

Domo's "B" Kyu Gurume February-March Special

(Exclusively for our Domo newsletter patrons!)

Japanese Home Cookin'- "B" Kyu Gurume

"B" Kyu Gurume is a popular new-style phrase used to describe types of restaurants and cuisine in Japan. "B" Kyu Gurume translates as "B" rank gourmet in English and is used for restaurants that feature more local, traditional foods; every day fare made from locally harvested ingredients and cooked with local recipes. "B" Kyu Gurume restaurants are not fancy restaurants; they reflect the home-style heritage and environment of the local people of Japan.

Link here to read more of Domo's first article; Domo is Proud to be a "B" Kyu Gurume Restaurant!
<http://www.domorestaurant.com/newsletters/jan2011/B-kyu-gurume.pdf>

Spicy Miso Ramen

with chicken or pork, topped with *yamakake* (grated Japanese yam potato)

\$7.25 *yamakake* topping +\$1.00

Ramen (Japanese egg noodles) is as popular in Japan as Japanese curry and can be found anywhere and everywhere in Japan. Interestingly, Ramen and Japanese curry were not originally from Japan! Both were introduced from other countries to Japan where they were developed into a Japanese culinary art form; much the same way sushi has taken off as a popular trend in the United States.

Ramen first became widely popular in Japan after World War II. Soon after its introduction, every region, city and town had their own local recipes for making ramen. The preparation of an endless variety of local ramen soon took its place as part of local Japanese "B" Kyu Gurume food culture; a culture and tradition that has now been handed down from generation to generation.

The Japanese have also produced "instant ramen and cup-o-ramen" which sadly, is the only ramen that many Coloradans have experienced. There have been few opportunities to enjoy the delicious varieties of real Japanese ramen in Colorado...until now.

Domo has introduced an entire new Japanese noodle menu for lunch and dinner with over 50 varieties to choose from. All of the selections are wonderful, but for the month of February, Domo's recommendation is the Spicy Miso Ramen with chicken or pork topped with *yamakake* (grated Japanese yam potato).

The flavors of spicy miso (Japanese soybean paste) and soy sauce are used in Domo's original ramen soup stock and the taste is enriched with your choice of pork or chicken. Freshly boiled ramen is added to the broth with scallion, cooked bamboo shoots and topped with *yamakake* (grated Japanese yam potato). The grated yam potato adds a smooth taste and texture that makes this Domo dish a special down home treat that is a "B" Kyu Gurume favorite in Aomori Prefecture, Japan.

To Order:

This ramen special is not on our regular menu. Ask your server for the February ramen special!

Domo Menu Highlight

Battara Yaki

Small \$4.75

Large \$6.00

Although *Okonomi Yaki* is as popular as ramen in Japan, it is not well known in the United States. *Okonomi yaki* is a Japanese pancake made with meats, seafood and vegetables and there are thousands of restaurants in Japan that serve only this Japanese specialty. Most of these *Okonomi Yaki* restaurants are small, family run establishments that are not found on sightseeing tours for foreign visitors to Japan but share in Japan's culinary and cultural history.

Okonomi Yaki Restaurants are "B" Kyu Gurume restaurants in Japan that date back to the period in Japanese history after WWII. During the occupation, American GHQ proved white flour to the Japanese people who termed this new material "*merikenko*" or American flour.

To suit Japanese tastes, the Japanese people used this white flour to make pancakes, not sweet to serve with butter and syrup as we do in the United States, but added what meager portions of meat, seafood and vegetables they could afford to create *okonomi yaki*. The actual word "*okonomi*" in Japanese means preference and the word "*yaki*" means grilled.

Okonomi yaki are also called *Battara yaki*. The word "*battara*" is a semblance of the sound the pancake makes when it is flipped on the griddle! In my home town of Akita in northern Japan, the term *battara yaki* is still used, so I have added it to our Domo menu with fond memories from my childhood.

Battara Yaki is traditionally served at Domo with a no sweet fruit-based sauce made from traditional soup stock, and garnished with *kezuri bushi* (dried bonito shavings), *agedama* (tiny balls of fried tempura batter) and *aonori* (dried seaweed) If you would like, red ginger and mayonnaise are also popular garnishes in Japan!

The Japanese pancake in Japan has developed its own taste and style the same way that sushi has developed in the United States to include many varieties that are not traditionally available in Japan, but reflect an American taste. California rolls are a good example of this, and *Battara Yaki* is sometimes called Japanese "stuffed pizza"! Both of these are examples of the mingling of cultures and cuisine our global history has produced!

Battara Yaki is not well known yet in Denver and is available exclusively at Domo. Domo offers *Battara Yaki* on our SOMETHING TO START menu as an appetizer and currently is available with chicken or salmon. Coming soon! Domo is planning to introduce an expanded *Battara Yaki* menu available in large and small sizes.

This special is for all of our Domo Newsletter Patrons. We hope you will enjoy our Domo "B" Kyu Gurume February Special and February Menu Highlight. Come on down and ask for our February specials!

Thank you,

Gaku Homma
Domo Owner and Head Chef