

OTOOTO



RAW BAR | SUSHI

Taste of Sashimi* (9 pc.) ^{gf} 24	Temaki* ^{gf} 10
3 pc. each of Maguro, Salmon, and Hamachi	Hand Roll Choice of Hamachi, Chu Toro, or Salmon
Nigiri Flight* (4pc) ^{gf} 18	Aburi Toro* Nigiri(2 pc.) ^{gfo} 16
1 pc. each of Hamachi, Shake, Akami, and Chu Toro	Lightly seared Chu Toro
Crispy Spicy Tuna* (6pc) 14	Aburi Hotate* Nigiri (2 pc.) ^{gf} 14
Flash-Fried Tempura Sushi Rice topped with Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion, & Amadare	Lightly seared Hotate brushed with Olive Oil and Lemon
Scallop Carpaccio* (8pc) ^{gf} 22	Aburi Spicy Salmon Belly* (2pc) 14
Raw Scallops with Olive Oil, Lemon, and Shiso Pesto	Lightly seared Salmon Belly marinated in Sriracha & Nikiri
	Toro Nigiri (2 pc.) 16
	Toro Sashimi(2 pc.) 16

SMALL PLATES

Honey Miso Eggplant 8	Kara-Age 14
Flash-fried Japanese Eggplant with julienned assorted Bell Peppers, tossed in Honey-Sesame-Miso Glaze	Deep-fried Soy-marinated Chicken Thighs served with Sriracha Aioli and Sansho Pepper
Agedashi Tofu 8	Buta Kimchi 17
Flash-fried Tofu, Japanese Eggplant, and Shishito Pepper served with Daikon Oroshi, Grated Ginger, & Tempura Sauce	Wok seared Black Pork, Spicy Korean Kimchi, Tokyo Negi, White Onion, & Bean Sprouts
Crispy Shiso Gyoza (6 pc.) 9	Shogayaki ^{gfo} 16
Minced fish Dumplings, wrapped with Shiso Leaf, lightly fried	Thinly-sliced Pork in Ginger-Teriyaki Sauce served with Japanese Potato Salad & Cabbage Slaw
Gyoza (6 pc.) 9.5	Wagyu Short Ribs* 30
Pork Dumplings, steamed & lightly seared	Wagyu Short Rib in Sweet Korean Marinade with Bell Pepper, Onion, Bean Sprouts, Negi, Sesame Seeds, & Togarashi
Tako Yaki (4 pc.) 10	Miso Black Cod ^{gfo} 22
Fried Wheat Balls stuffed with Octopus and served with Okonomiyaki Sauce and Kewpie Mayo	4 oz. Grilled Alaskan Black Cod with Miso Sake Kasu Sauce
UDON	Tonkatsu Cutlet 14
Nabeyaki Udon	Tonkatsu Cutlet served with Okonomiyaki Sauce, Kirashi Mustard, Japanese Potato Salad and Cabbage Slaw
Flour noodles in a light fish broth with fishcake,shrimp tempura,green onion, wakame and egg	

RAMEN

Tonkotsu Ramen*	17
Pork Belly Chashu, Bean Sprouts, Wood Ear Mushroom, Negi, Fried Garlic Chips, & Soft-Boiled Egg	
Pork Kimchi Ramen*	19
Pork and Kimchi with Negi, Soft-Boiled Egg, and Togarashi in a Tonkotsu-Veggie Broth	
Chicken Chashu Ramen*	19
Chicken Breast Chashu, Bamboo Shoots, Soft-Boiled Egg, Mitsuba, and Negi in Chicken Broth	
Veggie Ramen*	17
Mushroom, Scallion, Bokchoy, Bamboo Shoot, Tofu, Kimchi, Bean Sprout, Chili Thread in Veggie Broth	
Kids Ramen*	10
Ramen Noodles in Tonkotsu Broth	

SOUPS | SALADS | SIDES

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

Pork Chashu Garlic Rice 18
Pork Chashu, Fried Rice, Garlic Chip. Green Onion, Soft-boiled Egg
Brussels Sprouts 14
Flash-fried Brussels Sprouts with Pomegranate, Pecans, Yuzu Juice, & Parmesan
Ebi-Mayo (2 pc.) 12
Tempura-battered Tiger Shrimp with Sweet Chili Aioli & Togarashi
Takoyaki Okonomiyaki 17
Japanese ‘Pancake’ made from Egg, Takoyaki, Cabbage, & Tempura Flake topped with AO Nori, Bonito Flake, Beni-Shoga, Okonomiyaki Sauce, Mayo, & Ketchup
Scallop Au Gratin 20
Scallops, Broccoli, Cherry Tomato, Onion, Bacon, Cream, Parmesan; Served with Crostini
Bacon Mochi (4 pc.) 9
Mochi wrapped in Crispy Bacon and pan-fried

GRILL

Yaki Ika ^{gfo} 18
Grilled Whole Squid in Soy, Nikiri, & Yakitori Sauce
Gyu Tan Amiyaki ^{gf} 18
Grilled Beef Tongue served with Chopped Cabbage, julienned Tokyo Negi, Sesame Oil, & Yuzu Kosho
Kanpachi Kama ^{gfo} 18
Grilled Amberjack Collar served with Daikon Oroshi and Ponzu Sauce
Hamachi Kama ^{gfo} 18
Grilled Yellowtail Collar served with Daikon Oroshi and Ponzu Sauce
Whole Branzino ^{gfo} 35
Steamed or Grilled Whole Branzino served with Mixed Veggies and Yuzu Tamari Sauce
Pork Ginger Steak 16
Soy Sauce, Tonkatsu sauce, Ginger, Garlic served with cabbage and cherry tomatoes

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.

SAKE		300 mL	720 mL	
Tokubetsu Junmai				
Suigei “Drunken Whale”, Kochi		45		
SMV: + 7 Acidity: 1.6				
Mild Umami, pleasant acidity, light & dry; clean and easy to drink			75	
Hakkaisan, Niigata				
SMV: -1 Acidity: 1.5				
Tremendous balance of sweet and dry flavors with a creamy texture and clean finish				
Junmai				
Suijin “God of Water”, Iwate		25		
SMV: + 10 Acidity: 1.5				
Extremely dry and aromatic but with a delicate mouthfeel & superb complexity.				
Junmai Ginjo				
Hakushika “White Deer”, Hyogo		25		
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”, Yamaguchi		63		
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		45		
Dassai Blue 50, New York 375ml				
SMV: N/A Acidity: N/A				
Licorice and cantaloupe give way to pineapple candy, lemon curd, and vanilla with a hint of brine on the finish				
Pearls of Simplicity, Kyoto		56	134	
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”, Shizuoka		52	125	
SMV: + 0 Acidity: 1.5				
This Demon Slayer is a semi-fruity brew with a unique dryness that speaks to wine drinkers				
Nigori				
Hakutsuru Sayuri “Little Lily”, Hyogo		25		
SMV: -11 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				
Yaemon “Tsukiakari”, Fukushima		32		
SMV: - 15 Acidity: 2				
Tsukiakari, named for its pale moonlight hue, offers a soft malted rice aroma and a balanced harmony of sweetness and acidity, evoking moonbeams on calm waters.				
SAKE FLIGHT				
Hakkaisan, Suijin, & Pearls of Simplicity			25	
3, 2 oz. pours of our crowd-favorite sakes				
HOT SAKE				
Kuromatsu-Hakushika Junmai Extra Dry			11	
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			17	
Ketel Citroen, St. Germain, Lemon, Blood Orange, Jalapeno				
Lychee Margarita			17	
Don Julio Blanco, Lychee Liqueur Lemon, Lime, Agave				
Denhattan			18	
Locke & Co. Aspen Aged Rye, Breckenridge Bitters, St. Germain				
Five Rings			16	
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

\$2 off Can Beer and Hitachino White Ale

\$3 off Signature Cocktails

OTOTO Senbero Special

Sapporo Senbero11

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

Highball Senbero13

Choice of: Komasa Japanese Gin, Mizu Lemongrass Shochu, or Mars Iwai Highball served with 1 pc. Kara-Age and Edamame

Happy Hour Food

Sushi & Sashimi Sampler18

2 pc each of Maguro and Salmon Sashimi, 1 pc each of Akami Maguro, Shake, and Hamachi Nigiri

Edamame6

Spicy Edamame7

Gyoza (4 pc.)6

Tako Yaki8

Honey Miso Eggplant6

Kara-Age12

Kushiyaki (1 pc.)5

Choice of Chicken Thigh, Pork Belly, or Kurobuta Sausage

WHITE WINE | ROSE | BUBBLES

Jeio Bisol | Prosecco | Prosecco D.O.C, Italy15/60

Roseblood | Rose | Provence, France15/60

Scharffenberger | Brut Rose | Mendocino, CA15/60

Glazebrook | Sauv. Blanc | Marlborough, NZ15/60

Château de Fontaine-Audon Sancerre | Loire Valley, France20/80

“Sea Queen” | Albarino | Edna Valley, CA15/60

Jermann | Pinot Grigio | Farma D’isonzo, IT15/60

“Tangle” | White Blend | Marlborough, NZ14/56

Sonoma Cutrer | Chardonnay | Russian River Ranches, Sonoma, California16/64

Louis Moreau | Chablis | Burgundy, France22/87

RED WINE

La Crema | Pinot Noir | Monterrey, California16/64

Vietti | Barbera | Castiglione Faletto, Italy14/56

Viña Alberti | Rioja | Rioja Alta, Spain17/68

Domaine de Boissan | Côtes du Rhône | France15/60

Matthew Fritz | Cab. Sauvignon | Monterrey, CA15/60

DRAFT BEER

Sapporo7

Upslope Rice Lager8

Dumroll American Pale Ale8

BOTTLED BEER

Koshihikari Rice Lager | Niigata, Japan12

Echigo Red Ale | Niigata, Japan12

Hitachino White Ale | Ibaragi, Japan12

CANNED BEER

Orion | Okinawa, Japan11

Hitachino Yuzu Lager | Ibaragi. Japan12

NON-ALCOHOLIC BEER & WINE

Gruvi IPA | Denver, Colorado7

Asahi Zero | Japan7

Gruvi “Dry-Secco” | Denver, Colorado10