

Japan Class Series  
Okonomiyaki  
Virtual Class Via Facebook Live  
Saturday, April 4th @ 12:30PM



# OKONOMIYAKI

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# Japan Class Series

## Okonomiyaki

### Tonight



- About the Store
- Well in The Desert Food Drive
- About Sake and Dassai 45
- History of Okonomiyaki
- Okonomiyaki Recipe

# Japan Class Series

## Okonomiyaki

### About the Store



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## Okonomiyaki

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HOW  
DO  
YOU  
ZEN?

## FOOD DRIVE

Benefitting



## Well in the Desert

poverty prevention • intervention • advocacy

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## Okonomiyaki



[Click image above for video](#)



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## Okonomiyaki

### About Sake

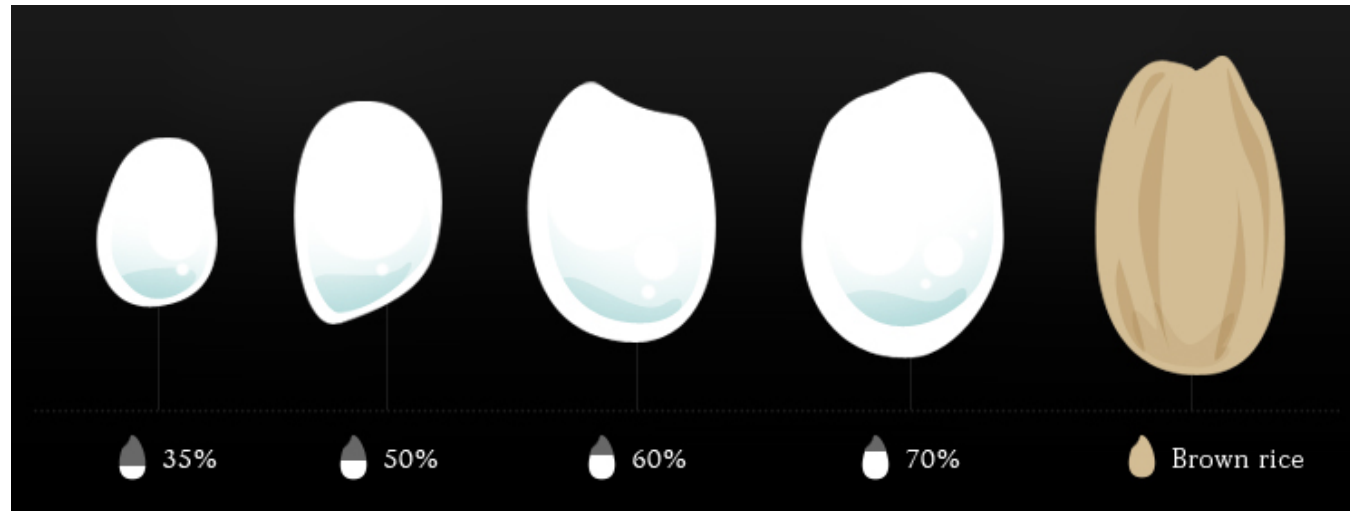
Junmai—50 years ago

France

Innovation

### Polishing Ratio

- % remaining
- Milling





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## Okonomiyaki



### Sake

Dassai 45—Junmai Daiginjo \$34.95

### Tasting Notes

Complex layers of fruity notes contrasted w/subtle spicy notes  
Semi-sweet

- Asian Pear
- Melon
- Ginger
- Pepper
- Anise

### Sake Facts

- Class: Junmai Daiginjo
- Rice: Yamada Nishiki
- Rice-Polishing Ratio: 50%
- Alcohol: 16-17%
- Brewery Location: Yamaguchi
- Food Pairings: May pair with any and all cuisines.
- Sizes: 720ml, 300ml



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## Okonomiyaki



### What is Okonomiyaki?

Okonomiyaki translates to

**“Grill As You Like”**

- Okonomi (as you like)
- Yaki (grill)

Sometimes referred to as by non-Japanese speakers

- “Japanese Pancake”
- “Japanese Pizza”

It's more like frittata meets pancake





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## Okonomiyaki



### History of Okonomiyaki

- **Evolved** over the centuries from the Edo period into the Meiji period
- The name Okonomiyaki started in the **late 30's in Osaka**
- During the war, residents became **very creative** with Okonomiyaki due to **food scarcity** and more **readily available ingredients**



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## Okonomiyaki



\$5.95



\$5.95



\$4.95



\$7.95



\$3.95

### Osaka and Hiroshima Style Recipe Ingredients

#### Batter

- 250g bag of Okonomiyaki Ko (premixed batter flour)
- 4 eggs
- 1 cup—cold water
- 1lb—coarsely chopped cabbage
- 1-1/2 cups—Tenkasu (tempura flakes)
- 1/2 cup—Beni Shoga (chopped pickled ginger)
- 1/2 cup—green onions
- 1/2 cup—bonito flakes
- 1/3 lb. thinly sliced pork

#### Toppings

- Okonomiyaki sauce
- Kewpie mayonnaise
- Bonito flakes
- Aonori (finely chopped dried seaweed)





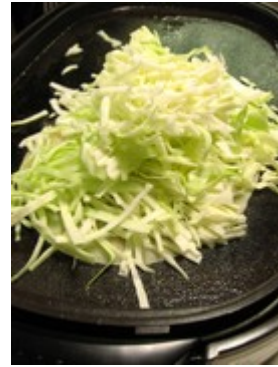
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## Okonomiyaki

### Hiroshima Style Instructions



*Pour Okonomiyaki mix on to griddle making using a spoon to thin it out.*



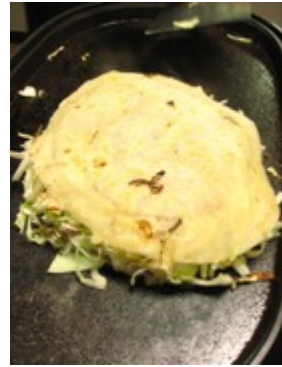
*Apply a fair amount of cabbage on top.*



*Flatten cabbage and place thinly sliced pork on top.*



*Drizzle Okonomiyaki mix on top.*

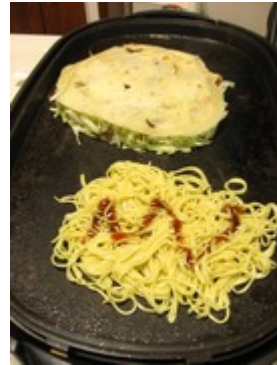


*Flip over to cook for several minutes*

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## Okonomiyaki

### Hiroshima Style Instructions



*Fry noodles on other side  
drizzling Okonomiyaki sauce  
on top*



*Place pancake on top  
of noodles*



*Fry an egg to the side*



*Place egg on top and then  
drizzle on Okonomiyaki  
sauce and Kewpie Mayo.*



*Sprinkle bonito flakes  
and aonori flakes on top*



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## Okonomiyaki

# Arigato



To order contact us at:

- Phone: 760-537-3838
- Email: [Info@WabiSabiJapanLiving.com](mailto:Info@WabiSabiJapanLiving.com)
- FaceTime: 323-428-4270

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