

# Okonomiyaki

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-spring-onion-pancake-recipe>

## Ingredients:

- 1 cup flour all-purpose
- 1/4 teaspoon kosher salt
- 1/4 teaspoon sugar
- 1/4 teaspoon baking powder
- 3 inches nagaimo piece of, /Yamaimo
- 3/4 cup dashi or 3/4 cup water with 1 tsp of dissolved dashi powder
- 1 head cabbage approx. 8 cups
- 4 large eggs
- 1/2 cup shrimp chips roughly chopped, or tempura scraps, Tenkasu/Agedama
- 1/4 cup pickled red ginger Kizami Beni Shoga, thinly sliced
- vegetable oil
- 1 1/2 tablespoons honey
- 2 tablespoons oyster sauce
- 4 tablespoons Sriracha sauce if you want to avoid spicy, you can use ketchup
- 3 1/2 tablespoons worcestershire sauce
- sauce Okonomiyaki
- Japanese Mayonnaise
- katsuobushi
- scallions Thinly sliced
- nori
- furikake
- seaweed
- pickled red ginger Thinly sliced
- meat
- shrimp
- squid
- pancake
- fish