



Ototo Den

Raw Bar & Robata Grill

Chef's Specials

Saturday September 9th, 2017

September Wine Features:

Jezebel, White Blend Oregon...\$10/\$40

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

2015 Loring Keefer Ranch Vineyard...\$16/\$64

Flights of Japanese Whisky \$25 or Sake \$20

A great introduction to Japanese Spirits

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

Sake: Tozai Living Jewel, Konteki Pearls of Simplicity + Konteki Tears of Dawn



*Albacore Sashimi...\$16

6pc pacific Albacore, tomato, avocado, jalapeno & carpaccio sauce

Steamed PEI Mussels.....\$12

lobster broth, garlic butter, soy sauce, green onion, shishito peppers + ginger

Kale + Fuji Apple Salad...\$8

slice fried almonds + blu cheese vinaigrette

Ya kko Tofu...\$5

chilled house made tofu, grated ginger, negi & bonito flakes

Cucumber + Fresh Ginger Salad...\$5

sweet rice wine vinaigrette

Add Snow crab...\$11



Mixed Grill...\$18 (no Substitutions)

Waygu Beef, Chicken Wing + Duck Breast

Waygu Beef Skewer...\$10

With spicy ponzu and grated daikon

Duck Breast...\$6

Tokyo onion + yakitori sauce

Chicken Wing.....\$4

Binchotan grilled Western Daughters organic chicken

Grilled Chicken Breast...\$4

Japanese plum + shiso leaf

Black Cod.....\$14

4 oz miso marinated & grilled black cod

Steamed or Fried Whole Fish

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

