



Raw Bar

*Oysters on the Half Shell (GFO) 4 fresh seasonal oysters with house made Ponzu and Cocktail Sauces	\$12
*Sashimi – Fresh Catch of the Day (GF) 8 pieces of freshly caught “catch of the day” from all over the World!	MKT
*Tuna Carpaccio Sautéed Maitake mushrooms wrapped with sliced wild caught Tuna and topped with shallots, blue cheese crumbles and micro greens with a Soy Truffle Yuzu sauce and Balsamic Reduction	\$16
*Hamachi Carpaccio (Yellowtail) (GFO) Freshly caught Yellowtail sashimi with a drizzle of Ginger Garlic sauce and topped with micro red shiso and daikon sprouts	\$16
*Tuna Tacos 2 tacos with fresh sliced raw Tuna, mixed with mango, cilantro, para para, jalapenos and avocado in Taro Root Tortillas and finished with a Jalapeno Ginger Garlic sauce	\$12

Soup, Salads and Rice

Miso Soup	\$3
Seaweed Salad	\$7
House Salad (GFO)(V) With seasonal greens and house made Ginger Tofu dressing	\$6
Steamed Rice (GF)(V)	\$2
*Crispy Spicy Tuna Flash fried tempura sushi rice topped with spicy tuna tartar, sliced avocado, jalapeños, tobiko, scallions and Eel sauce	\$12

WHAT ARE THE DIFFERENCES BETWEEN THE 3 RESTAURANTS?

While **Sushi Den** and **Izakaya Den** feature Sushi and Global cuisine, with **OTOTO**, we would love to share another unique aspect of Japanese food culture called **Robata Grill**. It is a very popular type of eatery in Japan with more casual ambiance; raw bar; Robata grilled skewers using **“Binchotan Charcoal”**;

and tapas, as well as premium sake.

We often refer to Izakaya Den as our “sister” restaurant.

The word **Ototo** in Japanese means “younger brother” and in the dialect of little kids in Osaka, it means “fish”. Since our younger brother hand selects our Japanese fish from the fish market in southern Japan, for us this is the perfect name for our little brother restaurant.

Together they form a trifecta to honor Japanese cuisine on the **“Den Corner”** in Platte Park Neighborhood in Denver, Colorado.

Traditional Japanese Small Plates and Grilled Items

Vegetables

Edamame (GF) Freshly boiled and lightly salted edamame	\$6
Spicy Edamame Freshly boiled soy beans tossed in our house-made spicy sauce	\$7
Kinpira (V) Lightly salted julienned burdock root and carrots in a light Soy/Sesame Oil	\$5
Mesquite Grilled Seasonal Vegetable (GF)(V)	\$4
Agedashi Tofu Lightly cornstarch dusted and fried pieces of house-made Tofu, Mountain Yams, Japanese eggplant, and shishito pepper, finished with daikon oroshi and fresh scallions in a Tempura sauce	\$8
Vegetable Tempura Tempura seasonal vegetables served with house made tempura sauce	\$7
Brussels Sprouts (GF) Flash fried Brussels sprouts leaves tossed in lemon juice and topped with Ruby Red grapefruit segments	\$9
Honey Miso Eggplant (GF) Japanese eggplant flash fried and tossed in a Honey Miso glaze with julienned bell peppers	\$7

Fish and Seafood

Grilled Whole Squid (GFO) Mesquite grilled soy/sake/mirin marinated Yari-Ika “Spear Squid” from Boston, sprinkled with seaweed flakes, sesame seeds and lemon juice	\$14
Unagi Kabayaki Mesquite Grilled fresh water Eel served with pickled daikon and cabbage finished with Sansyo	\$12
Grilled Shake Kama (GFO) Sake infused & Miso marinated Mesquite grilled Scottish Salmon collar, - OR – Scottish Salmon collar simply seasoned with salt and Mesquite grilled	\$12
Grilled Hamachi Kama (**GFO) Mesquite grilled Yellowtail collar, seasoned with salt	\$12
Grilled Tuna Belly Sliders Freshly caught Mesquite grilled Japanese Tuna Belly with house made Hoisin BBQ Sauce topped with Fish Sauce dressed cabbage slaw and served on steamed buns	\$9
Black Tiger Jumbo Prawns 3 tempura battered jumbo prawns tossed in a Spicy Aioli and served with a cold Broccoli Del Treviso Sesame salad	\$15

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

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

Chicken

- Japanese Chicken Kara-Age** \$10
Marinated dark meat chicken thighs dusted in potato flour and deep fried, served with a lemon wedge, fried shishito pepper and Kara-Age Aioli
- Chicken Hearts, Gizzards and Liver (GFO)** \$3/each
1 skewer of your choice, grilled over Binchotan charcoal seasoned with salt and a side of Yuzu-Kosho
- Yakitori Chicken Skewer** \$7
2 skewers of Binchotan grilled tender chicken served with Teriyaki Sauce and Kizami-Wasabi and a side of pickled daikon radish

Beef and Lamb

- Grilled Beef Short Ribs** \$20
Mesquite grilled all natural Colorado beef short ribs, Teriyaki sautéed yellow squash, zucchini and onions, finished with green onions, Fresno peppers and sesame seeds
- Kobe Kinpira** \$12
Tender American Kobe Beef Wok seared with burdock root, carrots, sugar snap peas, Japanese peppers and Shirataki noodles
- Lamb Tenderloin Skewer** \$9
Binchotan grilled local Colorado lamb tenderloin + basil aioli

Pork

- Grilled Bacon-Wrapped Scallop Skewers (GF)** \$12
2 skewers of Binchotan grilled Hokkaido scallops wrapped with bacon and served with pickled daikon
- Pork Steamed Buns** \$7
Fresh ground Pork mixed with shitake mushrooms, bamboo shoots, green onion, ginger, oyster sauce and sesame oil served in house made Steamed Buns
- Grilled Pork Belly** \$12
4 hour-cooked tender Canadian Mugi-Buta pork belly Mesquite grilled, topped with scallions and served with a side of Yuzu-Kosho
- Steamed Gyoza Dumpling** \$8
5 steamed and lightly pan fried pork dumplings served with our Gyoza sauce
- Buta Kimchi (GFO)** \$12
Canadian Mugi-Buta Pork, Wok seared with a spicy Korean Kimchi

House Made Ramen

- *Fresh Vegetable Ramen (V)** \$14
Egg noodles, sweet grilled corn, bean sprouts, bok choy, bell peppers, radish sprouts, carrots, green onion, and Shimeji mushrooms in a vegetable broth
- *Tonkotsu Ramen** \$14
Egg noodles, pork belly, mushroom, green onion, garlic chips + a soft boiled egg in a rich savory 48 hour-cooked pork broth
- *Miso Ramen** \$14
Egg noodles, pork belly, sweet grilled corn, bok choy, bean sprouts + a soft boiled egg in a savory 48 hour steeped miso pork broth
- *Miso Pork Kimchi Ramen** \$16
Red Sakura Pork and Kimchi with green onions, bean sprouts, garlic chips, chili oil and a soft boiled egg in a rich savory house made Miso broth and topped with cilantro

*All of our Ramens are made to order,
please allow additional time*

Rice Bowls

- Unagi Bowl** \$16
BBQ fresh water Eel over Teriyaki glazed rice and finished with a side of Kinpira
- Yakiniku Bowl** \$20
Tender Colorado short ribs marinated then Mesquite grilled and served over Teriyaki glazed rice with a side of Kimchi
- Katsudon Bowl** \$14
Panko crusted deep fried pork cooked in a sweet and salty sauce with egg and served over steamed rice

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