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# Ototo Den

Raw Bar & Robata Grill

## Chef's Specials

Thursday, April 19th, 2018

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### A Great Introduction to Japanese Spirits

Flights of: Japanese Whisky \$25, Sho Chu \$15 or Sake \$20

**Whisky:** Hibiki Harmony, Hakushu 12yr +  
Nikka Coffey Grain

**Sho Chu:** Hakutake Shiro Kome, Kakushigura Mugi + Kuro Yokaichi Imo

**Sake:** Suigei "Drunken Whale" Toku-Junmai, Hakkasian "First Press" Nama Genshu,  
Kikusui "Perfect Snow" Nigori Genshu

### Wine Features:

**Mercat Brut Rose Cava, Pendes Spain...\$12/\$48**

**Ovum Big Salt Riesling Blend, Elkton Oregon...\$13/\$52**

**Pali Summit Pinot Noir, Santa Rita Hills California...\$16/\$64**



### \*Lobster Tail + Big Eye Tuna Roll (GFO)...\$18

rolled in soy paper with mango, jalapeno + cilantro, finished with amadare + spicy mayo

### Assorted Tempura...\$12

3 shrimp + Japanese eggplant, kabocha squash + asparagus with tempura sauce

### Sweet Breads Kasu Yaki...\$10

pan seared and served in a miso + sake lees glaze watermelon, radish + shiso slaw

### \*5 Star American Waygu Beef Tataki.....\$20

6 slices of lightly seared Waygu beef, fried garlic, sweet rice wine vinegar + soy sauce



### Assorted Grill...\$20

5 Star American Waygu Beef, Chicken Tsukune + Duck (No Substitutions)

### Grilled Alaskan Spotted Prawn...\$6

garlic + roe butter sauce

### Steamed or Fried Whole Fish

**Medium/Large** Branzino...\$28/\$36

**Large** Black Snapper...\$36

**Steamed:** Topped with ginger, cilantro, garlic and served New Style with a Soy Yuzu Sauce

**Fried:** Dusted with cornstarch and fried, served with Ponzu sauce and a lemon wedge

\*Items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked ingredients may increase your chance of food borne illness