoshinoya will be a short way down on your left.

Brian & Kristen Marriott 08/02



Off-Base Dining Outside the East & South Gate

The Wok

The Wok Restaurant is a quaint little Chinese restaurant right outside the East Gate. They serve a variety of Chinese dishes on the menu and the service is excellent. They have some really nice lunch specials which include salad, soup, and entree and tea. They are open 11:00 - 2:30 and then again at 5:30 - 10pm.

DIRECTIONS: Turn left out the East Gate. The restaurant will be on your left, and there is a large Heineken beer bottle sign on the front of the building. You can't miss it. The telephone number is: 042-531-8028.

Michelle Arostegui '02

Bashamichi Meiji

Bashamichi Meiji Fashioned Style Cafe Restaurant: A long name for this comfortable family-style restaurant. Meiji Fashioned Style refers to the outfits worn by the serving staff resembling a type of clothing from the Meiji era (1867-1911; capitalism had begun and Japan was opening up to outside influence, trying to assimilate it with its own culture). The traditional kimono was still in everyday use but women students wore a type of split skirt called a hakama over the bottom half.

Your children are welcome here. Picture menus make meals easy to order. A lunch special is offered (about ¥650) for a meal that comes with soup and salad. The higher price listed is your meal with coffee. The desserts look fabulous. Dinner prices are a little higher: appetizers range from ¥350-650, cocktails about ¥380, a spaghetti set with salad and beverage ¥1,500. The Grilled Chicken dinner set is ¥1,430 plus tax.

DIRECTIONS: Turn left out of the East Gate. Go straight through the first light. At the second light the road splits, go straight again by remaining in the right lane. At the next main road crossing your path, look across the street slightly to the left. The dark brown building is your destination. You can cross the street into the alley and small parking lot, or if it looks full, take a left and park in the bigger lot to the left of the restaurant. This restaurant is an easy drive and lots of parking is available. Those of you who shop at the D Store/Daikuma may recognize this place as a landmark.



HaikaraTel Yakiniku

A yakiniku restaurant is a cook it-yourself "Korean-style" eatery in Japan (yaki means barbecue, niku is meat).

Haikara Tei has tabletop grills and picture menus. If you are not ordering a pre-mixed rice soup, noodle dish or lunch set, the waitress will bring you prepared ingredients which you cook on the grill to your own preference. Some meats have been marinated; for extra flavor, use the sauces on the table. Be careful, unless you like it spicy (karakuchi), use the mild sauce (amakuchi, two kanji; two vertical boxes plus a box on the right).

This family restaurant of reasonable rates is open daily from 11am to 12:30am (midnight), lunch is served from 11 to 3, and specials are ¥680 to ¥880. The kalbee set (beef) comes with rice, soup, and salad from ¥1,580 yen. Kimchee (spicy Korean pickles) is ¥300-¥500. The bill comes on a small clipboard placed at the outer edge of the table.

DIRECTIONS: Haikara Tei is about 5 minutes from the East Gate, across the parking lot from the Bashamichi Meiji Fashioned Restaurant in a white and green building. Follow directions to the Bashimichi Meiji Fashioned Restaurant.

Teresa Negle

Woodstock

Woodstock has a Western flair and reminds me of a Ponderosa or Bonanza, minus the salad bar. A steak and hamburger restaurant, the meat is initially prepared in the front of the room where flames are bursting, then brought to the table and set on hot plates where it continues cooking to your specification.

English menus list three sets of choices. The first, and most expensive (¥2,900 - ¥6,900) includes hamburger, sirloin steak, filet mignon and salmon steak, served with an appetizer, soup, rice or bread, salad, desert, coffee or tea, wine or beer



(orange juice and nonalcoholic beer can be substituted). The “Special Menu” includes chorizo and scallops, pork cutlet, lamb chops and prawns (¥1,980 - ¥5,800) and most include a hamburger. The second set offers different size hamburgers up to one pound served with soup, rice, or bread and coffee or tea. (¥1300 - ¥2300) The third set “House Recommended” “Yonezawa Beef” offers sirloin steak (¥4,500 - ¥6,000) and filet mignon (¥4,500 - ¥5,500) served with salad. The children’s menu includes hamburger (¥980) and steak (¥1380). The latter includes rice, soup, juice and ice cream. All steaks and hamburgers are charcoal grilled with a choice of seven sauces: brown, radish, garlic, soybean, curry, ginger and cream.

Woodstock offers fried prawn (¥1,700) and salmon steak (¥1,900), as well as soups and salads (¥500 - ¥900). There is an extensive wine and beer list and they also serve whiskey, cola, milk, ginger ale, orange juice and lemon squash.

Lunch is served from 11:30am to 2pm with three choices: steak lunch (¥1,200) with rice or bread; pork (¥1,000) and the daily weekday special (¥680). Woodstock is open every day and can hold approximately 70 people. It closes at 11pm and last orders are taken at 10pm. Tel. 31-8484.

DIRECTIONS: Turn right out the East Gate, go through three stoplights, approximately 1.3km. At the fourth stoplight, turn right and go 0.1 km and Woodstock will be on the left-hand side. Parking is directly past the restaurant. There is a large “P” with an arrow that points to the entrance.

Karen Ozment

YumeAn

A family-style restaurant around the block from Sun Valley and diagonal to the “Bird or Dove Store” in Akishima (about 15 minutes away), the YumeAn has a large parking lot and picture menus in addition to a “No Smoking Room” to the right of the entrance. Like the Aiya restaurants with which YumeAn is affiliated, you remove your shoes inside the door and put them in a wooden locker. You then push down on the small lever to the right of the lock to latch it and remove the large wooden block. Later, match up the characters on the key to the locker and insert the key to open the lock.

As in the slightly more expensive Aiya’s, the No Smoking Room consists of tables on a tatami floor, with the diners’ legs in a pit under the tables so they don’t have to sit Japanese or Indian style.

Daily lunch specials range from ¥580-¥980 and generally include soup and rice. There are also many rice and noodle selections available in addition to meat entrees, etc. Open 11am-2am, Tel. 0425-46-9561.

DIRECTIONS: Turn right out the South Gate, continuing through the next few lights and crossing the tracks. After the curve around the school, make a left just after the next set of tracks. Drive along the tracks and pass Sun Valley. Turn right at the stop sign, and drive around the bird store to the other side, making a right at the light. YumeAn is ahead on the left.

Kazuho Watanabe, Delores Street, Teresa Negley/97



Edo Ichi “Vikings”

This belongs to a chain of all-you-can-eat restaurants where you cook your own food. When you enter, pay about ¥2500 (cheaper for children) per person and get a receipt. You will then be escorted to a table and your grill started. Put oil on the grill and head for the plates. There is a selection of sushi near the soda dispensers and rice, soup, and curry in large pots on both sides of the case where the plates are located. Go to the open refrigerated display cases and select as much of whatever food you want. There is a wide choice of meat, vegetables, gyoza, salads, fruit, and noodles. Take the plates to your table and grill your discoveries. For dessert, try cream puffs, chocolate pie, or ice cream. The ice cream is located in a separate case near the drink dispensers.

One word of warning: Because many people are cooking, the room gets VERY smoky. Do not wear good clothes! I also take my contact lenses out. If you are tall, be careful not to hit your knees on the bottom of the grill because it is very hot! Try to go before the rush which is usually 6-7pm. Not only is the restaurant less crowded but so is the highway.

DIRECTIONS: Turn right out the Terminal Gate. Drive straight towards Kawagoe for 9.2km. (note: Hoya Crystal Factory is on the right at 8.9km). At the first light past Hoya, there is a large, white building on the left with a white and red sign in Japanese letters and a gold arrow pointing towards the building. This is Edo Ichi. A Cosmo gas station is on the right. Turn left at this light and the parking entrance is on the right.

Karen Ozment

There is another **Edo Ichi on Itsukaichi-Kaido** (on the way to Showa Memorial Park & American Villiage.

DIRECTIONS: Set your Odometer to zero and exit right out the East gate and turn left at the first light. (Inadaira Koen Minami intersection.) At the next light (5 way intersection, 0.7 km.) Make a right hand turn. (Not sharp right, but angled right towards Daiei.) At 1.9 km bear right at the intersection where this road merges with another. (Family Mart on right Corner, Toyota dealer on left corner.) Turn left at the 2nd light onto Itsukaichi-Kaido Rd. (2.0 km, Tennobashi Intersection. Just after you go under the tracks.) Stay on this road until the light with Edo-Ichi Yakiniku all-you-can-eat Restaurant on the far right corner (3.5 km)



Off-Base Dining a Little Further Away

Hachioji - Baghdad Cafe

Baghdad Cafe is located close to the Hachioji train station. Its décor is somewhat dark and “cozy”—not too large, with tables and chairs scattered in interesting niches around the room and some lights along the walkways under grate-type flooring—with a definite foreign mystique about the place. There were a few gaming tables (roulette, poker, blackjack) but none were used while we were there.

The luncheon menu (also the placemat) had nine entrees with pork, chicken, hamburger, or spaghetti. The ample portions had a slightly spicy flavor, but not overdone. All lunches were ¥780 and included hot vegetables, salad bar, and either cola, tea or coffee (a refill is ¥300). Beer, wine, and cocktails were ¥380 per glass. The salad bar had a dozen bowls containing fresh fruit, vegetables, lettuce, tomatoes, peppers, sauces, and dressings.

The dinner menu has an entertaining long narrow black cover, filled with white pages and sketches in black. There is a long list of cocktails, “hors d’oeuvre froid”, salads, side dishes, pizza, seafood and pasta. The last two pages showed a picture of a roulette wheel with an explanation of the game along with some poker hands and black jack odds. I imagine dinner time is for adults but the lunch could be a family outing. Lunch is served from 11am-5pm and dinner starts at 5:30.

DIRECTIONS: Go to the Hachioji Station. Exit towards Central Hachioji and turn left, going around the square toward the pedestrian street walkway. Baghdad Cafe is 4 or 5 blocks down on the left.

Judith McKay



Hinohara - Black Tea House

The Black Tea House, or *Kurochaya*, about a 40 minute (13km) drive from Yokota on Itsukaichi Kaido, is a wonderful restaurant of traditional construction next to a river among bamboo groves. It’s where you may want to take visitors from abroad if they cannot visit Kyoto or Nikko (there’s lots of tatami, wood, and sliding doors). Although the meals are expensive, they seem worth it and you get plenty of food (some of it just for the brave). Multi-course meals of barbecue-it-yourself beef or chicken plus in-season vegetables were offered for ¥4,500 to ¥7,500 at lunch time. Plum brandy is included in the meal along with fruit and a sweet.

Arrive early enough to roam the grounds and enjoy the gazebo, waterwheel, river and trees. Once inside, each party

has a private room with a deck-like balcony, overlooking the beautiful surroundings. The *Kurochaya* is open 11am to 8pm except Tuesdays and Japanese holidays. Reservations in English are accepted. Tel. 96-0129.

DIRECTIONS: Turn left out the Fussa Gate, then right at the first light. Go over the river and past Route 411 (Akikawa Kaido) toward Hinohara. About 2km after the Itsukaichi Station sign, past the police station on the right, turn left at the Ko-Nakano intersection (gas station on right). The restaurant is down the “block” on the left (the main parking lot is down through a steep and narrow ramp. You may also park back in the corner lot, on the right).

Karen Ozment, Teresa K. Negley

Haijima - Bamboo House

Owners Sue and Tatsuaki Ichikawa have been serving homemade noodles at this location for twenty years. The building is spacious, with four seating areas holding approximately 50 customers. One section has tables and chairs (for 14 customers); the other three raised tatami sections have cushions and low tables. Although English isn’t spoken, Americans are warmly welcomed and the menu is in both Japanese and English.

Although udon and soba noodles (served hot or cold) are the specialty of the house, tempura and rice dishes are also available. Meal prices range from ¥650 to ¥1000 for either lunch or dinner. The Bamboo House is open 11am to 3pm, Tuesday through Friday, 11am to 8pm on Saturday and Sunday, and closed on Monday. Because there are only two parking spaces at the restaurant and the street is narrow and filled with parked bicycles, driving is not recommended.

DIRECTIONS: Take the Itsukaichi Line from Platform 1 at Haijima Station two stops to Higashiakiru. It’s a four-minute ride and costs ¥150. As you exit the Higashiakiru Station, turn left over the tracks (past lots of bicycles). It is the second building on your left.

Sally Mayberry



Tamako Lake - The Blueberry Restaurant

Only a 20 minute drive from Yokota's East Gate is a quaint, French country-style restaurant called "The Blueberry," nestled in the trees surrounding Lake Tama. The menu, available in English, offers a large enough selection of Western-style cuisine to satisfy even the most particular connoisseur. Some suggestions include the chicken sauté, Tandoori chicken, lasagna, pork cutlet, and salmon with green sauce. Be sure to save room for dessert! Upon entering "The Blueberry," you'll notice the tempting dessert case displaying an array of beautiful cakes (and they really are as delicious as they look!).

One thing especially appealing about "The Blueberry" is that along with the Western ambiance, the food portions tend to be Western-sized as well. Prices range from ¥1,700 to ¥5,000 for entrees. Sets are available in the same price range and include soup and salad, an entree with bread or rice, sherbet and coffee. (Lunch averages ¥2,500, and dinner ¥3,000. The Japanese menu shows a new dish, the Salad Pizza for ¥800, that is popular among women diners.)

The Blueberry is open daily, except Monday, from 11am—2pm for lunch, 2pm—5pm for tea and 5pm—9pm for dinner. It is best to arrive early to beat the crowds to this popular spot for romantics.

DIRECTIONS: There are two ways to get to The Blueberry. The first is more scenic and shorter, but on a narrower road full of speed bumps. The second has more traffic, but uses the four-lane Shin Ome Kaido.

1) Turn left out the East Gate and then right at the next light. Go to the next light and turn left. Continue through six stoplights (past a pink Foodland on your left) until the road comes to a "T", where it meets Ome Kaido (there will be a red Cabin vending machine across the street). Turn right onto Ome Kaido. From this point, follow the signs to Lake Tama. At the first blue Lake Tama sign, turn left. (Asahi Bank on far left corner and Kadoya Liquor Mart on right.) After the second light, the road narrows for a short distance. You will pass through a wooded area where the road has many speed bumps. There will be a sign announcing your entry into Tokorozawa of Saitama Prefecture. Pass through a T-intersection and you will see The Blueberry on your left. Parking is available. To return via this route, turn left at the first sign toward Mizuho, and at the second, toward Akishima.

2) If you are not used to narrow winding roads, turn right out of the East Gate and left at the first light. Continue straight (past Jonathan's at the 5-way light) to the T, and turn left. Keep going, past Daikuma on the left, until the next T where Mos Burger will be on the left corner. Turn right onto Shin Ome Kaido (this is Honcho I intersection). Stay on this road, passing a Royal Host and Esso station on your left. When you see a big brown bottle on the left, turn at that intersection (Nakasunashindo Murayamabyoin Kita). There will be a sign for Shinjuku and a Shimamura store on the right. Turn left at the sign for Lake Tama (Shell station). You'll pass signs for Hotel Cannongold, and there will be a blue arched bridge on

the right. Turn right at the next light and cross the lake. Turn left at the light. The road will curve, and The Blueberry will be on the right.

Mary Meckley, Teresa Negley, Keiko Hansen 11/96

Tama Hills - CoCo's

CoCo's is the place to go for great curried rice. It's easy to find and casual, like a coffee shop. The entire menu is an amazing variety of curried rice. The portions are generous and beer is also offered. There is a good children's menu when little ones are with you. The pictures on the menu make it easy to order. I would suggest going in early evening as opposed to later - it's a popular place and the seating area isn't very large. However, it is worth a short wait! You will chuckle to see all the pictures on the wall of people who have eaten the "hottest" dish offered. You order your dish to the exact degree of spiciness desired. There is a chart on the menu. Mild to Very, Very, Very Spicy. The prices are reasonable - about ¥650 for a child's platter to about ¥1,200 for an adult meal.

DIRECTIONS: Follow directions to the Tama Lodge. (Take Route 16 toward Hachioji but instead of turning right to go over the Haijima bridge, go straight toward Tachikawa. You are now on Route 20 and will pass Tachikawa Five Corners with McDonald's and the Bronze Parrot on the right. Continue straight about 5 km and then turn right to cross over the Sekido-bashi bridge.) Turn left at the first light after the bridge, and CoCo's will be a very short distance ahead on the right. It has a small parking lot and it's on the ground floor of an apartment building.

From Tama Lodge: Turn left at the guard gate. CoCo's will be on the left side after the fourth light. The employees at Tama Lodge can assist with directions.

Leslie Kelley

There is also another location on Shin-Ome Kaido.

Okutama - Drive-in Mitake

This casual restaurant sits on the hillside overlooking the Tama River. From your table, you can watch kayakers shooting the rapids, fishermen fishing for trout, people hiking on the trails or simply enjoy the wonderful scenery

as you dine. Drive-In Mitake features dishes of rice, noodles and trout. The udon noodles with mushrooms are particularly good. Prices range from ¥550 to ¥1,250 and they have an English menu. Parking is limited to four vehicles.

DIRECTIONS: Follow Ome Kaido to Mitake. The restaurant is on the left hand-side of the road and up a small incline, a short distance past the Brewery. If you pass the bridge, across the river, in front of the train station, you have overshot it by 1/2 block.

Diane C. Lyell 92 directions confirmed 5/02



Okutama - Campbell Steak Lodge

Near the mountains of Chichibu-Tama National Park on the Hinohara Kaido route (or driving up Itsukaichi Kaido), look for a log cabin restaurant called Campbell Steak Lodge. The cabin is built from huge, debarked, yellow pine logs imported from Canada! The highly-polished logs also form the interior wall. The decor is early American-style with polished pine tables and chairs matching the interior and exterior walls, gay windows filled with stuffed Japanese green and copper pheasants, a frontier style kerosene lantern and a bucket of Indian corn. A brown felt cowboy hat graces the mantel over the bar. A wood-burning stove completes the rustic setting. Prices are moderate and the menu, in Japanese, features curried rice, a hamburger steak and steaks. Hot cakes also appear to be a specialty.

Diane C. Lyell 1992

Nakagami - Oncorhynchus

Oncorhynchus is a perfect example of what I imagine some restaurants in Europe look like. The three-story building has an all wood interior: floors, tables, chairs. There are small chapel-shaped windows placed sporadically about, dimly lit with a comfy, warm air.

A family-run business, they serve spaghetti, curry, five types of salad, soup, steak, beef stroganoff and some of the better pizza I have had in this area. A limited amount of English is spoken and the menu is written in katakana. It is an excellent place to take Japanese friends, and it provides a superb translating lesson for students.

The prices range from reasonable to slightly high. The hors d'oeuvres range from ¥400-¥3,000; salads are ¥600-¥850; spaghetti, ¥700-¥850; curry, ¥700-¥1100; pizza, ¥750-¥950 (small) and ¥1050-¥1400 (large).

Oncorhynchus is open from 10:30am-10pm, with last orders taken at 9:30pm. It is closed on Tuesdays, Japanese holidays and the first Monday of the month. The phone number is 0425-44-0844.

TRAIN DIRECTIONS: Take the Ome Line four stops from Fussa to Nakagami Station. Exit on the left hand side, go down the stairs and walk straight (north), next to the Ome Line train tracks, for approximately three minutes. The restaurant will be on the right-hand side. It is three stories and brick on the outside. There is a black sign on the outside (it's neon green at night).

DRIVING DIRECTIONS: Turn right out the East Gate. At the first light, turn left and go straight a few blocks

until you reach the five corners stoplight. Take a hard right and go straight through three stoplights, over train tracks, through three more stoplights (at this point, you will have the Akishima Golf Course on the right and a Pachinko parlor with a wizard on it, on the left). Continue straight until you see a blue pedestrian overpass and a McDonald's on the left. This will be at approximately 3km. Stay in the far left lane-DO NOT use the underpass. Go straight and turn left at the "T" and the restaurant will be down .4km on the left. To park, turn left directly past the restaurant and go straight. Use the lot on the left.

Karen Ozment

Tachikawa - Gyoza 1059

(Also known by Americans as *Gyoza Ten-Go-Ku*, *Gyoza Heaven*, and *Communist Gyoza*.)

Tucked away on a side street in Tachikawa is a small restaurant that makes the best gyoza around! Gyoza is a small dumpling (similar to a wonton) which is steamed and pan fried. The gyoza served here are HUGE (about twice the normal size), mouth-watering, scrumptious in such flavors as mushroom, vegetable, garlic, green onion, potato, cheese, corn, and shrimp.

Seating is limited. Each plate (five very large gyoza) averages ¥700. The restaurant has a policy requiring each person to order something to eat and drink (versus sharing an order). This policy and its enforcement has given rise to the tongue-in-cheek "Communist Gyoza" moniker. It's colorful, interesting and deliciously worth it!

The hours are 5:30pm-9:30pm, Thursday through Sunday. Because this place is so popular, you should arrive when it opens at 5:30pm. Otherwise, be prepared for a LONG wait!

DIRECTIONS: Exit Tachikawa Station from the Granduo side. Turn left, and follow the road that borders the Granduo and the railroad tracks. Stay to the left when the road branches. When you see the pedestrian path go under the railroad tracks to the left, carefully watch the alleys to the right. Turn right to go up the second small alley, and look at the apartment buildings on your left. There will be a very small sign for Gyoza 1059 at the entrance of the first one. Go up a few steps and enter the restaurant.

Teresa Negley, Karen Ozment, Kerri Wright 96



Tachikawa - Savini Italian Restaurant

After a day of shopping in Tachikawa, go to Savini for lunch or, better yet, for their “Imagination Cake”. This dessert is a light-tasting sponge cake with a generous amount of whipping cream, with small slices of kiwi, cantaloupe, and strawberries. It’s a delicious treat at ¥600 per hefty slice.

Other desserts sounded equally scrumptious—baked pudding, chocolate mousse, homemade Italian ice cream, ricotta cheese cake, and fresh fruit (¥500-¥700). Lunch entrees include sirloin garlic steak, grilled lamb (¥1900-¥3500), goulash, veal or grilled chicken (¥1200). Sixteen choices of salad are available for ¥850 to ¥1250: spinach, seafood, tomato, green, octopus, bacon and shimeji, zucchini and eggplant, and crabmeat. Pizza in all combinations are offered: vegetarian, anchovy, shrimp, shorizo, pear, bacon, salmon, seafood, and seppie (squid ink). Pizzas with 19 or less items cost ¥1200 to ¥3900, depending on size. There is also a large selection of drinks.

Open since 1968, this 30-seat restaurant fills up fast at lunch time with business women as well as women with bags filled with shopping bargains. There are English menus and it’s open daily from 11am to 12am.

DIRECTIONS: Savini is located on the second floor of the Inoue Building. Take the train from Fussa to Tachikawa. Exit the station, walking past Lumine Dept Store, using the stairs on the left. Cross the street and go down the alley next to the Klimt Coffee Shop (pink awnings). Continue straight on this road and you’ll see the Savini sign.

Karen Ozment

Ome - Ma Maison

A western-style restaurant with scrumptious food and wonderful ambience, Ma Maison specializes in French cuisine and boasts a list of drinks from around the world.

The extensive menu in English offers steak, hamburger, pizza and spaghetti as well as exotic fare like escargots, grilled mussels, and sautéed trout. Hors d’oeuvres range from smoked trout (¥1,000), and spare ribs (¥1,200), to fried shrimp (¥1,500). Consume, corn, and minestrone soups (¥550) and green, tuna, and crab meat salads (¥850-¥1,600) are available. An assorted cheese plate runs ¥1,500 and bread is ¥300.

Ten different fish platters include sautéed salmon in cream sauce or deep-fried prawn and scallops (¥1,400-¥1,900). Seafood risotto, gratin and stew are ¥2,300-¥2,400. Steak specials include skewered beef, veal, and sirloin steak (¥3,000-¥3,600). Other meat platters include chicken, pork cutlet, and lamb roast (¥900-¥1,800). Several gratins such as scallop, clam, shrimp and crab meat range from ¥950-¥2,400.

The list of available drinks is incredible with wines and beers from around the world. Nonalcoholic drinks are ¥350-¥400. Culpis (fermented milk) is available at ¥350-¥1,000.

To pay your bill, you will be given a large metal key on a metal tag with your table number on it. When you are ready

to pay, take the key to the cashier and she will get your bill. Ma Maison is open daily, from 11:30am to 12pm. The restaurant in Ome can accommodate large groups. Call 0423-241255 for reservations.

DIRECTIONS: Turn right out the Terminal Gate onto Rt. 16 (odometer at zero). Follow the sign for Kawagoe. Go through two stoplights and go under the overpass. Once you’re through the underpass, go through three stoplights. At the fourth light, turn left on Ome Kaido. After you turn, Bikkuri Donkey restaurant is on your right. Continue through 11 stoplights (McDonald’s will be immediately after 7th light). After the 11th light, there is a large white building with one red strip and one blue stripe on the left that says Yasaka on it. Ma Maison entrance is immediately after this building (at 5.9km). It is located directly before Verno Honda which has a tall green sign. Ma Maison is a beige building with dark green and brown

trim with two barrels by its front gate. Plenty of parking is behind.

Karen Ozment

Kichijoji - Moti Indian Restaurant

Moti offers reasonably priced, delicious curry lunch sets for ¥900 with choices from mutton, chicken, vegetable, or prawn. A special combination set costs ¥1000. All sets come with nan or rice and lassi. Other selections available include Tandoori Chicken (mouth-watering barbecued chicken seasoned with butter and spices for ¥1750), Punjabi Tikka (boneless chicken cooked to perfection on skewers-¥1650), Baigan Bharta (roasted eggplant cooked with green peas, tomatoes, onions ¥1250), Dal Makhani (lentils cooked in milk and butter-¥1200), and Prawn Chili (¥1400). Tea, coffee, juice, soda, beer, whiskey and wine are offered for ¥300-¥800. Desserts include Ras Jalai (cottage cheese with pistachios for ¥600), Mango Melba (¥500), and vanilla or strawberry ice cream (¥450).

Moti opens daily from 11:30am until last orders at 10pm. Take-out service is available.

DIRECTIONS: To get to Moti in Kichijoji, take the train to Tokyo and leave Kichijoji Station through the central exit. Walk across the street to Sun Road, a shopping arcade. Walk straight, then take first left and walk straight until you see Isetan (large department store). Walk towards the Citibank sign, on the right, directly past Isetan. Moti is located just beyond this sign, and across from the Fantasia game arcade. Other Moti restaurants are located in Akasaka and Roppongi (see article in Restaurants in Tokyo section).

Karen Ozment



Kawagoe and Sagamihara - The Old Spaghetti Factory

The Old Spaghetti Factory is about an hour's drive from Yokota. The decor and atmosphere are similar to the US (dark velvets and an old rail car inside) as are the entrees. Spaghetti with a choice of sauces is served with bread, drinks, and ice cream (¥1,030 to ¥1,440). A child's (under age 12) spaghetti plate is ¥700. Birthday parties in the train can be reserved. A side salad, chorizo, meatballs and soup are available (¥100-¥350). Extra drinks, ¥200 each, include fresh ground coffee, tea, milk, orange juice, sodas, and a full bar.

English is spoken and the restaurant seats up to 300 people. It is open Mon-Fri, 11:30-2 for lunch and 5-11 for dinner, weekends 11:30am- 11pm. Tel. (0492) 46-9922.

DIRECTIONS, Sagamihara Location: There are six locations, and two are near the base. The closest is in Sagamihara (0427-41-5110) - 32km from South Gate. Take the shortcut to Rt. 16. Once you are on the highway, go south. Once you reach the turnoff for China Pete's, The Old Spaghetti Factory will be 7km further. Stay on 16 and look for a large, light pink building on the left. The sign faces the sub-road, so it is difficult to see from the highway.

DIRECTIONS, Kawagoe Location: Turn right out the Terminal Gate, and take Rt. 16 north for 23km. The building and blue sign are set back from the road on the right. It is about 3 blocks past a Royal Host restaurant, and 4 blocks past the Kawagoe entrance to the Kan-Etsu Expressway. *Note:* At 23.4km, Rt. 16 takes a sharp turn to the right; if you get here you've gone just a little too far.

Karen Ozment, Julie Irwin

Kunitachi - Princess Raira Chinese Restaurant

This eating treasure is located in Kunitachi, only a short train ride from Yokota AB. The food at Princess Raira's is the freshest and highest quality without being overpriced. My favorite was the gyoza with a close second being the shrimp in a sweet-sour chili sauce. The chicken and peanut dish is well worth your yen.

Princess Raira is open daily and does not close down after lunch ... which means you can leisurely chat while eating the best Chinese food you will ever find.

DIRECTIONS: Exit the Tokyo-bound train at Kunitachi station. Be sure you are not on an express train as they go right by without stopping. Go to the right of the station which is the south exit. Continue walking towards the right on the street that angles toward the right. Stay on the right side of the street for a few blocks until you reach the restaurant.

Sagamihara - Pancho Villa Mexican Restaurant

This little restaurant is located halfway between Camp Zama and the Sagamihara Family Housing Area. Many South-westerners say the food tastes like what you'd get in stateside Mexican restaurants. It has excellent margaritas. It's easily combined with a trip to China Peters and/or Zama. Its main drawback is the lack of easy parking, meaning the management warns you not to park in private spaces.

Open Monday-Sunday 11:30am-2pm and 5:30-9pm, closed Tuesdays. Tel. 0427-42-7999.

DIRECTIONS: To get there on your way from Yokota to Zama, instead of turning right at the Hot Spar intersection toward the golf course gate of Camp Zama, turn left onto a narrow winding road. Following some large apartments on your left, there will be a small convenience store (you can sometimes park along the street to the left), followed by a strip of buildings in which Pancho Villa is located. The storefronts will be right up against the street. For more parking on the streets, turn left at the light past Pancho Villa's (where you turn right to go to the housing area), then left again just before the hospital. This street will sort of circle around to the convenience store before Pancho Villa's.

If you're coming from China Pete's, turn left and drive past China Pete's second store. At the intersection with the Honda dealer on the near left corner, turn right. Then at the intersection with the IHOP (International House of Pancakes) on the near right, turn left, go straight, and follow the directions in the above paragraph.

Teresa Negley, Gina VanOrsdol 12/96

Higashi Murayama - Sawadee

Sawadee offers over 80 dishes of authentic Thai cuisine on an English language menu at moderate prices a few blocks off Shin Ome Kaido in Higashi-Murayama. The lunch sets consisted of a soup, salad, and coconut milk/tapioca dessert plus a main dish ranging from ¥650 for either a mild or spicy hot curry to ¥800 for a spicy meat and eggplant combination. Separate entrees run from ¥900 for a smaller serving of Tom Yum hot shrimp soup to ¥1,600 for fried fish in hot sour sauce.

Open 11:30am-3pm for lunch and 5-11pm for dinner, closed Mondays. Tel. 0423-95-7802. Parking is free for one hour for meals over ¥2,000. (Additional time is ¥150 for 30 minutes.)

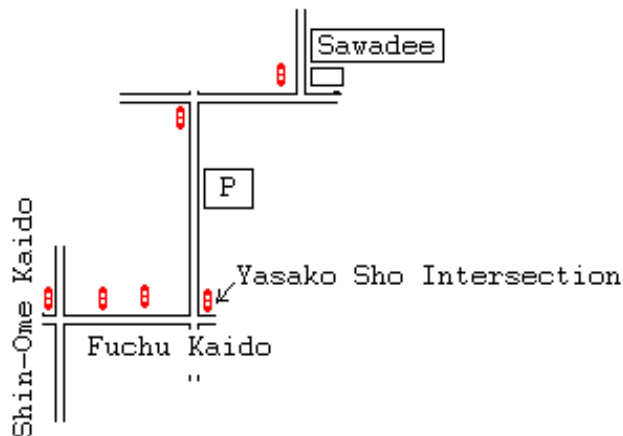
DRIVING DIRECTIONS: Turn left out the East Gate and turn right at the first light, then left at the end of the road. This road will intersect into Shin-Ome kaido at the second light (Noguchibashi Intersection, Moss Burger on left.) Set your odometer to zero and turn right onto Shin-Ome kaido (toward Shinjuku through Higashi-Yamato.) You will pass a McDonald's, Aoki Men's World, iworld, Coco's, and Royal Host, and go under a green railroad bridge, before turning right onto Fuchu Kaido when your odometer reads 8.0 km. (Nissan Red Stage on corner).



At the third light, you will see a pedestrian bridge at the Yasaka Sho intersection (school on right). Turn left here and park in a two-story structure with a big P a block down on the right. (There are small signs for Chanceland, Park Avenue, and Ozec (Takeda Parking)). Walking, turn right out of the structure. Turn right at the first light. Sawadee is on the second floor of the Tokuda Building on the far left corner at the next light opposite a pachinko parlor the sign is in Red Japanese characters on a yellow background. (See photo above.) Show your parking ticket for credit when paying your restaurant bill.

TRAIN DIRECTIONS: Sawadee is about two blocks straight out the south exit of Kumegawa station on the Seibu Shinjuku Line. (On road perpendicular to tracks.)

Chieko Brumley, Teresa Negley 11/96, Photo & directions updated Susan Lan 6/02



Tokorozawa - Cafe Un Quinto

You may recognize the name of this restaurant because there is a restaurant with the same name just outside Fussa Gate. The name is the same and the menu is similar because the chef who created the Fussa menu now runs his own small restaurant. But the similarity may stop there. The prices and view are better and it is located 30 min. away in Tokorozawa, where the restaurant is on a second floor with large glass windows looking toward Seibu Amusement Park. On Saturday evenings, you can often see the fireworks while American classics play in the background. The restaurant is decorated with a quaint Italian motif.

During the week, there are daily luncheon specials and everything is made with fresh ingredients. The pasta dishes may be ordered in regular or small portions. My favorite is the fresh scallops and pasta with cream sauce. Most of the salads are large enough for two to share (the unquinto salad is topped with prosciutto and parmesan). They specialize in desserts made with mascarpone cheese (i.e. tiramisu). The pasta is around ¥1,000.

Cafe Un Quinto is located at 5294 Yamaguchi, Tokorozawa (near Seibu Park); 0429-28-8465; Lunch 11:30 - 2:00; Tea time 2:00 - 5:00, Dinner 5:00 - 11:30.

DIRECTIONS: Follow the directions to the D-Store (a.k.a. Daikuma), turn left at the D store and right at the corner of Shin Ome Kaido (and the Mos Burger). Continue east on Shin Ome Kaido about 5km. You will pass many car dealers. You will turn left at a 4way stop light where there are no buildings and there is a large brown sake bottle on the left. Stay on this approx. 5 more km, until you see red pavement on the road. While on this red area you will see a 7-11 store on the left and a liquor store on the right. At this light, turn left into what initially seems to be an alley. This road will take you uphill towards the lake. When you reach the crest of the hill, turn left to cross the bridge. Once over the lake, you will see Seibu baseball field on your right and a large inflated dinosaur (or dinosaur sign) on your left. Continue straight through a four-way light and up the hill a few more blocks, until you see a green pedestrian overpass just before a sushi shop with white lanterns and a black and white crosshatched wall on the right corner. Turn right here onto Sakura Dori, go under two more green pedestrian bridges and the restaurant will be on your right. There are a few parking spaces across the street. Once you learn the way, it is a short drive. However, it is best to try this the first time during daylight when the landmarks are more clear.

Kerri Wright 1 2/96



Rock & Roll Diner

Located in Shimokitazawa, a fun section of Tokyo full of restaurants, clubs and shops is the Rock & Roll Diner. It's the kind of place you'd be thrilled to run across in Denver or Des Moines, let alone in a place where your chances of finding a good burger are less than your chances of getting a seat on the subway during rush hour.

But a good burger is exactly what you'll find at the Rock & Roll Diner. You'll also find a fun atmosphere, great music from the '50s, '60s and '70s, the best margaritas this side of San Diego, and an efficient staff that speaks English. This spacious, casual restaurant and bar is decorated with neon signs and posters of old America movies and stars such as James Dean, Marilyn Monroe and Elvis. On the ceiling above the main dining area is a huge neon American flag which remains unlit except when it flashes along with the Beatles hit "Today It's Your Birthday" to serenade those celebrating birthdays. There is also a DJ booth where you'll find slips of paper on which to submit song requests.

Upon being seated, you'll be served a small (but free) plate of chips and a great, fresh salsa. Other appetizers ranging in price from ¥680 to ¥1,480 include chicken quesadillas served with salsa and guacamole, nachos and super nachos, chicken wings and onion rings. As for main courses, the Rock & Roll Diner offers several salads (spinach, Caesar, taco and grilled chicken) ranging in price from ¥880 to ¥1,180. All are large enough to constitute a meal. Also offered are fajitas (chicken at ¥1,580, beef at ¥1,620 and a combination of both for ¥1,780), BBQ chicken and ribs, chimichangas, meat loaf, pizza and grilled pork chops.

Prices range from ¥1,380 for the chimichanga and BBQ chicken to ¥2,080 for the ribs. Portions are huge and depending upon the item, include fries, garden salads with excellent dressings (the best blue cheese I've had outside of the U.S.), rice, etc. But the very best thing about this restaurant is the burgers. They are thick, juicy and delicious and range in price from ¥1,380 for a cheeseburger to ¥1,480 for a half-pound Rock and Roll Burger to which, for ¥100 each, you can add cheese, bacon, guacamole or chili. The burgers are all served with fries and a salad. The restaurant also offers a vegetarian menu and a children's menu.

The children's menu includes chicken fingers, burgers, fajitas and ribs. All are priced at under ¥1000 and portions are large. Drinks and desserts, full-sized, can also be ordered off the children's menu (for children only!) for half the price of the regular menu. Desserts, which we've never been able to save room to sample, include thick shakes, root beer floats and mud pie.

The Rock & Roll Diner is part restaurant, part bar and therefore offers a huge variety of alcoholic beverages. The margaritas are great and are priced at ¥700 for a regular-sized one or ¥900 for a large-sized one. Beers are ¥600 for a bottle, ¥500 for a draft and ¥2,000 for a pitcher. For a good deal, plan your visit for a Saturday, Sunday or Japanese holiday when drinks are half priced from 4-6pm. Regardless of the day, the

restaurant is open only for dinner and serves food until very late.

DIRECTIONS: Take the Ome Line to Tachikawa and transfer to the Chuo Line which you will stay on until Kichijoji. At Kichijoji get on the Inokashira Line which will take you to Shimokitazawa.

We've always visited the Rock & Roll Diner while staying in Tokyo. To access it from Tokyo, make your way to the Chiyoda subway line and ride it to Yoyogi-Uehara. At Yoyogi-Uehara get off the subway (which will now be above ground) and simply walk across the platform and get on the next train that comes along. Depending upon if this is an express train, you will have one or two stops to Shimokitazawa. At Shimokitazawa you will have to insert your subway ticket into a machine near the exit and pay an additional fare for your train ride.

Whether or not you have reached this point from Yokota or Tokyo, follow the exit signs to the South Exit. Once outside, there will be a McDonald's directly in front of you. Take a left turn at the McDonald's. Ahead of you and on your left you will see a sign for the Big Ben building. The Rock & Roll Diner is located in the basement of this building, just past a First Kitchen restaurant. (Also in the basement is a branch of the Capricciosa Italian restaurant - an excellent place for Italian food, but that's another column ...)

Joy Thompson. 6/97

Aegean

Are you hungry for some Mediterranean food? There is an excellent Greek restaurant in Shibuya, a wonderful way to wrap up a day of sightseeing and shopping downtown. The Aegean is one of only three Greek restaurants in the Tokyo area. The homestyle-cooking menu abounds in olive oil, garlic, fresh salad, yogurt, and feta cheese recipes. And don't forget the wine! Greek retsina wine is a compliment to any dish. However the quality doesn't come cheaply; a dinner for two will cost you about ¥10,000. Try the set menu, which includes an appetizer, salad, main dish, dessert, and coffee. It's the best way to experience true Greek cooking, short of hopping on a plane to Athens.

The interior is small, but comfortable and cozy. Murals line the plaster walls, and the restaurant is full of the owner's original sculptures.

DIRECTIONS: Take the JR Yamanote Line to Shibuya Station. Go out the East Exit, and look for the Kenwood sign and dome of the planetarium across the street in front of you. Turn right, and cross the intersection via the walking bridge onto Meiji Dori avenue. Aegean will be a short distance ahead on your left. It is on the basement level, so look for the sign on the sidewalk.

B1, Oriental Building, 3-18-3 Shibuya, Shibuya-ku. Tel. 03-3407-1783.

Kristen Marriott



El Torito

The food can be described in two words: predictable and reasonable. You get free chips and salsa. How about a Tecate with lime (¥650) or maybe a Corona (¥700)? Do shots? There's a selection of Cuervo (¥500 - ¥1000). Taco plates (¥780 - ¥1180) have two or three tacos with beans and salsa. Enchiladas and burritos (¥880 - ¥1080) are popular, perhaps because of the generous portions. The Outrageously Chimichanga (¥1280) is a beef and rice mixture fried inside a huge flour tortilla, served with a special ranchero sauce, guacamole, and sour cream. Three of us shared this tasty treat and there was still some left over. Fajitas (¥1780 - ¥2480) come in chicken, beef, shrimp, and combination varieties. For beef lovers, a must-try are "San Antonio Fajitas" (¥2980) where generous strips of top quality beef are grilled at your table, to your taste, with tomato wedges, onion, and yellow pepper chunks, then combined in soft flour tortillas with the usual accompaniments. Combination plates (¥1480 ¥1880) feature a mix and match of dishes, plus soup and salad. There are also two child plates (tacos or quesadillas for ¥580). Don't forget dessert! Ice cream (¥380), Kahlua mousse, Mexican cheesecake (¥450), banana chimichanga (¥4810), and fried ice cream (¥480).

El Torito is open daily from 11am to 11:30pm. The bar opens at 5pm. Roppongi/03-5466-7917.

DIRECTIONS: The Roppongi location is convenient for those staying at the New Sanno. It is across the street from Exit A-5 at Omotesando Subway Station. From Hiroo, take the Hibiya Line four stops to Hibiya, switch to the Chiyoda Line [green] and go five stops to Omotesando. The restaurant is on the third floor of the La Mia Building, which also houses boutiques.

Debra Pasko 1993

There are also locations in: Nishi-Kasai/033804-0704, Eifuku-cho/03-53767611 and Shibuya

Hard Rock Cafe

The Hard Rock Cafe in Tokyo is like any other Hard Rock: excellent music, atmosphere and food. Americans and others fill the place, listening to classic rock and viewing paraphernalia donated by some of America's best music artists. Food selections are also the same. Starters range from homemade soup (¥600) to pizza (¥1400), and include fabulous cheese nachos, buffalo wings and Love Me Tenders (chicken). Salad and sandwich choices include chef, chicken, and fruit/avocado salads, HRC Sandwich, BLT, and the awesome California Club (¥1,300-1,600).

Daily and Smokehouse Specials offer such things as catch of the day, N.Y. Strip Sirloin, hickory smoked BBQ chicken/pork ribs, and fajitas (¥1,700-3,900). Last, but not least, for the "American palate," there is the charbroiled burger, cheeseburger, bacon cheeseburger, and Mt. Fuji Double Burger (¥1,400-2,000).

Desserts are plentiful and are worth leaving room for: homemade apple pie, devil's food cake, homemade brownies, Key Lime Pie, N.Y. Cheesecake, banana splits, sundaes, and milk shakes.

Drinks are abundant and the selection is exceptional. Everything from vodka, gin, rum and tequila to wine, champagne,

and beer is offered. Tropical drinks include Mai Tai, Blue Hawaiian, Zombie, and frozen Pina Colodas,

Margaritas (regular or strawberry) and Daiquiris (regular, banana or strawberry). Non-alcoholic drinks range from Coca Cola, tea, pink lemonade, Perrier, Diet Coke to seven kinds of juices.

There are daily specials, the workers speak English, and there is no dress code. Hard Rock Cafe souvenirs (T-shirts, glasses, pins, etc.) can be purchased from a booth near the front of the restaurant.

Hard Rock Cafe is open daily from 11:30am. It closes at 2am (Mon-Thurs), 4am (Fri & Sat) and 11:30pm (Sun & holidays). HRC is located at 5-4-20 Roppongi MinatoKu, Tokyo 106. The telephone number is 03-3408-7018.

DIRECTIONS: Paid parking is available, but it is easy to go by train. From Fussa Station, take the JR Chuo train (orange) toward Tokyo. Change trains at Shinjuku Station and get on the Yamanote line (lime green) to Ebisu (four stops). Exit and to the right will be the subway station. Take the Hibiya line two stops to Roppongi and exit from Exit 3. Turn left out of the station and cross the street to your right. Turn left. Turn right after the Almond Restaurant (pink and white canopy-also on the right). You should see Tokyo Tower straight ahead. Follow this road until you see a McDonald's on your right. Turn right directly past it, and Hard Rock Cafe/Tony Roma's is ahead of you. If you get lost, ask. Hard Rock is well known.

Karen Ozment, Delores Street



Tony Roma's

Tony Roma's, located in the bottom half of the Hard Rock Cafe building, is equally as scrumptious as the Hard Rock Cafe. It attracts a more businesslike crowd so most people are dressed in work attire (as in no shorts). Specializing in ribs, Tony Roma's charcoal broils them and adds a perfect barbecue sauce that makes them as tender as anything Memphis has to offer.

Anyone trying the restaurant for the first time should order onion rings for ¥780. They are absolutely mouthwatering and feed 3-5 people. Other appetizers include fried cheese, shrimp tail fingers, cold fresh asparagus, and country pork sausage with Dijon mustard, all for ¥980. Clam chowder tops the soup and salad list at ¥480 per cup. Salads include seafood, Mesa Verde, garden, Cobb, and Santa Fe, ranging from ¥650 - ¥1,450.

Tony Roma's original barbecued baby ribs come in regular (¥2,750) and large (¥3,980) sizes. Combination plates with barbecued chicken, grilled swordfish, steamed lobster, steamed lobster tail, grilled lamb, grilled steak or grilled scallop brochette are also available, ranging from ¥2,080 - ¥2,980. Sea-

food entrees include lobster, Spanish shrimp, swordfish, salmon, rainbow trout, and a combination platter. Meat selections include charbroiled N.Y. cut sirloin steak (¥2,880), barbecued chicken (¥1,780), grilled lamb chops (¥2,080), London broil (¥2,180), and Roma burger (starts at ¥1,380).

All entrees are served with coleslaw, french fries or baked potato. End your meal with delicious peanut butter pie, mud pie, cake of the day, or ice cream for ¥350-¥500. To drink, there is coffee, tea, Coca-Cola, Sprite, ginger ale, Perrier, assorted juices, wine and beer.

Tony Roma's is open daily from 5pm- 11pm with last orders at 10:30pm. There are several menu items available for take out including baby ribs, barbecued chicken, and the Roma burger. Tel. 03-3408-2748.

DIRECTIONS: Follow the directions to Hard Rock Café. Tony Roma's is on the first floor of the same building.

Karen Ozment

Spago

"Darling, let's do lunch at Spago!" An image forms of that Sunset Boulevard mecca to the trendsetters and beautiful people. The Tokyo Spago, like its Los Angeles namesake, specializes in California cuisine—a mix and match of foods from many different cultures combined in new and fresh ways. Appetizers like crispy duck salad with black bean sauce in a lettuce cup, and lobster and scallop cake with guacamole and Mexican tortilla are offered. Pasta choices have included salmon and mussel tortellini with celery puree and spicy cabernet lobster coulis, and saffron and poppy seed bow-tie pasta with grilled scallops in a tomato caper fondue. Pizzas, always on the menu, offer toppings such as seafood in mustard basil pesto with pine nuts, and Thai lamb sausage with green onion, straw mushrooms, and cilantro.

Entree choices (seafood, fowl, lamb, and beef dishes) might include crispy grilled range quail with fried onion and citrus honey red wine sauce, and turbot with sun-dried tomatoes and herb vinaigrette. Some desserts are off-menu and are announced by the waiter. Those who care for an aperitif or wine with dinner, or an after-dinner drink may order from the waiter. The mixed drinks are small and strong.

The staff are courteous, speak English, and the menu is available in English. The lunch menu changes monthly, the dinner menu changes every three months. A la carte menu prices range from ¥1000 for the least expensive appetizer, to ¥5200 for the steak dishes. Among the best bargains are the set meals including appetizer, entree, dessert, and coffee or tea at lunch. At dinner, pasta is also included in the course.

The day we were there, the course lunch consisted of an appetizer of marinated sliced tomatoes and fresh buffalo mozzarella with mixed herb vinaigrette. The entree was a choice of either grilled fresh Norwegian salmon with potato puree and ginger cabernet butter, or roasted baby lamb loin on a bed of ratatouille with caper rosemary sauce. Dessert was a generous slice of raisin cake accompanied by a scoop of cherry yogurt sherbet. Coffee and tea capped off the course. A real bargain at ¥2200, especially when the appetizer alone costs ¥2100 on the al la carte menu. All dishes were beautifully presented and delicious.

Dinner course meals cost more than the lunch course, at ¥8000 to ¥12,000 per person. Though expensive by American standards, these prices are reasonable compared to other upscale Tokyo restaurants. A greater bargain is Sunday evenings when Spago offers a special course meal.

Reservations are highly recommended for dinner Wednesday through Saturday. At lunch and on Sunday evenings, reservations for less than 20 people are usually not required. Larger groups and group dinner seating can be arranged in advance with the staff.

The restaurant is located at 5-78, Roppongi, Minato-ku, in the Hard Rock Cafe building. Phone: 03-3423-4025. Paid parking is available around the corner (¥1600). It is an easy walk, or a ¥600 taxi ride, from the Roppongi subway station on the Hibiya Line. The only dress restriction is no shorts. Otherwise, lunch dress is "California casual." Lunch is served Mon-Fri, noon-2pm. The dinner clientele tend to be a bit more formal. Coat and tie are appropriate but not required. Dinner is served Mon-Fri, 6-10pm and 6-9:30pm on Sat, Sun and Japanese holidays.

DIRECTIONS: From Fussa Station, take the JR Chuo train toward Tokyo. At Shinjuku, change to the Yamanote line—track 12. Go four stops to Ebisu. Exit the station and enter the subway station. Take the Hibiya Line two stops to Roppongi (¥140). From the subway exit, ask anyone "Hard Rock Café?" and you'll be pointed in the right direction. When you see the Hard Rock sign, walk back toward the restaurant. Spago is around the corner to the left.

Debra Pasko

Twinings

Twinings is an elegant, yet inexpensive place for light meals. Located in the exclusive Ginza shopping district, it is



on the 4th and 5th floors in the building across from the Mitsukoshi department store.

The lunch specials are served from 11AM, and consist mainly of beef or lamb entrees. From 11 AM -2:30 PM, you can get either an English muffin or one piece of cake for 700yen, (1700yen with a pot of tea) or scrumptious scones for 600yen (1600yen with tea.)

After 2:30PM you can get Afternoon Tea - three tiers of finger sandwiches, scones, and cakes with tea served on fine English china and linen for 2300 for one person or 3900 for two people.

They are open daily 11 am to 11pm.

DIRECTIONS: Take the Chuo Line from Fussa to Shinjuku. Change to Marunouchi (subway) line and go to Ginza Station. Depart through Exit A-1. At the top of the steps, turn 180 degrees and look up - Twinings Tea Salon!

Kerri Wright

La Jolla

One of Tokyo's best Mexican restaurants, La Jolla is in Hiroo near the New Sanno. The restaurant offers an English menu filled with every Mexican food lover's dream dishes: fajitas, burritos, enchiladas, tostadas, tacos and more, ranging from ¥600 to ¥2,000. Appetizers include chips and salsa (¥500), cheese nachos (¥900), frijole con queso dip (¥600), quesadillas (¥800-1000), and a great guacamole (¥800). La Jolla offers margaritas (regular, pineapple, strawberry, banana, apricot), daiquiris, and pina coladas for ¥900. For dessert, there is fried ice cream (¥600), Kahlua mousse (¥400) or flan (¥400).

Open daily 11am to 2pm for lunch and 5-10pm for dinner, weekend hours are 11am to 10pm.

DIRECTIONS: From Hiroo Station, walk about two blocks down the side street, opposite the Mitsubishi Bank, on the Meideiya side of the street. La Jolla is on the left, on the second floor, with a Mexican flag hanging in front and a sombrero on its sign.

Karen Ozment

Ninnikuya "Garlic Restaurant"

The "Garlic Restaurant" is about a 20 minute walk from the New Sanno (5 minutes from the east exit of JR Ebisu station). The restaurant itself is located upstairs from the bar where you can have a drink. The bar can be smoke filled at times and the wait over an hour. But the food is worth it! (Provided you love this special herb.) The prices are reasonable compared to other restaurants in the area. Every entree is prepared with garlic and include such taste treats as eggplant, beef, chicken, fish, seafood, spaghetti, and bread. Prices range from ¥800 to ¥2200, averaging about ¥1200.

Reservations are not accepted. The hours are 5:00pm-11pm, and closed on Sundays and holidays.

DIRECTIONS: To get there from JR Ebisu Station, walk straight down the road from the east exit for about 3 blocks, it will be on the left.

From the New Sanno, walk down Meiji Dori past the Tengenji intersection and a police box. Turn left (at a station-)

nery shop), cross the river, and turn right (gas station). Ninnikuya is down a block on the right next to a liquor store across from Petit Pretemps. Maps are available at the New Sanno.

Gayle Richards, Delores Street

Paper Moon

Lusciously wicked and very European, the fare at the Paper Moon is exclusively desserts and beverages. As you peer through the front of the glass facade, you will see small cafe tables, white damask linens and terracotta tile floors. Entering the cafe, notice the large refrigerated case full of desserts of all descriptions. In the rear of the cafe is a cozy bar with overstuffed armchairs, the perfect spot for a relaxed dessert, aperitif, and good conversation.

The cream-cheese filled torte and banana cream cake were presented with a flair and both were well worth the ¥600 price per serving. However, Tokyo prices were reflected in the expensive ¥800 cola and ¥300 water.

DIRECTIONS: A quick six minute walk from the New Sanno, turn right out the hotel entrance. The Paper Moon will be on the right side of the street.

Connie E. Lukens 2/97

Queen Alice Turandot

Looking for that special place for an elegant dinner? Try the Turandot around the corner from the New Sanno. Your palate will never be the same. Located next to the French Embassy, "Turandot" is an alternative to "Wellington's" and "Suzuki's" that you will not forget.

Upon arrival you are greeted and escorted to your table by a charming bilingual hostess. The tables are elegantly set and covered by an immaculately starched, white tablecloth. The walls are dotted with contemporary paintings and the lighting is just right for an evening of intimacy.

The menu is structured in sets that prevent decision anxiety while still offering beguiling choices. Our meal included six courses served by a staff catering to your every need. We chose the Carpaccio Beef and Miniature Seafood Terrine for appetizers. The beef was served paper-thin with Japanese horseradish and the seafood was superb. The next five courses flowed by via small but wonderful dishes of veal, lobster, vegetables, soups, breads, and sorbets. The total cost of our dining experience for two, minus the split of champagne, was a little over ¥20,000.

Connie E. Lukens 2/97



NOTES:



