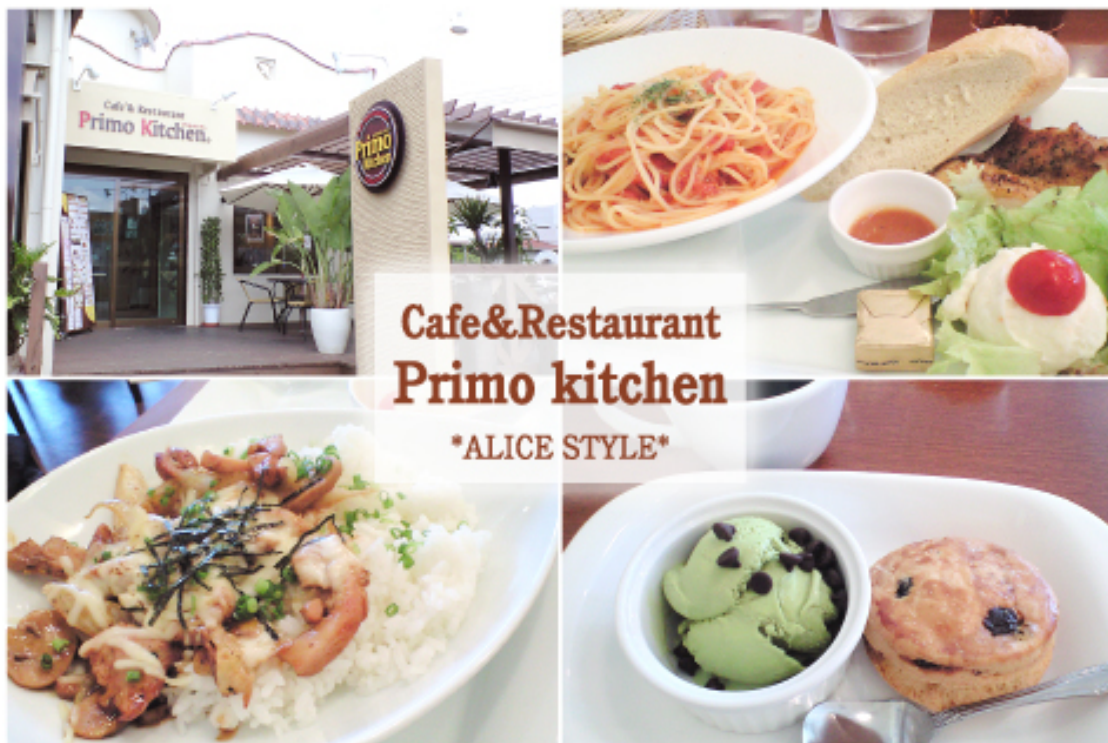


This post was originally published on www.okinawahai.com on 06/18/2009

Editor's Note: This is the original Okinawa Hai post on Primo Kitchen. We published a newer post on this establishment in 2015. We've left all of your original comments in place on this post, but we thought after six years you might want a fresher take on the place. That newer post can be seen [HERE](#).

CONTRIBUTED BY DASHA GARIEPY



Okinawa Hai reader Paul recommended this week's restaurant, Primo Kitchen. Those of us who don't read Japanese are in Paul's debt because he recently typed their menu up in English. Thanks for the hard work, Paul, and thanks for the tip for this week's review!

If you're looking for a larger scale restaurant that serves both Western and Eastern style food, look no further than Primo Kitchen. With three locations to choose from, there's no reason not to put this eatery on your list.



Heather's "Edible Wild Plant Curry" was Y800.



My "Lemon Soy Sauce of Sauteed Sea Bass" for Y890.

Primo Set

If you put 399yen more with this food,
You can eat anything from the buffet.
Which are Soup•Salads•Drinks•Scones
And ice cream.

Please think about it because it is profitable set



Meal prices are decent, and you can add the soup/salad/drink/dessert bar for 399 yen.

Now, despite my Southern roots I really dislike the taste of fish. My Mama used to fry up a mess o' catfish and rainbow trout after my Daddy'd been fishin. Can you say, "Ewww!?" The memory of those dinners still makes me gag. My fish-loving friends insist that I don't like fish because I've only had the "wrong" kind. They assure me that the "right" kind, properly prepared, is delectably divine. Keeping an open mind, I've embarked on a quest for flavorful fish. Call me crazy, but I order fish dishes most of the time I eat out. I figure if anyone can do fish right, it will be an islander.

Unfortunately, either none of the restaurants I've eaten at know how to cook fish or, it's official, I just don't like it. Because as tasty as this sea bass looks, *it tasted like fish!*



I'm not saying Primo Kitchen has

bad food. On the contrary, I'm eager to go back and order pizza or pasta, as those seemed to be their signature dishes. Heather's curry was great; the salad bar was small but very fresh. The ice cream bar was the perfect after-dinner touch, offering twelve different varieties with toppings. And the scones were amazingly sweet. We went home stuffed to the gills.

Scones are also sold individually so you can take some home for a late afternoon snack.

Primo really has the feel of an American cafe, with wide-open seating and a beautifully tiled floor. They also have a large covered front deck area with plenty of tables and chairs for outdoor dining. There is even an express-mini-kitchen outside to serve guests on the go.

