

★PORK FREE★ALL NATURAL★  
**OKONOMI HANAKEZURI**

**(Dried Bonito Flakes)**

Extremely thin slice (0.04mm) of dried bonito  
give you great volumes with melty texture in mouth.  
Arrange on hot foods and the flakes will dances. ♪



Product Name :  
**Okomomi Hanakezuri**  
Size : 500g or 200g / bag



**Example Recipe**

**OKONOMIYAKI ~ Japanese Pancake ~**

Add **DonDon series Katsuo Tsuyu** (FUTABA's liquid seasoning) to Okonomiyaki butter for better result!!

< **Ingredients (1pancake)** >

100g flour, 1 Egg, 100ml Water, **20ml FUTABA DonDon series Katsuo Tsuyu**, 100g Cabbage

※Additional fillings: Octopus, shrimp, squid, beef, or pork,

**Topping:** **FUTABA Okonomi Hanakezuri**, Brown Okonomiyaki sauce, Mayonnaise



Enjoy great flavor  
and taste!!

< **How to Cook** >

- ① Beat egg in a mixing bowl, add **DonDon series Katsuo Tsuyu** and water, mix well.
- ② Mix shredded cabbage and flour in other bowl, add ① and stir them lightly.
- ③ Heat a greased frying pan well, pour ② and make a round shape.  
Grill the side until some bobble comes up to surface, turn over and cook other side.
- ④ Arrange on a serving plate, put some sauce and mayonnaise on top.
- ⑤ Sprinkle plenty of **Okonomi Hanakezuri**; Enjoy dried bonito dances!

**Bonito DASHI (Broth) is a Basic of Japanese Style Dish!!**

**How to make quality DASHI using  
Konbu Kelp and Dried Bonito.**



**[Blended Soup Stock: Konbu Kelp and Bonito]**

- Heat 5-10g Konbu in 1800ml water over medium heat.
- Take out Konbu from pot right before water boil.
- After water boil, add 50g Bonito Flakes and turn off the heat.
- Wait 1-2 minutes and filter broth soup (DASHI) using clean cloth for the best result.