



## Dessert Menu

\$8

### Mochi Cake

with Green Tea Mochi Ice Cream

### Banana Cream Pie

### Belgium Chocolate Mousse Cake

### Mochi Ice Cream\*

*Pick 3 Green Tea, Strawberry,  
Mango + Red Bean*

**Ice Cream Scoop \$6**  
*(Green tea or Red Bean)*

### Dessert Cocktails \$10

**Chocolatini:** *Vanilla Vodka ♦  
Baileys ♦ Chocolate Syrup*

**Pumpkintini:** *Vanilla Vodka ♦ Shochu ♦  
Pumpkin Pie Puree ♦ Cinnamon Graham Cracker  
Rim*

**Dreamsicle:** *Vanilla Vodka ♦  
Umepon ♦ Cream ♦ OJ*

### After Dinner:

Baileys \$9 ♦ Hennessy \$10 ♦  
Grand Marnier \$10 ♦ Aperol \$8  
Taylor 10 year Tawny Port \$10  
Taylor 20 year Tawny Port \$15



**HAPPY HOUR AT OTOTO!**  
**Daily from 4:30-5:30 &**  
**Wed/Thur 9:00-10:00 PM - Fri/Sat 9:30-11:00 PM**

**All Wine by the Glass and Hot Sake HALF PRICE**  
**All Draught Beer \$4**  
**And \$1 OFF All Well Cocktails**

<b>Edamame</b>	<b>\$3</b>
<b>Raw Oysters on the Half Shell</b> 4 pieces of seasonal oysters with cocktail and ponzu sauce	<b>\$10</b>
<b>Gyoza</b> 4 pieces of pan sautéed pork dumplings	<b>\$5</b>
<b>Kinpira</b> Lightly sautéed julienned burdock root and carrot with a soy sesame oil	<b>\$3</b>
<b>Panko Tuna Belly</b> 2 pieces of freshly caught Japanese Tuna Belly, Panko crusted and flash fried to a golden finish served with Sriracha Aioli and Tonkatsu Sauces on the side	<b>\$5</b>
<b>Squid Kara-Age</b> Lightly dusted Squid tentacles deep fried to a golden finish with a Wasabi Yuzu Sauce	<b>\$6</b>
<b>Tako Yaki</b> 4 fried wheat balls stuffed with Octopus, cabbage, green onion, yam and pickled ginger served with Tako Yaki Sauce	<b>\$7</b>
<b>Honey Miso Eggplant</b> Japanese eggplant flash fried and tossed in a honey sesame miso glaze with julienned yellow and red bell peppers	<b>\$5</b>
<b>Grilled Bacon-Wrapped-Scallop Skewer</b> Binchotan grilled Hokkaido scallops wrapped with bacon	<b>\$6</b>
<b>Grilled Pork Belly</b> Mesquite grilled "4 hours" Canadian Mugi-Buta served with a side of Yuzu Kosho	<b>\$7</b>
<b>Japanese Style Fried Chicken</b> Marinated dark chicken meat dusted with corn starch and deep fried to a golden finish	<b>\$7</b>

**\*Desserts \$5**

Your server will inform you of our daily selections available during Happy Hour!