

TRY! EAT WITH A "HERA"



That
Means
Spatula

1 How to hold it 如何握住它

持ち方



Hold the handle with four fingers. Put your thumb on the end of the handle and keep the balance.

用四个手指握住手柄。将拇指放在手柄末端并保持平衡。

2 How to cut 如何切割

切り方



Cut okonomiyaki into bite-size pieces from the front.

从上面将御广岛好烧切成一口大小的块。

3 Scoop and blow on it 舀起来并吹气

へらですくって
フーフー



4 How to eat 怎么吃


食べ方

Bring the edge of the spatula to your mouth at a right angle, and eat the okonomiyaki!

将锅铲的边缘与嘴平行, 就可以吃啦!



HIROSHIMA OKONOMI YAKI | GUIDE

SCAN ME 

LET'S EAT お好み焼!



ENJOY JAPAN'S
POPULAR
OKONOMIYAKI
WHILE IT'S
STILL HOT.

食へてみるの
広島



MOVIE

TRY NOT TO
BURN YOUR
TONGUE!



Hiroshima-style okonomiyaki

Hiroshima-style okonomiyaki is characterized by having a variety of ingredients -- batter, cabbage, egg, pork, noodles, etc. -- piled on top of each other in tantalizing layers. With so many different kinds of vegetables and protein rich ingredients, okonomiyaki is a very nutritious and well-balanced meal. In the case of Hiroshima-style okonomiyaki, you can also add green onions, oysters, cheese, or any other ingredient you like!

広島好烧的特征

広島好烧的特征是将食材依次叠放进行煎烤。一般都是将卷心菜、鸡蛋、猪肉、面条等摆放在摊成圆形的面饼上煎烤。因为大量使用以蔬菜为主的各种食材,所以极富营养价值。在広島,可以按照各自的喜好,在其中加入葱花、牡蛎、奶酪等,尽情享受自己喜爱的口味。

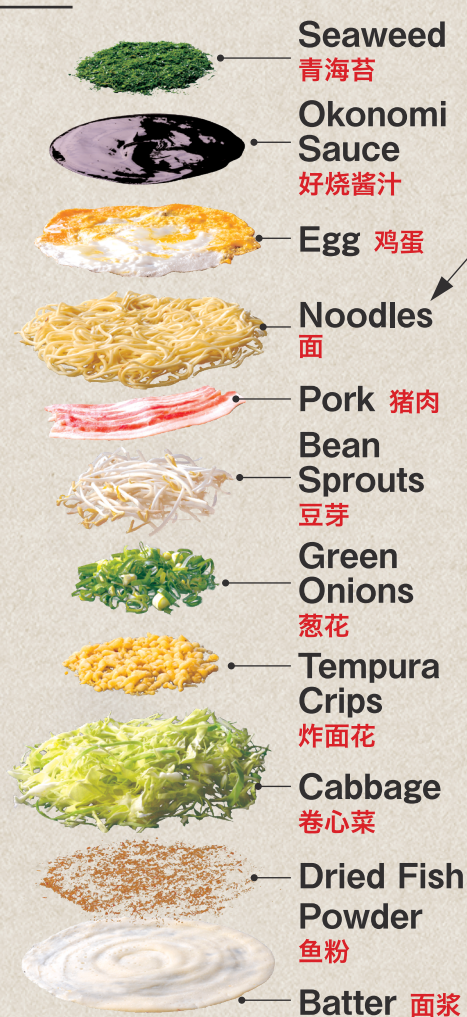
HIROSHIMA OKONOMIYAKI INGREDIENTS

広島好烧简介

BASIC INGREDIENTS LAYERED STYLE 基本材料



Enjoy the performance
of grilling on a griddle.



HOW TO ORDER OKONOMIYAKI 点餐

1 CHOOSE NOODLES 选择面条种类

POPULAR 受欢迎的



Yakisoba
Noodles
炒面面条

or
或者

UNIQUE 独特的



Udon
-Japanese
Noodles-
乌冬面-日本面条-

Both are made of Wheat flour.
两者都是由小麦粉制成的。

2 CHOOSE TOPPING 选择配料 (Example)



Cheese
芝士



Squid
鱿鱼



Dried Squid Tempura
干鱿鱼天妇罗



Shrimp
虾

Etc...
其他的

We have more toppings and original okonomiyaki! Please check our menu lists or feel to ask staff!

我们还有更多配料和原创御好烧!
请查看我们的菜单列表或询问工作人员!



Okonomiyaki ingredients depend on the restaurant. Please ask the staff of restaurant about allergy.

由于各个店铺所用食材不同。详细过敏食材请向店家咨询。