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Wednesday, May 15, 2013

japanese vegetable pancakes



Last week was not my week in the kitchen, friends. I had great, ambitious designs on a rhubarb meringue tart that would be pink and pretty with a scalloped tart-shell edge and a meringue that looked like piped roses that had toasted petal tips. But as the week went on and as various really non-torments in the greater definition of the word but nonetheless tormenting *to me* mounted — thin curds, too thick curds, beige (you know, the color of pink rhubarb + multiple yolks) curd, slumped tart shells, wet meringues, useless broilers, blowtorches so close to empty, they emit the useless wisps of sleepy dragons, refill canister AWOL — my enjoyment of the project plummeted. But, because I'd like to teach my kid one day that he should follow through and finish what he started, I did, and lo, it was good, you know? Maybe I'm just not a meringue pie person and I forgot? None of this matters because the finished pie slid off the plate flopping face-down into the open fridge as I tried to put it away and then, as I crouched on the floor in front of the open fridge scooping fistfuls of meringue and curd into a garbage bag and questioning my life choices, my [son](#) walked in and asked what I was making for dinner.



I took a break from the kitchen after that. Sometimes, you just need some space, right? See if time apart restores that magic? Absence makes culinary ambitions grow fonder? Not to be clichéd or anything (cough, ugh), but I did go get a pedicure and while I was there an email appeared on my phone from [Tasting Table](#) extolling the virtues of the Japanese vegetable pancake known as okonomiyaki and all I wanted to do was run home and make it, immediately. That's no small feat, considering the comfort of those massage chairs, and yet, if I were to wax philosophical for a moment, I would argue that this thing — when you think you're done with cooking forever but see something new or different that's so incredible, so doable, that you find all the minutes between then and when you're finally able to get to the grocery store an irritant — is about the loftiest recipe goal there could be.





I actually got to making the pancakes a few days later, because life is like that, but please don't wait so long because these are crazy delicious, filling and wholesome, as good as a side dish as they are as a main, topped with a fried egg. From what I can gather, there are many, many ways to make okonomiyaki and that this is by design—according to [Wikipedia](#), the name is derived from the word okonomi, meaning “what you like” or “what you want.” What most have in common is a base of cabbage, flour, and egg, fried in a small or large fritter pancake form—can I call them Japanese latkes without offending anyone? Probably not, but there you are. From this base, only you are limited only by your imagination; I've seen versions with everything from kimchi to shrimp or octopus, green onions or pork belly/bacon, but I kept with the relatively earnest version outlined in the newsletter, with cabbage, kale, carrots and scallions. While okonomiyaki is often made omelet-like and thick, served in wedges, it turns out I like mine the way I like my [potato pancakes](#), which is for them to resemble a flying spaghetti monster that ran afoul of a hot skillet and crisped up on impact in all of its straggly glory—i.e.

heavy on the vegetable, light on the batter, charred at the edges, tender in the center and absolutely impossible to stay irate at your kitchen long in the face of.



One year ago: [Warm, Crisp and a Little Melty Salad Croutons](#) and [Chocolate Buckwheat Cake](#)

Two years ago: [Leek Toasts with Blue Cheese](#) and [Vermontucky Lemonade](#)

Three years ago: [Oatmeal Pancakes](#), [Spring Asparagus Pancetta Hash](#) and [Pecan Cornmeal Butter Cake](#)

Four years ago: [Endive and Celery Salad with Fennel Vinaigrette](#), [Rhubarb Cobbler](#) and [Broccoli Slaw](#)

Five years ago: [Martha's Macaroni and Cheese](#) and [Crispy Salted Oatmeal White Chocolate Cookies](#)

Six years ago: [Pickled Garlicky Red Peppers](#) and [Raspberry-Topped Lemon Muffins](#)

Japanese Vegetable Pancakes [Okonomiyaki] with Cabbage, Kale and Carrots

Adapted, just a little, from Josher Walker of [Xiao Bao Biscuit](#), in Charleston, SC via [Tasting Table](#)

Okonomiyaki are traditional served squeeze with a generous criss-cross of [Japanese mayonnaise](#) and a okonomiyaki sauce, tangy-sweet-salty mixture I'd liken to Japanese barbecue sauce, which is sold in bottles but I attempted to cobble together a version from recipes I found online, below. Please forgive me if the flavor isn't perfect; I am new to it, but we loved it, just the same. Pancakes are then sprinkled with bonito flakes, seaweed flakes or even pickled ginger, but we enjoyed ours with a finely slivered scallion and toasted sesame seeds. I imagine they'd also be good with bites dipped in a simpler [dumpling dipping sauce](#).

Yield: 4 large pancakes or I am really sorry, but I forgot to count, but I'd say at least 12, probably 14, smaller ones

Pancakes

1/2 small head cabbage, very thinly sliced (1 pound or 5 to 6 cups shreds) which will be easiest on a mandoline if you have one
 4 medium carrots, peeled into ribbons with a vegetable peeler
 5 lacinato kale leaves, ribs removed, leaves cut into thin ribbons
 4 scallions, thinly sliced on an angle
 1 teaspoon kosher salt
 1/2 cup all-purpose flour
 6 large eggs, lightly beaten
 Canola, safflower or peanut oil for frying

Tangy Sauce

1/4 cup ketchup
 1 1/2 tablespoons Worcestershire sauce (note: this is not vegetarian)
 1/4 teaspoon dijon mustard
 1 tablespoon rice cooking wine or sake
 1 teaspoon soy sauce
 1 tablespoon honey (use 2 if you like a sweeter sauce)
 1/8 teaspoon ground ginger

Make the pancakes: Toss cabbage, carrot, kale, scallions and salt together in a large bowl. Toss mixture with flour so it coats all of the vegetables. Stir in the eggs. Heat a large heavy skillet on medium-high heat. Coat the bottom with oil and heat that too.

To make a large pancake, add 1/4 of the vegetable mixture to the skillet, pressing it out into a 1/2- to 3/4-inch pancake. Gently press the pancake down flat. Cook until the edges begin to brown, about 3 minutes. 30 seconds to 1 minute later, flip the pancake with a large spatula. (If this is terrifying, you can first slide the pancake onto a plate, and, using potholders, reverse it back into the hot skillet.) Cook on the other side until the edges brown, and then again up to a minute more (you can peek to make sure the color is right underneath).

To make small pancakes, you can use tongs but I seriously find using my fingers and grabbing little piles, letting a little batter drip back into the bowl, and depositing them in piles on the skillet easier, to form 3 to 4 pancakes. Press down gently with a spatula to flatten slightly, but no need to spread them much. Cook for 3 minutes, or until the edges brown. Flip the pancakes and cook them again until brown underneath.

Regardless of pancake size, you can keep them warm on a tray in the oven at 200 to 250 degrees until needed.

If desired, make okonomiyaki sauce: Combine all sauce ingredients in a small saucepan and let simmer for 3 to 5 minutes, until smooth and thick.

Serve pancakes with sauce and any of the other fixings listed above, from Japanese mayo to scallions and toasted sesame seeds.

Do ahead: Extra pancakes will keep in the fridge for a couple days, or can be spread on a tray in the freezer until frozen, then combined in a freezer bag to be stored until needed. Reheat on a baking sheet in a hot oven until crisp again.

See more: [Appetizer](#), [Cabbage](#), [Carrots](#), [Japanese](#), [Kale](#), [Pancakes](#), [Vegetarian](#)

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- [Erica {Coffee & Quinoa}](#) May 15, 2013

1

These look so tasty! I definitely want to run home and make them right now... but that's not too surprising, considering I'm at work and not in a massage chair!

- [Siobhan Curious](#) May 15, 2013

2

I have found that hoisin sauce makes an excellent substitute for okonomiyaki sauce when one is pressed for time. I'm grateful for this recipe; I love okonomiyaki, but my attempts to make it (such as this one: <http://whenitsathome.wordpress.com/2012/12/29/breakfast-bars-and-okonomiyaki/>) have been less than successful.

- [Azie yusof](#) May 15, 2013

3

Nice presentation

- *Katie C.* [May 15, 2013](#)

4

I guess the advantage of these “latkes” over the potato or zucchini is that you don’t have a lot of extra moisture that you have to get rid of before you fry. We made your zucchini ones and they were great! Inexpensive too.

- *M* [May 15, 2013](#)

5

Man, Tasting Table is so good. I like that the vegetables in this recipe will also work and be in season for latkes in December. Incidentally, re. the Purell comment with Jacob’s kisses: Did you see The New Yorker article from a few months back about Purell? It’s so strange how something that didn’t really exist a dozen years ago is EVERYWHERE these days.

- *June* [May 15, 2013](#)

6

Hey, I’m a huge fan. My favorites are carrot pancakes and coconut muffins. We make these Japanese noodles that look allot like these veggie pancakes. I am wondering how much oil is in your pan when you fry? When we make fried noodles we just cover the bottom and usually before both packages are gone have to add oil a few times. I have experimented by using pancake rings that I set in the pan and stuff the ingredients in so they cook up in a perfect circle..makes for a prettier presentation often kids need that pretty look, well my kids! Anyway can’t wait to try..thanks.

- *Kelly* [May 15, 2013](#)

7

I am sure we have these ingredients in the fridge – so when I get back home – they are what’s for dinner! They look amazing! I’ll be using Coconut Flour in mine.

- *LisaR @ Who Stole My Baby?* [May 15, 2013](#)

8

Interesting! My husband loves Asian stuff, and I like to fry things into patties. Looks like a good compromise :)

- *Brian @ A Thought For Food* [May 15, 2013](#)

9

I love your obsession with fried things. These pancakes... holy moly. They look amazing.

- *Anna* [May 15, 2013](#)

10

Wow these look delicious. I’ve been in a bit of a “what’s for dinner?” Slump lately, especially as we’ve gone vegetarian some months ago.

I’ll definitely be making these this week!

- [Jackie @ marin mama cooks](#) [May 15, 2013](#)

11

Hi Deb! I know all of us who blog about food or who just love to cook, can relate to this post. There are some weeks where I want to just give up cooking as nothing turns out right or recipes flop, and I loose all inspiration and desire to be in the kitchen. The recipe failures usually happen when I'm trying to make something complicated or something that calls for unique ingredients. I'm realizing that sometimes simple recipes with simple whole ingredients (like these vegetable pancakes) are best for me, my blog and my readers. I've decided to leave the complicated recipes to the pros. If I can't make them with ease, then how are my readers going to do so! Life's busy for all of us, so the simpler that we make things in the kitchen, the happier we all are. These vegetable pancakes look amazing and uber healthy. I know my son would love these topped with that sauce because he is such a sauce guy! I'm glad you found inspiration through something so simple and took a much needed break from the kitchen :)

- [Sabine](#) [May 15, 2013](#)

12

Trader Joe's makes a frozen version of this, which, I must confess, is not too shabby. However, I love the idea of making them from scratch. And I'm all about dumpling dipping sauce, or as a kid I know calls them — dunklings. Thanks for another pretty veggie recipe.

- [S](#) [May 15, 2013](#)

13

These look great! If you wanted to make them gluten-free, any ideas about the best substitute for the flour?

- [gaijintendo](#) [May 15, 2013](#)

14

This is nothing like a okonomiyaki, given there was absolutely no layering going on, no pancake base, however it is a bit like the veg nokakiage, but in a pancake batter instead of a tempura batter. Either way, an inspired take on the classic, looks yum.

- [cb72](#) [May 15, 2013](#)

15

Awesome. But it reminds me of the Vietnamese "happy pancakes" I tried to make this weekend- they didn't turn out right- sorta gummy. Maybe it's the rice flour I'm using (Bob's), or the recipe (rice flour, water, turmeric) could use an egg or something? I bet Deb or one of her talented commenters would know...

- [Kyle](#) [May 15, 2013](#)

16

This is exciting—I love all your vegetable pancake recipes! I can't wait to see which region you draw inspiration from next... Maybe your next cookbook could be Latkes of the World?!

- [Julia {The Roasted Root} May 15, 2013](#)

17

Ohhhh Deb, I know how it feels to diligently plan out the most gorgeous recipe that you just KNOW is going to turn out perfect and then have it flop in every way shape and form. Sorry about the rough go with the rhubarb...I have full faith it will turn out next go-round. :) You're the queen of savory pancakes and these look amazing!

- [Sparkly Jules May 15, 2013](#)

18

Oh Deb...the vision of that perfected pie bellyflopping on your floor resonated loud and clear for me. I even exhaled a loud ‘No!’

I so appreciate you sharing that as I so admire your skill, curiosity, and passion as a cook, and it's so nice to know this happens to you, too, in a very real “with you”, not “at you” way. :-)

Ok, I laughed just a teensy bit, too.

Thanks for that.

- [jamie @ green beans & grapefruit May 15, 2013](#)

19

Ugh, I so know the feeling of needing to just step away from the kitchen....but what a great meal that came!

- [aks May 15, 2013](#)

20

Alternatives to all-purpose flour?

- [Katrina @ Warm Vanilla Sugar May 15, 2013](#)

21

It sucks when things go wrong, but these clearly went super RIGHT! Yum!

- [Annie May 15, 2013](#)

22

This looks fantastic! My husband and I are participating in a weekly farm vegetable bag program, and I'm so keeping this recipe on file for when the veg starts coming in.

- [deb May 15, 2013](#)

23

aks — You could do a 1/2 swap with whole wheat, a majority swap with white whole wheat or I suspect that whatever all-purpose gluten-free flour mix you like will work here too.

- *Jacinda* [May 15, 2013](#)

24

@S, as a gluten-free option maybe chickpea flour? I've seen it work well to hold together shredded zucchini, so it might work here.

- *Erika* [May 15, 2013](#)

25

Yay! Okonomiyaki! With your fritter obsession, I kept meaning to suggest you check them out, but then, you know, the 2yr old got in the way.

Anyway—if you have access to a store that sells Japanese food staples, I highly recommend you get the mountain yam flour that they sell for Okonomiyaki (or just the okonomiyaki mix). It adds a subtle earthy sweetness that is a huge complement to the veggies, and doesn't taste so floury.

Our favorite cooking method is to start with half a piece of raw bacon per pancake in a skillet. Cook it on one side, then flip and surround the piece with the raw okonomiyaki batter. By the time you have the batter cooked on that side, the bacon is also cooked—flip to cook the other pancake side. Yummy veggie pancake with embedded bacon cooked in bacon fat! Swoon. Doesn't need the fried egg to be a main dish that way.

- *The Maiden Metallurgist* [May 15, 2013](#)

26

You say you read about them and “all I wanted to do was run home and make it, immediately.”

This is exactly what happened when I opened this up in my reader. I'm making this, topped with fried eggs, this weekend for breakfast. If not sooner, because all I want to do is run home tonight and make them immediately, but meal planning is already done for the week.

- *Salvegging @ salvegging.blogspot.com* [May 15, 2013](#)

27

“okonomi, meaning “what you like” or “what you want.”” I love that! Looks delicious and perfect with a fried egg.

- *Allison (Spontaneous Tomato)* [May 15, 2013](#)

28

Lovely okonomiyaki adaptation! I've never seen carrots (or kale) in okonomiyaki, but they seem right at home in your latke-style versions (I like that comparison).

I think your next okonomiyaki adventure should be Hiroshima style! (You made Osaka style, by mixing the cabbage etc. into the batter.) Hiroshima style is thin batter-only crepes topped with soba noodles, topped with the cooked down cabbage and other good stuff, and you can still make it “as you like it” like the name of the dish, but I think it's especially amazing with some chewy melty mochi thrown in there along with some cheese and an over-easy egg.

- *Emmali* [May 15, 2013](#)

29

Looks lovely, and quite simple. I'll have to try that soon :)

- [Brandon @ Kitchen Konfidence May 15, 2013](#)

30

I've been obsessed recently with the Tasting Table. Such a good resource for recipe inspiration! These pancakes look pretty darn tasty.

- [Era May 15, 2013](#)

31

These look great and may tempt me to risk going back to the vegetable pancake concept – I have been burned by courgette fritters that were burned and dry on the outside, wet and raw on the inside. Urg. But sometimes you've got to wrestle that demon! This week has been low on the kitchen creativity front, but I did just make a batch of your cauliflower pesto (but with broccoli because green is good in spring y'know) and my kitchen seems more friendly as a result than it has for days. So thank you for this, and for the cookbook! I would like to rail at your publisher for splitting the recipes across pages, rather than starting on the verso, but then I'm reluctant because it's so great to have multiple photos and your fabulous notes for each recipe and most publishers seem to want to cut back on that. Which is kind of a backhanded compliment. I should have just stuck with 'thanks'!

- [aubrey May 15, 2013](#)

32

I don't comment here much, but I was stoked to see that this recipe comes from a restaurant in Charleston! I lived there for 4 years and I'm actually headed back that way for a visit this weekend. Even better, the restaurant is maybe 4 blocks from my old house, where my little brother lives now. Although Charleston is full of great places to eat, maybe we'll hit up a new place this weekend.

From reading your blog I have developed a taste for all things fritter/latke. I'll have to give these a try. I love anything with an asian kick, and it looks like a great way to use what's leftover in the fridge!

- [Kelley May 15, 2013](#)

33

What timing! I was just diagnosed with gestational diabetes and I thought I'd have to swear off your site for the next three months. I think I can eat this. Thanks!

- [Diane @ Vintage Zest May 15, 2013](#)

34

I love these aren't deep fried, and have a ton of veggies in them! I'm going to try these out the next time I use my mandolin.

- [Marie @ Little Kitchie May 15, 2013](#)

35

OK, I am dying over these. That sauce sounds absolutely delicious!

- [juni May 15, 2013](#)

36

as usual, the food looks DELISH. I love knowing that it's possible to remake it in my tiny nyc kitchen too hahah.

- [Marie @ Little Kitchie May 15, 2013](#)

37

P.S. I'm Japanese, and you totally didn't offend me calling them Japanese latkes... in fact, that makes them sound all the more delicious! :)

- [grace May 15, 2013](#)

38

Could these be made vegan without the egg? What substitute would you recommend? Thanks!

- [Dafna | Stellina Sweets May 15, 2013](#)

39

Love love love this, Deb! I have definitely felt that pie-flopping, kitchen-hating pain all too well, and it's comforting to know that it happens to us all from time to time. I've been super focused on baking and haven't put much time into cooking since, well, many months ago— sometimes I feel like I've forgotten how to do it, or it just seems like such a pain to deal with all those veggies (which I love, by the way), but this recipe DOES make me want to run out to the farmers' market and make these babies for dinner right away! Thank you for your inspiration. Again. :)

- [Dafna | Stellina Sweets May 15, 2013](#)

40

Oh, and one more thing I just thought of as I pressed 'Post'— because these have relatively little flour, they would be easy to adapt for Passover by subbing matzo meal! So, maybe Japanese Passover Latkes??

- [Vanessa \(Hey Lady Grey\) May 15, 2013](#)

41

I absolutely cannot wait to make these!
(sorry to hear about the dropped pie)

- [Kirsti May 15, 2013](#)

42

Hi,

I'm a long time lurker and I love your recipes. This looks amazing but I don't have a mandolin. What do you use? It looks sturdy and I love the color! Thanks!

- *Abbie* [May 15, 2013](#)

43

My husband and I have talked about but never gotten around to firing up our griddle to this purpose. We lived in Japan for a while, and folks are big on their okonomiyaki there. Truthfully, as much as I liked the enthusiasm people had for it, its comfort-food role in their culture, and the performance aspect involved when chefs made it in front of us, I never liked the taste of it. I suspected this was because I really didn't like the Japanese take on Worcestershire, which they swirled on top when it was finished, and which tasted to me like sweetened and slightly fishy meat sauce. It seemed a shame to me that I was missing out on the cake because of the sauce, so, I have wanted to give okonomiyaki another spin with flavorings more to my taste. Perhaps this is it.

- *C M* [May 15, 2013](#)

44

I'm not usually a veggie dish person, but these look delicious.

For the sauce, I've usually got a bunch of mirin around. Would that be a decent substitute for the straight rice wine? I'd guess it would be a bit sweeter than normal, so adding a second spoon of honey wouldn't be wise.

- *Michelle* [May 15, 2013](#)

45

My favorite thing my Japanese roommate makes is okonomiyaki. Hers has a higher pancake to vegetable ratio, but this looks great and possibly healthier. She also adds dashi (a type of fish broth) and maybe the equivalent of about two cups of a grated root which wikipedia says is called Chinese yam. She says it's important for the texture. And I definitely recommend the addition of pork belly, bonito, and a little bit of mayonnaise! If you like these, try takoyaki which are like this but balls with octopus. You can sometimes find them in China Towns.

If you'd rather buy a sauce, my roommate uses tonkatsu sauce and it can be put on just about anything and tastes awesome (fried pork chops, burgers, fried eggs...).

That said, my roommates, boyfriend and I love your blog, Deb! I've made them tons of your recipes and I'm thoroughly enjoying introducing them to a wider range of Western food. Thanks a lot!

- *Lisa D* [May 15, 2013](#)

46

Just when I was making the grocery list you post this! This sounds good-Ihave to try this.
:-)

- *Jamie* [May 15, 2013](#)

47

Any recommendations on how to make this gluten/grain free? Do you think almond flour or coconut flour would work as a good substitute? Thanks.

- [Mireya @myhealthyeatinghabits](#) [May 15, 2013](#)

48

Getting a pedicure sounds like a good way to get the day back on track. I never thought of adding cabbage to the carrot zucchini pancakes I make. The idea of a side sauce is good too, even though I never found them lacking for one.

- [Carolyn](#) [May 15, 2013](#)

49

Holy crap, I went from never hearing of okonomiyaki to having it take over my life recently! First, we were watching random YouTube videos of foreign takeout joints with my FIL on Mother's Day, and we came across an epic okonomiyaki video. (I'm at work, so I can't find the link right now.) My husband and I started researching this mysterious Japanese deliciousness, and when it came to figuring out dinner Monday night, we tackled it. I've never been so grateful for excess cabbage and carrots in our crisper drawer before! It was sooo good. And here you are posting about it! Again, I'm very grateful that the masses are exposed to okonomiyaki, thanks for sharing!

- [Daniela](#) [May 15, 2013](#)

50

Wow, these look amazing! Have never heard of this dish before, so I'm interested to try them out. Need to start cooking more asian food – not just getting takeaway sushi...!

- [Anna](#) [May 15, 2013](#)

51

Beauty. Thank you!

- [Ash](#) [May 15, 2013](#)

52

As today is a day off this is a perfect time to make these little pancake thingies. Also, I have been following SK for a whole year. A whole year of mainly busting out the SK recipes for social gatherings and being delighted as silence falls over a table full of friends. You know the whole, "can't talk. must eat." kind of silence. Thanks for writing this website.

Ash

{The Board and Wire}

- [Lori](#) [May 15, 2013](#)

53

I think chickpea flour would give these more of an Indian bent, but that could be a great variation. Like veggie pakora! Which I adore.

- [Seanna Lea](#) [May 15, 2013](#)

54

This looks beautiful. I have the yeasted waffle batter rising (in my oven where the cat cannot get to it), but this makes me wish I hadn't already prepped tonight's brunch for dinner!

- *Nita* [May 15, 2013](#)

55

I'm sorry I'm so fond of your description of the rhubarb meringue that would not give in... I will admit to having failure after failure on a recipe that has reduced me to a satisfactorily childish tantrum alone in the kitchen.

- *Jess.* [May 15, 2013](#)

56

Deb,

Please open a restaurant and be ready to serve these by lunchtime tomorrow. Nothing but these sounds good.

xoxJess.

- *Happy Valley Chow* [May 15, 2013](#)

57

I have the same Japanese mandolin and I love it. Love this recipe, I'll have to try it on my mandolin!

- *Stephanie* [May 15, 2013](#)

58

1- might be your best post ever

2- Yum

3- Great picture of Little Man. For years, when my daughter wanted to get on the horse/truck/car/thing in a mall or on our way out of a store, I put her on it, we sang 2-3 rounds of ABCs, and I took her off. She didn't know until she was 4 that we could put money in it and have it move!!!

- *Eat Already!* [May 15, 2013](#)

59

Yum, it must be a brassica week somewhere... Everyone is posting something cabbage-y and kale-y, myself included. I am definitely trying these in the nearest future. They look amazing!

- *Jamie* [May 15, 2013](#)

60

I now know what I'm plotting for the parsnips in my veggie drawer!

- *Sarah @ My Green Apron* [May 15, 2013](#)

61

love this application for kale!

- [Margaret May 15, 2013](#)

62

Wait, you're indulging your fritter addiction again! Oh, hang on, can I really say anything given that most of the recipes I have ever bookmarked are all of the fritter recipes that you've posted here? :) These look super-yummy!

- [jennifer May 15, 2013](#)

63

You are on fire today, Deb! "...a flying spaghetti monster that ran afoul of a hot skillet..."!?"...that you find all the minutes between then and when you're finally able to get to the grocery store an irritant..." You are a gifted and hilarious writer. Can't wait to make these.

- [Susan Cooper May 15, 2013](#)

64

The Rhubarb Meringue Tart sounds cool. I can understand your dilemma. Maybe another time... LOL. Nevertheless this recipe looks great and fits the fact that our farmers markets are heating and will make this a definite try. :-)

- [Eileen May 15, 2013](#)

65

So many vegetables! I've never made okonomiyaki, but I'm thinking it's time for that to change... :)

- [Stephen @ Feeding My Folks May 15, 2013](#)

66

These are beyond delicious looking! I love that you used kale. Tasty and good for you :)

- [Marcie May 15, 2013](#)

67

I love this idea...it's a great way to get lots of vegetables outside of a plain, old salad. The sauce sounds amazing!

- [Miche May 15, 2013](#)

68

My mom makes them thin and crisp the way you do, with a high ratio of veggies to batter too. She uses tons of cabbage, ginger, and green onions.

I highly recommend using leftover sauce on top of eggs.

- [deb May 15, 2013](#)

69

Jamie — I think any gluten-free all-purpose flour blend you like to use in baking would work here.

CM — I think mirin would be fine.

- *Derek* [May 15, 2013](#)

70

These were one of my favorite foods in Japan when I lived there for the summer. They have restaurants dedicated to Okonomiyaki – each table has a griddle in the center. The waiter or waitress comes out and heats it up, takes the order of what you want in them, then brings out the noodle/veggie/fish/crab combo, then cooks them a little, and comes back with the batter. My favorite part was the end, where she used a giant spatula to flip the okonomiyaki and then shot sauces on top from above her head. I have often wondered how to make a show at home...maybe now I will try!

- *Susan* [May 15, 2013](#)

71

I've never heard of okonomiyaki before now. I will save aside extra the next time I make slaw as these do look very good. Your picture reminded me of latkes but I thought for sure you'd say they were some sort of fritter. I've been collecting recipes for those scallion pancakes I've seen so much of lately but have yet to give them a try. My son (he who rarely even makes a sandwich) actually made them for us one day (we LOVED them) which is where my search started. I figured if he could make them, I should, too!

- *Dahlink* [May 15, 2013](#)

72

Double memories from this post, Deb. Your rhubarb flop reminded me of my second son's first birthday. I wasn't feeling great, had had a bad day at work, and we had a house guest, but somehow I came home and made a birthday cake. My dear one-year-old took one look at it and tossed his piece off the high chair onto the floor. Perfect end to a perfect day.

The second memory was walking all over Kyoto with my husband and two sons (several years later). We were starving and finally found sustenance at a stand that made takoyaki. The boys liked it just fine until they found out that "tako" meant octopus!

- *cindy* [May 15, 2013](#)

73

these remind me of my mom's Korean version...much less dense! and she always serves them with a dumpling-style dipping sauce. Those crispy edges are the money bits!!

- *meleyna* [May 15, 2013](#)

74

So. I grew up with my grandmother's version of vegetable tempura that I have yet to run into at any sushi house. They were essentially fritters, comprised of onion, carrot, and green bean; not the long, individually fried rounds of sweet potato, stalks of asparagus, or whatever else restaurants serve. I rarely make them because I hate deep frying.

It never even remotely occurred to me that they were a relative of okonomiyaki until this veg-heavy

version you present here. So, thanks again Deb.

- [Averie @ Averie Cooks May 15, 2013](#)

75

About a year ago I made some grated carrot/zucchini fritter-pancakes because I had zucchini up the ying-yang to use and this is a reminder to work in some more veggie patties! They're beautiful, Deb, and love the chunky texture!

- [lastig May 15, 2013](#)

76

Ooh, Deb. I love okonomiyaki, but also love *cough* lemon meringue and *cough* rhubarb, and I was very sad to hear of the fate of your new recipe. Any chance of another attempt at some point when time has eased the pain?

- [Ryan May 15, 2013](#)

77

One fun thing to try with Okonomiyaki is putting the Dashi (dried bonito flakes) on the pancake when it is warm and ready to eat. The flakes kind of dance around, it was one of the most striking things I saw when I first started eating Okonomiyaki. I do have to say, the Kewpie mayo is a must (in my opinion). Once I had that stuff I never went back to regular mayo, unless I made it myself. Hopefully I'm not repeating anyone.

- [greg May 15, 2013](#)

78

Oh yeah, making these!

- [Cookie and Kate May 15, 2013](#)

79

Oh man, I've had those weeks. My fridge has been so full of ingredients for recipe testing lately that I opened it up the other day and yogurt spilled all over my bare toes. Gooey, cold, gross. Cookie was happy to help clean it up. Your rhubarb lemon meringue concept sounds delicious (I'm sorry that it met a sad fate) but these vegetable pancakes look like something I need to make for dinner, like, tonight.

- [Kate @ Savour Fare May 15, 2013](#)

80

I love Okonomiyaki (Note to self – youhaven't madethis in a while) though yours are much more vegetably than mine (I tend to add just a LEETLE bacon, and serve them with mayo and bonito flakes and all that good stuff.)

- [ATG May 15, 2013](#)

81

Have you looked at this recipe for rhubarb inspiration. I've always admired the color.

<http://food52.com/recipes/4338-rhubarb-curd-shortbread>

These pancakes look perfect. I think they'd make a great meal either topped with greek yogurt or a fried egg.

- [Elizabeth Mars May 15, 2013](#)

82

These look great I love Okonomiyaki but have forgotten how easy they are to make at home. What a great Sunday night dinner option.

- [Kyla May 15, 2013](#)

83

These look great! I first had okonomiyaki when I was in Japan as an exchange student too long ago and I've been fiddling about with the recipe ever since then. Love that you've reverse engineered the sauce, I always forget to buy it when I'm at the Asian shop, and regular BBQ sauce just doesn't cut it.

- [Molly May 15, 2013](#)

84

As for the rhubarb debacle, i recommend you direct your next torments toward this recipe:

<http://www.epicurious.com/recipes/food/views/Rhubarb-Mascarpone-Mousse-Cake-395015>. I made it, loved it, and reviewed it (EmilyVP) but this is one fussy recipe that is just begging to be Debbified (i.e. made less confusing, dirty-dish-inducing, and annoying). I'm sorry about your flop – we did that to our broccoli rabe pizza last night – sad!

- [Olivia Arakawa May 15, 2013](#)

85

I love okonomiyaki! But you really need nagaiimo or yamaimo, Japanese gelatinous yam thingies. They make a huge difference in taste and texture. If you can't get them, buy okonomiyaki flour in an Asian supermarket—it has grated nagaiimo in it.

- [Nan May 15, 2013](#)

86

I've never heard of Okonomiyaki – and I live just across the pond from Japan! This is on the docket and will be made soon!

- [Anja May 15, 2013](#)

87

Just made my way here and realized we had very similar rhubarb issues this week:

<http://www.cakeworthy.com/2013/05/15/rhubarb-beet-muffins/>

All those meringue tart recipes looked so inspiring....but after reading this, I'm even more convinced that rhubarb and custard are just natural enemies! Ha!

The okonomiyaki is beautiful!

- [Agr8song May 15, 2013](#)

88

Amazing...so delicious....thanks

- [Julia May 15, 2013](#)

89

It's actually quite comforting to hear of your kitchen stumbles. I used to be a prolific baker years ago, but for many reasons had fallen out of the habit. Until, that is, I was inspired to use a hefty bag of oranges I could not resist and along came Muffin Madness. Well let's sum it up by saying I made some rookie mistakes that I can only blame on my lack of practice (and my dodgy oven's wavering temp – not my fault!). I had pretty much decided to retire my muffin pans (or should we call them heavy dough-like-round-bricks molds) but maybe I'll just give them a rest and take up baking again after re-reading some tried and true cookbooks that never fail me. Like yours!

- [Kelly May 15, 2013](#)

90

You mention that dumpling dipping sauce might be a good alternative, and I wanted to recommend you try pa-jeon, Korean savoury pancakes which are traditionally eaten with this method. Slightly different, but oh so good!

- [ami@naivecookcooks May 15, 2013](#)

91

looks delicious!

- [Teasenz May 15, 2013](#)

92

How amazing that you can cook such a special dish with simple ingredients and easy guidelines. Simply inspiring, going to try this recipe for sure and will come back to share how it went!

- [V May 15, 2013](#)

93

We had a glut of spinach and bok choy from the garden and lots of eggs from our chickens so I was very happy to see this recipe tonight! They were FABULOUS and very easy. I had never heard of okonomiyaki but these are going to be a staple in our house from now on. Thank you!

- [Samantha Angela May 15, 2013](#)

94

I love Okonomiyaki! It's a great quick and easy meal. I make it all the time but usually just with cabbage and not other veggies. I use [this recipe](#).

- Becki [May 15, 2013](#)

95

Deb, your timing is perfect. We had half a head of cabbage languishing in the crisper and wanted/needed to make something with it besides slaw. Extra points for using the mandolin and vegetable peelers and eating kale! It was a great ‘cook dinner together’ recipe too. We finished half the pancakes (slathered in the yummy sauce) and have the rest ready for tomorrow.

PS...wowed the family with brisket and flourless chocolate cake from the cookbook over the weekend. Thanks!!

- TracyS [May 16, 2013](#)

96

Wow, thank you for this recipe! I have lived in Japan for several years now. I love the food here, but have had only lukewarm feelings at best about the traditional okonomiyaki. The batter's usually way too thick, and it's often light on vegetables and other fillings. Why didn't I ever think to make it this way? It's so much more appealing! I will definitely be trying this soon! Thanks again!

- [Kiran @ KiranTarun.com](#) [May 16, 2013](#)

97

I can totally understand the kitchen mishaps and somewhat glad that it's normal for a great cook like you to also go through it sometimes. Like you said, a breather is definitely needed to regroup and this recipe is definitely a redeemer. Yum!

- [Jacki @ Gobbled and Gulped](#) [May 16, 2013](#)

98

I've been a long time devotee of your zucchini fritters recipe and love that you've employed that style for your take on okonomiyaki which I usually find too heavy on the batter... so these sound perfect.

- [Francesca Hinojosa](#) [May 16, 2013](#)

99

I am completely inspired by this! BEAUTIFUL work! <3

Now, I'm hungry.

- [Kate Gibbs - The Kitchen Inc.](#) [May 16, 2013](#)

100

That is crazy, I was just thinking this morning how I've never tried to make these excellent little pancakes, and here you are. I had these street-side in Tokyo last year, they're packed with cabbage and have a zig-zag of Japanese mayonnaise on top. Then, a final sprinkling of very finely chopped green nori flakes on top, which gives them a real Japanese aroma. I'll definitely be making these fellows, thanks.

- [Jayne](#) [May 16, 2013](#)

101

This is a nice brunch/teatime snack. I'd have it with a nice spicy garlic-chilli sauce. Nice!

- *AussieBeth* [May 16, 2013](#)

102

I am hoping you have another go at the rhubarb meringue pie... real soon!

- *Myra* [May 16, 2013](#)

103

This reminds me of a Filipino snack. We call it ukoy, or vegetable fritters. Battered grated squash or sometimes green papaya, mixed with tiny shrimps, then fried. served w/ a garlic vinegar dipping sauce.

- *Jill Susan* [May 16, 2013](#)

104

sometimes I luv reading you. I felt so much empathy when your finally-completed after-so-many-botched-attempts meringue slid off the plate upside-down into the fridge. How many of us have been there “thought I was finally done working – and now I just made a clean-up project for myself” – The fact that you write so pleasantly about the incident speaks volumes about your pleasant personality – not even a “Yikes!!” And of course, the whole reason I read the column tonight, was those delicious Kimchi pancakes. YUM.

- *Jen Pringle* [May 16, 2013](#)

105

I've had these in Japan, they are to die for. Can't wait to give them a whirl myself :)

- *Kate Johnson* [May 16, 2013](#)

106

Made your asparagus pizza last night; Alfredo the night before; going for a hat trick with these lovelies, tonight! Thank you Deb!

- *Patty* [May 16, 2013](#)

107

Here is the ultimate Japanese pancake with the easiest sauce:

<http://food52.com/recipes/12352-okonomiyaki>

It's from Food 52 and I make them several times a month. I make one small change; I sauté the shrimp very, very quickly and then add it to the batter. Yummy!

- *Belinda Naylor* [May 16, 2013](#)

108

These look so tasty and I love your mandoline – is it a particular brand/easy to get hold of – I'm on the

hunt.

Thank you – I love your recipes.

- [Doro Burke May 16, 2013](#)

109

I love these veggie pancakes and will make them this weekend at my friends house to try out her newly installed teppan in her kitchen, perfect recipe timing...

love all your recipes and often get inspired to cook from them, greetings from the black forest, Germany

- [Mike May 16, 2013](#)

110

I'm so making this tonight and I'm also signing on Tasting Table. Thanks for this post!

- [Sara {Home is Where the Cookies Are} May 16, 2013](#)

111

These look perfect – I think it will please six out of six in my family – which is a feat not often met! I get you on the kitchen fails – I bet we all do! In fact, I've been failing A LOT lately, or just haven't had the time to devote to really working hard at succeeding, and I thought to myself, "I need to just make something new out of the Smitten Kitchen cookbook. . ." You're recipes never fail me! ;)

- [Stacey James May 16, 2013](#)

112

Made these tonite and was more than pleasantly surprised!

Lots of love for your website all the way from Oz

I am a great fan of your site, keep the kitchen love coming x

- [Cris May 16, 2013](#)

113

Those look so good! I'm going to make a bunch and freeze them, they'll be great with a fried egg for breakfast.

- [Lindsey May 16, 2013](#)

114

a beautiful use of fresh produce! this recipe gives me so many ideas, thank you!

- [Nikki May 16, 2013](#)

115

Deb, sounds like after the cake fiasco you may need to work this into Rhubarb season instead:

<http://www.takeamegabite.com/strawberry-rhubarb-vodka/>

- [Allison @ thebakingsyear May 16, 2013](#)

116

Looks so delicious!! I eat these whenever I go to Japanese restaurants, so I can't wait to try them out myself! I'm sure they'll be even better!

- *Debra* [May 16, 2013](#)

117

Inspiring! Thank you!

- *Laura @ All Spice and Yum* [May 16, 2013](#)

118

Those look wonderful! My husband doesn't like cabbage, but this just may convert him!

- *Caroline* [May 16, 2013](#)

119

I made these last night, with modifications based on what I had (pea shoots instead of kale, red onion and ginger instead of scallions, and a dash of togarashi to make it even more Japanese-y). I also used a gluten-free flour (Bob's Red Mill All Purpose) so my girlfriend could eat it, and that worked just fine. I got 8 medium-sized pancakes out of it. The pancakes were really good, like a lighter less eggy Egg Foo Yung. The sauce was too much work for 9:30pm on a weeknight, so I made a sriracha mayonnaise that went pretty well with it. Since I always have cabbage, carrots, and eggs in my fridge this recipe will be making it into my regular repertoire, I'm sure.

- *Pey-Lih* [May 16, 2013](#)

120

Super yummy!

- *Sion* [May 16, 2013](#)

121

We make okonomiyaki all the time, but I never thought to do Kale!

- *Jori* [May 16, 2013](#)

122

I've been in love with okonomiyaki since a semester abroad in Japan 15+ years ago, but even the Tasting Table recipe couldn't move me to inspiration until it just got Smitten'ed. And with kale?! So excited. Plus, the image of a flying spaghetti monster may have just made my week :) Thanks as always.

- *Glenda* [May 16, 2013](#)

123

I remember a Huckleberry Cheesecake I was putting in the fridge when the locking buckle let go and the cheesecake did a face plant on the floor. I was so mad (and young at the time) that I stomped the buckle

to death and went out and bought a new spring-form pan. I must confess I still remember how good that felt.

- [sarah corbett morgan May 16, 2013](#)

124

Okonomiyaki. Love the stuff. This recipe looks interesting and as I live in Costa Rica and cannot get okonomiyaki flour (I still have a little left over that I brought from the States), I will try your version. Thanks.

- [Brittany W. May 16, 2013](#)

125

Hi Deb, so do you put all the flour and then the eggs in the bowl with the veggies? Or do you have them each in separate bowls and have a dredging assembly line? Also, does the sauce have a strong soy sauce taste? This looks really good!

- [Liz @ Virtually Homemade May 16, 2013](#)

126

These look lovely. I would prefer them in this format as well – more latke style. I love the term Japanese Latke.

- [Arthur in the Garden! May 16, 2013](#)

127

Wonderful!

- [Patryce May 16, 2013](#)

128

Hooray! I knew I bought big carrots instead of baby-cut ones today for some good reason, just didn't realize yet what it was. The only veggie I don't have for this recipe is kale, so I threw in some sweet onion and shaved sweet potato. No ketchup in the house either, but I liked the hoisin idea, I added a drizzle of fish sauce too, rice vinegar, grated ginger and sesame oil. I have something labeled "rice seasoning" that looked interesting, consisting of sesame seeds, salt, sugar and seaweed, so I used a tablespoon of that instead of the teaspoon of salt in the mix. Frying is not my strong suit, I never seem to get the temp quite right, but these were quite tasty anyway!

- [Kate May 16, 2013](#)

129

Made these last night using Trader Joe's Healthy 8 Veggie Mix, extra shredded cabbage, and kale. Ate one and knew it was my new favorite recipe. Forgot to bring sauce to work for leftovers, but a quick soy sauce/sriracha mix worked super well! Thanks Deb!

- [Velops May 16, 2013](#)

130

@CB72: The proper translation for “banh xeo” is Vietnamese sizzling crepes. The batter is very watery. If the batter is too thick, let it sit and some of the rice flour will settle on the bottom of the mixing bowl. You can just ladle the liquid above it. It is also important that the pan is hot enough such that you hear sizzling when the batter hits the pan. They are best served right away. Leaving them to sit for too long will cause the crispy parts to get stale or soggy.

Variations in the batter include the addition of coconut cream or omitting the turmeric. There are many recipes on YouTube if you need a visual reference. Simply search for “banh xeo recipes”.

- [ItalianGirlCooks May 16, 2013](#)

131

Such a unique recipe – I would definitely enjoy this for lunch or dinner. Love the ingredients!

- [tiny cook May 16, 2013](#)

132

eagerly awaiting noshing these gorgeous looking things for dinner tonight.

while prepping, realized i had some leftover harissa in the fridge, so my partner in crime & i decided to go bold & improv a harissa/okonomiyaki (culture-clash!) bbq sauce... along with some soy sauce, honey, lemon, toasted sesame oil, liquid smoke, and a few drops of rye whiskey. mysteriously, it was a success. we'll see how the actual pancakes turn out tonight...

thanks for always encouraging adventurousness in the kitchen, deb! huzzah!

- [Sara May 16, 2013](#)

133

Ooh, I want to make these so badly—and I have a head of cabbage waiting sadly in my crisper that would be perfect. Is this at all similar to a Japanese vegetable pancake recipe in the Sundays at Moosewood book? I just returned it to the library, so I can't check, but I swear I read something very similar in there. That made it seem daunting, but your explanation seems very accessible. Thanks!

- [Charity May 16, 2013](#)

134

Wait....what the hell is in Worcestershire sauce? I use it a lot and pride myself on ingredient checking, but I cannot for the life of me think of what is in it that is a part of an animal.

- [Le Petit Chef May 16, 2013](#)

135

These look AMAZING! I love all versions of vegetable pancakes, but I've never tried an Asian variation! Definitely going to have to try it with a fried egg, and pork belly too would be insane! Ok now I'm hungry...

- [Eliza May 16, 2013](#)

136

Charity – Worcestershire sauce has anchovies in it. There are brands out there that are made without anchovies and are labeled “vegan” or “vegetarian”.

- *Sarah* [May 16, 2013](#)

137

Do you think this recipe would be adaptable to the addition of ramen-style noodle, or would there not be enough batter to accomodate the heft of such a noodle? I ask because I had “Hiroshima-Style” okonomiyaki in Japan a few years back a loved it!

- *Marta @ What should I eat for breakfast today* [May 16, 2013](#)

138

It's definitely for me!

- *Subechya* [May 16, 2013](#)

139

For the gluten free version try potato starch. I have made countless Deb's zucchini fritters substituting flour for potato starch.

- *AngAK* [May 16, 2013](#)

140

phew, I was out of breath several times reading this—such descriptive long sentences in this post. lovely sidedish I can't wait to try.

- *Lori* [May 16, 2013](#)

141

Just made this for dinner tonight. Everyone loved it, my kids were fighting over the sauce, too. I used a bag of coleslaw mix, spinach and grated carrots. It was great. It was time-consuming to prep and cook, but worth it. Thank you!

- *Alison Borgas* [May 16, 2013](#)

142

Deb, you really do have a way with words... love it! ;)

- *Kristin @ Dizzy Busy and Hungry!* [May 16, 2013](#)

143

These looks so good and very different from the usual dishes I make. My husband will be very interested to try these! Sounds like the kids might enjoy it too!

- *Lexine* [May 16, 2013](#)

144

Yes! I've been craving these ever since I tried them Japan, but the ingredient list seemed a little

intimidating and I was scared of being anything less than authentic... that is, until I saw your adorable adaptation. Since I'm now blessed with the supermarkets of the SGV, I'll probably soon find myself picking up a few of the ~authentic~ ingredients as well as the beloved Kewpie. c:

(P.S. If you can make it out to try these somewhere in person — I do not doubt NYC has a few awesome places — the okonomiyaki experience is SUPER fun, especially at the places where you sit at a spectacularly cool grill/table hybrid. Jacob may even love it... it definitely excited my brother and I as kids.)

- *Kathi Sorensen* [May 16, 2013](#)

145

We ate Okonomiyaki in a little restaurant in a Kyoto neighborhood where we stayed for two weeks. It was a godsend for my husband who is a vegetarian (but not a vegan) which is very difficult in Japan unless you are a millionaire and can afford to eat at temple restaurants. You can order it without the bacon or shrimp. When we got home, I attempted to recreate it, but it always seemed to fall short. I found an authentic recipe which calls for some ingredients which are only found in Asian markets. We. Live in the Sacramento, Calif area and have many. Oto's is a Japanese market and has everything you could need. The recipe is on the Justhungry.com website which is a very informative and fun site if you are devoted to all things Japanese.

- *J.S. @ Sun Diego Eats* [May 17, 2013](#)

146

The sauce seems like it'd be so flavorful, just packed with umami! haha

- *jacqui* [May 17, 2013](#)

147

Ashamed to admit to a gooseberry meringue pie coming to the same end as yours but as my guests were waiting I scooped it into cocktail glasses and put some whipped cream on top. No one was any the wiser. Love the pancakes. I make a Korean pancake but it uses kimchi, pickled veg. Also delicious but will be giving yours a try soon.

- *Dan from Platter Talk* [May 17, 2013](#)

148

Beautiful! I would like to reach into your post and take a bite of one of the pancakes, I love this idea. Your photography is beautiful as well!

- *Pinch Of Lime* [May 17, 2013](#)

149

Your food creations are always so interesting! I love this one. They look delicious!

- *Jarome* [May 17, 2013](#)

150

Based from what i see its far beyond from the word delicious. I'm a huge fan of vegetables and I think this

recipe will rock my kitchen and my palate as well. Keep on posting. XOXO

- *lisa g* [May 17, 2013](#)

151

what brand mandoline do you have?

- *Vanessa* [May 17, 2013](#)

152

How great it was to wake up to a recipe from Xiao Bao Biscuit via Smitten Kitchen zinging right back to me in Charleston! I usually add some sesame oil and soy sauce to the fritter batter too; skipped the soy sauce this time because I made your sauce, but did include the sesame oil. The 20-something boys ate this up and EVERYONE raved about the sauce. (And though I think XBB is really a cool place with a great food concept, I like my own okonomiyaki better ... including this one!)

- *Kathi Sorensen* [May 17, 2013](#)

153

Years ago, while visiting my parents, I baked a 10 " lemon meringue pie as a thank you for their hospitality. It was worthy of a food magazine with double filling and meringue and I set it to cool on top of the top loading portable dish washer which was the only available counter space in my mom's tiny kitchen. Just then my brother slammed the front door and the dishwasher latch unhooked, the dishwasher top flew open and my beautiful pie was flung against the wall, where it ran down, mixing with the glass shards of the Pyrex pan.

- *Susan Musgrave* [May 17, 2013](#)

154

Deb: A trick I learned about making pink rhubarb red: add some beet juice (you need a juicer) to the rhubarb as it cooks (instead of water). You don't need much. Result is glorious flavour as well as a deep rich red — this life rushing towards you!

- *Suzi* [May 17, 2013](#)

155

We made these last night with major shortcuts (using coleslaw mix and a few green onions, in place of chopping up the other vegetables), and they turned out fantastic! Thanks for the new go-to easy dinner!

- *Adriana* [May 17, 2013](#)

156

I have been reading your recipes for quite sometime and really enjoy your candor — as I can, often times, relate. This post specifically spoke to me though because I recently had a horrible day in the kitchen, and needed that "time away." Such an epic fail in making something that in my mind was meant to be as beauteous as your intended meringue pie. It spoke to me so much that I felt inclined to write my very first comment (hopefully the first of many).

P.S. – I look forward to trying out this recipe, I love Asian flavors in cooking and these looked uber delicious :)

- Sandra [May 17, 2013](#)

157

I had all the ingredients on hand for these last night and needed to use some kale up ASAP, so I made these for dinner last night. They were fantastic! Will add these to my repertoire...will have to remember them at Hanukkah. Thanks, Deb!

- Sheila [May 17, 2013](#)

158

I simply cannot get over this post! I have been thinking non-stop about what I will make with the rhubarb once it is ready to be harvested! And, was actually thinking about a rhubarb pie with a meringue top because I have chickens and plenty of eggs which leads to plenty of egg whites and I have not made a meringue with them yet and was wondering if the meringue will be any different! So please give the rhubarb meringue tart another try and share the recipe I would be forever in your debt!

- Emily [May 17, 2013](#)

159

Xiao Bao Biscuit is amazing. You should come on down to Charleston! It's worth the trip!!

- Kate [May 17, 2013](#)

160

@Grace

I just made a vegan version using 3 Tbsp flax meal mixed with 1 cup water and 1/2 cup brown rice flour (it's nice and sticky) instead of the eggs. I also used one cup flour but you could try less.

Make sure you pat them down in the pan. They didn't look like they were going to come together but they were AWESOME. Like Vegan Latkes without all the starch.

- Kate [May 17, 2013](#)

161

@Grace

Since worcestershire is not vegan, I also used this recipe:<http://andrea-thekitchenwitch.blogspot.com/2011/04/yakitori-sauce.html> plus 2 TBSP tamarind and extra sugar for the sauce.

You could skip the tamarind and just do a yakitori, though.

- Rollie [May 17, 2013](#)

162

What makes these japanese? The sauce? Or is it the combo of cabbage, carrots etc.?

- [katy May 18, 2013](#)

163

I love these things; the one thing I miss the most about not living in Japan anymore is the lack of okonomiyaki in my life...I know they're relatively easy to make at home, but somehow it's not the same. On some level, I suppose I miss the whole Friday-night-okonomiyaki-with-friends experience. This version sounds great, but my favorite combination is mochi, bacon, cheese and bits of pickled ginger: glory!

- [Kathryn Kapusta May 18, 2013](#)

164

Deb,

Nowadays, you seem to be focusing almost exclusively on dishes that require lots more work and ingredients that may be easy to find in Brooklyn but not necessarily in other areas. I used to love coming to your website to find something that I, not an experienced cook, could make and enjoy with relative ease, but no more. It's really depressing, and I find that I hardly come here anymore. When I do, it's mostly to check for recipes from years gone by.

KK

- [alohamagicmermaid May 18, 2013](#)

165

rhubarb is not a friend

- [Dizzilizzy May 18, 2013](#)

166

@gajintendo – not all Okonomiyaki has a pancake base or layering. I lived in Kyoto for a while and at my favorite Okonomiyaki bar there they would give us the bowl of ingredients which we were instructed to fully mix together before placing on the grill on our table – very similar to this recipe. Like so many things in Japan, recipes for Okonomiyaki vary greatly regionally and in my experience it was in restaurants in Osaka and Hiroshima where I would see them first create a very thin pancake on the bottom and then layer noodles and other ingredients, finally topping it off with an egg on top. My favorite way of making it is with kimchi, mochi, and cheese, a recipe which I think comes closest to the way I've often heard Okonomiyaki described – as Japanese pizza :)

- [Beth May 18, 2013](#)

167

I had the great fortune to learn to make okonomiyaki in Hiroshima several years ago. Ours started with bacon and then added layers of veggies & other ingredients. Every time I ate okonomiyaki in Hiroshima (and that was many times!) it was different but always yummy. Thanks for reminding me of that special time and wonderful dish, can't wait to try your recipe!

- [Lauren May 18, 2013](#)

168

I think I just figured out how to get my husband to eat more veggies... what a great side-dish or lunch this would make!

- [Whitney @ The Newlywed Chefs May 18, 2013](#)

169

These look delish!

- [Hilde May 18, 2013](#)

170

Hi, I am norwegian and live in spain, I love ththese kind of dishes, but kale is impossible to find here in <<<

- [Hilde May 18, 2013](#)

171

can you suggest somthing else, zucchini may be?

- [CR May 18, 2013](#)

172

Yes Sabine, Trader Joe's Vegetable Bird's Nests – not shabby at all. They bake in the oven super easy and, sorry Deb, look EXACTLY like your little pan-fried lovelies!

- [Margaux May 18, 2013](#)

173

I made these yesterday morning with purple cabbage, kale, carrot, and baby leeks (didn't have spring onion) and they were really good. Mine were a little underseasoned I think – they relied on the sauce (which was delicious) for flavour. I think next time I will add more salt or some garlic or spices to it ... they were a fantastic way to sneak my boyfriend some vegetables and so low in calories it was insane!

- [Margaux May 18, 2013](#)

174

Hi Hilde – kale was hard to find in Australia until a little while ago (at least where I lived) so I always switched in silverbeet (Swiss chard) or spinach. Texture wise there was little difference and they're all delicious.

- [Puja May 18, 2013](#)

175

I think I'm making these for dinner tonight! I always find inspiration on your site when I'm in a food rut. So thank you for that! Hope you've got your food mojo back! :)

- [Annie May 18, 2013](#)

176

MMmm, do those look yummy. I wonder if I could get the husband and kid to eat them? I am trying to eat healthier – lots of veggies – so these are exactly what I would like to have for dinner.

- *Anna* [May 19, 2013](#)

177

We just made these and they were delicious! I used garbanzo bean flour to make them gluten free and it worked perfectly.

Thanks so much, it was good for us to try something so different!

- *Kristine N* [May 19, 2013](#)

178

I am so sorry about the rhubarb meringue tart. I feel your pain. I did the same thing with an apple caramel caramel tart the other day. I'd just topped it with apple caramel (the recipe from your apple latkes) and was taking it to the table to serve when it slid off the bottom of the tart pan and landed upside down. We still ate the tart, but the caramel coated the floor. I'm still mopping it up.

I'd even made the stupid puff pastry from scratch. So annoying.

May your next rhubarb exploits be more successful. Oh, and thank you so much for this website. I love it!

- *Harlan* [May 19, 2013](#)

179

This type of ‘pancake’ is Korean in origin (I believe), not Japanese. I understand Japanese make this, but I believe it to be a ‘traditional’ Korean favorite.

- *berit* [May 19, 2013](#)

180

Hmmm I imagine the thicker version would be almost like a Japanese frittata!

- *Nina* [May 19, 2013](#)

181

We made these last night for dinner and they were a huge hit. I didn't have kale, so I omitted it. I think they would be delicious with a variety of veggies. We also made the sauce using mirin instead of rice wine and it was also delicious. My five year old lapped them up. Thanks! We will definitely be making them again.

- *Kathleen Richardson* [May 19, 2013](#)

182

If we didn't limit ourselves to what we already know, we could come up with amazing possibilities as you have here. Love the idea of making them of all kinds of veggies. I've done it with several veggies, each on their own, but love your idea, Deb, of mixing them together.

- *Traci* [May 19, 2013](#)

183

I made these last night — they were fantastic and easy to make. I added a tsp of sesame oil and one of light soy to the batter rather than salt for flavor. Satisfying, yummy and fun! Thanks!

- *Moriah* [May 19, 2013](#)

184

These are phenominal! I was prepared to like them, but not to have my mind blown! I think I like them better without the sauce too.

- *Nima* [May 19, 2013](#)

185

I do love fritters so this was a recipe I had to try. I just made these and they are very tasty. I served them with the sauce in the recipe but also with your carrot ginger dressing. It was good with both sauces.

- *Kelli* [May 19, 2013](#)

186

I made these for dinner the day you posted the recipe, and we ate them for lunch the next two days too! We loved them more each time—and decided they pretty much tasted like a naked egg roll! Can't go too wrong there. Plus, they were so pretty! Thanks for another great recipe.

- *jwg* [May 19, 2013](#)

187

Now all I can think of is the rhubarb dish. Please try again. I feel your pain. I once had an entire pan of lasagna slide onto the open oven door because I used a disposable pan, didn't put it on a cookie sheet and it bent in the middle as I took it out. Nobody was watching so I carefully lifted it back into the pan.

- *Sierng* [May 20, 2013](#)

188

Reminds me of Okonomiyaki. Delicious. :)

- *Megan* [May 20, 2013](#)

189

I doubled the recipe since when I've made latkes/fritters from your recipes we are still super hungry, but actually doubling it might not be necessary (6 eggs would have been filling enough). When I was making these my husband saw and thought they'd be terrible, but they were actually good, kind of like we were eating egg rolls. Even my 1 year old liked them although at first my husband thought she'd just choke and spit them out.

- *Vicki* [May 20, 2013](#)

190

I made these last night and they are fantastic, really easy too! Definitely will make again!

- *Emily* [May 20, 2013](#)

191

Delicious!!!! Thank you :)

- *Stephanie* [May 20, 2013](#)

192

I am eating them as I write. Awesome, I used coleslaw mix, zucchini, onion and carrots. I added a little Penzeys Sandwich Sprinkle, and soy sauce in the veggies. Tossing the veggies in the flour first and then adding the eggs created the perfect texture. Thanks for the great ideas!

- *deb* [May 20, 2013](#)

193

Hildre — Try using another firm green. I have a recipe for [zucchini fritters here](#) you might enjoy.

Hi Kathryn — Sorry you are not finding the recipes to be easy to shop for, which is still my goal. Can you tell me which ingredient you cannot find? Btw, I use my mother — who lives in suburban NJ, hardly nowheresville, but she only shops at unfancy big chain grocery stores (no Whole Foods) — as a yardstick for whether ingredients are findable, mostly because she will complain to me if they are not.

Rollie — They are based on a Japanese cabbage pancake known as okonomiyaki, which I discuss in the post.

Manodline — I use [this one](#). It's wonderful, relatively inexpensive, and pretty much all I've ever seen used in restaurant kitchens.

Charity — Anchovies! I actually had no idea, either, but a commenter pointed it out to me years ago and lo, there it was. (I definitely ate it when I was a vegetarian for many years, but I was also never really obsessive about it, i.e. I ate marshmallows).

- *emily* [May 20, 2013](#)

194

I agree with Ryan that one of the best things about okonomiyaki is putting the bonito flakes on once the pancakes are cooked and watching them dance.

- *Jillian L* [May 20, 2013](#)

195

These are delicious! I made these this weekend and topped them with eggs and a modified version of the sauce in the post, instead of the ketchup I substituted sriracha (I love spicy foods). I think my veggies were a bit over-sized because the fritters were much more like fritters than pancakes (the egg bound the veg, but was not nearly as noticeable as in the above photos), but still absolutely fantastic! As always, thanks for sharing!

- Sarah [May 20, 2013](#)

196

Bags of pre-cut cabbage and pre-shredded carrots and spinach (i.l.o. kale) from Trader Joe's worked wonderfully. These were simple, inexpensive, and delicious! They're definitely going into the rotation.

- Greg [May 20, 2013](#)

197

These were delicious and simple! I thought the tangy sauce tasted too much of Worcestershire, so I substituted 1/4 T. Sriracha and 1/4 T. Sesame Seed Oil for 1/2 T of the Worcestershire. I also added 1/4 teaspoon of Chinese Five Spice to the pancake.

- Theresa [May 20, 2013](#)

198

I saw this recipe this morning and made it tonight. It was a big hit. Thanks
P.S. we loved the sauce, thinking of lots of other things we could use it on.

- Sally [May 20, 2013](#)

199

Your pie-on-its-face has a long tradition: my newly married parents pulled a cherry pie out of the oven and the rack dumped it onto the freshly washed kitchen floor. Since it was freshly washed, they sat down and ate pie. In about 1936. Thanks for reminding me!

- kiera [May 20, 2013](#)

200

Made it as written and they turned out great! Thanks – I now have a new staple base to play with. I already have a list of variations to try... with shrimp, with different veggies, with fried egg, with a hearty spicy eggplant sauce...

- anna [May 21, 2013](#)

201

your meringue pie story breaks my HEART!

- Elle [May 21, 2013](#)

202

Looks super yummy! I just made a similar recipe=)

- [Laura@Transylvanian Kitchen](#) [May 21, 2013](#)

203

I'm impressed! I think this is my favorite dish which I saw today. Definitely a must!

- [Tracy | Peanut Butter And Onions](#) [May 21, 2013](#)

204

These look a lot like the potato latkes I made..... but with so much more wonderful stuff in them

- *Stellastarlitr* [May 21, 2013](#)

205

I gave my workmate your recipe and her husband made it. She shared one pancake with me and it is delicious! I will definitely make it, thank you.u

- *Anna* [May 21, 2013](#)

206

I just came back from a vacation to Portland where my sisters and I tried our first okonomiyaki from one of their many food trucks and it was awesome. And lo and behold I'm catching up on missed blog posts and I run into your recipe! It was meant to be, so I'm going to make it for dinner tonight and compare. Thank you for sharing!

- *cb72* [May 21, 2013](#)

207

@Velops- thanks so much for the helpful advice! I am definitely going to try what you suggested. I've had banh xeo a few times at the Slanted Door in SF and will not rest until I've at least approximated them!

- *Lindsay* [May 21, 2013](#)

208

Lazy cheat method: I put all the veggies in my VitaMix and did a “wet chop,” chopping the carrots and cabbage together and the kale separate. I drained the veggies and pressed the extra water (and sadly, some nutrients) out. They were undoubtedly not as pretty as Deb’s, but made for a very quick and delicious weeknight meal. I will be making these more often and loved them (and Deb as she’s my biggest influence in the kitchen).

xo

- *Kyla* [May 21, 2013](#)

209

Made them last night and they were great, even my husband who is a bit of a hard sell on the fritters as dinner concept loved them. It’s the sauce that makes it, mmmmm, deliciousness.

- *Bianca* [May 21, 2013](#)

210

Hi Deb,

I am in the middle of making these right now and my apartment is filling with smoke from the hot oil! How do I prevent that from happening? It also looks like the pancakes are taking longer than 30s-1 min to brown on each side, so my options are to either let them sit longer (more smoke!) or increase the heat (no cooking inside really). What do you think? Thank you for all these tasty recipes!

Bianca

- *Therry* [May 21, 2013](#)
211

This turned out absolutely divine! I threw it together from across the room, and it worked beautifully. It is not sufficient for an entire dinner, so at the last minute I microwaved some Red's pulled pork quesadillas, but the pancakes were perfectly delicious and easy though time consuming to make. Take the extra time to cook fully, and do wait until they brown to serve them. They would be terrific with pork dishes, with any barbecue dish and the sauce is terrific. congratulations for including a savory dish for a change. We are not at all fond of sweets and don't often make recipes from your blog for that reason, but these were sensational.

- *Therry* [May 21, 2013](#)
212

I'm terribly sorry I forgot two additions i made. I added a little toasted sesame oil to the sauce, and I included some shiitake mushrooms in the vegetable mix.

- *Heidi* [May 21, 2013](#)
213

These are awesome! Kale, who knew it could be so delicious that even a carnivore husband-man could love it. Needless to say they made "the list" of food to be made again and again. One small confession, I might not have read the directions carefully and forgot the mustard and didn't cook the sauce (and I didn't have any rice wine therefore omitted it) and it still turned out delicious.

- *Linda* [May 21, 2013](#)
214

My husband and I love okonomiyaki. When he lived in Japan, my husband even visited an okonomiyaki theme park(?!?) It never occurred to me that I could make them myself. I think we will have to try this. If nothing else, it will justify the cost of my food processor. I'm curious- did your son like it? I have a son about the same age. He loves cabbage and is really into potstickers but I'm wondering how these would go over. You know how kids get about mixing things together? Is this an issue in your house? By the way, my son and I have baked many of your recipes together. It's a great way to spend a quiet hour or so while the baby sleeps. So far, the fig challah is my son's favorite and we make it at least once a month.

- *Irene* [May 22, 2013](#)
215

Made these tonight for my family of 3 and barely rescued a few for my lunch tomorrow before they were devoured!! Sooooo love that the simplicity of ingredients yielded such deliciousness. Yummy sauce, too. Served them with salad greens and leftover cold coins of 5-spice pork tenderloin. Will definitely make again. Thank you!!!!

- *Claudia ~ Food with a View* [May 22, 2013](#)
216

The meringue pie story is heartbraking! But surely those gorgeous japanese vegetable pancakes have consoled you – they look just wonderful and I am sure they tasted great.

- *Sharon* [May 22, 2013](#)

217

I made these last night – did not have kale but used thinly peeled zucchini and finely chopped spinach instead – they were delicious! Quite quick to make too. Thanks for the inspiration!

- *Erica S.* [May 22, 2013](#)

218

I made these for dinner tonight...actually am eating them as I type this...and they're absolutely divine! I've made okonomiyaki before, but with a higher proportion of batter...have to say I'm a fan of your proportions and won't ever go back!! :D

- *Sue* [May 22, 2013](#)

219

Very Tasty. Added minced ginger, garlic, fresh parsley, cilantro, dash of sesame oil, and a splash of soy sauce to the filling for a boost of flavor. Served with rice and toasted sesame seeds for a complete meal. Thanks!

- *heid* [May 22, 2013](#)

220

I have all of these ingredients in my fridge. I'd like to throw some panko into the mix for some crunch.

- *deb* [May 22, 2013](#)

221

Linda — My son ate one, which I considered a fair enough amount. I think he'd have eaten more if we didn't have other food he liked more on the table. (I was out that night and his dad ordered sushi — he loves tamago and edamame, which he used to mistakenly call "on a monday" and it has stuck.)

- *LizDuffy* [May 22, 2013](#)

222

Loved the look and texture but they were flavourless, like eating shredded styrofoam. Next time will add a more generous dose of salt and pepper.

- *deb* [May 22, 2013](#)

223

Bianca — What kind of oil are you using? Is it one that smokes at a lower temperature? If not, then you might just need to reduce the heat. The pancakes DO take longer than 30 seconds to 1 minute. The directions may be confusing, but what I meant is that it takes about 3 minutes to brown at the edges, and that you should flip them 30 seconds to 1 minute *after that* so that they're fully brown underneath. From

the recipe: “Cook until the edges begin to brown, about 3 minutes. 30 seconds to 1 minute *later*, (emphasis added) flip the pancake with a large spatula.”

- *LeighB in GA* [May 22, 2013](#)

224

Sounds delicious and will likely make these and use them as an excuse to get my kids to eat more veg. Also, I live in rural Georgia and grocery shop primarily at Wal-Mart (I know, how depressing, right?). Everything called for in this recipe (and most others on this blog) is available there. But it's also your blog, so make whatever the hell you want.

- *Lea* [May 22, 2013](#)

225

Ahhh! I had these in Japan when I was fifteen at a little okonomiyaki house where your table had a griddle in the middle and you made your own pancakes from bowls of batter and assorted veggies and seafood. It was amazing, and I've never had anything like it since. I'll be making these immediately!

- *Kath the Cook* [May 22, 2013](#)

226

This inspired me to make my recipe for konomi yaki from Fields of Greens Cookbook – which I had been wanting and thinking about anyway. You really must try adding shiitake mushrooms, fresh grated ginger, cilantro and use napa cabbage – if you add some soy sauce and mirin into the sauteed vegetables, you really don't need a dipping sauce.

- *Carolyn* [May 22, 2013](#)

227

Deb, thank you so much for the inspiration! I made these last night with bok choy, carrots, and parsnips and they were so good. It was ladies' supper club, and a friend of mine worked them up on the weight watchers point calculator and couldn't believe how "cheap" they were for her. I got 12, which served 4 when paired with a kale and ginger salad. And a lot of wine.

I can't wait to make these again — I see napa cabbage, carrot and baby shrimp ones in my future. Maybe half fresh napa and half kimchi? Ooh or purple cabbage with summer squash and zucchini ribbons...

- *elizabeth* [May 22, 2013](#)

228

Hi! Longtime lurker here to say that I am LOVING these savory recipes! I don't eat many sweets, but I adore your salads and mains. You have a flair for making even simple things absolutely delicious. Made the Japanese pancakes tonight, and they were wonderful. Planning on making the greek salad later this weekend. Thank you! Please keep 'em coming!

- *tariqata* [May 22, 2013](#)

229

I made these for dinner tonight and they were excellent. Tuscan kale is almost never available at any of the

grocery stores in my neighbourhood, but ribbons of asparagus made a nice substitute. Definitely plan on making these again, and trying out a whole range of different vegetables.

I also used mirin in the sauce in place of honey and sake and I can't say whether the taste was the same but it *was* pretty good.

- *Kristine in Santa Barbara* [May 22, 2013](#)

230

Your pictures made me want to make these when I saw this post this afternoon. I had never thought of cabbage, which I love, in a pancake. I'm doing the Whole30 Challenge which has no grains, so I subbed a little almond flour, but think they might cook up fine without any starch binder. I fried them in coconut oil (one of the few oils allowed in the challenge). They browned up and cooked through wonderfully and they were delicious! Since sugar and soy are out during the challenge, I'm saving the sauce for another day. I did put homemade mayo and hot sauce on the first batch, which was great. But they were also great with just a squeeze of lemon and salt. What a great way to eat eggs and vegetables together! Thanks for the inspiration.

- *Janet* [May 23, 2013](#)

231

I made these tonight. They will be my new go-to vegetable dish! wow! I used purple cabbage and the little patties were beautiful—so colorful. I also made your tangy sauce—perfect!

- *Kate in Sheffield, England* [May 23, 2013](#)

232

These look great. There is a vegetarian version of Worcester Sauce. It's called Hendersons and is made in small batches in Sheffield.

- *Gers* [May 23, 2013](#)

233

It si very beautiful ! I like ! Thank you.

- *sarah* [May 23, 2013](#)

234

Can you tell me how long the sauce would keep for? I want to freeze some of these, and it would be really convenient if I could just defrost them whenever I want them and get some sauce out of the fridge. It seems like all the sauce ingredients are super shelf-stable, so if I make it all up and put it in a jar in the fridge, do you think it would just keep semi-indefinitely (i.e. as long as I'd keep any one of the ingredients)?

p.s. – to reheat these, instead of putting them in the oven, I put them in a dry, nonstick frying pan. There was still enough oil on them that they didn't stick at all – they just fried right back up all crunchy. I think that for freezing, I will just cook them to light golden, so that they'll take a little longer to fry up to crispy brown in the pan, long enough to thaw out in the middle.

- *Paige* [May 23, 2013](#)

235

I made this last night. Its wonderful. I just mixed one part Hoisin with one part asian dumpling dipping sauce. Superb.

- *SeattleDee* [May 23, 2013](#)

236

Your okonomiyaki recipe gives me new energy to try these little pancakes one more time, even after I've failed twice before. Maybe I expect too much?

- *Alicia* [May 23, 2013](#)

237

I made these with spinach instead of kale, as that's what I had on hand, and they were great! I think I may have eaten half of them on my own!

- *Gaby* [May 23, 2013](#)

238

Q:What's okonomiyaki?

A: Whatever you want, grilled!

- *deb* [May 24, 2013](#)

239

sarah — I think I'd keep the sauce in the fridge, easily for a week, probably longer.

- *Beth C.* [May 24, 2013](#)

240

I made these last night and they are SO easy and delicious. I totally botched the first one on the flip (I went with the big pancake version) but I just poured the broken cake into a bowl and ate it like that- still delicious, just not as pretty. :)

- *Ellen* [May 24, 2013](#)

241

If you want the sauce to be vegetarian, swap out the worceshire for steak sauce (really, A-1 is vegetarian). Won't have the depth of flavor the anchovies add, but darn close (I tried it this way tonight in preparation for making this for some vegetarian friends).

- *Mimi* [May 26, 2013](#)

242

You read my mind! These look wonderful and I will not feel guilty about eating them. Thanks for posting!!

- *Cara* [May 27, 2013](#)

243

My best friend who is Japanese taught me to make okonomiyaki and it has been my ‘I don’t feel like grocery shopping lazy evening’ fallback dinner for at least 10 years. My tip though – and I find this makes a huge difference in flavor and tastes more “authentic” – is to add fried onions to the batter. I’m pretty sure that almost all okonomiyaki in Japan has tempura bits incorporated into the batter, and because these can be pretty difficult to find, fried onions are a good alternative. Also, it really is good served with kewpie mayo, okonomiyaki sauce, green onions, and bonito flakes! Totally jonesing for some okonomiyaki now....

- *Suzame* [May 27, 2013](#)

244

Made these for company and they turned out stellar. No problems flipping the large pancake. I got 5 out of my batch. Sauce was perfect. Leftovers for breakfast. Will make again and again. Also thanks for the excuse to use my new mandolin.

- *kanani* [May 28, 2013](#)

245

this is the funniest coincidence... my parents just returned from a 3 week vacation in japan and they have made perfecting okonomiyaki their life goal. no joke, they have made it about 22 times since they returned a month ago. they even celebrated their 43rd anniversary last week by going to an okonomiyaki class at a local japanese market. they will just LOVE that you made an okonomiyaki post!

- *allison* [May 29, 2013](#)

246

Every time I go to Tokyo, I always go to the same place for Okonomiyaki. Like first thing after I land and check-in!

I remember they have one with tomato sauce, cheese, and bacon. It's awesome.

- *megan* [May 29, 2013](#)

247

I made these just the way you recommended the other night – so good! i had unused glaze mixed up from a salmon dish, from the Sriracha Cookbook – white miso, sesame oil, brown sugar, soy sauce, and of course sriracha. with the toasted sesame seeds- turned out quite nice. I'll have to give some of the other sauces mentioned a go next time, because i'll be making these again!

- *Connie* [May 30, 2013](#)

248

These okonomiyaki look so tasty. I am really going to have to have a go at making these. I think they will become a favourite accompaniment to many meals.

- *Melissa @ Smells Like Brownies* [May 30, 2013](#)

249

Made these for lunch today, using brown rice flour and GF soy sauce. So delicious!

- [Sara Wiseman May 30, 2013](#)

250

I just made these today and they were delicious. I made four large pancakes and flipped them with no disasters! We are vegetarian so I opted to make a simple unagi sauce (soy sauce, mirin, sugar and a bit of sake). Thanks for the recipe!

- [C M June 1, 2013](#)

251

Just made these this weekend for my father (with mirin in the sauce and only one spoonful of honey). Everything turned out great and my dad loved it, though I think next time I might put it in the oven for a bit to crisp them up a bit more to fit my taste or add some potato for a super-vitamin rich potato-veggie pancake :d

- [Annie June 2, 2013](#)

252

These are dangerous! So addictive. I've made these twice since you posted the recipe and am already planning a third time, they are just so tasty and easy. I substituted the flour with corn flour for a gluten free version and they've turned out beautifully! love love!

- [Briana June 2, 2013](#)

253

I just made these for my husband and I's lunch and they were fantastic! I substituted rice wine vinegar in the sauce because it was all I had and it was great! A nice tangy accompaniment to some seriously delicious pancakes. I threw a fried egg on top of mine which made them doubly delicious! Thanks for expanding my Horizon yet again! I so look forward to every post!

- [Tona Johnston June 3, 2013](#)

254

Making this SOON!

- [sarah June 4, 2013](#)

255

i was skeptical, but these were DELISH. my meat-and-potato loving husband loved them too. so hearty for a veggie dish

- [Jeuno June 4, 2013](#)

256

Made them for dinner tonight. We did the half-slice-of-[turkey]-bacon per pancake trick mentioned above, and my kids (6 and 9) were bonkers for them. Served with your sauce and a zigzag of American

mayo (as that's all we had). We will definitely be making them again. Thanks!

- [Kit June 5, 2013](#)

257

Deb and Charity, another vegetarian alternative to Worcestershire sauce is mushroom ketchup. I made a bunch a bit ago and was putting it in everything. There's a great recipe for it here if you need:

http://www.youtube.com/watch?v=29u_FejNuks

(Also, Deb: thanks for this recipe, it's wonderful! I made it last night to much acclaim around the table.)

- [Vicki Bensinger June 7, 2013](#)

258

These look so tasty and easy to prepare. I could see having them for breakfast, lunch or dinner.

- [Jenny June 8, 2013](#)

259

I just had some Japanese friends make me some okonomiyaki the other day- it was quite different from the recipe pictured here, but more or less the same (she only used 2 eggs and her batter was much more "pancake" like.

FOR THE SAUCE! I'm surprised no one has mentioned Bull Dog Sauce. That's the sauce she told me was the most popular, and very popular with Americans. It's common for dishes like this, and is widely available at asian markets. (as is Kewpie sauce, or Japanese mayo!)

- [simply called food June 8, 2013](#)

260

This looks so good. I'm going to try it this week!

- [Shellip June 9, 2013](#)

261

FANTASTIC. and i don't even like cabbage...just made them for dinner: slicing all the veggies took a little time, used two small frying pans to save on time and made a 7 inch pancake in each . landed up with five of these beauties.

- [Louise June 11, 2013](#)

262

SIX eggs? Are you sure this isn't a typo? My recipe calls for 2 eggs and 3 cups of grated vegetables.

- [shakti June 12, 2013](#)

263

Thanks for the cornflour tip, also the chickpea flour, and I like rice flour too!

Before I embark, I was wondering if egg substitute would work? Anything I do not like or cannot have is

simply substituted and mostly it works and sometimes it is a disaster! That is cooking.....
I do not fry but use a griddle pan stroked with oil it just put things in oven, I hate greasy food.

- [deb June 13, 2013](#)

264

Louise — Not a typo. It sounded like a ton to me too, but ended up being necessary.

- [janet June 13, 2013](#)

265

delicious! we gobbled them up. this is the kind of recipe i LOVE from smittenkitchen – foolproof, simple and still somehow better than your (my) average dinner throw-together.

i made a sauce that turned out really well:

blob of hellman's mayo

squeeze of lemon

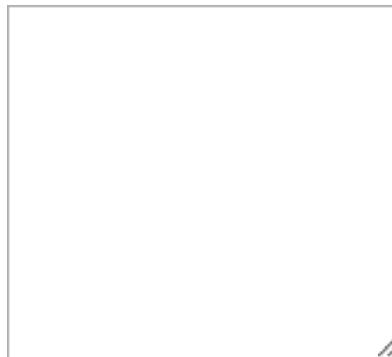
dribble of sesame oil

dribble of soy sauce

– whisk and drizzle

Comment

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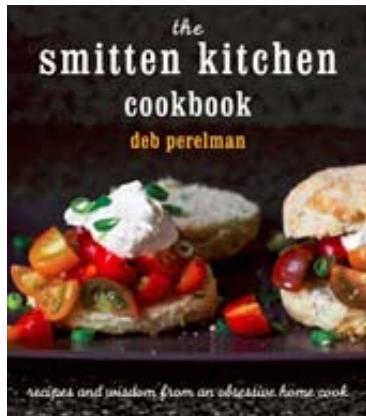
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A close-up photograph of green peas in their pods.

spring

A close-up photograph of blueberries.

summer

A close-up photograph of red cranberries.

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A close-up photograph of oranges and a pomegranate.

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A close-up photograph of carrots.

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