



TOMODACHI TV



OSAKA EATS

★ TOP 5 ★

The birthplace of takoyaki, a Michelin okonomiyaki institution and the home of the 'no double-dipping' rule.

NO. 1

Aizuya 会津屋

Takoyaki (the original) • Nishinari (Tamade Stn) • ¥ Birthplace of takoyaki

Founder Tomekichi Endo invented takoyaki here in 1935; still served the original way — lightly seasoned, no sauce.



02

Takoyaki Wanaka たこ焼道楽 わなか

Takoyaki (crisp/goosey) • Sennichimae (Namba Stn) • ¥

One of Osaka's most popular takoyaki names — crisp shell, molten center, steps from the Glico sign.



03

Okonomiyaki Mizuno お好み焼き 美津の

Okonomiyaki • Dotonbori (Namba Stn) • ¥¥ Michelin Bib Gourmand

Founded 1945; third-generation Dotonbori institution famed for its fluffy yam-batter Yamaimo-yaki.



04

Kushikatsu Daruma 串かつ だるま

Kushikatsu (fried skewers) • Shinsekai (Tsutenkaku Tower) • ¥

Founded 1929; the Shinsekai institution famous for enforcing Osaka's 'no double-dipping' sauce rule.



05

Takoyaki Juhachiban たこ焼十八番

Takoyaki (tempura-bit batter) • Dotonbori / Kuromon (Namba Stn) • ¥

Larger balls, generous octopus, and a batter studded with crisp tempura bits and garlic.