
RECIPE BY O.TA.I.KO ZA MYOJIN – SERVES 4 TO 10 PEOPLE

OKONOMIYAKI & GRILLED RICE BALLS

OKONOMIYAKI

Ingredients: (1 lb) Lean Topside Beef • 60mL (4 tbsp) • Vegetable Oil • 3 Medium Onions, Finely Chopped • 3 Okonomiyaki Powder 500g (or if possible 1000g of Chinese Yam is best) • Water 500mL • Cabbage 1500g • Japanese Leek 100g • Eggs (M size) 5 pieces (500g) • Sliced Pork Back Ribs (thinly sliced 2-3mm) 250g • Cut Rice Cake (sliced) 250g • Pizza Cheese 300g • Mixed Nuts 100g • Salad Oil 30ml • Okonomiyaki Sauce 150ml • Red Ginger to taste • Green Nori (Seaweed) to taste • Bonito Flakes to taste • Mayonnaise (Kewpie) to taste

Instructions / Method:

Cut the Ingredients

1. Cut the Cabbage into 2-3mm squares or shred.
2. Cut the Japanese Leek.
3. Peel the skin of the Chinese yam and grate it.
4. Cut the sliced Pork Back Ribs into 2 or 3 pieces each.

Mix the Ingredients

5. Put the grated Chinese yam, Okonomiyaki Powder, and Water into a bowl and mix them well.
6. Put the Cabbage, Japanese Leek and Eggs into the bowl and mix them lightly with a spoon.

Grill the Batter

7. Put some oil in the frypan or hotplate (electric griddle) and heat it up to about 220°.
8. Pour the batter of Okonomiyaki into the frypan with ladle and spread it into a round shape (like a pancake).
9. Grill it on medium heat. Then, put the cut rice cake, Pizza cheese, Mixed nuts, and the sliced pork on the surface.
10. Put the lid on.
11. When browned, turn over and cook slowly over low heat. Put the lid back on.
12. And when the sliced pork turns crispy, flip it again.
13. Grill both side on medium heat until it gets golden brown.

Serve on the plate

14. Serve Okonomiyaki on a plate and add the Okonomiyaki sauce on top.
15. You can also add some Mayonnaise (Kewpie), Red Ginger sprinkle, Bonito Flakes and Green Nori to dress it.

GRILLED RICE BALLS

Ingredients: 3 Peeled Potatoes • Bag of Shredded Cheese • Spring Roll Pastry (Specifically Suxin Brand) • Salt • 500g of Cooked Sushi Rice (500g of Cooked Sushi Rice equates to 220g of rice + 280ml of water) • Soy Sauce 2 tbsp or salt 1 tsp • Bonito Flakes 6g • White Sesame (to taste) • Sesame Oil (to taste) • Pizza Cheese (optional) • Soy Sauce 4 tbsp • Mirin 2 tbsp

Instructions / Method:

1. Add the following ingredients to the cooked rice and mix it in:

Soy Sauce 2 tbsp or salt 1 tsp • Bonito Flakes 6g • White Sesame (to taste) • Sesame Oil (to taste) • Pizza Cheese (optional to taste)

2. Divide it into 4 equal parts and hold.
3. Bake in a oven or pan fry in a frying pan or on an iron hotplate. Cook on both sides.
4. Mix 4 tbsp of soy sauce and 2 tbsp of mirin. Brush this mixture to the surface of the baked rice ball.
5. Repeat step 3 with the coating on the rice. Cook until brown and crispy.