



Ototo Den

Raw Bar & Robata Grill

Chef's Specials

Friday May 26th, 2017

Ask Your Server About Our Sake Paired Dinner

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

A great introduction to Japanese Spirits

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

Sake: **Dassai 50, Hakkasain + Kubota**



***Santa Barbara Uni Sashimi...\$12**

***Live Hotate.....\$15**

Live Boston scallop served in the shell sashimi or grilled with a sake, soy + butter sauce

***Lobster Tail + Big Eye Tuna Roll...\$18**

rolled in soy paper with mango, jalapeno + cilantro, finished with amadare + yuzu aioli

***Albacore Sashimi...\$16**

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

Cucumber Salad...\$5

With fresh ginger and sweet rice wine vinaigrette

Add Snow Crab \$10

Truffle Shrimp and Brussels Sprouts...\$12

6 Lightly tempura battered Shrimp and Brussels Sprouts with truffle oil sauce

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

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



From Our Binchoton Grill

GRILLED COPPER RIVER SALMON COLLAR...\$28

Black Cod.....\$12

3oz miso marinated + grilled black cod

5 Star Waygu Beef...\$8

garlic butter, daikon, ponzu + scallion

Duck Breast Skewer...(5\$)

Tokyo onion + yakitori sauce

Chicken Tsukune.....\$5

binchoton grilled ground chicken with soft poached egg



Grilled, Steamed or Fried Whole Fish

Large Branzino - \$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 may be served raw or undercooked based on your specification, 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 Paired Dinner - \$50

Pick one item per sake

Dassai 50 Junmai Dai Ginjo

One of the premier sake breweries in Japan, known for high-end sake production only. Ripe honeydew melon and flowers on the nose, with a smooth follow-through of light fruits and hints of lemon curd on the palate. Medium-bodied with a dry finish. Similar to Sauvignon Blanc, this is a good pair for lighter or delicate flavors, and perhaps desert as well.

Pairing:

***4pc Pacific Albacore Sashimi;**
tomato, avocado, jalapeno + carpaccio sauce

***3pc Tuna Carpaccio**

Sautéed Maitake mushrooms wrapped with sliced wild caught Tuna and topped with shallots, blue cheese crumbles and micro arugula with a Soy truffle yuzu sauce and Balsamic Reduction

Seaweed Salad

A mix of 4 seaweeds, grapefruit, daikon sprouts + goma with a soy sesame vinaigrette

Hakkaisan Junmai Gingo

Made with Niigata's best rice and brewed with waters from the Raiden Temple Springs at the base of the sacred Hakkai Mountain, this sake is known for its dryness while being clean and crisp as a clear winter day. Notes of spicy apples, nuts, and delicate spring wood bloom at the corners of your mouth with every sip, making it excellent with grilled meats.

Pairing:

Grilled Beef + Vegetables Skewer

Black Cod

miso marinated + grilled black cod

Grilled Seasonal Vegetables

Mesquite grilled seasonal vegetables

Kubota Senju Honjozo Ginjo

This legendary brewery is known for their focus on growing the perfect rice before everything else. A light aroma of nutmeg and banana bread that runs clean and clear on the tongue with an acidity that comes through more than other sake at the finish. Pairs well with light or richer dishes due to the direct nature of Hojozo style.

Pairing:

Honey Miso Eggplant

Japanese eggplant flash fried and tossed in a Honey miso glaze with julienned bell peppers

Shrimp + Vegetable Tempura

seasonal vegetables + shrimp served with house made tempura sauce

Buta Kimchi

Canadian Mugi-Buta Pork, Wok seared with a spicy Korean Kimchi

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