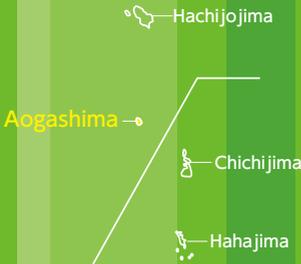


# Aogashima

Feel the nature that lives on the island of cliff and the starry sky that looks as if swallowing the whole island.

Aogashima is an island located about 360 km away from the central Tokyo, in the southernmost part of the Izu Islands. It is a small island with an outer circumference of 9 km and area of 6 km<sup>2</sup>, and is surrounded by a steep cliff. The village of Aogashima lies on the cliff above 250 m altitude.

It has a very interesting shape with a double caldera structure. Recently, the popularity among star watchers is rising because of the limited size of the island with few lights at night, which is suitable for seeing the starry sky.



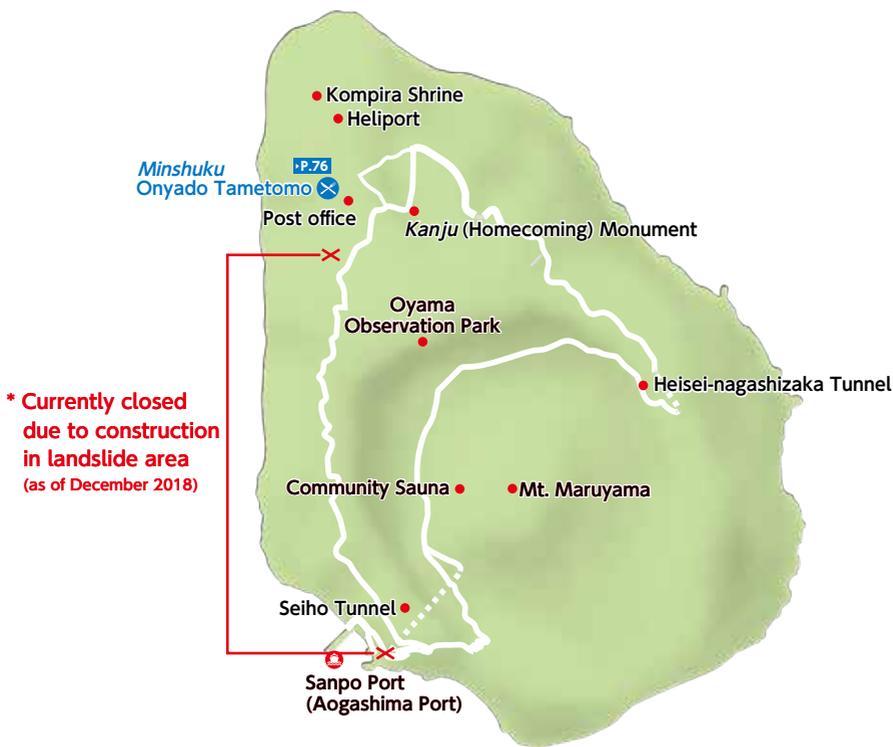
## Access

<b>Takeshiba Passenger Ship Terminal (Tokai Kisen)</b>	Large passenger ship [10hours20minutes]	<b>Hachiojima</b>	Ferry (Izu Shoto Kaihatsu) [2hours30minutes]	<b>Aogashima</b>
	Airplane [55minutes]		Helicopter (Toho Air Service) [20minutes]	
<b>Haneda airport (ANA)</b>	Tokai Kisen Customer Center:03-5472-9999 ANA Reservation and Information Center for Domestic Lines:0570-029-222 Toho Air Service Hachiojima Office:04996-2-5200 Izu Shoto Kaihatsu: 04996-9-0033			

(Contact)

Tokai Kisen Customer Center:03-5472-9999  
 ANA Reservation and Information Center for Domestic Lines:0570-029-222  
 Toho Air Service Hachiojima Office:04996-2-5200  
 Izu Shoto Kaihatsu: 04996-9-0033

**A** Map



**B** Main events

August 10	<i>Ushi-matsuri</i> (Cattle Festival)
Mid August	<i>Bon</i> Festival Dance
September	<i>Tsukimi</i> Dance Festival

**C** Tourist information

**Aogashima Village Office**

URL <http://www.vill.aogashima.tokyo.jp/tourism/> TEL 04996-9-0111





Address: Aogashima-mura  
Open: 365 days of the year Cloing day: Not fixed

☎04996-9-0410



A comfortable inn with cozy atmosphere located in the northern part of Aogashima.

Experience cuisines unique to Aogashima such as barbecue in the backyard, while watching the star-filled sky in summer.

The ingredients are limited because of the island-size, which work better for it to offer a taste of Aogashima.

## Imotsuki and Shude

Food used ▶ *Ashitaba*, taro, sweet potatoes, salted fish guts

Available: Year-round (reservation required)

### Included in the lodging charges

*Imotsuki* is boiled and pasted taro and sweet potatoes mixed with *ashitaba*.

It is Aogashima style to eat *Imotsuki* with salted fish guts (*Shude*).



## Marinated fish

Food used ▶ Seasonal local fish, island chili

Available: Year-round (reservation required)

### Included in the lodging charges

Pickled raw fish that every family in Aogashima fixes. Enjoy its refreshing taste with spices such as onion and lemon juice.



## Stir-fried bamboo shoots

Food used ▶ Bamboo shoots

Available: Year-round (reservation required)

### Included in the lodging charges

It is boiled frozen bamboo shoots, stir-fried with sesame oil and seasoned with soup stock and salt. Its simple taste may be very fresh to you.



# 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



## A Map

### Chichijima



Weather Station  
Lookout

Futami Port

Kominato Beach

Hatsuneura Beach

Higashidaira Sanctuary



### Hahajima

Mt. Chibusayama

Oki Port



## B 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

## C 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.

## Bukkake-don

Food used ▶ Seasonal local fish

Available: Year-round

¥1,350

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

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



## Paku Paku champuru

Food used ▶ Seasonal local fish, island vegetables

Available: Year-round

¥900

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.



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

Food used ▶ Passion fruit, island lemon

Available: Year-round

From ¥650

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

# Heart Rock Cafe



<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

ACCESS MAP



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 ¥520

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 ¥620

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

¥1,000

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.

Chichijima

# Western-style Izakaya CHARA

ACCESS MAP



<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.)





# 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

¥500

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



Chichijima  
Hanaajima

Chichijima

Minshuku

# Nangokuso Oyatsu-no-niwa

<http://nangokuso.com>

Address: Nishimachi, Chichijima, Ogasawara-mura

Opening hours: 13:00 - 14:30 on days with port arrivals/departures,  
14:00 - 16:00 on other days Closed: No fixed

ACCESS MAP



☎04998-2-2295



Many of the items on our menu use fruits harvested from our garden. We also invite you to try our specialty, *aoumigame* turtle, either boiled or as *sashimi*. 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 it from 13:00 to 17:00 (15:00 on days with port arrivals/departures). Please make a reservation before the tour.

## Ice cream

Food used ▶ Island summer orange (Natsumikan), island salt, island bananas

Available: Year-round From **¥300**

Summer orange (Natsumikan) is like cheesecake, island salt goes well with caramel ice cream, and the island banana is lusciously rich.



## Drink

Food used ▶ Star fruit, white guava, island lemons

Available: Year-round From **¥350**

100% star fruit or white guava juice. We also hope you try our island lemon juice syrup.



## Passion fruit popsicle

Food used ▶ Passion fruit

Available: From August, while supplies last **¥450**

Doesn't melt easily because it contains kudzu vine powder; available for take out.



Chichijima  
Hahaqima

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.

Chichijima  
Hanajima



# Craft Inn La Mere

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

Address: Shizukazawa, Hahajima, Ogasawara-mura

Open: 365 days of the year

ACCESS MAP



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).



Chichijima  
Hahajima

Hahajima

# captaincook

ACCESS MAP



<http://www.captaincook.jp>

Address: Shizukazawa, Hahajima, Ogasawara-mura

Opening hours: 11:00 - 13:00 and 17:00 to 22:00 Closed: Mondays, Thursdays

☎04998-3-2070



In addition to island vegetables, we also offer seasonal Hahajima fish. We cook what we catch each day — sawara mackerel, swordfish, akaba rockfish, barahata grouper, himedai snapper, katsuo tuna, onaga snapper, etc.

## Hahajiman Curry

Food used ▶ Local fish, local vegetables

Available: Year-round

¥800

Made using the daily catch at Hahajima and various vegetables. We hope you enjoy Hahajima's characteristic cooking as it changes with the seasons.



## Hahajima tomato marinara

Food used ▶ Tomatoes

Available: From December, while tomatoes are available

¥800

We take Hahajima tomatoes (*amakko*) and process them into ketchup. The ketchup is then used to make marinara pasta sauce.