

"Best Seafood in Okinawa"

Created by: Cityseeker

📍 3 Locations Bookmarked



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www.sams-okinawa.jp/by_the_sea/index.html

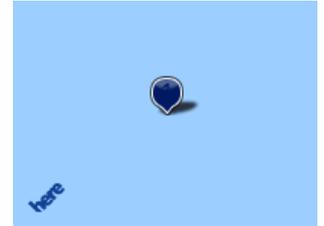


1-41-15 Awase, Kadena Gate 2 through Awase Yacht Club Building, Okinawa

Sam's by the Sea Awase

"Seafood Delights"

Decorated with simple wooden tables and cane chairs, this bay-facing restaurant exudes nothing but charm. Specializing in fresh seafood, expect to see clams, prawns and local fish on the menu. The key to their fantastic dishes is traditional ingredients fused with inventive recipes. Asian figurines, old barrels and the famous pirate's wheel make for a whimsical atmosphere.



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www.kafuu-okinawa.jp/restaurant/orange/

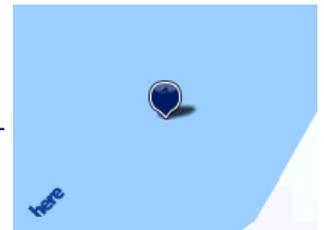


246-1 Aza Fuchaku Shirifukuchihara, Kunigami District, Okinawa

The Orange

"Savouring The Aquatic Cuisine"

Located in the Kaafu Resort, The Orange serves a beautiful seafood menu-recipes (breakfast, lunch and dinner) from around the world-along with wine and cocktails, that just embellish its coastal setting to perfection. Slick interiors, beautiful ambient lighting and excellent service are a cherry on the cake, when the restaurant serves dishes such as Aquapizza and Homrad Lobster. There are also Italian preparations, such as pasta and risotto, and they also serve meat tenderloin. All said, the seafood servings remain impeccable, and The Orange should be tried for aquacuisine and the lovely drinks.



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www.kise-bettei.jp/

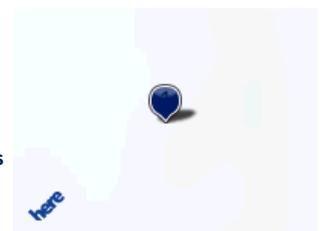


1343-1 Kise, Nago

Ristorante Chura-Nuhji

"Luxury Dining at the Kise Bettei"

Travelers can get a taste of the luxury at Kise Bettei Hotel & Spa by visiting their main restaurant, Chura-Nuhji. One of the leading Italian chefs in Japan, Tsutomu Ochiai, owner of La Bettola Da Ochiai in the Ginza district of Tokyo, was specially brought in to design the menu. The chef creates innovative, gourmet Okinawan cuisine by preparing the finest of Okinawa's traditional ingredients (Ishigaki beef, Aguu pork, fresh seafood and local produce) with modern techniques. Lunch is the more affordable option, but dinner here would be divine. Guests are advised to be formally attired; people wearing sleeveless shirts and sandals will not be admitted.



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