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**Ototo Den**  
**Chef's Specials**  
**Saturday, February 16th, 2019**

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**A Great Introduction to Japanese Spirits**  
**Flights of: Whisky, Sake \$20 or Sho Chu \$15**

**Iwai Flight:** Mars, Tradition and Wine Cask... ½ oz of each \$20/ 1oz \$35  
**Premium Flight:** Akashi, Akashi Single Malt + Akashi Ume...½ oz of each \$30/ 1oz \$55

**Sake:** Kikusui Junmai Ginjo, Ryujin "Dragon God,"  
Kikumasamune Kimoto Ginjo Namachozo Genshu

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

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

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**\*Ototo Roll...\$12**  
Scottish salmon, bigeye tuna, yellowtail, red snapper in a spicy miso,  
with negi, tempura flakes & amadare

**6pc New Style Salmon Sashimi...\$16**  
Juicy soy and new style oil, kaiware & microgreens

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**Snake River Farms American Kobe New York Strip Suki-yaki...\$40**  
4oz New York Strip, shiitake + shimeji mushrooms, napa cabbage, shirataki noodles + negi  
simmered in a soy + dashi broth

**Grilled Hamachi Kama (GFO)...\$15**  
Mesquite grilled yellowtail collar, seasoned with salt

**Hatsumoto** grilled base of chicken heart (has the most flavor) (GFO)...\$3

**Grilled Chicken Oysters with Kizami Wasabi (GF)...\$4**

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**Steamed or Fried Whole Fish:**  
**Black Snapper \$35**

**Steamed:** topped with ginger, cilantro, garlic 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