

# Hiroshima-style Okonomiyaki

Hiroshima-style Okonomiyaki is a Japanese savory pancake with cabbage, bean sprout, noodles, sliced pork belly and a fried egg, topped with savory sauce and Japanese mayo. Watch the video tutorial for step-by-step instructions!



4.75 from 80 votes

Prep Time	Cook Time	Resting Time	Total Time
10 mins	20 mins	1 hr	1 hr 30 mins

**Course:** Main Course **Cuisine:** Japanese **Keyword:** cabbage, okonomiyaki **Servings:** 2

**Calories:** 919kcal **Author:** Nami

## Ingredients

- 150 ml water ( $\frac{2}{3}$  cup minus 2 tsp)
- 1 tsp mirin
- 100 g cake flour ( $\frac{3}{4}$  cup + 1½ Tbsp; you can make homemade cake flour; or substitute all-purpose flour in a pinch)
- 8.5 oz green cabbage (about 3 large cabbage leaves)
- 1 green onion/scallion
- 2 Tbsp katsuobushi (dried bonito flakes)
- 4 Tbsp tenkasu/agedama (tempura scraps) (12 g)
- 2 oz bean sprouts (about 1 handful)
- 2 Tbsp tororo kombu (optional; you can buy online)
- 6 slices sliced pork belly
- 2 servings yakisoba noodles
- 2 large eggs (50 g each w/o shell)

## Toppings

- okonomiyaki sauce (you can also make my homemade okonomiyaki sauce recipe)
- Japanese Kewpie mayonnaise
- aonori (dried green laver seaweed)
- pickled red ginger (beni shoga or kizami beni shoga) (optional garnish)

## Instructions

1. Gather all the ingredients.



2. In a large bowl, add **150 ml water** ( $\frac{2}{3}$  cup minus 2 tsp) and **1 tsp mirin**.



3. Add **100 g cake flour** ( $\frac{3}{4}$  cup +  $1\frac{1}{2}$  Tbsp) and whisk until combined. Chill the batter for at least **1 hour** in the refrigerator so the texture will become smooth.



4. Meanwhile, cut **8.5 oz green cabbage** and **1 green onion/scallion** into thin slices. A good sharp knife will help you cut the cabbage into thin slices.



5. Grind **2 Tbsp katsuobushi (dried bonito flakes)** in a mortar and pestle until it becomes fine powder.



6. After chilling in the refrigerator, the batter will become smoother.



7. **We will make one Okonomiyaki at a time** (unless you are comfortable making two at the same time). Keep in mind the ingredients are for 2 servings so divide all the ingredients into 2 equal parts.



8. Heat a large non-stick griddle (I use this electric griddle at home) to 340°F (170°C). Pour about **¼ cup batter** onto the hot griddle. Immediately using the back of the ladle, move the ladle in a spiral motion from the center towards the edge of the batter (see the video). This process will make the batter thin out and maintain a nice round shape. The width of the “crepe” should be about 8–9 inches (20–23 cm).



9. Sprinkle **1 Tbsp ground katsuobushi** on the batter and place the cabbage on top.



10. Next, put **1 Tbsp tenkasu/agedama (tempura scraps)**, some of the **scallion**, and **1 oz bean sprouts** on top.



11. Then, put **1 Tbsp tororo kombu** (optional) and **3 slices thinly sliced pork belly** without overlapping.



12. Pour **1 Tbsp batter** on top (this will act as glue). Using two spatulas one on each side, carefully and quickly flip. Turn the heat to 390°F (200°C) to cook the meat. Don't press down the “crepe” with the spatula yet (you will do it so on Step 13). When the pork belly is no longer pink, turn the heat down to 340°F (170°C) and move the Okonomiyaki to the side. If you are using a frying pan instead of the griddle, start heating up another frying pan.



13. Separate **1 serving yakisoba noodles** with your hands and place them in the open space on the griddle (or the 2nd frying pan). Stir-fry the noodles until they are coated with oil. Add **1–2 Tbsp okonomi sauce** and coat the noodles.



14. Make the noodles into a round shape similar to the same size as the “crepe”. Now using two spatulas, transfer the Okonomiyaki on top of the noodles.



15. Heat the oil in the open space and crack **1 large egg**. Quickly spread the egg into the same size as Okonomiyaki.



16. Before the egg is completely cooked, place the Okonomiyaki on top of the egg (see the video).



17. When the bottom of the egg is cooked, using the two spatulas, flip the Okonomiyaki for the last time.



18. Drizzle **okonomiyaki sauce** and **Japanese Kewpie mayonnaise** and sprinkle **aonori (dried green laver seaweed)** on top. Garnish with **pickled red ginger (beni shoga or kizami beni shoga)**, if desired. Serve immediately.



**To Store**

1. You can keep the leftovers in an airtight container and store in the refrigerator for 3 days or in the freezer for a month.