



# 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

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



— Hachijojima

Aogashima →

— Chichijima

— Hahajima

## A Map

# Chichijima



# Hahajima



## 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





Address: Higashimachi, Chichijima, Ogasawara-mura  
 Opening hours: Around 10:00 - 16:00 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

¥450

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

¥300

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

¥500

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

¥1,250

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, islands 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.



<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.



## 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.

## 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.





# P.I.R HALE

<http://papasds.com>

Address: Higashimachi, Chichijima, Ogasawara-mura

Opening hours: 9:00 - 18:00

Closed: The next day after departure of Ogasawara Maru

ACCESS MAP



☎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. **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.



Hahajima

# Craft Inn La Mere

ACCESS MAP



<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.

This is the only inn that serves turtle meat as sashimi.

