

Okonomiyaki

Japanese · Main Course · Medium · 30 min total · Serves 2

Savory Japanese cabbage pancake topped with okonomiyaki sauce, mayo, and bonito flakes.

Ingredients

- 1 cup flour
- 0.75 cup dashi or water
- 2 eggs
- 3 cups napa cabbage (finely shredded)
- 3 sliced green onions
- 0.25 cup tempura bits (tenkasu) (optional)
- 4 slices pork belly
- 3 tbsp okonomiyaki sauce
- 2 tbsp Japanese mayo
- 0.25 cup bonito flakes

Method

1. Mix flour, dashi, eggs into batter. Fold in cabbage, scallions, tenkasu.
2. Pour mixture onto oiled griddle into round shape.
3. Lay pork slices on top, cook 5-6 min. Flip, cook 5 more min.
4. Drizzle with okonomiyaki sauce and mayo. Top with bonito flakes.

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