



Ogasawara Islands

In the far south of the Izu Islands, there are islands collectively called the Ogasawara Islands.

People live mainly in Chichijima and Hahajima. Okinotorishima, Iwo Jima, and Nishinoshima, which was connected with the island that was born by recent eruption, belong to the Ogasawara Islands.

Since they are isolated in the open ocean, many animals and plants of endemic species exist in the islands.

Due to the temperate climate throughout the year, many tourists from domestic and overseas visit for leisure activities in the sea.

Enjoy your summer in Tokyo at the Ogasawara Islands, which were registered as a World Natural Heritage Site in 2011 and are attracting more and more attention!





Ogasawara Islands

Chichijima Hahajima



— Hachiojima

— Aogashima

— Chichijima

— Hahajima

The wilderness of the Ogasawara Islands can also be called paradise of life. Experience the World Natural Heritage.

The Ogasawara Islands are composed of some 30 large and small islands, and the people live mainly in Chichijima and Hahajima.

Chichijima, located about 1,000 km from the central Tokyo, and Hahajima, about 50 km from Chichijima, both on a similar geographical latitude as Okinawa. With its remaining unspoiled nature, the Ogasawara Islands were registered as a World Natural Heritage Site in 2011.

An undestroyed distinctive ecosystem and unaffected landscape in its natural state are popular among visitors.

Access



Map

Chichijima



Weather Station
Lookout

Futami Port

Kominato Beach

Hatsuneura Beach

Higashidaira Sanctuary



Hahajima

Mt. Chibusayama

Oki Port



Main events

| | | |
|----------------|---|-----------------------|
| January 1 | Japan's earliest beach openings | Chichijima / Hahajima |
| Mid March | Hahajima Festival | Hahajima |
| Late June | Festival Commemorating Return of Islands to Japan | Chichijima / Hahajima |
| Late July | Ogasawara Sadayori Shrine Festival | Chichijima |
| August | Summer Festival | Chichijima / Hahajima |
| November 1 - 3 | Ogamiyama Shrine Festival | Chichijima |
| November 23 | Tsukigaoka Shrine Festival | Hahajima |
| December | Christmas Illumination | Chichijima / Hahajima |
| December 31 | New Year Countdown | Chichijima |

Tourist information

[Chichijima]

Ogasawara Village Tourist Association

URL <http://www.ogasawaramura.com> TEL 04998-2-2587



[Hahajima]

Ogasawara Hahajima Tourist Association

URL <http://www.hahajima.com> TEL 04998-3-2300



Chichijima

Mermaid Cafe

ACCESS MAP



Address: Higashimachi, Chichijima, Ogasawara-mura
Opening hours: Around 11:30 - 17:00 Closing day: Not fixed

☎ 090-5820-2422



A cafe made of a minivan.
Small as it is, they have a wide selection of menus including cafe menus and cake menus.
Enjoy authentic coffee and original homemade cake while watching the beachfront scenery.



Ogasawara salt caramel pound cake

Food used ▶ Ogasawara salt

Available: Year-round **¥200**

They knead homemade caramel cream with Ogasawara salt into dough and bake it into a pound cake.



Island lemon squash

Food used ▶ Island lemon

Available: Year-round **¥500**

Island lemon juice with a mild sour taste is used. Once you drink it, the refreshing aroma spreads in your mouth.



Roselle cup rare cheesecake

Food used ▶ Roselle

Available: Year-round **¥350**

They made jam from roselle of hibiscus tea and topped it to rare cheesecake.



Ogasawara salt caramel Frappuccino

Food used ▶ Ogasawara salt

Available: Year-round **¥600**

Salt filled with blessings of Ogasawara sea adds accent to the taste of caramel, and is finished in a deep-flavored drink.



Paku Paku

<http://www2.odn.ne.jp/makimaki/newpage25.htm>

Address: Higashimachi, Chichijima, Ogasawara-mura

Opening hours: 11:30 - 14:00 / 17:30 - 22:00

Closed: The next day after departure of Ogasawara Maru

ACCESS MAP



04998-2-3060



Paku Paku, which is marked with red lanterns, is a restaurant that has a retro atmosphere of Showa era. Once you step into the store you can casually eat and drink there.

Sea turtle meat, an ingredient unique to Ogasawara, is cooked and offered as *sashimi* and stew. The rare chance for you to taste this uncommon special menu.

Paku Paku champuru

Food used ▶ Seasonal local fish, island vegetables

Available: Year-round From ¥1,265

A hearty menu of stir-fried island vegetables with minced local fish balls.

You can add rice, *miso* soup, and a side dish in a small bowl as a set meal for additional 250 yen.



Bukkake-don

Food used ▶ Seasonal local fish

Available: Year-round From ¥1,485

It is a local menu that uses island fish marinated by secret sauce.

It is also delicious to taste as a topping on rice.



Shochu-based cocktail with passion fruit juice Shochu-based cocktail with lemon juice

Food used ▶ Passion fruit, island's lemon

Available: Year-round From ¥715

Take your fatigue from the day away with a flavorful *shochu*-based cocktail with passion fruit juice and refreshing cocktail with lemon juice.



Chichijima

Heart Rock Cafe

ACCESS MAP



<http://take-na.com/cafe/>

Address: Higashimachi, Chichijima, Ogasawara-mura

Opening hours: 9:00 - 18:00 Open: 365 days of the year

☎04998-2-3317



How about a relaxing time of the island with tropical sweets under sunbeams shining through branches of the big symbol tree "Indian laurel"? They serve menus that make use of original taste of the ingredients including seasonal fish, vegetables, and fruits, depending on the season.

Homemade cake

Food used ▶ Passion fruit, island banana, island lemon, strawberry guava

Available: Year-round

From ¥300

They serve cheesecake, tart, and other cakes that use plenty of island fruit. Please enjoy the fluffy pancakes with passion fruit butter or island honey.



Homemade ice cream

Food used ▶ Passion fruit, island salt, island banana, strawberry guava

Available: Year-round

¥400

Ice cream made from lavish use of island bananas and passion fruits. The most popular: banana chocolate ice cream with plenty of island bananas.



Shark burger

Food used ▶ Thresher shark

Available: Year-round

¥500

A special burger with fried thresher shark caught at Ogasawara, which can only be tasted here. There is also a set menu with French fries and drinks.



Teppanyaki
Dining Restaurant

Charlie Brown



Address: Higashimachi, Chichijima, Ogasawara-mura
Opening hours: 17:00 - 24:00 Closing day: Not fixed

☎04998-2-3210



The Stars and Stripes are decorated at the entrance. You can enjoy dining with family and even alone in a cozy and American classical style-like atmosphere. A blackboard in front of the store shows the menu of the month to make people feel more comfortable with ingredients from the island.



Swordfish steak

Food used ▶ Swordfish

Available: Year-round

1,050円

Steaked swordfish, which is a specialty of the island. It has an impact on appearance and taste, with a soy sauce-based ginger sauce that uses plenty of ginger.

Island *sushi* croquette

Food used ▶ Wahoo, swordfish, greater amberjack, etc.

Available: Year-round

800円

This is a well-known island *sushi* arranged into a croquette-style. Cooked with a twist so that visitors can enjoy *sushi* casually without going to the *sushi* shop. It looks like *takoyaki* (octopus dumplings) with sauce, mayonnaise, green laver, and red pickled ginger.



Mixed salad with island vegetables

Food used ▶ Tomato, okra, kidney beans, cucumber, celery, etc.

Available: Year-round

950円

A bowl of mixed salad with sweet-tasting tomato, *okra* having good stickiness and texture, and fresh cucumber and celery. Handmade apple dressing that uses island salt further enhance the original taste of vegetables.

Chichijima

P.I.R HALE

ACCESS MAP



<http://papasds.com>

Address: Higashimachi, Chichijima, Ogasawara-mura

Opening hours: 9:00 - 18:00

Closed: The next day after departure of Ogasawara Maru

☎04998-2-2265



It is a cafe where you can spend a pleasant moment while feeling the clear air and wind of Ogasawara on the open terrace with the view of the sea and the sky.

Locally produced ingredients are fully used to put the taste and flavor of the island in the food.



Various kinds of cakes

Food used ▶ Passion fruit, islands lemon

Available: Year-round

From ¥530

Chiffon cake and baked cheesecake with plenty of specialty fruits. Very popular with its refreshing flavor and a subtle sweetness.

100% original juice

Food used ▶ Island lemon, island honey, passion fruit

Available: Year-round

From ¥650

100% fruit juice of locally produced green lemon, passion fruit, and Ogasawara honey.



Kaisen-don

Food used ▶ Yellowfin tuna, swordfish, bigfin reef squid, etc.

Available: Year-round

¥1,100

Kaisen-don (vinegared rice bowl topped with sashimi) of seasonal fish from Ogasawara marinated in original sauce. Easy to eat because fish are diced. Only served during lunch time.



<https://www.facebook.com/youhuuizakayachara/>
 Address: Higashimachi, Chichijima, Ogasawara-mura
 Opening hours: 17:30 - 24:00 Closed: No fixed

☎04998-2-3051



Through our deep connections with the island fishermen we buy and offer rare fish that aren't seen or offered in more terrestrial areas. Additionally, even for large fish, we buy entire fish, allowing our customers to enjoy eating them for a low price.

Fried sode squid rings

Food used ▶ Sode squid

Available: Year-round

¥950

Sode squid are Japan's largest squid — the body alone weighs more than 10 kg — and slices become our squid rings. It's a dish with impact — it doesn't just look good, it tastes good too.



Shima sushi, two kinds of shima sushi spring roll

Food used ▶ Local fish

Available: Year-round

¥700-850

Shima sushi is a dish that is only served when the Ogasawara-maru is in port. Fresh *sushi* ingredients are marinated in a soy sauce based sauce, have mustard, instead of wasabi, added, and are then served. Our *shima sushi* spring rolls, made from *shima sushi*, *shiso* leaves, and pickled ginger wrapped together in rice paper, also provide a unique texture and taste for you to enjoy, just like our regular *shima sushi*.



Passion fruit parfait

Food used ▶ Passion fruit

Available: May to July

¥1,020

A parfait with plenty of passion fruit — the jelly and sherbet also contain passion fruit. Depending on the season will change to be a mango parfait, etc.



Sliced / boiled / roasted turtle, Stir-fried turtle innards and miso

Food used ▶ Aoumigame turtle

Available: Year-round ¥700-1,290

Turtle dishes are an important part of the island's culture. In addition to classic boiled turtle and sliced turtle, we also prepare roasted turtle and a *miso* and turtle innards stir-fry. Around April it is possible to eat sliced liver from freshly gathered turtles (dependent on availability, etc.)



Chichijima

TOMATON

ACCESS MAP



<http://tomaton-ogasawara.com>

Address: Nishimachi, Chichijima, Ogasawara-mura

Open hours: 9:30-18:00

Closed: while the ship Ogasawara Maru is out of port on Saturdays, Sundays, and Holidays

☎04998-2-7790



This shop makes and sells sweets and jams using local island ingredients.

It is located a slight distance from the busier shopping area. Many of the products can be found only here.



Island banana ice cream

Food used ▶ Island banana

Available: Year-round

¥378

This ice cream makes generous use of the deeply flavored bananas of Ogasawara.



Dacquoise

Food used ▶ Island honey

Available: Year-round

¥390

This sweet is made by sandwiching butter cream made with local island honey between layers of meringue.

Island lemon jelly with fruit chunks

Food used ▶ Island lemon

Available: Year-round

¥250

This rich lemon jelly is neither too sour nor too sweet.





Kaiyu

Address: Nishimachi, Chichijima, Ogasawara-mura, Tokyo
Opening hours: 11:00 - 14:00
Closed: 1 or 2 days after departure of Ogasawara Maru

ACCESS MAP



☎04998-2-3181



Always developing menus that use ingredients from the island.

Blacktip grouper ramen

Food used ▶ Blacktip grouper

Available: Year-round

¥1,000

A well-known hilgendorf saucord ramen with exquisite soup stock of "Blacktip grouper" from Chichijima.



Billfish Chinese-style noodles

Food used ▶ Swordfish

Available: Year-round

¥900

A bowl of billfish Chinese-style noodles that uses island specialty, swordfish.



Passion fruit soft serve

Food used ▶ Passion fruit

Available: Year-round

¥600

It is passion fruit soft serve topped with island passion fruit juice and other fruits.





Minshuku

Nangokuso Oyatsu-no-niwa

<http://nangokuso.com>

Address: Nishimachi, Chichijima, Ogasawara-mura

Opening hours: 13:00 - 14:00 on days with port arrivals/departures,
14:00 - 16:00 on other days Closed: No fixed

ACCESS MAP



☎04998-2-2295



Twenty different kinds of tropical fruits are grown in the shop's own garden.

No store-bought juice is used, and great effort is made so that you can enjoy the true taste of the fruits. Our opening hours are short, but if you put in a reservation or order by 11:00, then you can take your time and enjoy your order from 13:00 to 17:30 after closing (excluding port arrival days and holidays). Boiled turtle is also available.



Super rich Kouhaku (red and white) guava juice

Food used ▶ guava

Available: Year-round

¥480

The red portion has a hint of strawberry, and the white is similar to peach.

The drink, much like a smoothie, is made with 100% fruit juice.

Taiwan style island lemon shaved ice

Food used ▶ island lemon

Available: Year-round

¥500

The shaved ice is made from frozen island lemon juice. The island lemon cooked in syrup is also delicious.



Chichijima

Kimagure Cafe

ACCESS MAP



facebook@ogasawarakimagure

Address: MiyanoHamamichi, Chichijima, Ogasawara-mura

Opening hours: 12:00 - 17:00 (until 17:30 in July and August) Closed: No fixed ☎090-5307-1297



We use abundant amounts of fruit, primarily harvested in the summer, from inside the shop you can hear the birds chirping, and we have also prepared a sofa so that you can spend a relaxing time. Additionally, there is a space for feline aficionados to spend time with our cats.

Kimagure parfait

Food used ▶ Island fruits (passion fruit, banana, mango, etc.)

Available: End of June to end of August

¥600-700

A parfait made using plenty of island fruits. Fruits from the southern island, sweeeeeet vanilla ice cream and fresh cream make for a fantastic combination.

Island banana milk, Island guava milk

Food used ▶ Island bananas, island guavas

Available: End of June to end of August ¥500

Island banana milk uses only ripe island bananas, and without any added sugar or artificial sweeteners, you can really taste the natural sweetness.



Roselle Pie

Food used ▶ Homemade roselle jam (Chichijima roselle)

Available: October to around April

¥400

We stick mainly to our homemade roselle jam so that the pie isn't too sweet. We bet you'll fall in love with this pie's baked, sweet-tart flavor.





Craft Inn La Mere

<http://www.lamere-inn.jp>

Address: Shizukazawa, Hahajima, Ogasawara-mura

Open: 365 days of the year



☎04998-3-2140



It is a pension that offers comfort in a cozy atmosphere.

Each room has different structure and interior, so even repeat guests can have a fresh pleasure every time.

They serve the distinctive dinner with carefully-selected seasonal ingredients.



Dinner with island fish and island vegetables

Food used ▶ Seasonal local fish, seasonal vegetables, etc.

Available: Year-round

Included in the lodging charges

Tasty cuisine that combines fish and vegetables from Hahajima.

Additionally, we also offer uncommon turtle meat *sashimi* and simmered turtle meat (depending on purchase).

