

Bite Spoon

Okonomiyaki: Japanese Savory Pancake Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
2 Servings	**Medium** Difficulty	**Japanese** Cuisine

Ingredients

Pancake Batter

- [ ] 2 cups finely shredded green cabbage
- [ ] 1 cup okonomiyaki flour (or all-purpose flour + 1 tbsp cornstarch)
- [ ] 2/3 cup dashi stock (or vegetable broth)
- [ ] 2 large eggs
- [ ] 2 tbsp grated yamaimo (mountain yam) - optional but traditional
- [ ] 1/4 tsp salt
- [ ] 1/4 tsp baking powder

Toppings & Fillings

- [ ] 4 slices turkey ham, chopped
- [ ] 1/4 cup tenkasu (tempura bits)
- [ ] 2 tbsp pickled red ginger (beni shoga)
- [ ] 2 scallions, thinly sliced
- [ ] Okonomiyaki sauce for drizzling
- [ ] Japanese mayonnaise for drizzling
- [ ] Aonori (seaweed flakes) for sprinkling
- [ ] Katsuobushi (bonito flakes) for topping

Instructions

1. In a large bowl, whisk together the flour, salt, and baking powder. Make a well in the center and add the dashi stock and eggs. Mix until just combined - don't overmix. Fold in the shredded cabbage, turkey ham, tenkasu, pickled ginger, and scallions. Let the batter rest for 10 minutes.

2. Heat a large non-stick skillet or griddle over medium heat. Add a tablespoon of oil. Pour about 3/4 cup of batter for each pancake, spreading it into a 6-inch circle about 1/2-inch thick. Cook for 4-5 minutes until the edges are set and the bottom is golden brown.

3. Carefully flip the pancake using two spatulas. Cook for another 4-5 minutes until the second side is golden brown and the pancake is cooked through. You can test by inserting a toothpick - it should come out clean.

4. Transfer to a serving plate. Drizzle generously with okonomiyaki sauce in a zigzag pattern, followed by Japanese mayonnaise. Sprinkle with aonori and katsuobushi flakes. The bonito flakes will dance and curl from the heat - such a delightful sight!

5. Serve immediately while hot. Cut into wedges if sharing, or enjoy whole with chopsticks. The contrast of crispy edges and fluffy interior is what makes okonomiyaki so special.

Nutrition per serving

285 kcal	12 g	38 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- The batter should be thick but pourable - if it's too thick, add a tablespoon more liquid
- Don't press down on the pancake while cooking - let it puff up naturally
- If making multiple pancakes, keep cooked ones warm in a 200°F oven
- Leftovers can be refrigerated and reheated in a toaster oven for best texture