

府中焼き としのや

Since the first restaurant
opening 15 years ago,
Toshinoya have steadily expanded
and currently operate
10 restaurants in Hiroshima.

NO MEAT MENU

8.Ebitama

Shirimp, Cabbage, Egg,
Tempra Scraps,
Aonori(dried seaweed) , Soba

———— 850yen

9.Only Vegetables

Extra Cabbage,
Shiso(Japanese Basil), Egg,
Tempra Scraps, Soba

———— 1,130yen

10.Seafood

Shirimp, Squid,
Scallop, Cabbage,
Egg,Tempra Scraps,
Aonori(dried seaweed), Soba

———— 1,250yen

Special 11.Cheese

Cheese, Mochi, Cabbage,
Egg,Tempra Scraps,
Aonori(dried seaweed), Soba

———— 1,250yen

12.Oyster

Oyster, Cabbage, Egg,
Tempra Scraps,
Aonori(dried seaweed), Soba

———— 1,500yen

- 1. Add green onion
on top? +200yen**
- 2. Add ABURI mayonnaise
on top? +100yen**

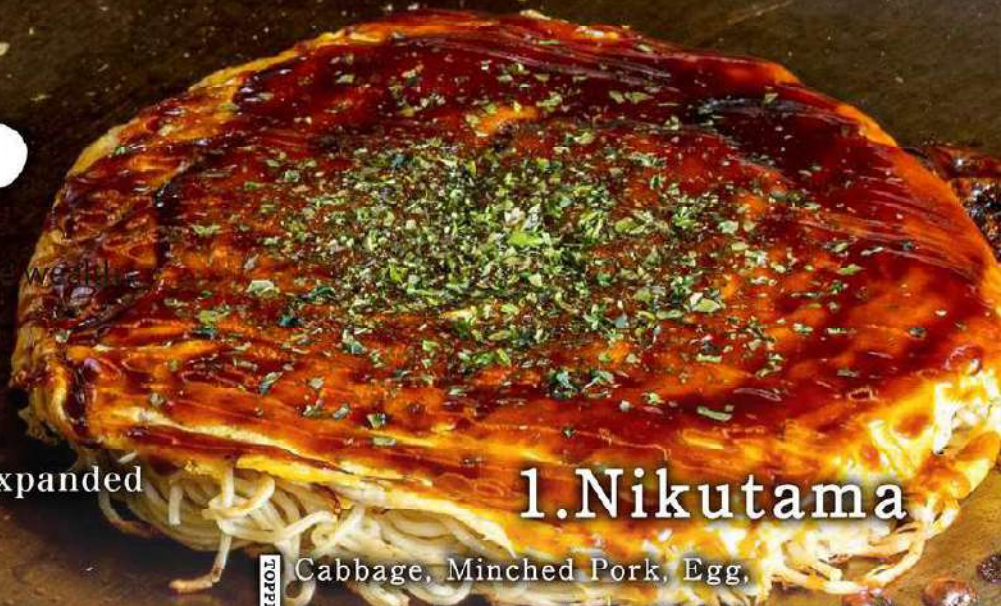
VEGAN MENU (no meat, no fish)

13.Toshinoya vegan — 1,050yen

Cabbage, Tempra Scraps, Aonori(dried seaweed), Kombu Dashi, Green Onion, Udon

府中焼き としおや

Since the first restaurant
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1. Nikutama

Cabbage, Minced Pork, Egg,
 Tempura Scraps, Aonori(dried seaweed),
 850yen

OKONOMIYAKI MENU ★ = Recommend

2. Vegetable

Extra Cabbage, Shiso,
 Minched Pork, Egg,
 Tempura Scraps, Aonori (dried seaweed)
 1,150yen

3. Buta(pork)

Pork, Cabbage, Minched Pork,
 Egg, Tempura Scraps,
 Aonori (dried seaweed)
 1,250yen

4. Seafood

Shrimp, Squid, Scallop,
 Cabbage, Minched Pork, Egg,
 Tempura Scraps,
 Aonori (dried seaweed),
 1,250yen

Special 5. Cheese

Cheese, Mochi, Cabbage,
 Minched Pork, Egg, Tempura Scraps,
 Aonori (dried seaweed),
 1,250yen

6. Oyster

Oyster, Cabbage, Minched Pork,
 Egg, Tempura Scraps,
 Aonori (dried seaweed),
 1,500yen

Special ★ 7. Toshinoya

Shrimp, Squid, Scallop, Pork,
 Cabbage, Minched Pork, Egg,
 Tempura Scraps, Aonori (dried seaweed),
 1,650yen



how to order.

1. Add green onion on top? +200yen
2. Add ABURI mayonnaise on top? +300yen

お好み焼

みっちゃん 井畝満夫の店 総本店



ゴブノ店

Recommended



DX Special OKONOMI-YAKI

Green onion、Fried Squid、
Squid、Shrimp・Rice cake

DX スペシャル 1,920

MITCHAN-Special

OKONOMI-YAKI 特製スペシャル 1,740

Fried Squid、Squid、Shrimp・Rice cake



Special OKONOMI-YAKI

Squid、Shrimp

スペシャル 1,440



Oyster OKONOMI-YAKI
牡蠣

1,760

Squid OKONOMI-YAKI
イカ

1,280

Shrimp OKONOMI-YAKI
えび

1,280

Cheese OKONOMI-YAKI
チーズ

1,200

Green onion OKONOMI-YAKI
ネギかけ

1,160

Fried Squid OKONOMI-YAKI
イカ天

1,140

Rice cake OKONOMI-YAKI
もち

1,140

OKONOMI-YAKI
そば肉玉子

950

Tax-included price

Green
Seaweed Flakes

Okonomi-
yaki sauce

Egg

Okonomiyaki
Noodles

Lard

Pork

Bean sprouts

Bits of Deep-Fried
Tempura Batter

Cabbage

Dried
Bonito Flakes

Crepe



Mitchan
TEPPANYAKI

みっちゃん総本店

**Beef brisket cooked
'Teppanyaki' style**

1,180 yen

**Oyster
'Teppanyaki' style**

1,180 yen

Oysters are the local speciality of Hiroshima.

mitchan
Recommended

Tax-included price



お好み焼 **みっちゃん総本店**

井畝満夫の店

Along with the reconstruction of the city of Hiroshima, which was a burnt-out ruin after the war, there are many stories leading up to the birth of okonomiyaki. The central figure in this story, and the father of okonomiyaki in the city of Hiroshima, is Mitsuo Ise, aka "Mitchan". As one of the pioneers of okonomiyaki in the city of Hiroshima, he made okonomiyaki a part of the soul food of Hiroshima and is passing on the history of okonomiyaki to the next generation.



★★★
Manager's
choice

01 KAMATAMA OKONOMIYAKI

Okonomiyaki topped with a raw egg

Udon/cabbage/bean sprouts/porkbelly/egg/
green Onion/Squid tempura

¥1,350

02 HIROSHIMA OYSTER OKONOMIYAKI

Udon/cabbage/bean sprouts/porkbelly/
eggs/oysters/green onions/shiso/lemon

[shiso] a plant of the mint family

¥1,980

★ Depurated Oyster
left only sweetness ★

Recommend



Limited
time

Can we post your photo
on our Instagram?
A sticker in return for it!!

Hiroshima style okonomiyaki
developing with the postwar reconstruction.
Today, okonomiyaki is made with variety filling
and many types of topping.
We specialize selling okonomiyaki with udon noodles.
Udon is very popular and eaten throughout japan.
Gentle flavor of udon noodles and sweet,
savory okonomiyaki sauce goes well.
These combination makes okonomiyaki rich taste.
Enjoy it!

03

EGG & CHEESE OKONOMIYAKI

Fluffy and moist egg okonomiyaki with extra cheese

Udon / cabbage / bean sprouts / porkbelly / garlic fried rice / egg / cheese

¥1,700

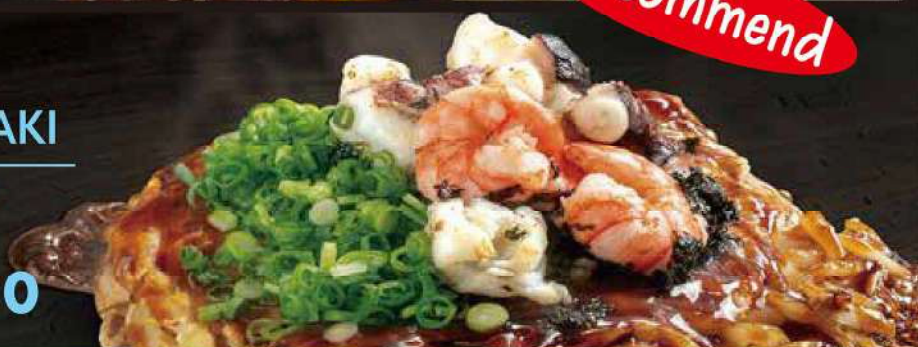


04

SEAFOOD OKONOMIYAKI

Udon / cabbage / bean sprouts / porkbelly / squid / shrimp / seaweed / egg / green onion

¥1,700



05 FLUFFY EGG OKONOMIYAKI

Udon / cabbage / bean sprouts / porkbelly / garlic fried rice / egg green onion / red ginger

¥1,350



06 ANKAKE OKONOMIYAKI WITH JAPANESE BROTH

Okonomiyaki topped with thick starchy sauce of Japanese broth

¥1,400



Udon / cabbage / bean sprouts / porkbelly / egg / leak / grated japanese radish / ponzu gelee

07

VEGETABLE OKONOMIYAKI

Udon / cabbage / bean sprouts / maitake / onion / perilla / egg / leak / grated japanese radish

¥1,200

Vegetable friendly



08

VEGAN OKONOMIYAKI

Udon / cabbage / bean sprouts / maitake / onion / perilla / leak / grated japanese radish

¥1,200

Vegan



09

PORK & EGG OKONOMIYAKI

Pork and Egg, udon with vegetables
Udon / cabbage / bean sprouts / porkleek / egg

¥990



10

GLUTEN FREE OKONOMIYAKI

Rice paper / rice flour udon / cabbage / bean sprouts / porkleek / egg

¥1,850

NOT ALLERGEN FREE



EXTRAS

+ Cheese	250	+ Squid Cracker	170
+ Shrimp & Squid	800	+ Extra Udon noodles	190

※We accept pork-free for all menu.

※We accept egg-free and gluten-free (we use rice paper and Udon noodles made with rice flour instead of gluten stuff) for partial menu. These are cooked with iron griddle, **not allergen free**.

※We never use lard.

KITCHEN 05

お好み焼き
湊商店
MINATO

The Passion for Okonomiyaki
お好み焼きへの「こだわり」

We cherish the traditional flavor from the past.
1, 昔ながらの味を大切にしています

By altering the order of cooking for the batter, vegetables, pork, noodles, and egg, we achieve a harmonious balance of flavors, allowing the essence of each ingredient to blend seamlessly.

生地・野菜・豚肉・麺・卵の焼き順を変えることで、
素材の旨味が調和するように仕上げます。

We take pride in the flavor of our cabbage.
2, キャベツの味には自信があります

By gently steam-cooking fresh cabbage at low temperatures, we bring out the maximum taste and sweetness of the cabbage.

新鮮なキャベツを低温スチーム調理することで、
キャベツの旨味と甘味を最大限に引き出しています。

The exclusive Minato secret Okonomiyaki sauce.
3, 湊商店の秘伝お好み焼きソース

Please enjoy our Okonomiyaki sauce, perfectly complemented with oyster extract and lemon juice.

牡蠣エキスとレモン果汁を使用した
お好み焼きにピッタリのソースでご賞味ください。

You can order excluding pork
「豚肉抜き」で注文が出来ます

KITCHEN 05



お好み焼き
湊商店
MINATO



1

Minato Special

湊スペシャル

1,400円

Batter/ Katsuobushi/Tempura bits/Pork/Cabbag/Noodles/Shiso /Squid tempura/Spring onion

生地/魚粉/天かす/キャベツ/もやし/豚肉/卵/麵/大葉/イカ天/ねぎ

Okonomiyaki elevated with tempura squid, shiso leaves, and green onions. Enjoy the crispy texture of tempura squid, the fragrance of shiso leaves, and the refreshing taste of green onions. A new and delightful way to enhance the deliciousness of okonomiyaki.

広島肉玉にイカ天、大葉、ネギをトッピングした特別な逸品。イカ天のサクサク食感と香ばしさ、大葉の風味、ネギのさっぱり感が特徴。お好み焼きの美味しさが更に際立つ、新たな楽しみ方を提供します。



2

Cheese Special

チーズスペシャル

1,500円

Batter/ Katsuobushi/Tempura bits/Pork/Cabbage/Egg/Noodles /Squid tempura/Cheese/Shiso

生地/魚粉/天かす/キャベツ/もやし/豚肉/卵/麵/イカ天/チーズ/大葉

Generously topping okonomiyaki with melted cheese on the hotplate, creating a delightful harmony between the cheese and okonomi sauce. The addition of shiso leaves adds a colorful touch, making it a visually appealing dish.

鉄板で溶かしたチーズをお好み焼きにたっぷりと盛り付け、チーズとお好みソースが絶妙なハーモニーを奏でます。大葉の彩りも加わり、見た目にも楽しい一品となっています。



3

Ikazuchi Special

雷スペシャル

1,500円

Batter/ Katsuobushi/Tempura bits/Pork/Cabbage/Egg/Noodles /Ground pork/Japanese pepper /Spring onion/Chili oil

生地/魚粉/天かす/キャベツ/もやし/豚肉/卵/麵/豚ミンチ/山椒/ネギ/ラー油

A unique collaboration with Kunimatsu. Experience a new style of okonomiyaki with a special sauce featuring the bold aroma of Sansho pepper and imported jajang. The spicy kick of Sansho pepper tantalizes the palate, creating a flavorful delight.

汁なし担々麵の國松との特別なコラボレーション。ピリリとした山椒の風味が効いた特製ソースと、取り寄せた特製ジャージャンが織り成す新たなお好み焼き。山椒の辛みが舌を刺激し、風味豊かな一枚をお楽しみください。



4

Spicy Chicken Special

うま辛チキンスペシャル

1,400円

Batter/ Katsuobushi/Tempura bits/Pork/Cabbage/Egg/Chicken /Chili pepper

生地/魚粉/天かす/キャベツ/もやし/豚肉/麵/卵/チキン/唐辛子

A masterpiece featuring an intensely spicy sauce and red pepper flakes. Additionally, topped with flavorful chicken tenderloin for a rich texture, offering a delightful balance between spiciness and umami. An irresistible treat for spice enthusiasts, providing a satisfying and fulfilling experience.

広島肉玉をベースに激辛ソースと一味唐辛子を使用した逸品。さらに、食感豊かな鶏ハラミをトッピングし、辛さと旨味の絶妙なバランスが楽しめます。激辛好きにはたまらない一枚で、食べ応えも抜群です。

5

Seafood

海の幸焼き

1,400円

Batter/ Katsuobushi/Tempura bits/Pork/Cabbag/Noodles/Shiso /Squid tempura/Spring onion

生地/魚粉/天かす/キャベツ/もやし/豚肉/卵/麵/大葉/イカ天/ねぎ

A delicacy richly infused with generous portions of shrimp and squid, offering an abundance of seafood flavors. Topped with fresh green onions for a refreshing touch, enhancing its distinctive taste.

エビとイカが贅沢に入った一品で、海鮮の風味が豊かに広がります。トッピングには新鮮なネギが加わり、さっぱりとした風味が特徴です。



6

Hiroshima Oysters

広島牡蠣盛り

1,800円

Batter/ Katsuobushi/Tempura bits/Pork/Cabbage/Egg/Noodles/ Shiso /Spring onions/Oysters

生地/魚粉/天かす/キャベツ/もやし/豚肉/卵/麵/大葉/イカ天/ねぎ

Luxuriously crafted using fresh oysters from Hiroshima. The intense richness of the oysters permeates, complemented by the refreshing aroma of shiso leaves and the vibrant freshness of green onions, defining its distinct character.

広島産の新鮮な牡蠣を贅沢に使用。牡蠣の濃厚な旨味が広がり、大葉の爽やかな香りと新鮮なネギの鮮やかさが特徴です。



7

Hiroshima Niku Tama Soba

広島肉玉そば

950円

BBatter/ Katsuobushi/Tempura bits/Pork/Cabbage/Egg/Noodles

生地/魚粉/天かす/キャベツ/もやし/豚肉/卵/麵

Balancing cabbage's gentle sweetness and texture, the sauce, not overly sweet, brings a refreshing taste. Crafted with care, it boasts a charming, fluffy texture.

キャベツの優しい甘みと食感を残しつつ、特製ソースは甘味を抑え、さっぱりとした風味が口いっぱいに広がります。押さえすぎない職人技で、ふんわりとした食感が魅力のひと品。



You can order excluding pork
「豚肉抜き」で注文が出来ます



Customizations
トッピングをお選びください

Add Fried egg
目玉焼き
Add Chicken
チキン

170円

170円

Add Hiroshima oysters
広島産牡蠣
Add Cheese
チーズ

800円

350円

"The displayed prices are all inclusive of tax." ※表示価格は全て税込みです