



MAEBASHI FOCUS

Coordinator for International Relations (CIR) Newsletter

When speaking of Hawaii food, poke may come to mind for many. Poke is a dish where diced raw fish is mixed with shoyu, mayonnaise, and other sauces and condiments. I am under the impression that conveyor belt sushi in Hawaii is pricier compared to Japan, so I tend to eat poke more often. There are different ways to eat poke, but I recommend eating it with hot rice. Some might pronounce poke as "poki," but the people around me mostly refer to it as "poke." Also, poke is not only sold at Costco and supermarkets like Foodland for great value but also at small seafood shops with interesting toppings available. There are many varieties as well, such as salmon poke, Hawaiian shoyu poke, and spicy ahi poke, so please do try it out! Apparently, you can find it at the Costco in Maebashi too.



HAWAIIAN SHOYU POKE
FROM FOODLAND



KARAAGE TEISHOKU FROM
TORIHEI SUMIYOSHI

My current favorite place to eat is a Japanese restaurant called Torihei located in Sumiyoshi-cho. Torihei was the first place I went to after arriving in Maebashi, so it left a strong impression and I've eaten there five times so far. I like their karaage teishoku the most. The portions are generous and the food tastes great. One can find karaage in Hawaii too, but I feel like there aren't many places that offer it, and mochiko chicken, which uses a sweet rice flour to give a firmer texture, is more popular and common as a local food. In my opinion, Torihei's greatest attribute is its atmosphere. The booth seating inside provides an open, spacious feeling, and the interior colors match in a lovely way. The decorations may appear simple at first glance, but the flower vases and interesting paintings on the walls give off a refined, elegant impression as well. In addition, the background music plays at just the right volume, enabling customers to truly relax and enjoy their meal. I hope you can appreciate these aspects of Torihei Sumiyoshi the next time you visit.