

## Okonomiyaki (Osaka-style) Recipe

Although some Japanese cuisine can be an acquired taste, I have never introduced *okonomiyaki* (お好み焼き) to a person that didn't like it. In fact, I have friends that started calling it "okonomi-**yummy**"! The character 好 means "as you like", and the character "焼" means to grill. So, this basic recipe can be modified as needed to suit most any dietary need. (I'll include some tips on how to do that below.) There are several variations of *okonomiyaki* such as Hiroshima-style or *monjayaki* in Tokyo, but Osaka-style is the most prevalent.

An easy way to think of *okonomiyaki* is kind of like a personal pan pizza, so this recipe is for one portion. (Although I don't think some translations of *okonomiyaki* as "Japanese pizza" are very accurate.) I've tried to suggested substitutes with items more readily available whenever possible, but you will probably need to order some ingredients online if you don't have access to an Asian market nearby.

### Ingredients:

- okonomiyaki mix (you can substitute all-purpose flour)
- ¼ cup water
- 3½ Tbsp. of yam powder (this is a critical ingredient to make the batter sticky; you can substitute cornstarch)
- Thinly slice pork strips or preferred topping(s)\*
- 1 egg
- 1 cup finely sliced cabbage
- 1/3 cup of green onion

### For top of cooked okonomiyaki:

- *okonomi* sauce (similar to Worcestershire sauce, but thicker and sweeter)
- mayonnaise (Japanese keypie mayonnaise that comes in a squeeze bottle is ideal for decorating, but mayo works flavor-wise.)
- *aonori* (powdered seaweed, optional)
- *katsuobushi* (dried bonito fish flakes, optional)

### Instructions:

1. Put the water into a bowl, add the yam powder first and beat together. Then, add the Okonomiyaki Mix Powder, and mix together.
2. Add the cabbage (chopped), green onion (sliced cross section-wise), and egg and mix evenly together with a spoon, taking care to incorporate air into the mixture.
3. Pour the batter onto a greased hot plate heated to approximately 400 degrees F, and spread out to a thickness of approximately ¾ inch using the edge of a spoon.

4. After about 3 minutes, turn the okonomiyaki over. (You'll want to do this quickly and carefully—perhaps with the help of two spatulas. If you flip too early, you'll have a mess on your hands, so lift it up a bit and peek underneath first.)
5. After 4 minutes, turn over and cook for a further 3 minutes.
6. Spread okonomiyaki sauce on top and add optional items as desired.

The “toppings” you incorporate into the okonomiyaki batter are endless. My personal favorite is cheese and mochi (pounded rice cake). Below is a list of the toppings found at one of my okonomiyaki restaurants:

- Green onions
- Daikon radish
- Squid
- Garlic chips
- Mochi (pounded rice cake)
- Corn
- Jalapeno peppers
- Kimchi
- Shrimp
- Oysters
- Mixed vegetables
- Beef
- Scallops

IMPORTANT NOTE: In order to make sure they are properly cooked, grill any meat or seafood items separately first before adding to the batter.

Suggested appetizers are edamame or grilled bean sprouts with sauce. Okonomiyaki is pretty bulky by itself, but if you have some hearty eaters in the group, try offering steam white rice on the side.

(This recipe is a modified version of [one I found online from Otafuku Sauce Co., Ltd.](#))