
Ototo Den

Chef's Specials

Saturday October 20th, 2018

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 \$40

Premium Flight: Akashi, Ichiro's Malt + Lucky Cat...½ oz of each \$30/ 1oz \$60

Sake: Kikusui Junmai Ginjo, Ryujin "God of Dragon",
Kikomasamune Kimoto Ginjo Namachozo Genshu

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

Drink Special: Take Two

So Refreshing You'll Take 2! Amaro, Domain Canton, Kakushigura , Orange + Lemon Juice \$13

Wine Features:

Mercat Brut Rose Cava, Pendes Spain...\$12/\$48

Colli di Lapio; Fiano di Avalino Campagnia Italy...\$13/\$52

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4pc Pacific Northwest Fried Oyster...\$12

house made tartar sauce

6pc New Style Salmon Sashimi...\$16

Juicy soy and new style oil, kaiware + microgreen

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Chicken Tsukune...\$6

binchoton grilled ground chicken with soft poached egg

Hatsumoto...\$3

grilled base of chicken heart (has the most flavor)

Grilled Chicken Skin Skewer...\$3

Grilled Chicken Oyster + Kizami Wasabi...\$4

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Steamed or Fried Whole Fish:

Medium/Large Branzino...\$28/\$36 or Medium/Large Black Snapper ...\$30/\$38

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