

# foreigner



LIVE LIKE A LOCAL

spring2020

## Explore Osaka

Run Through  
Dotonbori

### TOP 5

Sights &  
Bites

### IN BLOOM

Best Places  
To See The  
Cherry  
Blossoms

### OSAKA VS. TOKYO

TAKOYAKI  
THROWDOWN



# Top Five Sights & Bites

## Dotonbori

Presumably, what comes to many people's minds when they hear "Osaka" is "Dotonbori" with its flashy neon signs. Along Dotonbori canal, there are many restaurants offering Osaka delicacies and shops for groceries and souvenirs. Just walk along the street and you will get to enjoy restaurant-hopping and also shopping.

## Kuchu Teien Tenbo-dai (Floating Garden Observatory)

"Umeda Sky Building" with the "Kuchu tenbo-dai (Floating Garden Observatory)" on the 40th floor, stands in Umeda, the central part of Osaka. From over 170m up, you will get a 360 degree view overlooking the Osaka Plains.

## Kaiyukan

Among the many aquariums in Japan, one of the largest in size is "Kaiyukan". The aquarium is still pretty big compared with other aquariums in the world, so you will need a substantial amount of time to see everything completely.

Sights and Bites is our monthly feature dedicated to finding the most authentic experiences in cities across the globe.

\*A scene from Dotonbori below.

## Osaka Castle Park

A vast park located near the center of Osaka. The building referred to as a "Japanese castle" is called either a "tenshu" or "tenshukaku" (both meaning a castle tower). They were rarely used for inhabitation, but rather to show off power.



# Bites

osaka 2020 edition

## 1. Takoyaki

Takoyaki is the classic Osaka snack: easy to make, with simple ingredients, and extremely tasty. The standard recipe for these ball shaped dumplings is a batter of eggs and flour filled with sliced octopus, ginger, spring onions, and tempura crumbs.

## 2. Okonomiyaki

Okonomiyaki is a savory pancake made from eggs, flour, grated yam and shredded cabbage. Into these basic ingredients you can add whatever you like: pork, squid, shrimp, cheese, tomato... the list goes on.

## 3. Fugu

Fugu or blowfish is a special delicacy, usually eaten raw, which is famous for being poisonous if prepared by unskilled hands. Actually, though, you don't need to worry about fugu's reputation for danger. All fugu chefs are specially trained in its preparation for three years before they qualify for a license.

## 4. Kushikatsu

Kushikatsu are skewered kebabs of meat, seafood, or vegetables which are breaded and deep fried to a crispy golden finish before being served up with a variety of dipping sauces or flavored salt.

## 5. Yakiniku

Yakiniku is simply barbecued beef. The standard method is to grill bite-sized morsels of beef over a charcoal griddle and then dip them in sauce before eating.