

# OTOTO



## RAW BAR | SUSHI

<b>Taste of Sashimi* (9 pc.)</b> <sup>gf</sup> 3 pc. each of Maguro, Salmon, and Hamachi	<b>24 Tai Carpaccio* (6 pc)</b> <sup>gfo</sup> Thinly Sliced Tai with Olive Oil, Lemon, Ponzu, & Shiso Pesto
<b>Nigiri Flight* (4 pc.)</b> <sup>gf</sup> 1 pc. each of Hamachi, Shake, Akami, and Chu Toro	<b>18 Aburi Toro* (2 pc.)</b> <sup>gfo</sup> Lightly seared Chu Toro
<b>Oshi Sushi* (4 pc.)</b> <sup>gfo</sup> Western Japanese Box-Style Sushi   2 pc. each of Salmon and Mackerel	<b>16 Aburi Hotate* (2 pc.)</b> <sup>gf</sup> Lightly seared Hotate brushed with Olive Oil and Lemon
<b>Crispy Spicy Tuna* (6 pc.)</b> Flash-Fried Tempura Sushi Rice topped with Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion, & Amadare	<b>14 Aburi Spicy Salmon Belly* (2 pc.)</b> <sup>gfo</sup> Lightly seared Salmon Belly marinated in Sriracha & Nikiri
<b>Scallop Carpaccio* (8 pc.)</b> Raw Scallops with Olive Oil, Lemon, and Shiso Pesto	<b>22 Unagi Nigiri (2 pc.)</b> Grilled Fresh Water Eel brushed with Amadare
<b>Chirashi Bowl*</b> <sup>gfo</sup> Chef's selection of assorted Sashimi on Sushi Rice	<b>28 Oysters* (2 pc.)</b> <sup>gfo</sup> Buckley Bay Oysters Vancouver   Canada

## SMALL PLATES

<b>Honey Miso Eggplant</b> <sup>gfo</sup> Flash-fried Japanese Eggplant with julienned assorted Bell Peppers, tossed in Honey-Sesame-Miso Glaze	<b>8</b>
<b>Agedashi Tofu</b> Flash-fried Tofu, Japanese Eggplant, and Shishito Pepper served with Daikon Oroshi, Grated Ginger, & Tempura Sauce	<b>8</b>
<b>Gyoza (6 pc.)</b> Pork Dumplings, steamed & lightly seared	<b>9.5</b>
<b>Miso Black Cod</b> <sup>gfo</sup> 4 oz. Grilled Alaskan Black Cod with Miso Sake Kasu Sauce	<b>22</b>
<b>Tako Yaki (4 pc.)</b> Fried Wheat Balls stuffed with Octopus and served with Okonomiyaki Sauce and Kewpie Mayo	<b>10</b>
<b>Shogayaki</b> Thinly-sliced Pork in Ginger-Teriyaki Sauce served with Japanese Potato Salad & Cabbage Slaw	<b>16</b>
<b>Pork Chashu Garlic Rice</b> Pork Chashu, Fried Rice, Garlic Chip. Green Onion, Soft-boiled Egg	<b>18</b>

## RAMEN

<b>Tonkotsu Ramen*</b> Pork Belly Chashu, Bean Sprouts, Wood Ear Mushroom, Negi, Fried Garlic Chips, & Soft-Boiled Egg	<b>17</b>
<b>Pork Kimchi Ramen*</b> Pork and Kimchi with Negi, Soft-Boiled Egg, and Togarashi in a Tonkotsu-Veggie Broth	<b>19</b>
<b>Chicken Chashu Ramen*</b> Chicken Breast Chashu, Bamboo Shoots, Soft-Boiled Egg, Mitsuuba, and Negi in Chicken Broth	<b>19</b>

## DONBURI

<b>Katsu Don*</b> Tonkatsu simmered in Sweet Soy Dashi with Egg, Onion, Negi, & White Onion served over White Rice	<b>16</b>
<b>Maguro Don*</b> <sup>gf</sup> Akami and Chu Toro served over Sushi Rice	<b>26</b>
<b>Unagi Don</b> Grilled Fresh Water Eel served over Sushi Rice	<b>26</b>

<b>22 Sushi Platter*</b> <sup>gfo</sup> Aburi Toro Taku Roll with 1 Pc. Each of Osaka Salmon, Aburi Lobster, Aburi Wagyu, and Kurodai	<b>16</b>
<b>16 Temaki*</b> <sup>gf</sup> Hand Roll   Choice of Hamachi, Chu Toro, or Salmon	<b>14</b>
<b>Ototo Roll* (8 pc.)</b> <sup>gfo</sup> Hamachi, Akami, Salmon Cucumber, Avocado, Masago, Shiso, & Goma	<b>14</b>
<b>Hotate Roll* (5 pc.)</b> <sup>gfo</sup> Scallops, Avocado, Cucumber, Mayo, Goma, Masago	<b>12</b>
<b>Aburi Toro Roll* (5 pc.)</b> <sup>gfo</sup> Lightly seared Chu Toro, White Onion, Takuan, Egg Yolk Sauce	<b>9.5</b>
<b>Avocado Roll (6 pc.)</b> <sup>gf</sup>	

<b>Kara-Age</b> Deep-fried Soy-marinated Chicken Thighs served with Sriracha Aioli and Sansho Pepper	<b>14</b>
<b>Buta Kimuchi</b> <sup>gfo</sup> Wok seared Black Pork, Spicy Korean Kimchi, Tokyo Negi, White Onion, & Bean Sprouts	<b>17</b>
<b>Ebi-Mayo (2 pc.)</b> Tempura-battered Tiger Shrimp with Sweet Chili Aioli & Togarashi	<b>12</b>
<b>Wagyu Short Ribs*</b> Wagyu Short Rib in Sweet Korean Marinade with Bell Pepper, Onion, Bean Sprouts, Negi, Sesame Seeds, & Togarashi	<b>30</b>
<b>Tonkatsu Cutlet</b> Tonkatsu Cutlet served with Okonomiyaki Sauce, Kirashi Mustard, Japanese Potato Salad and Cabbage Slaw	<b>14</b>
<b>Katsu Sandwich</b> Tonkatsu cutlet on Shokupan with Cabbage, Karashi, & Katsu Sauce	<b>18</b>

## GRILL

<b>Yaki Ika</b> <sup>gfo</sup> Grilled Whole Squid in Soy, Nikiri, & Yakitori Sauce	<b>18</b>
<b>Gyu Tan Amiyaki</b> <sup>gf</sup> Grilled Beef Tongue served with Chopped Cabbage, julienned Tokyo Negi, Sesame Oil, & Yuzu Kosho	<b>18</b>
<b>Kanpachi Kama</b> <sup>gfo</sup> Grilled Amberjack Collar served with Daikon Oroshi and Ponzu Sauce	<b>18</b>
<b>Hamachi Kama</b> <sup>gfo</sup> Grilled Yellowtail Collar served with Daikon Oroshi and Ponzu Sauce	<b>18</b>
<b>Whole Branzino</b> <sup>gfo</sup> Steamed or Grilled Whole Branzino served with Mixed Veggies and Yuzu Tamari Sauce	<b>35</b>

## SOUPS | SALADS | SIDES

<b>38 Miso Soup</b> <sup>gf</sup>	<b>4</b>
<b>Seaweed Salad</b> <sup>gfo</sup>	<b>8.5</b>
<b>House Salad</b> <sup>gf</sup> Mixed Greens with Grape Tomatoes, Daikon, Carrots, & Ginger-Tofu Dressing	<b>7</b>
<b>10 Beet Salad</b> <sup>gf</sup> Spring Mix with Golden and Red Beets, Grape Tomatoes, Goat Cheese, and Orange Rice Vinaigrette	<b>10</b>
<b>14 Kinpira Gobo</b> Lightly salted julienned Burdock Root & Carrots in light Soy and Sesame Oil	<b>6</b>
<b>18 Edamame</b> <sup>gf</sup>	<b>8</b>
<b>18 Spicy Edamame</b>	<b>9</b>
<b>Steamed Rice</b> <sup>gf</sup>	<b>2</b>
<b>Jumbo Shrimp Tempura</b>	<b>6</b>
<b>8 Gobo Tempura</b>	<b>5</b>
<b>Assorted Tempura</b>	<b>12</b>

<b>Brussels Sprouts</b> <sup>gf</sup> Flash-fried Brussels Sprouts with Pomegranate, Pecans, Yuzu Juice, & Parmesan	<b>14</b>
<b>Hiyashi Chuka</b> Cold Ramen Noodles served with Steamed Chicken, Bean Sprouts, Cucumber, Tomatoes, Hard Boiled Egg, Beni Shoga, and Sesame Dressing	<b>18</b>
<b>Bacon Mochi (4 pc.)</b> <sup>gfo</sup> Mochi wrapped in Crispy Bacon and pan-fried	<b>9</b>
<b>Zaru Soba</b> Cold Buckwheat Soba Noodles served with Tsuyu, Negi, & Wasabi <b>Add Assorted Tempura: + 12</b>	<b>12</b>

<b>Takoyaki Okonomiyaki</b> Japanese 'Pancake' made from Egg, Takoyaki, Cabbage, & Tempura Flake topped with AO Nori, Bonito Flake, Beni-Shoga, Okonomiyaki Sauce, Mayo, & Ketchup	<b>17</b>
<b>Scallop Au Gratin</b> Scallops, Broccoli, Cherry Tomato, Onion, Bacon, Cream, Parmesan; Served with Crostini	<b>20</b>

## KUSHIYAKI

<b>Pork Belly (2 pc.)</b> <sup>gfo</sup>	<b>12</b>
<b>Chicken Thigh (2 pc.)</b> <sup>gfo</sup>	<b>12</b>
<b>Kurobuta Sausage (2 pc.)</b> <sup>gf</sup>	<b>12</b>
<b>Wagyu* (1 pc.)</b> Served with Red Wine Reduction	<b>16</b>
<b>Colorado Lamb* (1 pc.)</b> Served with Cucumber-Mint Sauce	<b>12</b>
<b>Kushi-yaki Flight</b> <sup>gfo</sup> 1 pc. each of Pork Belly, Chicken Thigh, and Veggie	<b>16</b>

## DESSERT

<b>Mochi Ice Cream (3 pc.)</b> <sup>gf</sup> Choice of Chocolate, Mango, Strawberry, & Green Tea	<b>9</b>
<b>Banana Cream Pie</b>	<b>12</b>

Please inform your server of any allergies, gluten free or other dietary needs you may have, and we will work accommodate your request whenever possible.

\*Items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked ingredients may increase your chance of food borne illness if you have certain medical conditions.\*

## SAKE 300 mL 720 mL

### Tokubetsu Junmai

**Suigei “Drunken Whale” 40**

**SMV: + 7 | Acidity: 1.6**

Mild Umami, pleasant acidity, light & dry; clean and easy to drink

### Hakkaisan 75

**SMV: -1 | Acidity: 1.5**

Tremendous balance of sweet and dry flavors with a creamy texture and clean finish

### Junmai

**Suijin “God of Water” 22**

**SMV: + 10 | Acidity: 1.5**

Extremely dry and aromatic but with a delicate mouthfeel & superb complexity.

### Junmai Ginjo

**Hakushika “White Deer” 20**

**SMV: + 0 | Acidity: 1.4**

Mild and dry in taste and with a fresh, fruity ginjo flavor and full body, this is a well-balanced sake with substantial character

### Junmai Daiginjo

**Dassai 39 “Otter Festival” 52**

**SMV: + 3 | Acidity: 1.3**

A very plush sake that is loaded with fruit basket flavors, and has a very wine-like acidity with a long finish

**Dassai 45 “Otter Festival” 88**

**SMV: + 3 | Acidity: 1.4**

Elegant and fresh with a slight sweetness and very floral aromas. The palate is medium bodied with perfect balance of nuttiness and candy with a hint of honeydew.

### Pearls of Simplicity 48 88

**SMV: + 2 | Acidity: 1.5**

The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls

**Wakatake Onikoroshi “Demon Slayer” 52 115**

**SMV: + 0 | Acidity: 1.5**

This Demon Slayer is a semi-fruity brew with a unique dryness that speaks to wine drinkers

### Nigori

**Sayuri “Little Lily” 20**

**SMV: + 7 | Acidity: 1.6**

Sayuri means “little lily” in Japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish

**Dassai 45 Nigori 44**

**SMV: + 3 | Acidity: 1.4**

This is a nigori that reflects Dassai’s ever-present elegance. Being a junmai daiginjo, this one is slightly less saturated with sake lees (the rice solids in the bottle) compared to other nigori. Its light, fine grain texture accompanies bright and juicy balanced flavors, resulting in a slight sweetness.

### SAKE FLIGHT

**Hakkaisan, Suijin, & Pearls of Simplicity 25**

3, 2 oz. pours of our crowd-favorite sakes

### HOT SAKE

**Classic 9**

**Purple Haze | Black Raspberry Liqueur 12**

**Ginger Haze | Ginger Liqueur 12**

**Elderflower Haze | Elderflower Liqueur 12**

### JAPANESE WHISKEY FLIGHT

**Mars Iwai, Akashi White Oak, & Ichiro’s Malt & Grain 30**

3, 1 oz. pours of our crowd-favorite Japanese Whiskeys

### SIGNATURE COCKTAILS

**Blood Orange Horizon 15**

Ketel Citroen, St. Germain, Lemon, Blood Orange, Jalapeno

**Lychee Margarita 16**

Don Julio Blanco, Lychee Liqueur Lemon, Lime, Agave

**Denhattan 16**

Locke & Co. Aspen Aged Rye, Breckenridge Bitters, St. Germain

**Five Rings 14**

Bulleit Rye, Intense Ginger, Kinjo Shiro Shochu, Lemon

### HAPPY HOUR

Wednesday - Sunday | 4:30 PM - 6:00 PM

**\$1 off Draft Beer**

**\$2 off Wines by the Glass**

**\$3 off Signature Cocktails**

### OTOTO Senbero Special

**Sapporo Senbero 11**

Draft Sapporo served with 1 pc. Kara-Age & Edamame

**Highball Senbero 13**

Choice of: Komasa Japanese Gin, Mizu Lemongrass

Shochu, or Mars Iwai Highball served with 1 pc. Kara-Age

and Edamame

### Happy Hour Food

**Sushi Sampler 22**

1 pc. each Salmon and Saba Oshi Sushi, 2 pc. each of Maguro and Salmon Sashimi, 1 pc each of Chu Toro and Hamachi Nigiri

**Edamame 6**

**Spicy Edamame 7**

**Gyoza (4 pc.) 6**

**Tako Yaki 8**

**Honey Miso Eggplant 6**

**Kara-Age 12**

**Kushiyaki (1 pc.) 5**

Choice of Chicken Thigh, Pork Belly, or

Kurobuta Sausage

### WHITE WINE | ROSE | BUBBLES

**Jeio Bisol | Prosecco | Prosecco D.O.C, Italy 11/44**

**Roseblood | Rose | Provence, France 15/60**

**Scharffenberger | Brut Rose | Mendocino, CA 15/60**

**Glazebrook | Sauv. Blanc | Marlborough, NZ 13/52**

**Sager | Sancerre | Saumur, France 20/80**

**“Sea Queen” | Albarino | Edna Valley, CA 15/60**

**Jermann | Pinot Grigio | Farma D’isonzo, IT 15/60**

**“Tangle” | White Blend | Marlborough, NZ 14/56**

**Sonoma Cutrer | Chardonnay | 14/56**

Russian River Ranches, Sonoma, California

**Louis Moreau | Chablis | Burgundy, France 17/68**

### RED WINE

**La Crema | Pinot Noir | Monterrey, California 15/60**

**Vietti | Barbera | Castiglione Faletto, Italy 14/56**

**Viña Alberti | Rioja | Rioja Alta, Spain 17/68**

**Domaine de Boissan | Côtes du Rhône | France 15/60**

**Matthew Fritz | Cab. Sauvignon | Monterrey, CA 15/60**

### DRAFT BEER

**Sapporo 7**

**Upslope Rice Lager 8**

**Dumroll American Pale Ale 8**

### BOTTLED BEER

**Koshihikari Rice Lager | Niigata, Japan 12**

**Echigo Red Ale | Niigata, Japan 12**

**Hitachino White Ale | Ibaragi, Japan 12**

### CANNED BEER

**Orion | Okinawa, Japan 8**

**Hitachino Yuzu Lager | Ibaragi. Japan 12**

### NON-ALCOHOLIC BEER & WINE

**Gruvi IPA | Denver, Colorado 8**

**Gruvi Golden Ale | Denver, Colorado 8**

**Gruvi “Dry-Secco” | Denver, Colorado 10**