



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

Hatsuneura
Beach

Higashidaira
Sanctuary

Kominato Beach

Kimagure Cafe
P.105

Kita Port

Higashi Port

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



Mermaid Café

ACCESS MAP



Address: Higashimachi, Chichijima, Ogasawara-mura

Opening hours: Around 11 : 30 ~ 17 : 00 (Take-out reservations possible)

☎ 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.



Hibiscus Tea Soda

Food used ▶ Roselle

Available: From October to around March

¥600

Enjoy the sweet and sour tastes and aroma of this soda mixed with syrup made from edible hibiscus roselle.



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.

Chichijima

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 (Reservations for lunch are not accepted)

Closed: The next day after departure of Ogasawara Maru

☎ 04998-2-3060

ACCESS MAP



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 *champururu*

Food used ▶ Seasonal local fish, island vegetables

Available: Year-round **¥990 (inc. tax)**

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 275 yen.



Bukkake-don

Food used ▶ Seasonal local fish

Available: Year-round **¥1,485 (inc. tax)**

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 **¥715 (inc. tax)**

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 (Takeout-only reservations possible) Open all year round

☎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 ¥350

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

From ¥450

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

*Subject to change depending on the season.



Shark burger

Food used ▶ Thresher shark

Available: Year-round

From ¥550

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 Closed: No fixed days

☎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

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.



Cinnamon-Flavored Island Lemon Iced Tea Cocktail

Food used ▶ Island lemon

Available: Year-round

¥750

A luxurious cocktail made with a generous amount of island lemon juice.



Mixed salad with island vegetables

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

Available: Year-round

¥950

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

Uwabeya

Address: Higashimachi, Chichijima, Ogasawara-mura

Opening hours: 11:30 - 14:00 (for *bento*; reservations by LINE are until 18:00 the day before), 18:00 - 22:00 (for *izakaya*; LO 21:00) Closed: No fixed days

☎090-2252-5096



Fresh local fish and island vegetables are used as ingredients in making delicious *bento* lunchboxes. The shop owner's parents are fishermen, so high-quality fish can be obtained. Particular attention is paid to island ingredients, such as the vegetables, which are harvested at the shop owner's own farm.

Tekka-don (Made to order)

Food used ▶ Bigeye tuna

Available: Depends on availability **¥950**

The generous volume of the *tekka-don* rice bowl has plenty of bigeye tuna filets, caught right here on the island.



Seafood Sauce Katsu-don

Food used ▶ Swordfish

Available: Year-round **¥800**

A rice bowl with swordfish, cut into large pieces and fried, that is sprinkled with plentiful amounts of a specially made blended sauce. Extremely delicious.



Colorful Makunouchi Bento

Food used ▶ Swordfish, local fish

Available: Year-round **¥850**

A *makunouchi bento* lunchbox bringing together a variety of side dishes, with a focus on island ingredients such as fish and vegetables.



Shimayado Islander House



<https://islander.localinfo.jp>

Address: Higashimachi, Chichijima, Ogasawara-mura

Reception hours: 6:00 - 22:00 Open all year round

☎080-2945-5977



The smallest available *minshuku*-style inn on the island. Dishes served are mainly island cuisine that uses the ingredients of each season, such as vegetables, as well as seasonal fish that are purchased directly from the island's fishermen. Additionally, guests can cook any fish they catch and can enjoy BBQ.

Steamed Island Fish and Banana Leaves

Food used ▶ Seasonal local fish (swordfish, greater amberjack, blacktip grouper)

Available: Year-round

Included in the lodging charges

An exquisite dish with a rich aroma, made by wrapping whole fish caught on the island in luxurious island banana leaves and then steaming it.



Fruit Liqueur

Food used ▶ Passion fruit, island lemon, guava, star fruit, etc.

Available: Year-round

¥880

This homemade fruit liqueur, created by soaking passion fruit and island lemons in shochu liquor, can be enjoyed either with soda water or on the rocks.



Day Octopus Takoyaki

Food used ▶ Day octopus

Available: Year-round

Included in the lodging charges

Takoyaki, or fried octopus balls, are a very popular dish at parties, and plentiful amounts are made taking octopus pieces from a large octopus, which can only be caught on the island, not bought at a supermarket, etc.



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

☎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.

Beer

Food used ▶ Island fruits

Available: Year-round (Dependent on brewing situation) **¥660**

An original beer made at the beer brewery in the P.I.R HALE main store.



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.



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.



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 days

☎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 slices of fish (*sushi-neta*) 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.)





TOMATON

<http://tomaton-ogasawara.com>

Address: Nishimachi, Chichijima, Ogasawara-mura

Opening 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.



Chichijima
Hanaajima

Chichijima Kaiyu

Address: Nishimachi, Chichijima, Ogasawara-mura

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 blacktip grouper ramen with exquisite soup stock of "Blacktip grouper" from Chichijima.



Billfish Chinese-style noodles

Food used ▶ Swordfish

Available: Year-round

¥980

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: 12:00 - 14:00 on days with port arrivals/departures,
 12:40 - 16:20 on other days Closed: No fixed days

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. Fruits, ice cream, shaved ice, juice and more! Come have a taste!

Boiled turtle is also available.



Star Fruit Granita

Food used ▶ Star fruit

Available: Year-round

¥450

100% star fruit juice. Recommended for those who think "The taste of star fruit isn't that great" -- it'll change your mind! However, the star fruit's charms aren't merely limited to its shape. It's delicious!

Taiwan-style shaved ice and coconut milk

Food used ▶ coconut

Available: Year-round

¥850

Together with coconut milk made from raw coconuts, this Taiwan-style shaved ice, with black tapioca and drizzled with honey, is excellent!



Chichijima

Kimagure Cafe

ACCESS MAP


<https://kimagure-cafe.com/>

Address: MiyanoHamamichi, Chichijima, Ogasawara-mura

Opening hours: 12:00 - 17:00 (until 17:30 in July and August) Closed: No fixed days

☎ 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.

Delivery service has started (requires reservation by the day before and ordering at least 3 items). Bento lunchbox orders for tours are also accepted.

Kimagure parfait

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

Available: End of June to end of August

¥600-1,000

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 all year round



☎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).

