

Okonomiyaki!

The King of Savory Pancakes.

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A brief intro

Okonomiyaki means “grilled as you like it,” so there are no right or wrong ingredients or methods of preparation!

The only ingredients you *really* need are okonomi sauce, mayonnaise, cabbage and flour. Bacon, bonito flakes, and seaweed on top really make it for me personally, though!

To shop, look up **Sunrise Mart**. They have locations all over the city.

Toppings

Once you’ve done cooking your okonomiyaki, you top it with all sorts of fun toppings. They’re the same for all styles of okonomiyaki, so here’s a general list

- Okonomi sauce
- Mayonnaise (Japanese Kewpie mayo!)
- Dried bonito flakes (katsuobushi)
- Seaweed powder (aronori)
- Chopped green onions
- Pickled red ginger

Okonomiyaki

お好み焼き

Standard Kansai-style okonomiyaki

Ingredients A (Batter)

- 1 cup flour
- ¼ tsp salt
- ¼ tsp sugar
- ¼ tsp baking powder
- 2-3 inches nagaimo yam, grated
- ¾ cup dashi stock
- 4 eggs
- ¼ cup pickled ginger (*optional*)

Ingredients B (Filler ingredients)

- 1 napa cabbage, chopped finely
- 2 scallions, chopped finely
- Little pieces of squid, fish, hot dog, etc.
- Pork belly or bacon

Directions

1. Combine flour, salt, sugar and baking powder, mix well.
2. Add grated yam and dashi stock, mix well, let rest in fridge for 15 minutes, 1 hour, or more!
3. Remove from fridge, add eggs and pickled ginger. Mix well.
4. Mix in any other fillings (e.g. squid).
5. Add in cabbage until you have a thick, batter-y, cabbage-y mixture.
6. Heat pan, fry on medium-high heat for 7 minutes *without smushing it down*.
7. Put bacon on top, flip and cook for another 7 minutes.
8. Top and serve

Hiroshimayaki

広島風お好み焼き

Hiroshima-style layered okonomiyaki

Ingredients

- 2/3 cup water
- 1 tsp mirin or sugar
- ¾ cup flour
- 1+ cup napa cabbage, chopped finely
- 1 scallion, chopped finely
- bonito flakes
- pork belly or bacon
- 1 small package egg noodles (cook and drain if working from dry noodles)
- 1-2 eggs

Directions

1. Combine water, mirin and flour in a large bowl, let rest in the refrigerator for 15 mins, 1 hour, or more!
2. After the batter has rested, heat up your skillet to **medium-high heat/350°F**.
3. Pour batter on skillet to make a nice thin pancake. Sprinkle on a thin layer of bonito flakes.
4. Stack cabbage and green onion on top.
5. Top with pork belly, and a little batter.
6. Wait a couple minutes, then **FLIP IT ALL!**
7. Stir-fry egg noodles with okonomi sauce beside your pancake. Pick up pancake, put it on top of noodles.
8. Fry an egg or two next to your pancake. Pick up pancake, put on top of eggs.
9. Once egg is mostly cooked, **FLIP IT ALL!**
10. **Top and serve.**