



# How to cook your Okonomiyaki

Go for it  
**TEPPAN  
MASTER!**

Feel free to ask for help :)

**1** 

Use a spatula to spread the oil thinly and evenly onto the hot iron plate.

**2** 

Mix the bowl ingredients thoroughly.

**3** 

Place all the ingredients on the iron plate.

**4** 

Use spatulas to shape into a circle.

**5** 

Wait about 10min for the under-side to become golden-brown.

**6** 

Gently use the spatulas to flip the okonomiyaki over (remember gently does it!) and wait another 10min.

**7** 

Add brown okonomiyaki sauce to taste and it's done!

**Finish by adding toppings ♪**

<p><b>Mayonnaise</b></p> 	<p><b>Bonito flakes</b></p>  <p>(dried savory fish flakes)</p>
<p><b>Dried sea weed flakes</b></p> 	<p><b>Seasonal organically grown herbs</b></p> 

**Bon appetit!**

**Find out your favorite topping!!**

For a healthier addition, why not try our seasonal organically grown herbs?





# How to cook your **Monjayaki**

Go for it  
**TEPPAN  
MASTER!**

Feel free to ask for help :)



**1**  
Use a spatula to spread the oil thinly and evenly onto the hot iron plate.



**2**  
Place the ingredients other than the soup on the iron plate. Leave the soup in the bowl.



**3**  
Stir fry while chopping the ingredients with a spatula.



**4**  
Make sure to chop ingredients finely.



**5**  
Make a donut-like edge bank with the ingredients.



**6**  
Pour the soup gradually at intervals into the center of the circle.



**7**  
After adding the soup, add the sauce and season to taste.



**8**  
Break up the bank and mix to spread the whole mixture evenly and it's done.

*Bon appetit!*

## Recommended toppings

Cheese



Mochi (rice cake)



Baby star (ramen chips)



Seasonal herbs



**Find out your favorite topping!!**



お好み焼き / もんじゃ焼き / 鉄板焼き



SAKURA TEI

3-20-1 Jingumae, Shibuya-ku, Tokyo-to 150-0001 Japan

OPEN 11:00-23:00 Open all-year-round

TEL:03-3479-0039

Google Map





# How to cook your Yakisoba

Go for it  
**TEPPAN  
MASTER!**

Feel free to ask for help :)

**1** 

Use a spatula to spread the oil thinly and evenly onto the hot iron plate.

**2** 

Place all the ingredients on the iron plate.

**3** 

Fry adding salt and pepper.

**4** 

When the ingredients are cooked, mix well.

**5** 

Add brown sauce and fry little more.

**6** 

Mix more and it's done!

★ **Bon appetit!** ★

### Recommended toppings

Bonito Flakes



Dried Sea Weed Flakes



Mayonnaise



**Find out your favorite topping!!**





# How to cook your Sobameshi

Go for it  
**TEPPAN  
MASTER!**

Feel free to ask for help :)



1 Use a spatula to spread the oil thinly and evenly onto the hot iron plate.



2 Place the ingredients other than the rice on the iron plate.



3 Mix everything evenly Fry adding salt and pepper to taste.



4 Add the rice.



5 Mix everything evenly.



6 Add bonito flakes and sauce and it's done!



**Bon appetit!**



## Recommended toppings

egg



Sakura shrimp



seasonal herbs



**Find out your favorite topping!!**

 **さくら亭**  
お好み焼き / もんじゃ焼き / 鉄板焼き



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