

Aloha & Welcome to Okonomiyaki Chibo Restaurant

Okonomiyaki, our signature dish, basically a "pancake" consisting of flour, egg, cabbage & mountain yam with ingredients. Once cooked, it is topped off with okonomiyaki sauce, a Japanese version of plum sauce, mayonnaise sauce, seaweed powder and dried bonito flakes. In addition, we also have yakisoba or fried noodle.

CHEF'S suggested combination OKONOMIYAKI.
(SIRLOIN, SHRIMP, SQUID, SCALLOPS)
OKONOMIYAKI "CHIBO"

CHEF'S suggested combination YAKISOBA.
(SIRLOIN, SHRIMP, SQUID, SCALLOPS)
YAKISOBA "CHIBO"



PU-MONJU

This OKONOMIYAKI includes Yakisoba and is wrapped in a Japanese style crepe.

- COMBINATION (SIRLOIN, SHRIMP, SQUID)
- SEAFOOD (SHRIMP, SQUID, SCALLOPS)

YOSHOKUYAKI

The base of this OKONOMIYAKI is a mixture of cabbage and green onion.

- COMBINATION (SIRLOIN, SHRIMP, SQUID)
- SEAFOOD (SHRIMP, SQUID, SCALLOPS)

OKONOMIYAKI PIZZA

As the name suggests, this OKONOMIYAKI is topped off with cheese and pizza sauce.

- COMBINATION (SIRLOIN, SHRIMP, SQUID)
- SEAFOOD (SHRIMP, SQUID, SCALLOPS)