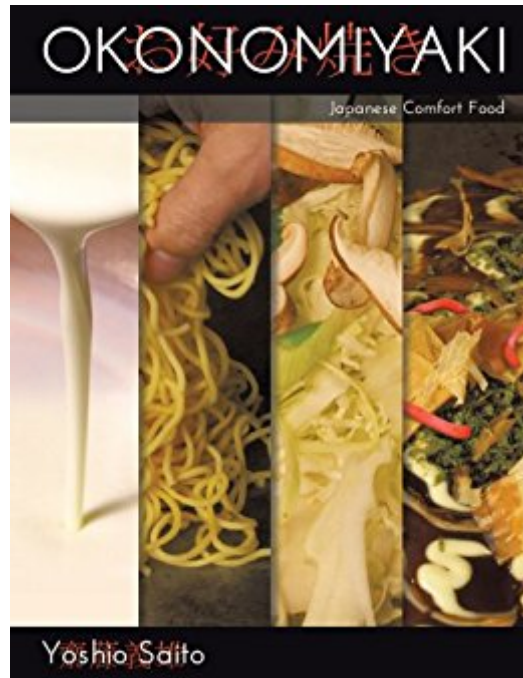


The book was found

# Okonomiyaki: Japanese Comfort Food



## Synopsis

For Chef Yoshio Saito, learning to cook traditional Japanese food at his mother's side was a treasured part of his childhood. When she died when he was fourteen, he decided to honor her memory by learning how to cook her recipes and more. In this cookbook, Chef Yoshio, a Tokyo native and trained French/Japanese fusion chef, introduces today's modern home cook to Okonomiyaki, one of the most popular comfort foods in Japan. Okonomiyaki, although difficult to describe, can be likened to a savory pancake or pizza-like dish that is cooked on a griddle.

Following on the tail of the popularity of sushi, Okonomiyaki is an exciting dish just becoming known in the United States. It uses a wide range of ingredients, including meat, seafood, vegetables, pasta, and more. When Chef Yoshio walks into an Okonomiyaki restaurant, he always gets the sense that his mother is there, helping to create the wonderful smells. For him, the taste of Okonomiyaki is the taste of home. Gathering his favorite recipes, Chef Yoshio shares his tips for three major regional styles of this comfort food in this cookbook: Hiroshima, Osaka, and Tokyo styles. As well as introducing classic Okonomiyaki dishes, Chef Yoshio shares his creative new dishes that expand the possibilities of Okonomiyaki.

## Book Information

File Size: 16552 KB

Print Length: 116 pages

Simultaneous Device Usage: Unlimited

Publisher: Trafford (August 8, 2012)

Publication Date: August 8, 2012

Sold by: Digital Services LLC

Language: English

ASIN: B0096IX00K

Text-to-Speech: Enabled

X-Ray: Enabled

Word Wise: Not Enabled

Lending: Not Enabled

Enhanced Typesetting: Not Enabled

Best Sellers Rank: #69,002 Paid in Kindle Store (See Top 100 Paid in Kindle Store) #10 in Kindle Store > Kindle eBooks > Nonfiction > Travel > Asia > Japan #29 in Books > Travel > Asia > Japan > General #30 in Books > Cookbooks, Food & Wine > Asian Cooking > Japanese

## Customer Reviews

For those not inclined to read a long review, I'll start with the punchline: this book should be considered indispensable by any fan of this wonderful Japanese dish. I strongly encourage anyone new to Okonomiyaki to start with Osaka (Kansai) style. Those experienced with any given style will find Mr. Saito's book to be an inspiring guide on their trip down the Okonomiyaki rabbit hole! We first looked into Okonomiyaki after a friend from San Diego posted a picture of what turned out to be an Osaka-preparation to her Facebook page without a caption. Being foodies, we couldn't let something as unusual-sounding as a pancake made with shredded cabbage and garnished with shaved dried tuna, pickled ginger, seaweed and a special sauce made specifically for the dish go untried. Though we're happy to try new recipes on our own, given the unusual list of ingredients we decided that our first experience should be with a professionally-prepared dish made by an experienced chef- that would give us a benchmark. Though we live in a large metropolitan area, not a single restaurant seemed to have Okonomiyaki on the menu. A google search yielded one attempt to provide a worldwide list of places serving Okonomiyaki, however. ... and jackpot! The one place listed in our area no longer had it on the menu, but the 85-year-old chef was experienced in making five different styles, and was only too happy to make it to order with a day's warning! After trying a few different styles for inspiration and as a measure of the quality of our own attempts, our friend in San Diego sent a "care package" containing Okonomiyaki flour, Okonomi sauce, tempura bits (Tenkasu) , and shaved bonito flakes (Katsuobushi). We were instantly hooked. It was the night after our first (happily, successful!

[Download to continue reading...](#)

Okonomiyaki: Japanese Comfort Food Bento Box Cookbook: Delicious Japanese Cooking Recipes For Lunch And Dinner (Bento Box Recipes, Japanese Cooking, Japanese Recipes, Japanese Bento, Sushi, Rice Cooker) 100 Exotic Food Recipes (Puerto Rican Food Recipes, Picnic Food Recipes, Caribbean Food Recipes, Food Processor Recipes,) Genki: An Integrated Course in Elementary Japanese II [Second Edition] (Japanese Edition) (English and Japanese Edition) Beyond Polite Japanese: A Dictionary of Japanese Slang and Colloquialisms (Power Japanese) Japanese Slang: A Fun Visual Guide to Japanese Terms and Phrases (English and Japanese Edition) Confessions of a Japanese Linguist - How to Master Japanese: (The Journey to Fluent, Functional, Marketable Japanese) Favorite Food at Home: Delicious Comfort Food from Irelandâ™s Most Famous Chef Good Slow Food: Top 25 Mouthwatering Slow Cooker Recipes For Great Comfort Food With Less Effort Asian Paleo: Gluten Free Recipes for Classic Chinese,

Japanese, Thai, Vietnamese, Korean, and Filipino Comfort Foods (Paleo Diet Solution Series)  
Comfort Woman: A Filipina's Story of Prostitution and Slavery under the Japanese Military (Asian  
Voices) ORGANIC COOKBOOK: Healthy And Delicious Baby Food Recipes Which Are Nutritious  
And Easy To Cook (organic food, food recipes, nutritious food) Homemade Baby Food: 17  
Wholesome Baby Food Recipes for Easy, Nutritious, and Delicious Homemade Baby Food (How to  
Make Baby Food) Raw Food Diet: 50+ Raw Food Recipes Inside This Raw Food Cookbook. Raw  
Food Diet For Beginners In This Step By Step Guide To Successfully Transitioning ... Vegan  
Cookbook, Vegan Diet, Vegan Recipes) Raw Food: Lazy Man's Guide To Raw Food Success (raw  
food, raw vegan, raw food diet, raw vegan diet, 801010, 801010 diet,) The Pioneer Woman Cooks:  
Dinnertime - Comfort Classics, Freezer Food, 16-minute Meals, and Other Delicious Ways to Solve  
Supper Recipes from My Home Kitchen: Asian and American Comfort Food from the Winner of  
MasterChef Season 3 on FOX(TM) Recipes from My Home Kitchen:Â Asian and American Comfort  
Food from the Winner of MasterChef Season 3 Recipes from My Home Kitchen: Asian and  
American Comfort Food from the Winner of MasterChef Season 3 on FOX(TM) by Christine Ha  
(May 14 2013) Super-Quick Muffin Tin Meals: 70 Recipes for Perfectly Portioned Comfort Food in a  
Cup

[Dmca](#)