



# FOREWORD

To many, Ōsaka is a brother to Tokyo. In the kitchen, they have varying styles.

As a chef, Ōsaka might appear to prefer whipping up rather monotonous meals. Some critics describe his cuisine to be B-class gourmet: a scoff at his creation. For days we struggled to understand Ōsaka and his food.

As we delved deeper into the heart of Ōsaka, we found that the food he delivers touches the soul of the people. Many at times, we were off the beaten track, walking down random streets or visiting quiet buildings. As a result, we were rewarded with dishes that were beyond our imagination.

The concept of this book is to guide you to our list of recommended restaurants at the various commonly visited districts in Ōsaka. Amidst the sightseeing and the bits of shopping that comes your way, this book would help you find your next meal or rest spot quickly and easily. A book that would lay out the broad range of delicious offerings that is in your vicinity and, importantly, direct you there.

In Japan, their streets are not named. Instead, addresses consist of a series of numbers indicating the district, block and unit number. To circumvent this issue, the landmarks on the maps are there to guide you to your restaurant of choice.

In the meantime, popular visiting spots are highlighted, with their entrances identified, and recommended photo-taking spots marked out.

Our wish for this book is for you to enjoy Ōsaka as much as we always do. Have fun.

Eka & Huai

## How should I use the book?

Each chapter is equipped with a map of the named area, painstakingly hand-drawn and verified, with the restaurants and their surrounding landmarks identified. The latter helps to guide one to find their restaurant of choice with ease.

Each subsequent page is dedicated to one restaurant, with a short write-up and details of the restaurant. This is supplemented with selected photos that showcase the essence of the restaurant; be it the food, the decor, or the exterior (often used to help the lost locate the place more easily, especially the more inconspicuous restaurants).

The penultimate chapter contains various phrases one may need to communicate with the staff in a wide variety of scenarios. The vocabulary section helps one dissect the menu, or point out certain items on the menu.

## How do I use the map?

The most common mode of transport within Osaka is the train. The exits of the subway train stations have been marked out in green, so you know where you'll emerge on street level. Exits enveloped within a green circle denote those with an elevator or escalator.

Restaurants which serve savoury dishes, ideal for lunch and dinner, are identified with a rice bowl logo . Patisseries, Japanese confectionery shops, tea houses and cafes are marked out by the cherries logo . The neighbouring buildings, convenience stores, shops, and places of interest are selectively marked to guide you along your way. Some of these are also points of interest worthy of a visit.

The camera icon  is placed on spots which are ideal for taking pictures. Some of the pictures that you see are taken there.

The Sakura icon  and red Autumn leaf icon  are placed at sightseeing spots which are best known for viewing these spectacular marvels. The Sakura season is usually late March to early April. The autumn foliage is best enjoyed late November.

## What's the average price range for the restaurants?

Most of the restaurants that we visited are reasonably priced for what they serve. This is the price range guide that we've employed for the book.

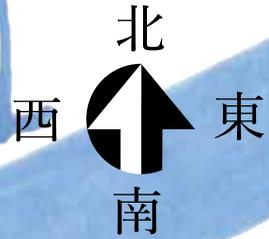
¥	less than SGD \$20
¥¥	SGD \$20-50
¥¥¥	SGD \$50-100
¥¥¥¥	more than SGD \$100

## Map Legend

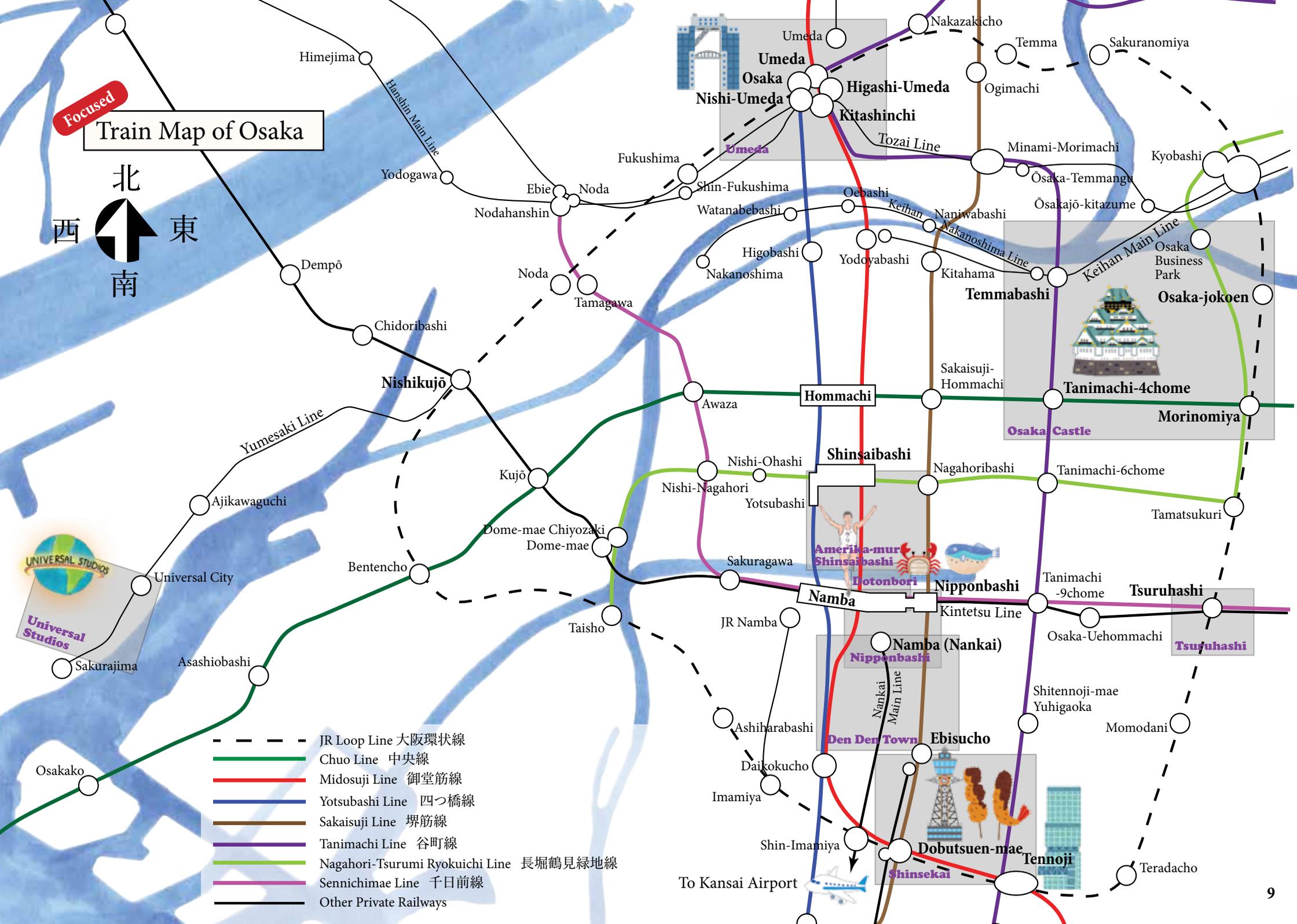
 Savoury	 Photo spot	 Cow produce	 Opening hours
 Sweets	 Drug store	 Fishmonger	 Admission fee
 Family Mart	 Supermarket	 Poultry produce	 Website
 Lawson	 Bank	 Confectionery	 Credit Card
 7-11	 Post Office	 Fruits & Veg	 Reservations recommended
 Matsuya	 Bookstore	 Kimchi	 Need to queue
 Circle K Sunkus	 Hotel	 Florist	 Restaurant Chain
 Daily Yamazaki	 Museum	 Cookware	 Family-friendly places
 Mos Burger	 Toilet	 Crockery	 Smoking permitted
 Yoshinoya	 Park	 Music Halls	 Sakura flower
 KFC Kentucky Fried Chicken	 Miscellaneous	 Trading Cards	 Autumn leaf
 McDonald's	 AI Subway exit	 PC-ware	 Road
 Cafe	 3 Subway exit with assistance	 Gaming ware	 Covered Walkways
 Restaurant	 P Parking lot	 CD / DVD	 Buildings
 Takeaways	 N North Arrow	 Video Arcade	 Train station / Underground spaces
 Shopping	 Shrine	 Hobbycraft	 Mall
 Clothing store	 Temple	 Costume accessories	 Greenery
 Shoes	 Entrance to areas	 Maid Cafe	 Lakes / River
 Lady footwear	 Karaoke	 Bus Terminal	 Bridges
 Socks	 Pachiko Parlor	 Taxi Stand	 Healthcare
		 Train Station	

Focused

# Train Map of Osaka



- JR Loop Line 大阪環状線
- Chuo Line 中央線
- Midosuji Line 御堂筋線
- Yotsubashi Line 四つ橋線
- Sakaisuji Line 堺筋線
- Tanimachi Line 谷町線
- Nagahori-Tsurumi Ryokuichi Line 長堀鶴見緑地線
- Sennichimae Line 千日前線
- Other Private Railways



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82 Nipponbashi 日本橋

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# Okonomiyaki お好み焼き

お好み焼き  
O - A honorary prefix.  
Konomi - However you prefer it.  
Yaki - Grilled.

## What is Okonomiyaki?

Described as a 'Japanese pizza', Okonomiyaki is a flat, circular savoury dish made from batter and combined with a multitude of ingredients limited only by your imagination. There are three styles around Japan: Kansai- or Osaka-style; Hiroshima-style; and Tokyo-style. Since Osaka is in Kansai, the Okonomiyaki we'll be describing below is the Kansai-style. The Hiroshima-style okonomiyaki is a layered dish which has more cabbage and less batter. The Tokyo variation is called Monjayaki, a runnier version whose texture is similar to that of melted cheese. It is said to have originated from the Tsukishima district of Tokyo, where it is commonly found.

## What is it made of?

The batter is key to the dish. Each restaurant has their recipe depending on the texture and consistency to be achieved. Typically, okonomiyaki flour differs from plain flour because of the inclusion of grated gooey naga-imo (mountain yam), whose texture closely resembles the slime from the centre of okra (lady's finger). Other core components in the batter are water, eggs, flour and finely sliced cabbage.

## How is it prepared?

Okonomiyaki is prepared on the metal griddle. In some places where the preparation process is meant to be part of the dining experience, the unmixed batter and ingredients are brought to the table and mixed in front of you. The batter is lightly folded over several times to incorporate air into the mixture. This technique helps to create a fluffy okonomiyaki. After ensuring that the griddle is nicely heated up, the mixture is poured onto the hot griddle and patted into a flat circle. When one side of the mixture is adequately grilled, it is flipped over with the spatulas. The flipping takes a bit of practice; but when done properly, the achievement is satisfying. When both surfaces are adequately browned, toppings are then added.

The okonomiyaki is usually brushed with okonomiyaki sauce (which tastes similar to Worcestershire sauce), drizzled with zigzagging streaks of Japanese mayonnaise, then topped with a sprinkle of aonori (small flakes of seaweed) and a handful of katsuobushi (shavings of smoked air-dried bonito fish). Itadakimasu!

Your okonomiyaki can be eaten straight from the hot metal grill with small spatulas or portioned out into small plates before eating. If the spatulas do come in contact with the shared grill, do treat the spatulas like you would a pair of sharing chopsticks.





Schoolboys eating Takoyaki as they walk along Dōtonbori Street

# Dōtonbori 道頓堀

Neon lights: Razzle dazzle,  
Crowds flocking: Hustle and bustle.  
Stimulating promenade  
Littered with robotic puppets,  
Gesturing.  
Inviting.  
Want a bite? Need to shop?  
Common denominator amongst all.

As the sun sleeps, a man springs to life.  
Arms raised, a symbol of victory.  
His wilful cheers  
Gleefully infective.

## Dōtonbori 道頓堀

Mention 'Dōtonbori street' to any traveller returning from Ōsaka, and an ostentatious bedazzling colourful street comes to their mind. Dōtonbori has been featured in several movies, most notably in 1989's *Black Rain*, where the protagonist walks across Ebisubashi Bridge.

One of Ōsaka's must-visit tourist destination, this crowded promenade is filled with numerous places to eat, many displaying a large neon sign or two, with some throwing in a gesticulating robotic mascot for good measure. Several shops sell Takoyaki, a snack consisting of battered balls stuffed with diced octopus - to go. Walking while eating has often be frowned upon in Japan. Alongside with ice-cream, Takoyaki somehow seems to be immune from that stigma.

Dōtonbori-gawa Canal has lanes running parallel to it, lined with glitzy advertisements. For those who are in need of a shopping fix, that can be satisfied at the duty-free Don Quijote store, whose southern face has an elaborately designed non-functional Ferris wheel.

◀ Hustle and bustle of Dōtonbori promenade.

▼ Don Quijote situated along the northern bank of Dōtonbori-gawa Canal.



A B C D E F G H

1  
2  
3  
4  
5



100m

**Don Quijote**

Laox (Electronics)  
Cross

Pablo



**Don Quijote**



H&M (Men)

H&M (Women)



Ebisu-bashi Bridge



Dotonbori-gawa River



Tazaemon-bashi Bridge

Aiau-bashi Bridge



**Kukuru**



**Kani Douraku**



**Daruma**



**Akari**

- Akari p.77 H2
- Ajinoya p.76 C3
- Daruma p.123 F2
- Harijyu p.74 C2
- Kani Douraku p.72 D2
- Kimukatsu p.73 C2
- Kukuru p.79 C2
- Mizuno p.78 F3

Harijyu

**Osaka Shochiku-za Theatre**

Kimukatsu (B1)

Tsutaya  
Forever 21



**Nakaza Cuidore**

Mizuno

**Dragon Bowl**

**Wins**

Decounte (Ladies' shoes) Diana

Ajinoya (2F)  
Tutu Anna

**Salon de thé Alcyon**

Hozen-ji

Yakko  
Daruma

**Torii Hall**

Aiai-bashi-suji St 相合橋筋

- Meoto Zenzai p.81 E3
- Pablo p.62 D1
- Salon de thé Alcyon p.80 D3

25

ABC Mart

Arabiya

Hozenji St  
Wan (Pets)  
**Meoto Zenzai**

Heartdance (Accessories)  
Nanba Hips  
Doutor Brillia Lilas

Daiso (100yen store)

Daruma

**Round One**

Marufuku

ekim

24

15A

B-12

B-14

B-16

B-22

Red Roof Plus

B-26

**S16 M20 Y15**  
Namba Station なんば駅

walk

walk

**S17 K17**  
Nipponbashi Station 日本橋駅

21

18

attagirl (Watches) Quark  
Cafe Gusto

Copo  
Kishidaya (Kimono)

ABC Mart

(Chinese) 551

Toraya (Textile)

**Bic Camera**

Namba Centre St

ekim



## Kani Douraku かに道楽

### CRAB INDULGENCE

After being mesmerized by the iconic oversized robotic crab figurine, you might be enticed to pay Kani Douraku a visit. No prizes for guessing that Kani Douraku is a crab specialty restaurant chain. The most common crab prepared here is the slender Zuwai-gani ズワイガニ (Snow Crab / Queen Crab). It is juicy, smooth, and slightly sweet. If gooey things don't throw you off, try it as Sashimi かに造り. The more expensive spiny Taraba-gani タラバガニ (King Crab) is best eaten grilled. The claws are meaty and filling. Because Kani Douraku serves crab, and only crab, the a la carte menu may throw one into a state of dilemma. The newly initiated would be best suited for their set menu, which lets you sample the various crab species prepared in different ways.

¥ - ¥¥¥



Chūō-ku, Dōtonbori 1-6-18  
中央区道頓堀1-6-18  
Tel: 06-6211-8975  
11am-11pm. Opens everyday  
<http://douraku.co.jp>



## Kimukatsu キムカツ

### MULTI-LAYERED JUICY TONKATSU

Mille-feuille deep-fried breaded pork, anyone? Imagine: Japanese-reared fatty pork minced, flattened, and rolled to create a multi-layered patty. Next, the patty is grilled at a lower temperature and steamed at timed intervals to enhance the juiciness of the pork. Finally, the patty is deep-fried to create that crispy breaded crust. The end product: a heavenly sensation with each bite. Amongst the seven flavors, Kimukatsu recommends trying the plain version first. The other flavors are: black pepper 黒胡椒, garlic がーりっく, cheese チーズ, Japanese scallion ねぎ塩, sour plum & perilla 梅しそ, and yuzu & red pepper ゆず胡椒. Regardless of your choice, the mille-feuille tonkatsu paired with Oroshi-ponzu おろしポン酢 (grated white radish in a citrus-based sauce) and freshly steamed rice creates an unforgettable moment.

¥ - ¥¥



Chūō-ku, Dōtonbori 1-9-19 Osaka Shōchizuka B1F  
中央区道頓堀1-9-19 大阪松竹座B1F  
Tel: 06-6212-1129  
11am-3pm, 5:30pm-11pm. Opens everyday  
<http://www.kimukatsu.com>





## Mizuno 美津の

### VARIATIONS ON THE THEME OF OKONOMIYAKI

Inspired by the relentless energy emitted from a whirlpool, this Bib gourmand restaurant adopted the swirl as their logo. Since 1945, Mizuno has been churning out Okonomiyaki after Okonomiyaki, feeding both locals and tourists alike. The popular Yamaimo-yaki is an interesting variation of Okonomiyaki: chunks of Naga-imo 山芋 are grated into the batter, imparting a gooey yet crunchy texture with a hint of sweetness. With a splash of sauce on top, it becomes a sweet and savoury concoction. The simple and addictive Negiyaki ねぎ焼き is a thin variation made with heaps of grilled scallions sandwiched between two thin layers of savory pancakes. There are more in the menu. So which will you have?

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Chūō-ku, Dōtonbori 1-4-15  
中央区道頓堀1-4-15  
Tel: 06-6212-6360  
11am-10pm. Opens everyday  
<http://www.mizuno-osaka.com>



## Kukuru くくる

### TENTACLES EVERYWHERE!

Kukuru's Octopus is one who can't keep his tentacles to himself! Perpetually hugging the signboard in the middle of Dotonbori, be it rain or shine. Well, that's his trademark. The Bikkuri Takoyaki びっくりたこ焼き - directly translated as 'Surprise Takoyaki', has pieces of octopus so huge that it can't be contained within the ball of dough it's meant to be in. That's some surprise! Thankfully it doesn't move. That would be something else altogether!

¥



Chūō-ku, Dōtonbori 1-10-5 Haku Building 1F  
中央区道頓堀1-10-5 白亜ビル 1F  
Tel: 06-6212-7381  
Mon-Sat: 12noon-11pm, Sun: 12noon-10pm  
<http://www.shirohato.com/kukuru/index.htm>





## Gramercy New York グラマシーニューヨーク

NOTHING ELSE QUITE LIKE GRAMERCY

Inspired by the tranquillity, purity and exclusiveness of Gramercy Park in New York, Gramercy New York is a Japanese patisserie that strives to bake cakes that share the same characteristics. Though most of Gramercy's outlets are boutique counters in the basement of department stores, this branch has a sit-in cafe. Their most popular cake is the Gramercy New York – a strawberry shortcake that has a satisfying balance between fresh cream, shortcake and strawberries. The Koicha Opera 濃茶オペラ is an impressive East-meets-West rendition of the French layered Opera cake.

¥



Chūō-ku, Nanba 5-1-5 Ōsaka Takashimaya B1F  
中央区難波5-1-5 大阪タカシマヤ B1F  
Tel: 06-6631-1101  
10am-8pm. Opens everyday  
<http://www.gramercy-newyork.com>



## Rikuro Ojisan's Shop りくろーおじさんの店

BOUNCY CHEESECAKE BY UNCLE RIKURO

A famous old timer in the cheesecake scene, Rikuro Oji-san (Oji-san is an endearing term for uncle) sure knows how to lure both the young and old to his cheesecake factory. Each time a fresh batch of six cheesecakes are brought out, a hand bell is rung while the logo of Rikuro Oji-san is imprinted on the top of the cakes. The baked cream cheesecake is firm, and well aerated. The base of the cake is dotted with raisin, accentuating the mild sweetness of the cheesecake. The central branch makes for a good stopover during a long day of shopping.

¥



Chūō-ku, Nanba 3-2-28 1-2F  
中央区難波3-2-28 1-2F  
Tel: 0120-57-2132  
9:30am-9:30pm. Opens everyday  
<http://www.rikuro.co.jp>

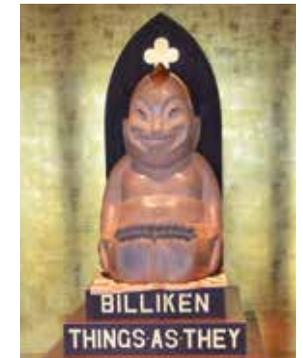


## Tsūtenkaku 通天閣

Translated as ‘The tower that reaches towards the Heavens’, Tsutenkaku 通天閣 was once the tallest structure in East Asia when it stood at the height of 64 meters.

Completed in 1912, the architecture of Tsutenkaku was inspired by the Eiffel Tower. Unfortunately, in 1943, it became collateral damage when a neighbouring cinema caught fire. Instead of repairing it, the metal scraps were used to support the war economy. Years later, after several appeals from the locals, Tsutenkaku was rebuilt in 1956; now to a height of 103 meters. It boasts an observation deck on the top floor. There, one can enjoy an unobstructed view of southern Ōsaka.

On the same floor, there is a traditional charm figurine called Billiken. It is said that if you rub the soles of his feet, you will be blessed with good luck. The original statue was located in the Luna Park, the amusement park around the corner. But when it closed down in 1923, the statue went missing.



- 🕒 9am-9pm
- 💰 Adults ¥700
- 🌐 <http://www.tsutenkaku.co.jp>

◀ Tsutenkaku standing proud in Shinsekai.

▼ View of Tennoji Zoo, Osaka Museum of Art & Abeno Harukas from the Observatory Deck.





## Omiya 近江屋

CRISPY CHEWY CRUST

Is this another one of those Kushikatsu places? The main gastronomic attraction in this time-aged wonder is the crust. Deep-fried to at least a quarter of an inch thick, with a golden crisp outside and a gooey, chewy inside; perfect with a frosty mug of beer. The skewers to go for are the juicy, fleshy unagi うなぎ, the seasonal oysters 牡蠣, and the quail eggs うずら玉子. The other deal here is that the skewers are cheap. Omiya is frequented by regulars catching up with friends and family over a drink and a few sticks. To step back in time when Shinsekai just became famed for their Kushikatsu, this is the place to dwell in.

¥



Naniwa-ku, Ebisu Higashi 2-3-18  
浪速区恵美須東2-3-18  
Tel: 06-6641-7412

12noon-9pm, except Sun: 11am-9pm. Closed on Thu



## Osho Club 王将俱樂部

REALLY THIN CRUST

A new player on the block, Osho Club boasts that they serve skewers with the thinnest crust in Shinsekai – and they do! Their Kushikatsu is not too oily, and the freshness of the ingredients shines through the crust. Their signature skewer is the Oyogi-Kurumaebi 泳ぎ車海老. From head to tail, the whole prawn is served and is edible. Nothing goes to waste in a Japanese kitchen. Other notable characters on the menu are the soft creamy Camembert cheese カマンベールチーズ, the crispy chicken skin 鶏皮, the juicy beef roast 牛ロース, the succulent onion slices たまねぎ, the fatty pork belly もち豚バラ, and the list goes on. Adventure through their menu, and you might stumble across a treasure.

¥ - ¥¥



Naniwa-ku, Ebisu Higashi 3-4-9 (Along Jan Jan Alley)  
浪速区恵美須東3-4-9 (新世界 じゃんじゃん横町)  
Tel: 06-6556-9464

4-11pm. On weekends: 11:30am-10pm. Closed on Tue & 3rd Wed  
<http://ohshoclub.jp>





## Gojoya 五條家

A + B = Oh WOW!

“Kushikatsu is monotonous and predictable.” That statement went up in a puff of smoke when we bit into the unassuming golden-brown skewers at Gojoya, a thirteen seater counter-only Kushikatsu bar. The juxtaposition of varying textures. The synergy from the unexpected pairing of flavours. Chicken skin with beets mousse, nuts with bitter gourd, pumpkin with tripe, mackerel with peach, jellyfish and cucumber, beef tendon with rice crackers and the list goes on. Such audacity. So much charm.

¥¥



Chūō-ku, Uchihiranomachi 2-1-11 Takesan Building  
中央区内平野2-1-11 たけ産ビル  
Tel: 06-6945-5045  
5:30pm-11pm. Closed on Sun



## Shuhari 守破離

HANDMADE SOBA, CRAFTED WITH LOVE

Every morning, the soba at Shuhari is painstakingly made by hand in a dedicated room. As the stone mill grinds the buckwheat, pots of dashi are brought to a simmer. Made from 100% buckwheat, the fresh soba has a robust wholesome character. As the noodles are slurped, they glide smoothly down your throat. Nodogoshi のどごし, as the Japanese describe it. The soba menu has classics such as chilled Zaru-soba ざるそば, and Tenpura in various forms – be it a cluster of small prawns 小海老天おろし, seasonal vegetables 旬菜天盛りそば or the good old assorted platter of tempura 天盛りそば. Waddling further into the menu, poultry options include grilled duck in warm soba 炙り鴨南そば and savoury duck broth as a dip for chilled soba 鴨つけ汁そば. There is something for everybody.

¥ - ¥¥



Chūō-ku, Tokiwamachi 1-3-20 Ando Building 1F  
中央区常盤町1-3-20 安藤ビル 1F  
Tel: 06-6944-8808  
11:30am-3pm, 5:30pm-11pm. Opens everyday  
<http://shuhari.main.jp>





# Honoka ほのか

HAPPINESS IS PANCAKES

Pat 'em, flip 'em, stack 'em. Drench 'em, dress 'em, serve 'em.

Honoka's dream is to harmonise fluffy full-bodied pancakes with seasonal fruits. To make up for being one of the coldest months of the year, January is blessed with harvests of sweet strawberries. It wasn't a difficult choice when the menu came. It was love at first sight when I met my gooey-chocolate-coated, strawberry-jewelled pancakes. Everything after that was history.



Chūō-ku, Morinomiya-chūō 1-11-18

中央区森ノ宮中央1-11-18

Tel: 06-6809-7391 (Direct Line to Restaurant)

11am-8pm. Tue & Weekend closes at 4pm & 6pm respectively

<http://honoka-osaka.jp>





# Universal Studios Japan

ユニバーサル・スタジオ・ジャパン

I thought that I've grown.  
Rides and games, I don't.  
Dragged to a park, I groaned.  
But, This

Made my eyes gleam,  
We flew, we screamed.  
Land made from dreams.  
Any more? Is

There more to do?  
Drink Butterbeer. Cast a spell.  
Join in the buzz at carnivals.  
In a word. Fun

# Universal Studio Japan

ユニバーサル  
スタジオ  
ジャパン



The third in the series, Universal Studio Japan debuted in March 2001. Located in the breezy Ōsaka Bay area, it is the most visited Japanese amusement park after Tokyo Disney Resort. The brains behind Universal Studios Japan are constantly innovating. They regularly feature limited-time only attractions based on video games and popular anime series. Their latest plan is to develop new attractions featuring Mario and other Nintendo game characters.

USJ is divided into several sectors. Let's highlight their main attractions.

## New York

Dr Octopus just captured the Statue of Liberty with his anti-gravity gun! At *The Amazing Adventures of Spider-man - The Ride 4K3D*, hop into the "Scoop" vehicle sent by J Jonah Jameson, chief editor of Daily Bugle, to cover the hottest story in town: "Spider-man Webs Back Statue of Liberty".

*Terminator 2 3-D Show* is a fusion between 3-D film and stage-play. Cyberdine Systems have just rolled out their latest creations: T-70 Terminators. Just after the commencement of the press event, events turn chaotic as an unthinkable battle across time takes place between humans and cyborgs.



Left: View of 'San Francisco' from across the lake. Right: A scene from the Waterworld.

## Hollywood

Throwing in an element of unpredictability, *Backdrop* is a reverse roller coaster that throws you into dives and spins. Combine that thrill with spectacular views of the Ōsaka Bay – you would want to come back for more!

## San Francisco

Step into the world of *Backdraft*, an American drama thriller revolving around Chicago firefighters chasing after a serial arsonist. Be entertained with a simulated series of explosions in a warehouse. The heat from the inferno will fire your heart up.

## Jurassic Park

Swoop through the air as a Pteranodon carries you, lying prone, off to its nest. The exhilarating ride swings you close to the crowds below as *The Flying Dinosaur* manoeuvres through Jurassic Park.

What initially seems like a gentle boat ride on *Jurassic Park – The Ride* turns out to be an intense, seat-gripping journey after the raft goes off course. Bring your raincoats, everyone.



## Amity Village

After Chief Brody killed the infamous shark *Jaws*, tourists now flock to Amity Harbor for the *JAWS* boat rides which take them to where shark attacks once took place. On this fateful day, after years of peace, a white-grey fin emerges through the water surface. The terror strikes. Once. Again.

## Waterworld

Adapted from the post-apocalyptic science fiction movie, *Waterworld*, this stage show depicts the battle between the good (the Mariner & co.) and bad (the Smokers). Think heaps of pyrotechnic effects and hordes of stunt displays, coupled with waves of water generated by a mischievous jet ski. Might get soaked if you sit too close!

## Minion Park

Gru's aiming to be the world's number one supervillain. To achieve his goal, he needs lots of Minions. He would like to recruit you. But to do so, he'll convert you into a Minion using the Minion Gun created by Doctor Nefario. Let the training begin!

# Japanese Phrases for Restaurants

Food and water are the very basis of human sustenance. In a foreign land, many are lost in translation. The frustration in trying to express one's need can be hair-tearing for many. This can be especially so at restaurants, cafes and bars when the menu is indecipherable, the waitress is unable to understand a word you're saying, and nobody speaks a splatter of your language. Through the many years of struggles I've had in restaurants in Japan, I have picked up a handful of Japanese phrases and vocabulary that might be of some help to you someday, somewhere.

## Making a Reservation

予約をしたいのです。  
Yo-ya-ku oh shi-tai no des.

I would like to make a reservation.

六時に四人の予約をお願いします。  
Ro-ku-ji ni yoh-nin no yo-ya-ku oh o-ne-gai-shi-mas.

I would like to make a reservation for 4 people at 6 o'clock please.

私はエカです。  
Wa-ta-shi wa E-ka des.

My name is Eka.

ドレスコードはありますか？  
Do-re-su kooh-do wa a-ri-mas-ka?

Is there a dress code?

## At the Restaurant's Entrance

すみません。あいていますか？  
Su-mi-ma-sen. Ay-ee-tey ee-mas-ka?

Excuse me. Are you still open?

何時まであいていますか？  
Nan-ji ma-dey ay-ee-tey ee-mas ka?

What time do you open til?

席はありますか？  
Se-ki wa a-ri-mas ka?

Do you have a table available?

二人  
Fu-ta-ri

For two people.

禁煙席をお願いします。  
Kin-en se-ki oh o-ne-gai-shi-mas.

Non-smoking seat please.

窓のテーブルをお願いします。  
Ma-do no tey-bu-ru oh o-ne-gai-shi-mas.

We would like a table by the window please.

こんにちは。予約したエカです。  
Kon-ni-chi-wa. Yo-ya-ku-shi-ta E-ka des.

Hi. I have a reservation under Eka.

## After being seated

メニューを見せてください。  
Meh-nyuu oh mi-sey-teh ku-da-sai.

May I see the Menu?

えいごのメニューがありますか？  
Ei-go no meh-nyuu ga a-ri-mas ka?

Do you have an English menu?

セットメニューがありますか？  
Sett-to meh-nyuu ga a-ri-mas ka?

Do you have a set menu?

## Ordering

注文をお願いします。  
Chuu-mon oh o-ne-gai-shi-mas.

I would like place my order.

何がおすすめですか？  
Na-ni ga o-su-su-meh des ka?

What would you recommend?

名物料理はありますか？  
Mei-bu-tzu wa a-ri-mas ka?

Are there any well-known/famous dishes?

うどんと天ぷらえびをお願いします。  
U-don to ten-pu-ra-e-bi oh o-ne-gai-shi-mas.

I would like to have [a bowl of] Udon and [a plate of] tempura prawns please.

わたしも同じものをください。  
Wah-tah-shi moh o-na-ji mo-no oh ku-da-sai.

I'll have the same thing, please.

生ビールを三つをお願いします。  
Na-ma bee-ru oh mit-tzu o-ne-gai-shi-mas.

We would like to have 3 [glasses of] draft beer.

ごはんを半分をお願いします。  
Go-han oh han-bhun o-ne-gai-shi-mas.

I would like to have half-portion of rice instead please.

この料理を分けて食べます。  
Ko-no ryou-ri oh wa-ke-te ta-be-mas.

We'll be sharing this dish/our meal.

ナッツでアレルギー反応を起こします。  
Nattsu de a-re-ru-gii han-noo oh o-ko-shi-mas.

I have a nut allergy.

ベジタリアンです。  
Be-ji-ta-ri-an des.

I am a vegetarian.

以上です。  
I-joyooh des.

That'll be all.

注文をキャンセルできますか？  
Chuu-mon oh kyan-se-ru de-ki-mas ka

May I cancel my order?

牛 / ビーフ	Gyuu / Bii-fu	Beef
豚 / ポーク	Bu-ta / Poo-ku	Pork
羊肉	You-ni-ku	Lamb, Mutton
ホルモン	Ho-ru-mon	Innards (usually Beef)
チキン (鶏)	To-ri / Chi-kin	Chicken
鴨	Ka-mo	Duck
ひき肉	Hi-ki-ni-ku	Minced meat
ハム	Hah-mu	Ham
ソーセージ	Soh-say-ji	Sausage
たまご (卵)	Ta-ma-go	Egg

## Meat

## Seafood

まぐろ (鮪)	Ma-gu-ro	Tuna
さけ (鮭)	Sa-ke	Salmon
たい (鯛)	Tai	Sea-bream
さば (鯖)	Sa-ba	Mackerel
さんま	San-ma	Pacific saury
えび (海老)	Eh-bi	Prawn
いか	Ee-ka	Squid
たこ (蛸)	Ta-ko	Octopus
うなぎ (鰻)	U-na-gi	Fresh water eel
あなご (穴子)	A-na-go	Conger eel
ほたて	Ho-ta-te	Scallop
かき (牡蠣)	Ka-ki	Oyster
あさり	A-sa-ri	Short-necked clam
いくら	Ee-ku-ra	Salmon roe
うに	U-ni	Sea urchin roe
めんたいこ (明太子)	Men-tai-ko	Marinated spicy pollock roe
とびこ	To-bi-ko	Flying fish roe

えのき	Eh-no-ki	Golden needle mushroom
しいたけ (椎茸)	Sheee-tah-keh	Oakroom mushroom
しめじ	She-mey-ji	Shimeji mushroom
エリンギ	Eh-rin-gi	King trumpet mushroom
まいたけ (舞茸)	Mai-tah-keh	Hen-of-the-woods
まつたけ (松茸)	Ma-tsu-tah-keh	Pine mushroom

## Mushrooms

## Taste

甘い	A-mai	Sweet
辛い	Ka-rai	Spicy
渋い	Shi-bui	Bitter
濃い	Koi	Thick (soup), Strong (tea)
薄い	U-sui	Light (seasoning), Weak (coffee)
塩辛い	Shio-ka-rai	Salty
酸っぱい	Sup-pai	Sour

アスパラガス	Ah-su-para-gus	Asparagus
もやし	Moh-ya-shi	Beansprouts
ひじき	Hih-ji-ki	Brown crunchy seaweed
ごぼ	Goh-boh	Burdock root
にんじん (人参)	Nin-jin	Carrot
はくさい (白菜)	Ha-ku-sai	Chinese Cabbage
とうもろこし	Tou-mo-ro-koh-shi	Corn
きゅうり	Kyuu-ri	Cucumber
なす (茄子)	Na-su	Eggplant
にんにく	Nin-ni-ku	Garlic
しょうが (生姜)	Shou-ga	Ginger
えだまめ (枝豆)	Eh-da-ma-meh	Immature soy-bean
オクラ	O-ku-ra	Lady's finger
長ねぎ	Na-ga-ne-gi	Leek
れんこん	Ren-kon	Lotus Root
ながいも (長芋)	Na-ga-ee-mo	Mountain yam (goosey)
玉ねぎ	Ta-ma-ne-gi	Onion
しそ	Shi-soh	Perilla leaf
ポテト/じゃがいも	Po-teh-to/Ja-gae-mo	Potato
かぼちゃ	Ka-bo-cha	Pumpkin
ごま (胡麻)	Go-ma	Sesame seeds
ほうれん草	Hou-ren-soo	Spinach
わかめ	Wa-ka-meh	Subtly-sweet seaweed
さつまいも	Sa-tsu-ma-ee-mo	Sweet potato
トマト	To-ma-to	Tomato
だいこん (大根)	Dai-kon	White Radish

## Vegetables