

Yokoi's specialty

It begun from Yokoi.

Yokoi is the very first restaurant that served the specialty of Nagoya "Tomato starchy sauce spaghetti".

In 1963, Hiro Yokoi (Hiro Yamaoka) created "Yokoi's sauce" for Japanese tongue getting a hint from Italian meat sauce to spread spaghetti in Japan.

It's the key of deliciousness that I cook Yokoi's sauce for one week or more from starting to prepare until you taste.



History of Spaghetti house Yokoi

Around 1959, Hiro Yokoi (at that time 28) worked as a cook for Western food at Maruei Hotel (now: Nagoya International Hotel) and study hard to open new restaurant by himself.

He realized that there were not restaurants very much, much less spaghetti restaurant so he created the sauce which little bit spicy and rich getting a hint from demiglace sauce and Italian homemade dish.

In the proses to create Yokoi sauce, it was not used to that taste at that time, so he tried to make many times.

After success to create that sauce, he tried to choose the best much of spaghetti noodle.

The people around him told him "There are no this thick spaghetti noodle elsewhere."

That 2.2 mm of spaghetti noodle is used until now.

Now everywhere where is starchy sauce spaghetti restaurants needs that thick spaghetti.

He opened "Sore" with his friend in 1961, and also he opened "Spaghetti house Yokoi".

At that time, that was small restaurant where were only eight sheets, but he had strong mind to spread his spaghetti, so he tried restaurant to open until 2:00 a.m. and delivery service.

The best 3 popular menus.

These are the specialty of Nagoya “tomato starchy sauce spaghetti”!

Milakan (Sausages, ham, bacon, mushrooms, onion, green pepper.)

When the restaurant opened, it was created by costumer’s voice.

Speaking of Yokoi, this is the best.



Milannaise (Sausages, ham, bacon, and mushrooms)

It has continued since the restaurant open. Special selected sausages, ham and bacon are used.










Ebi naise (Sausages, ham, bacon, mushrooms and fried shrimp)

You can eat Nagoya specialty food on one plate. Tomato starchy sauce & fried shrimp. This is the best Nagoya soul food!



Menu

	<p>Milacan 970 yen (tax included)</p>
	<p>It's the most popular in Yokoi!! Spaghetti topping with red sausages, ham, bacon, mushrooms, onion, green pepper.</p>
	<p>Aian omelettes 1020yen (tax included)</p>
	<p>Milacan spaghetti topping with fluffy egg.</p>
	<p>Meatball 870 yen (tax included)</p>
	<p>Spaghetti topping with hamburger steak and sunny-side up egg. Hamburger steak is Yokoi hand made.</p>
	<p>Pikata 870 yen (tax included)</p>
	<p>Spaghetti topping with pikata which is pork covered with egg.</p>
	<p>Biking 920 yen (tax included)</p>
	<p>Spaghetti topping with deep-fried fish, red sausage, and sunny-side up egg. *Just for winter, deep-fried fish changes to deep fried oyster.</p>
	<p>Ham egg 870 yen (tax included)</p>
	<p>Spaghetti topping with ham and eggs.</p>
	<p>Hashed beef 870yen (tax included)</p>
	<p>Secret menu of Yokoi. Included onion, carrot, mushrooms, and beef.</p>

Spaghetti is 220g. Mostly are using Yokoi's original sauce which is tomato starchy sauce.

	<p>Ebi naise 1120 yen (tax included)</p>
	<p>This menu is collaborated with Nagoya cuisine!! Spaghetti topping with red sausage, ham, bacon, mushrooms, and deep-fried shrimp.</p>
	<p>Country pitaka 970yen (tax included)</p>
	<p>Spaghetti topping with sauted onion, green pepper, mushrooms, and tomatoes and pork pikata.</p>
	<p>Milannaise 870yen (tax included)</p>
	<p>Spaghetti topping with red sausages, ham, bacon, and mushrooms. This menu is popular for man.</p>
	<p>Ton spa 1070 yen (tax included)</p>
	<p>Spaghetti topping with tonkatsu which is fried pork.</p>
	<p>Sangelman 870yen (tax included)</p>
	<p>Spaghetti topping with onion, green pepper, mushrooms and shrimps mixed with egg.</p>
	<p>Popey 970 yen (tax included)</p>
	<p>Spaghetti topping with sauted spinach, corn, and bacon.</p>