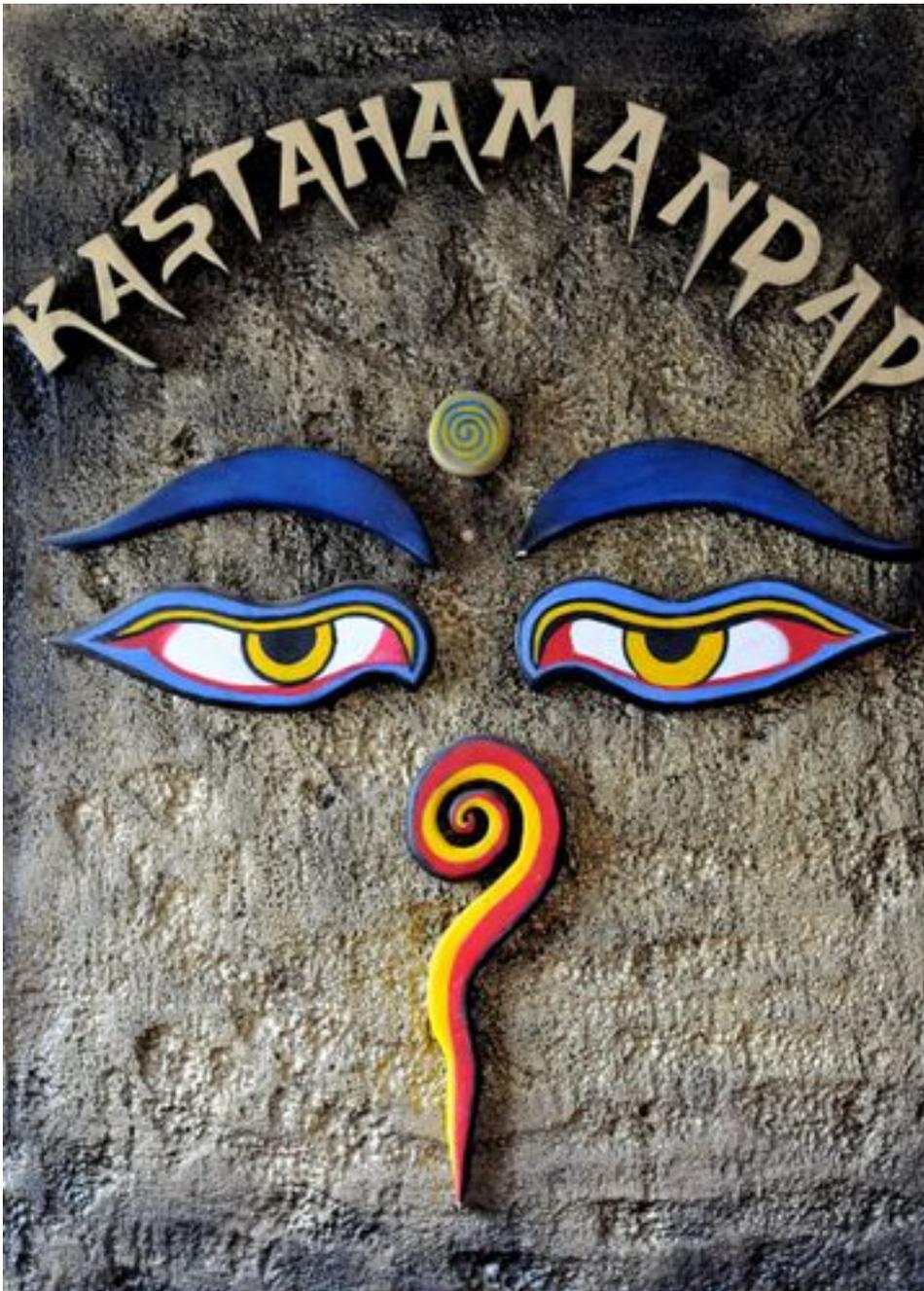


This post was originally published on www.okinawahai.com on 04/29/2009

Editor's Note: This is the original Okinawa Hai post on Kasthamandap. We published a newer post on this establishment in 2016. We've left all of your original comments in place on this post, but we thought after 7 years you might want a fresher take on the place.

CONTRIBUTED BY PAMELA OLIVERAS



My area looks like a bit of a construction site lately. So, when I saw more building work going on, I sort of ignored it. Then, I saw a sign go up. Thought it said 'Rastaman'. Hmm, I thought, another reggae store. It's great how the Okinawans love their little reggae shops, isn't it? It's one of my favorite music styles and definitely suited to relaxing island life. But, looking at the growing sign a few days later, I saw it said Kasthamandap. Every day I turned my corner and everyday there was another little clue. Until, one day, it was revealed... Nepalese Spice Kitchen. Whooooo hooooooo, I hollered.

So, I eyeballed that place until I saw the doors open for biz. Before you could say "Kasthamandap here we come", the hubby and I were already there. The restaurant is owned by the same man who owns the little Nepalese shack on Aراها Beach (which I think is still open for biz). They have some beautiful Nepalese art on the walls (you walk in to see a panoramic of a Nepalese mountain) and some beautiful brass sculptures. Bang in the middle of the restaurant is a sculpture of (I think) Ganesh, the Indian Elephant God.



Service was a little slow (I presume due to teething/first day opening!). But, the food was great. We just picked a bunch of stuff and shared it. It is very similar to Indian food. We had a vegetable curry, chicken biriani (had a fried egg on the top), Naan bread, mango lassi and coconut lassi. Prices were reasonable. The mixed vegetable curry was 980 Yen and the Tandoori chicken tikka was 780 Yen.

Of course, they have a set too!

Apparently, the main difference between Indian and Nepalese cooking is the spicing technique: Nepalese sauces are lighter and the spices are simmered with the food rather than the spices being flash fried first then the main ingredients added. Nepalese food appears to be a mixture of both North and South Indian Cuisine with some distinctive dishes of it's own like, momo and Choula. That's the most I know. If anyone knows more, please share!