

Okkon's Okonomiyaki

Serves 5 | 35 minutes

Recipe courtesy of Okkon

Chef Satoshi Kamimae learned to cook by watching his mom prepare family meals at their home in Osaka. When he moved to California in his 20's, he worked in kitchens all over the Bay Area before meeting & marrying Sachi, another Japanese expat. They quit their jobs to launch Okkon, making okonomiyaki inspired by Satoshi's mom's recipe and using organic flour and farm-direct produce.

Okonomiyaki, a kind of savory pancake, is found at street food stalls and bars throughout Japan, but it's especially popular in Osaka. At its most essential, okonomiyaki is a batter of wheat flour tossed with shredded cabbage which is then grilled on a flat top or in a pan. After that, the sky's the limit when it comes to mix-ins and toppings (afterall, "okonomiyaki" translates to essentially "whatever you like, grilled"), but common choices are pork belly, seafood, and fried eggs; the finished okonomiyaki is dressed with Bulldog Sauce, Kewpie mayonnaise, green onion, and bonito flakes that shimmer in the residual heat of the dish. Feel free to add seasonal veggies, mochi, cheese, or whatever else you like... the genius of okonomiyaki is its total flexibility.

200g organic whole wheat flour

25g potato starch

100g grated yamaimo using a radish grater (sub mochiko flour)

150ml Dashi*

5 eggs

5ml soy sauce

5ml sake

1ml sea salt

400g cabbage, shredded

100g green onion, chopped

10 slices Pork Belly (or thick sliced bacon)

Olive oil, as needed

Okonomiyaki sauce*, to serve

Kewpie*, to serve

Katsubushi (bonito flake), to serve

Aonori (seaweed), to serve

Beni shouga (ginger pickle), to serve

Step 1 Add the flour, potato starch, grated yam, dashi, eggs, soy sauce, sake, and salt to a bowl and mix until well combined.

Step 2 Mix in the shredded cabbage and chopped green onions.

Step 3 Heat the oil in a griddle or large cast iron pan on medium heat until it shimmers. Spoon in the batter and use a spatula to spread & even it out. Use enough batter to make an oblong shape long enough for the pork belly to go on top.

Step 4 Place a few pieces of pork belly on top of the batter. Once the bottom of the pancake is nicely browned, carefully flip the okonomiyaki and cook until the pork belly is a little crisp.

Step 5 Top with kewpie mayo and okonomiyaki sauce. Sprinkle on some bonito flakes, seaweed and pickled ginger. Enjoy!

* Making dashi from scratch is easy (you can find a recipe on Serious Eats), but most home cooks in Japan use instant dashi.

Okkon makes their own Okonomiyaki sauce and mayo from scratch but we use Bull-dog sauce and Kewpie