
Ototo Den

Raw Bar & Robata Grill
Chef's Specials

Saturday, January 20th, 2018

Wine Features:

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

Ferrari Carano Tre Terre Chardonnay Russian River Valley...\$12/\$48

Abott's Table by Owen Roe Columbia Valley Washington,
Sangiovese, Zinfandel + Malbec...\$16/\$64

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

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Japanese Shime Saba Sashimi or Sushi, 2pc...\$10, 5pc...\$20
rice wine vinegar and rice wine cured Mackerel

Santa Barbara Sashimi or Sushi...\$10

Ankimo...\$9

3pc Sake steam monkfish livers + ponzu sauce,
cucumber + seaweed

2pc Fried Washington State Minterbrooke Oysters + House Made Tartare Sauce...\$8

Assorted Tempura...\$12

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

Shumai...\$10

6pc Mugi pork, shrimp shitake mushrooms steamed dumplings

***5 Star Waygu Beef Tataki.....\$18**

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

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Assorted Grill...\$20

Waygu Beef, Chicken Tsukune + Duck (No Substitutions)

Chicken Tsukune.....\$6

binchoton grilled ground chicken with soft poached egg

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 are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked ingredients may increase your chance of*