
Ototo Den

Raw Bar & Robata Grill

Chef's Specials

Friday November 17th, 2017

Wine Features:

Mercat Brut Rose Cava, *Pendes Spain*...\$10/\$40

La Val Albarino, Rais Baixas Spain \$10/\$40

Sinister Hand by Owen Roe Yakima Valley Washington,
Syrah, Grenache + Mourvedre...\$18/\$72

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



*FIRST OF THE SEASON, FRESH WILD BURI (winter yellow tail)
CAUGHT OFF THE COAST OF HOKAIDO IN NORTHERN JAPAN*

**2pc Sashimi or Sushi...\$12*

***Lobster Tail & Big Eye Tuna Roll.....\$18**
rolled in soy paper with mango, jalapeno &
cilantro, finished with amadore & spicy mayo

***Albacore Sashimi...\$16**
6pc pacific Albacore, tomato, avocado, jalapeno & carpaccio sauce
Santa Barbara Uni Sashimi...\$12

***Live Hotate...\$15**
live scallop from Boston served either sashimi or grilled with a soy, sake + butter sauce

Ya kko Tofu...\$6
chilled house made tofu, onion & ginger

Cucumber + Fresh Ginger Salad...\$6
sweet rice wine vinaigrette
*Add Snow Crab...\$11



Black Cod...\$14
4 oz. miso marinated & grilled black cod

Mixed Grill..\$18
One of each: Wagyu Beef, Chicken Wing & Duck (**No Substitutions**)

Waygu Beef Skewer...\$10

Duck Breast Skewer...\$6
Tokyo onion & yakitori sauce

Chicken Wing.....\$4
Binchotan grilled Western Daughters organic chicken

Chicken Tsukune.....\$6
Binchoton grilled ground chicken with soft boiled egg

**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*