

This post was originally published on www.okinawahai.com on November 11, 2013.

Editor's Note: This is the original Okinawa Hai post on Indira Indian Restaurant. We published a newer post on this establishment in September, 2015. We've left all of your original comments in place on this post, but with a new owner and revised menu, we wanted to update the post to get you the most up-to-date information. That newer post can be seen [HERE](#).

CONTRIBUTED BY [KELLY GILLOTTI](#)



Wow! This is the best Indian food on island! Go here now!

Let me fill you in on the details of this, one of the best dining experiences I've had on Okinawa. When my friend and I walked into Indira for the first time, we were warmly greeted as if we were old friends returning for a visit. The hospitality was exceptional throughout our entire meal, and dinner, even better.

It's rare to find an Indian restaurant (even in the states) that serves South Indian food. It is characterized by idli, dosa, and lots of coconut flavors. For the uninitiated, dosa is a crispy, yet soft crepe, made of rice and lentils. It is often filled with a delicious potato mixture and comes with sambar (spicy lentil and vegetable soup) and coconut chutney.

Idli are soft rice and lentil cakes that are steamed, and they also come with the sambar and chutney for dipping.

In addition, they serve North Indian food, so you'll also find notable favorites such as samosa, tandoori, and butter chicken. Let us take a minute not to forget naan...



Bacon naan! This is the owner's own creation, and I think he did a bang up job. The naan bread combines nicely with the smoky, salty flavor of the bacon. The cheese naan has plenty of yummy melty cheese with a delicate sweetness that perfectly complements the bitterness of the goya masala. Even the plain naan was huge! I consider myself to be a naan aficionado, and found it to be perfectly flakey and chewy. We tried an unusual variety that had a chickpea mash; I expected it to be savory, but it was almost like a dessert.

Poha is a flaked rice dish that tastes like an Indian version of hash browns. The flaked rice had an unexpected chewy texture. With sautéed onion, potato, black mustard seed, and a squeeze of bright lemon juice, they were delicious and comforting.

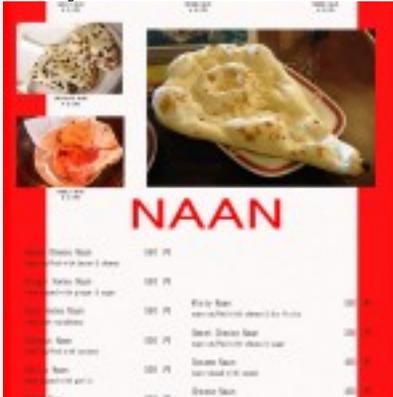


My husband considers samosas to be the litmus test of a great Indian restaurant, and these were spot on. As expected, they are deep fried with a crispy shell and soft spiced potato inside.



We tried sweet lassi to mutton biriyani, and everything in between. The owner even brought us samples from off the menu.

There were several parking spots in front of the building. They serve three types of Indian beer and plenty of delicious vegetarian dishes if you don't eat meat. Take-away service is also an option.



Menu – click to enlarge

I invite you to enjoy this jewel of Indian food on Okinawa. It's a rare treat to dine at a restaurant where the owner is as passionate about the food as the customers they serve.

Phone: 098-989-3555

E-mail: indiraokinawa@gmail.com

Payment: Yen and Credit Card

Website: <http://indira-okinawa.com/>



Menu – click to enlarge

Hours: 11:00 a.m. – 3:00 p.m. and 5:00 p.m. – 10:00 p.m. Closed on Wednesdays.

Address: 201-6 Miyazato, Uruma, Okinawa Prefecture 904-2243, Japan

Directions: Coming from Kadena gate 2, go straight towards Awase. Turn left on 329 then at the Chibana intersection, make a right onto 16. Indira will be a long way down on the left side of the road.