

A W A J I T O T H E W O R L D

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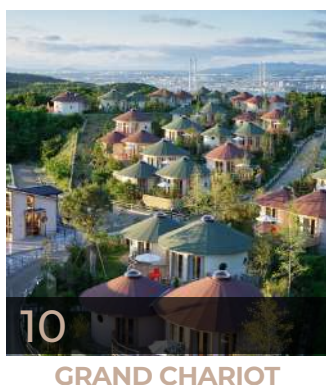
TRAVEL

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DISCOVER



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A W A J I T O T H E W O R L D



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EDITOR'S NOTE



WELCOME

FELICIA JENIFER

Greetings to all Awaji to the World readers! Welcome to the second issue of the magazine! In this second issue, we focus on Wellness.

In a world that moves at an increasingly fast pace, it's more important than ever to take a step back and prioritize our mental and physical health. Therefore, this issue is packed with articles and insights about Awaji Wellness!

We believe that wellness is a crucial aspect of living a fulfilling and meaningful life. It encompasses a range of different factors, including physical health, mental and emotional well-being, and spiritual growth.

In this issue, we take you on a journey to discover Awaji's wellness related things, from meditation, food, bike tour, and health insights as well.

We hope this issue will inspire you to explore the world through the lens of travel, food, and wellness, and to discover the transformative power of these experiences. Thank you for joining us on this journey!

WELCOME

ABOUT AWAJI TO THE WORLD

Awaji to the World is an outcome of the Awaji Youth Federation (AYF) Fellowship, implemented by Pasona Group on Awaji Island. Awaji Island is rich in culture & history and home to Japanese traditional puppet theaters, the best gourmets in Japan, and beautiful sunsets. Awaji to the World is a project that aims to spread the beauty of Awaji Island through magazine publications that are friendly to English speakers.

Awaji to the World wants to provide a platform to showcase Awaji-based businesses and activities such as the beaches and cycling activities, as well as showcasing the charm of Awaji Island to English speaking people so that they will have more information on Awaji Island.

The team aims to create articles and picture stories that are both personal and from a foreigner's voice and perspective. Hopefully, this will increase the awareness of Awaji Island and in the long term, bring more people to the island.

It took the team dedication, presentations, and negotiation to actually realize this platform. We are a team of three unique and talented individuals with diverse backgrounds united by our shared common interest to create and showcase some of the must-see hidden gems located on Awaji island.



AWAJI YOUTH FEDERATION

AWAJI TO THE WORLD



MEET THE TEAM



My background is business and marketing in Singapore and my role in this project includes content writing, marketing, and graphic design.

FELICIA JENIFER 

I am from Indonesia and my background is in international management with a focus on marketing. My role includes marketing activities and content writing.

HANSEL DWI PUTRA 



I come from Finland with a background in geography and I find joy in writing. I wish to bring the amazing things and places in Awaji to the World's knowledge via our magazine.

MAGDALEENA KUPILA 

“——

From all of us to all of you, we hope you enjoy this second issue of Awaji to the World, brought to you by the Magazine Team of Awaji Youth Federation.

——”

THE EXPERIENCE OF ZENBO SEINEI

BY MAGDALEENA KUPILA
PHOTOGRAPHS BY DICLE BOZDERELI & PASONA GROUP



Zen and wellness retreats have gained popularity in recent years as many seek to disconnect from their busy daily lives and prioritize their mental and physical health. In the northern part of Awaji Island lies the building Zenbo Seinei, designed by Pritzker prize-winning architect Shigeru Ban. It opened for the public in March 2022 as an outcome of Pasona group's mission to promote health and wellness. Here in Japan's serene and picturesque landscapes one can find a perfect setting for a zen retreat, to connect not only with oneself but with nature and reach a state of mental and spiritual "wholeness" also known as zen (全・ぜん).

ZEN Wellness experience

I took part in the *ZEN Wellness Day* trip plan that included lunch at arrival, then some yoga and meditation, followed by tea and leisure time before the final meditation exercise.

I do not actively practice yoga or know much about zen meditation and such, so getting a full, authentic experience was exciting for me and I indulged in it during the 4 hour course.

After general greeting words and explanations on the building itself we were shown to our rooms for the course's period, all named after Japanese words or phrases that have a deep meaning.

During lunch, Chef Nobuaki Fushiki, who is famous for his fermented foods in Japan, gave a detailed explanation on each of the foods and ingredients. I could not understand half of it but could only admire the intricate layout of the dishes displayed on a bamboo leaf. The foods are all vegan made without any sugar, oil, dairy, or flour products. When he finished informing us of the cuisine we were given the option to go and eat where we wanted, since it was warm outside and we could sit along the 100-meter-long wooden deck. The entire building is made of wood and radiates this calming earthly energy, making it easy to descend to that Zen feeling one always wants to have in life. The surroundings certainly aid in the cause. Zenbo Seinei stands along the mountain surrounded by lush nature. I finished photographing the too-beautiful meal set-up and enjoyed all the different flavors while watching the forest sway in a gentle breeze.

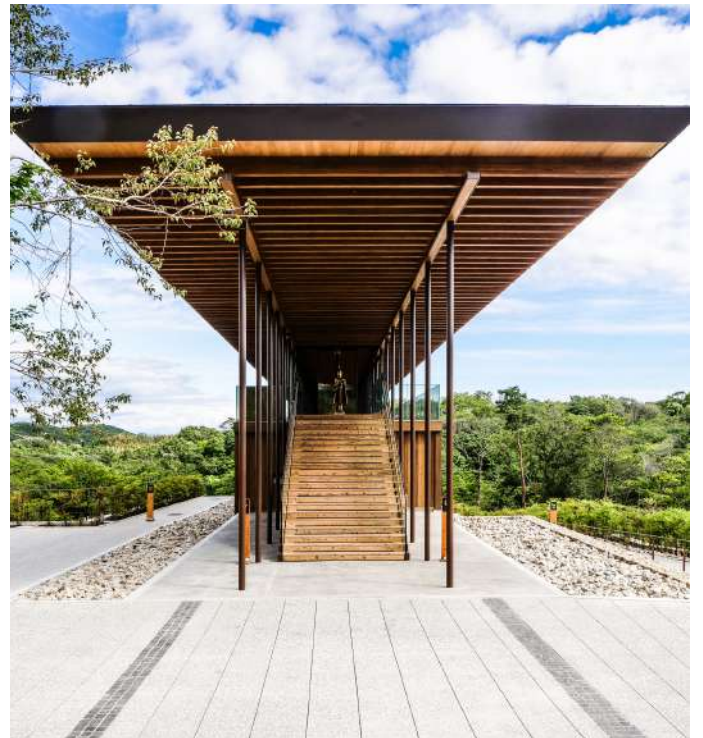


After lunch our group had the first yoga and meditation session of the day trip plan. I'm not well practiced in either and since all instructions were in Japanese I often had to peek between my eyelids what to do next. Nevertheless I loved it. Even if we were outside, there was a roof protecting us from the sun and I could constantly feel the wind blowing through the deck's open space, hear the nearby birds and some traffic from afar. It was peaceful and calming and I enjoyed every minute of it. The yoga exercises were easy enough to follow along and did not need high flexibility or muscle work.

I did not wish for the meditation that had us lying on the deck and simply being in the present to end, but the excitement of dessert and Japanese green tea, got me up. Once again you got to choose whether to eat your dish in the dining area or somewhere else. I also got to make the green tea myself. The materials were ready on the trays and I mixed the boiled water with the *matcha* powder and blended my own Japanese green tea. Later I spend some time in my room alone just to sit on the plain bed and look outside admiring. You can also use this time doing the calligraphy that is opted to you in the rooms, but without an instructor.

The day trip plan is designed to stimulate all your senses. Food for the taste, view for the eyes, yoga for the body and touch, scented pouches for smell and the relaxing chimes of the gong for hearing. The second meditation practice focused more on breathing and sensing your surroundings, inner thoughts and body's feelings. It all ended too soon for me. I could have stayed there breathing the warm air and scenic views for hours and if given the chance I do wish to go back for a *Zen stay* or Zenbo's other events.

But even after the four hours, I felt relaxed and more connected with my senses and surroundings. Even though the daytime *zen* course seemed to end too soon, there was plenty of time to either relax on your own or take all the pictures you want in the unique wooden environment.



SURREAL NATURAL PHENOMENON ON AWAJI ISLAND

NARUTO WHIRLPOOLS

BY HANSEL DWI PUTRA
PHOTOGRAPHS BY STEVEN HEIL



Earth throws up stunning natural wonders all around the world, and Japan is no exception. Breathtaking marvels of nature can be found throughout the country. Occurring in the strait between the city of Naruto in Tokushima Prefecture and Awaji Island in Hyogo Prefecture is one such wonder, the Naruto Whirlpools (鳴門の渦潮, *Naruto no Uzushio*) which are one of the main tourist attractions in Awaji Island.

The Naruto Whirlpools are large and powerful tidal whirlpools that are formed due to the gravitational pull of the moon and the ocean current. They occur when the tide moves large amounts of water in and out of the strait, and experts observe that the whirlpools can form up to 20 meters in diameter and rush at the speed of 15 km/hour.

As a person who loves to travel, I have visited many tourist spots and have always been intrigued by natural phenomena both in Japan and my home country. This is why I was very excited when I knew I'd have the chance to see another potentially outstanding natural phenomenon on Awaji Island.

The whirlpools can be seen from the Uzushio rest area and the Onaruto Bridge. However, if you wish to see the stunning view up close, then a cruise from Awaji Island might be the best option. I was told that there are plenty of locations from which you can admire the astonishing phenomenon. I picked one of the best options, which is to take a 40-minute cruise that offers a close-up view of the Onaruto Bridge and the whirlpools. The boat was very easy to book since no reservation is needed, and the price is reasonable as well.

First of all, I was impressed by the boat—it was large and spacious, which allowed for a very relaxing trip. Due to its size, it could get very close to the whirlpools and pass above them, offering impressive views. As we approached the whirlpools, I was captivated by the dramatic scenes of the swirling vortexes appearing and disappearing at random times and spots. Some of the whirlpools are small, while others are much bigger. Riding the cruise and observing the different variations of the whirlpools up close in their full majesty was an experience that I will treasure. You can observe them from inside the cabin on the first floor, or from the deck.



An interesting fact—since the Naruto Whirlpools are a natural phenomenon, their size may vary from day to day. Even depending on the particular time of the day, they may be more or less visible. Conveniently, it is possible to check the tide situation on the official website. I was fortunate enough to visit at just the right time to observe some impressively large whirlpools.

It is always an incredible experience to be able to witness natural phenomena. Japan is known for its majestic natural wonders, from the beautiful beaches of Okinawa to the rare winter sights of Hokkaido. I did not expect to find such a hidden gem on Awaji Island—the island famed as the mythological origin of Japan. It seems like my journey on this island is going to be a long one, as its potential for discovery seems truly unlimited.

QUIET LUXURY RESORT IN THE HEART OF AWAJI ISLAND

GRAND CHARIOT

BY NIKOLAS STIRLING & FELICIA JENIFER
PHOTOGRAPHS BY PASONA GROUP



Grand Chariot is a tranquil glamping retreat located in the north of Awaji Island. At this unique retreat, guests are accommodated inside luxurious yet cosy and understated cocoons. Cocoons are available to suit solo travellers, couples, and families, and even include pet-friendly options.

By far the most popular are the themed character rooms. Grand Chariot has collaborated with Naruto, Dragon Quest, Crayon Shin-chan and Hello Kitty to create six fun-filled rooms that are sure to delight fans of these super-popular franchises. Surprises hide in every corner, and guests can even take home a range of exclusive, original merchandise from their room of choice.

Having to visit a lot of hotels in my past trips, I can confidently say that Grand Chariot really stood up to me in terms of facilities, hospitality, and beautiful scenery. After my visit to Grand Chariot, I think Grand Chariot's secluded location makes it an ideal escape from hectic city life.

Sweeping panoramic views of Awaji Island and the Akashi-Kaikyo bridge can be enjoyed from the observation deck by day and night, and the spot also offers exceptional stargazing opportunities. The modest spa facility offers a uniquely Japanese experience—a cypress enzyme bath that gently warms the body with natural fermentation. This treatment promises many benefits for both health and beauty.

The interiors make abundant use of natural materials such as cedar and fragrant cypress, creating a sense of warmth and rusticity. And the moment I entered the cocoon, I was welcomed with this unique aromatic scent that turned out to be cedar wood. Cedar wood offers this woody and citric smell that immediately gives you this relaxing effect on your body, and it is believed to help reducing stress as well. After looking at the facilities that the cocoon offers, I took my time in the bathroom, and to my surprise the bathroom also offers a cypress bath, which is also known as a deep Japanese bath.



Being surrounded by the cedar wood from the interior wall and fragrant cypress bath all over the bathroom, my body was able to relax after a long day. Moreover, since the cocoon itself is comfortable and aromatherapeutic, I would not be surprised that everyone had a relaxing and good sleep at this place after their long day at Nijigen no Mori, a new sensation theme park in Hyogo Prefectural Awajishima Park with the themes of animation, technology, and nature that is just located near Grand Chariot.

After taking my time in the cypress bath, I went to get dinner in the restaurant. For their dinner menu, the restaurant offers exquisite Japanese cuisine made with Awaji's finest seasonal ingredients. Since I visited during the winter season, the menu that stood out to me was their *Awajishima Sannen Torafugu Nabe* (淡路島3年とらふぐ鍋) that can be translated as Awaji Island's 3 years old Japanese pufferfish's milt. As the name says, these pufferfishes have been cultivated over the course of 3 years, and it was the best pufferfish I have ever tried in my whole life.

After greeted by the comfortable cocoon and amazing dinner, I was recommended to go to the observation deck, which is the clearest in the winter season. Although the weather was very cold and I was freezing, it was totally worth it. With the clear view of the starry sky at night, I was blown away with the view and took some beautiful pictures of the starry sky.

In the morning, I went to their restaurant that offers exquisite Japanese cuisine made with Awaji's finest ingredients. With their popular breakfast set also known as *Asa no Ohajime Gozen* (朝のお始め御膳) that can be translated as Morning Banquet, consisting of Awaji grilled fish, rolled eggs with fish and kelp stock, and freshly cooked Awaji Island rice. With the high quality ingredients they offer, this meal is guaranteed to make your belly feel both full and happy.



ASA NO OHAJIME GOZEN (MORNING BANQUET)

A MAGICAL WORLD ON AWAJI ISLAND

AWAJI GREENHOUSE

BY HANSEL DWI PUTRA

PHOTOGRAPHS BY DICLE BOZDERELI & PASONA GROUP



Seeing flowers and plants in Japan is a wonderful experience. The country is home to a vast array of unique and diverse plant species, including both native and endemic varieties. Do you know that one of the best botanical gardens in Japan is located on Awaji Island?

Awaji Greenhouse is a unique and fascinating botanical garden within a greenhouse that showcases the beauty and diversity of the natural world. Opened in 2000, the place is dedicated to preserving and promoting the local flora of Awaji Island, one of the largest islands in the Seto Inland Sea of Japan. It is located at a complex called Yumebutai, which is designed by the most renowned contemporary Japanese architect Tadao Andō.

Originally from Indonesia which has one of the most diverse flora in the world, I had huge expectations before coming to this place. The moment I stepped into the greenhouse, I knew my visit would be well worth it. The panoramic view from the second floor immediately captured my attention, as the place showcases an immense collection of beautiful flowers and plants.

I think the design of the garden is extremely artistic, and I could not help but appreciate the effort that went into building such a charming greenhouse.

Awaji Greenhouse has five exhibition areas, which are the Green Sculpture (*Midori no Choukoku* みどりのちょうこく), Garden of Colour (*Shikisai no Niwa* しきさいのにわ), Greenery in Daily Life (*Kurashi no Midori* くらしのみどり), Garden of Evolution (*Shinka no Niwa* しんかのにわ), and Lively Garden (*Nigiwai no Niwa* にぎわいのにわ). Every area has its own unique characteristics and appeal.

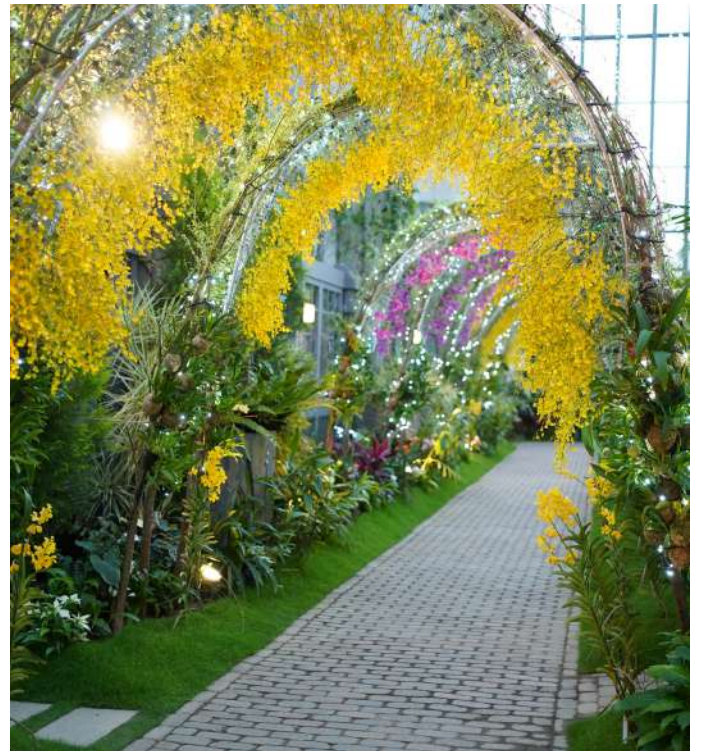
The Green Sculpture showcases succulent plants such as cactuses and euphorbias. The splendid forms of the plants combined with the modern design of the exhibition create a unique environment. The Garden of Colour shows plants from tropical and subtropical regions. Being surrounded by plants will really make you think as if you exist in a magical world.



I would say that I was extremely impressed by the botanical garden and it exceeded all my expectations. The idea of incorporating modernism and plant works perfectly. The smell of the flowers, the sound of the flowing water, and the outstanding design that is pleasing to the eyes produce an experience as you belong in the magical world surrounded by beautiful flowers and plants. If you're in the Kansai area and would like to experience something fascinating, I would recommend you coming to Awaji Island and enter the magical world at Awaji Greenhouse.

The Greenery in Daily Life exhibits plants that we often see in our daily lives. The area shows the traditional lifestyle of Japan by using Japanese art and wooden structures. The Garden of Evolution has a simpler design but showcases unique plants that I have never seen before. Finally, The Lively Garden is designed in a way that is very lively and cheerful with many trees and plants, just like a festival.

Other than the five main exhibition areas, Awaji Greenhouse also has smaller exhibition rooms that show unique plants from all around the world, but my favorite one from the smaller rooms is called The Garden of Shade (*Hikage no Niwa* ひかげのにわ). A room where you will be able to see plants that grow indoors in low light. If you think this is just a normal room where you can see indoor plants, then you will be surprised because this room also has a very artistic and modern design.



A CYCLE AROUND AWAJI: AN INTERVIEW WITH ALEX THACKER

AWAICHI BIKE TOUR

BY MAGDALEENA KUPILA
PHOTOGRAPHS BY ALEX THACKER

Nestled in the heart of the Seto Inland Sea, Awaji Island offers a wealth of natural and cultural attractions for visitors to explore. And what better way to experience it than with a bicycle?

Awaji Island holds multiple cycling routes to choose from. In general, roads along the coast are fairly flat while the hilly routes lay in the interior parts. The main route for cyclists to conquer is the Awaichi (アワイチ) route. A circumnavigation of Awaji Island is 150 kilometers in total distance with approximately 1,500 meters of total elevation change. We interviewed a well-practiced cyclist Alex Thacker, 28, who did the Awaichi route last year and shared his insights on it.

Wanting to explore the local nature and relax on his own, Alex cycled the route in early June by himself. The circumnavigational Awaichi is rather easy to follow since “you are cycling around something there’s no chance of really getting lost because you’re just following the road” Alex said and therefore he did not use any maps or navigation apps.

He also did the route in reverse course. Awaichi is usually biked clockwise, starting from the Northern town of Iwaya, but Alex biked it counterclockwise starting from his housing in the middle of the island because “the southern part is very hilly, so I wanted to get that out of the way”.

The route itself is not complex, but as there aren’t designated bike lanes beside the island’s northern parts it can be a bit hazardous since big trucks use the coastal roads as well. “A lot of times you have to be very conscious of what’s behind you”, Alex stated. Especially when biking in the southern part of the island since it is already very hilly and the roads are quite narrow. He also gives a word of warning not about the roads but about the scarcely existing *konbinis* (convenient stores) on the west side of the island. So planning your water and resting stations beforehand will come in handy. Also the best type of a bike for the journey he says would be a hybrid or a road bike since the route is long and too challenging for a *mama-chari* (“grandma”) type of a bike.



The people who do Awaichi on a day are “pretty intense” according to Alex, himself included, since he finished the 150 km in 6 hours. “For most people they take their bike on the ferry and start from there and do it all in one day. - - If you were to do it all at once I recommend being more experienced in biking.” If one wants to take it a bit easier there are possibilities to stay the night on the island, splitting the journey to two days or take one of the shorter routes on the northern part of the island. “If someone who's a beginner and wants to cycle around and explore a bit, you can segment the trip into just the top half, where you go from Iwaya, cycle about 10-15 km, and then just loop back”. There's less elevation change even though the route goes through the mountain area.

Alex did his biking on a weekday and only came across about five other Awaichi cyclists. “On a weekend it's a lot more popular from what I've heard”, he states which makes sense since many of them come from outside of Awaji to do the route as a day trip.

Having also biked other routes in Japan, like the Biwaichi (193 km lakeshore loop of Biwa Lake in Shiga), Alex noted that “compared to cycling around a lake, I think cycling around Awaji and being surrounded by the sea was nice.” This probably is the principal reason why people take the Awaichi route. Cycling around an island one gets to see semi-populated areas, very sparsely populated and nature filled areas and also Sumoto city. With all the variety along the 150 kilometer route there certainly is something for everyone to see and enjoy, like “a number of independently owned cafes and such on the east side”.

When asked what was his favorite part of Awaichi, Alex said “it would've been the Southeast part of the island” - although he also states the southern part is still tough due to the mountains. But he still found a spot near the monkey-park in the south pretty: “As you're going across the mountain pass you kind of see Wakayama (the prefecture on Honshu), so it's quite idyllic.”



TRADITIONAL JAPANESE DYEING METHOD IN SUMOTO WITH SALLY HANCOX

INDIGO DYEING

BY MAGDALEENA KUPILA
PHOTOGRAPHS BY MAGDALEENA KUPILA



In Sumoto there's a small and unique store-workshop space called AiAii. The shop belongs to Sally Hancox (from England) and her husband Junichi Okada (Japan), and they opened it in 2019. Together the couple run workshops on how to dye fabrics made from cotton and linen with the natural indigo dyeing method. Indigo dyeing is a unique practice of coloring natural materials in different shades of blue: ranging from a pale/ light blue to a more intense dark blue. The indigo dye is obtained from the leaves of the *Persicaria tinctoria* (lat.) plant through a fermentation process.

Sally moved to Awaji island in 2015 and has been practicing indigo dyeing for over ten years. She said she got into indigo dyeing first as a hobby, trying out different patterns and learning to do traditional Japanese techniques then and moved on to natural indigo dyeing from the chemical one. Sally and her husband also run a clothing store along the workshop which mostly operates online. The store sells a variety of items such as accessories, art pieces and clothes that have various patterns and are available in different shades of the indigo color.

Sally explained the differences and benefits of natural indigo dyeing to me when I went for a dyeing experience in her workshop. The natural way does not pollute and uses less water than the chemical one meaning it's better for the planet. The process uses only leaves and ash, and once it's done you can put the product back to the earth or compost it. Hearing this also made me wonder how much chemicals and toxins go into making my everyday clothes and all the fabrics we wear in our lifetime. Sally emphasizes the importance of the tradition and maintaining the heritage of the Japanese indigo dyeing method, which is based on fermented leaves while other parts of the world may have a different style.

The heavier the fabric you want to dye is, the more expensive it gets. Having no experience beforehand I was only dyeing a hand towel made of cotton, while a couple of my colleagues were dyeing a skirt or a T-shirt. Before getting into the actual process of dyeing, I needed to choose a pattern I wished to have on my towel.



Sally showed us all the different patterns we could make by using very simple folding or compressing methods. In her instruction books I could find all kinds of patterns around the world that require much more intrigue planning and preparation to make than we had the time for. My colleague came prepared and had sewed her dress last night in order to make a drop-like pattern from top to bottom. I opted for one of the simplest of methods where you lay the fabric on the table and then twist it where-ever you want and tie the knot you've made. After this you start the dyeing process.

Sally guided us through it all: First, the fabric needs to be prepared by washing it thoroughly to remove any dirt or impurities that may affect the dyeing process. Next, the fabric is immersed in a barrel of indigo dye, which is kept at a controlled temperature and pH level to ensure a healthy vat. After the first dyeing round, the fabric is squeezed from any excess dye and then rinsed with water and allowed to oxidize in the air.

This is a crucial step as it allows the indigo to bind with the fibers of the fabric and produce the characteristic blue color. The process of dipping, squeezing and rinsing is then repeated as many times as you want to achieve the desired depth of color. I wanted a bluer tone so repeated the process four times before making the final rinse and opening the pattern up to see how it turned out. After the dyeing process you only need to wait for the fabric to dry and then it's ready to be used.

I was more than happy with the result! It looked beautiful and I loved the deep shade of the blue I chose. One of my colleagues did the same pattern technique but his piece turned out very different. To Sally that's part of the beauty of indigo dyeing: no matter how you do the dyeing or pattern making it will always turn out differently - every piece unique.



AN UNFORGETTABLE COMBINATION OF EXQUISITE FLAVORS AND VIEWS

MIELE

BY HANSEL DWI PUTRA

PHOTOGRAPHS BY PASONA GROUP & FELICIA JENIFER



Miele on Awaji Island is a culinary gem that offers a unique experience. Located in the heart of this breathtaking island, this restaurant combines exceptional food and service with stunning views to create an unforgettable dining experience.

From the moment you step into Miele, you will feel welcomed by its warm atmosphere. The elegant decor and lighting create a soothing ambiance that will make you feel right at home. The comfortable seating arrangements invite you to relax and enjoy the stunning ocean vista and the gentle sea breeze. The staff are equally warm and friendly, offering a high level of hospitality.

However, it was Miele's food that amazed me most of all. Their passion for their craft is evident in the dishes they produce. One that has gained particular fame is the *shirasu* pizza (also known as whitebait pizza), which is a must-try for anyone visiting the restaurant. The staff will keep pouring *shirasu* onto your pizza until you signal to stop, allowing you to enjoy a generous serving of this delightful ingredient.

The crispy crust serves as the perfect base for the fresh, salty flavor of the whitebait, a type of small fish that is abundant in the waters surrounding Awaji Island. I think it is a unique take on pizza, and even if you are not typically a fan of seafood on your pizza, the *shirasu* pizza at Miele is sure to win you over.

I was told that Miele's burger has also gained a reputation for being one of the best in the region, and after trying it for myself, I could see why. The burger tastes very good, with every element carefully considered and cooked to create a flavor profile that is strong and delicious. The patty itself is made from high-quality, locally-sourced beef, which is ground in-house to ensure freshness and flavor. It is well seasoned with just the right amount of salt and pepper to enhance the natural flavors of the meat.

The desserts at Miele are also beautiful. *Miele* means honey in Italian, and the restaurant has gained a reputation for its delicious honey-based dishes that the chefs take great pride in making.



I was informed that Miele uses 13 types of honey from all around the world to create their unique dishes. One of the standout desserts on the menu is the honey waffle, a delightful combination of sweetness and tanginess that is both refreshing and indulgent. They also have honey-flavored drinks such as homemade honey lemonade and honey-flavored beer, which are highly recommended for anyone with a sweet tooth.

You also don't want to miss out on trying their seasonal dishes that offer rare flavors not to be found anywhere else. We visited the restaurant in February and encountered one of the most bizarre cuisines I have ever seen in my life: strawberry pizza. Yes, you read it right, strawberry pizza. At first, I was rather unsure about how this unconventional pizza would taste, but to my surprise, it was amazing.

As I took my first bite, I was pleasantly surprised by how well the flavors worked together. The crust was thin and crispy, with just the right amount of char around the edges, and the slightly savory taste paired perfectly with the sweet and tangy strawberry cream. It was an unexpected but lovely combination that somehow just worked.

Another seasonal dish that we ordered was the Awaji beef honey curry. The honey mixed into the curry was the star of the show, giving the dish a sweetness that made it unlike any other curry I had tried before.

The sweetness was not overpowering, but rather it complemented the curry to create a well-balanced flavor. The Awaji beef itself was incredibly tender and paired perfectly with the honey curry.

All the seasonal items I tried at Miele were incredibly delicious and introduced me to a diverse range of flavors that I had yet to experience before. Savoring new and unique flavors is something that you may not come across on a regular basis, so I highly recommend exploring the seasonal menu when you visit this restaurant.

I think Miele is a must-visit for any food lover. It's definitely a once-in-a-lifetime gourmet experience. It is a relaxing place where the beauty of the island meets the passion of the chefs, resulting in a truly unforgettable dining experience that you'll remember for years to come.



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