



Ototo Den

Raw Bar & Robata Grill

Chef's Specials

Saturday, July 22nd, 2017

July Wine Features:

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

Pierre Henri Muscadet, *Loire Valley France*...\$10/\$40

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



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

rolled in soy paper with mango, jalapeno + cilantro, finished with amadare + spicy mayo

Santa Barbara Uni Sashimi...\$12

*Albacore Sashimi...\$16

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

Cucumber Salad...\$5

fresh ginger and sweet rice wine vinaigrette **Add Snow Crab \$10**

Ayu...\$10

grated daikon and ponzu

Yakko Tofu

chilled house made tofu, grated ginger, negi, bonito flakes...\$5



Fresh Maryland Soft Shell Kara Age...\$16

flash fried and served with green tea salt + tempura sauce

Duck Breast...\$5

Tokyo onion + yakitori sauce

Steamed or Fried Whole Fish:

Medium/ Large Flounder...\$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 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.