

# Utuumuchi (Hospitality) and Court Cuisine

Developed Deeply Influenced by both China and Japan

## Tundabun

Tundabun is representative of traditional Ryukyu lacquerware. According to Chinese historical documents, “Tunda”(‘eastern road’) is derived from “Host of the Eastern Road,” and is considered to mean serving as master of a house and taking care of guests.

There are dishes of various shapes such as square (five items), hexagonal (seven items), octagonal (nine items), circular, etc., and the small plates contained in the center incorporate beautifully shaped and colored appetizers, the flavor of which is the same even if served cold, in a number that matches the number of guests.

Representative centerpieces include flower squid, minudaru (steamed pork with a black sesame sauce), kamaboko fishcake with mustard greens, gumbomachi (burdock root wrapped in roast pork), kutimpura (small tempura), fried tanmu potato, shishi kamaboko fishcake, hanbin (a soft fishcake), urachiki chinuku (fishcake-stuffed mushrooms), kombu maki (fish wrapped in seaweed), suchiki (salt-pickled pork), and biragaramachi (fishcake wrapped in green onion with miso).

### 5 Levels of Hospitality

#### Gudannu Utuumuchi (5 levels of entertainment)

Brought to major celebrations such as weddings, sixtieth and seventieth birthday celebrations, and traditional events, this is Okinawa’s finest celebratory cuisine. A luxurious menu comparable to Japanese formal-style cooking, it is thought that the name comes from the five trays that are served as a part of it.

The form of the service is in the Japanese style, but the food served is solely composed of Ryukyu cuisine.



## Fried Tanmu Potato (taro)

The fragrant, pale purple tanmu potatoes boiled and peeled, deep fried in oil, and then dipped in sugar and soy sauce.

## Kutimpura (small tempura)

Tempura fried in a thick, salt batter with a core of white fish cut into sticks. Eaten without tempura sauce.

## Flower Squid

Deep-bodied kubushimi (golden cuttlefish) cut with craftsmanship into various shapes, died red and displayed like the flowers it is named for. Enjoyed for its visual beauty more than just for eating.

## Minudaru (pork loin steamed with a black sesame sauce)

Pork loin steamed with a black sesame sauce, also called kurojishi (‘black meat’) due to its pitch black finish. Despite its appearance, it has a relatively light taste.

## Biragaramachi (fishcake wrapped in green onion with miso)

Finely chopped fishcake and fried tofu wrapped in green onion and dressed with vinegared miso. Imbued with the pleasant aroma of green onion.

## Gumbomachi (burdock root wrapped in roast pork)

Burdock root wrapped in thinly sliced pork loin, and then simmered slowly and gently in sugar and soy sauce. A delicious simmered dish with the excellent flavor combination of burdock and pork.

## Shishi Kamaboko (meat)

Shishi means meat in the Okinawan dialect. A modified kamaboko fishcake made by mixing minced fish with ground pork, considered to be the best kamaboko in Okinawa.





# Nuchigusui (Medicine for Life) and Common People's Cuisine

Through Creative Ingenuity, Embodying "Ishoku Dogen"  
(the equal importance of medicine and diet for a healthy body)

The common people's cuisine was created by skillfully combining the richly nourishing ingredients grown in the subtropical climate with ingredients brought from the outside through the geographical and historical background of trade with Japan and China. It is based on the idea, imported from China, that medical treatment and daily diet have the same source, the reasonable idea of "ishoku dogen" (the equal importance of medicine and diet for a healthy body), which has taken root in the daily lives of Okinawans with sayings such as "kusuimun" (food that acts as a medicine) and "nuchigusui" (medicine for life).



## Goya Champuru

A stir-fry of what is known as the king of summer vegetables, goya (bitter melon) and tofu, this is the most beloved of champuru dishes. Goya is rich in vitamins and is said to stimulate the appetite.

## Umuni (mashed taro)

A staple of Okinawa, where taro has long been a part of the daily diet. The skin is peeled, it is simmered and mashed, starch is added to bring out the stickiness, and it is molded into large servings. A native dish often brought to the fields and rice paddies.



## Jimami-dofu

Made from peanut juice and sweet potato starch, with a white finish like tofu. Its thick and creamy texture is exceptional.



## Tanmu Dingaku (Okinawan mashed sweet taro potato)

Also called sata tanmu, an Okinawan-style kinton, mashed taro with a sweet finish, it is an item that follows pork dishes well. Tanmu (taro) is imbued with the idea of flourishing offspring, and is used as a congratulatory dish.

## Ashi Tibichi

A deeply flavored dish of pig feet cut into chunks and simmered slowly over a long period with kombu and daikon radish. It has an exquisite texture and melts in the mouth.



## Squid Ink Soup

White squid and pork, simmered with nigana and then mixed with squid ink. A rare soup with a jet black finish. People love the peculiar and robust flavor.

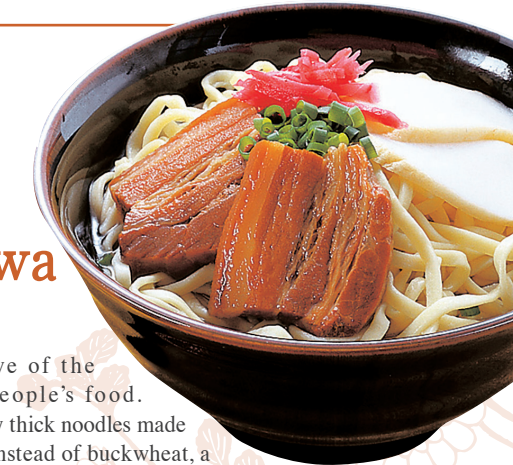


## Yushi Tofu

Refers to the soft, wobbly state of solidly built firm tofu before it hardens. The simple and somehow nostalgic flavor soothes the soul.

## Somin Tashiya (somen noodles stir-fry)

Boiled then sauteed with oil with green spring onion sprinkled on, they have a plain taste. "(Somin) Putturu" are noodles that are soft and easy to eat; it means "starch that melts and hardens".



## Okinawa Soba

Representative of the prefectural people's food. Characterized by thick noodles made of wheat flour instead of buckwheat, a rich pork bone stock that provides a thick finish to the soup, and toppings such as boneless pork ribs.



## Fried Tofu

A dietary essential and the lead actor in home cooking, there are many ways to eat tofu. Okinawan fried tofu is divided into equal parts, drained, salted, and fried. It's simple flavor and the aroma of the exterior are charm points.

