



Dessert Menu

\$8

Mochi Cake

with Green Tea Mochi Ice Cream

Banana Cream Pie

Belgium Chocolate Mousse Cake

Mochi Ice Cream*

*Pick 3 Green Tea, Strawberry,
Mango + Red Bean*

Ice Cream Scoop \$6

(Green tea or Red Bean)

Dessert Cocktails \$10

Chocolatini: *Vanilla Vodka* ♦

Baileys ♦ Chocolate Syrup

Dreamsicle: *Vanilla Vodka* ♦

Umepon ♦ Cream ♦ OJ

After Dinner:

Baileys \$9 ♦ Hennessy \$10 ♦

Grand Marnier \$10 ♦ Aperol \$8

Taylor 10 year Tawny Port \$10

Taylor 20 year Tawny Port \$15



HAPPY HOUR AT OTOTO!

**Daily from 4:30-5:30 &
Wed/Thur 9:00-10:00 PM - Fri/Sat 9:30-11:00 PM**

**All Wine by the Glass and Hot Sake HALF PRICE
All Draught Beer \$4
And \$1 OFF All Well Cocktails**

Edamame	\$3
*Raw Oysters on the Half Shell 4 pieces of seasonal oysters with cocktail and ponzu sauce	\$10
Gyoza 4 pieces of pan sautéed pork dumplings	\$5
Kinpira Lightly sautéed julienned burdock root and carrot with a soy sesame oil	\$3
Tako Yaki 4 fried wheat balls stuffed with Octopus, cabbage, green onion, yam and pickled ginger served with Tako Yaki Sauce	\$7
Honey Miso Eggplant Japanese eggplant flash fried and tossed in a honey sesame miso glaze with julienned yellow and red bell peppers	\$5
Grilled Bacon-Wrapped-Scallop Skewer Binchotan grilled Hokkaido scallops wrapped with bacon	\$9
Grilled Pork Belly Mesquite grilled "4 hours" Canadian Mugi-Buta served with a side of Yuzu Kosho	\$7
Japanese Style Fried Chicken Marinated dark chicken meat dusted with corn starch and deep fried to a golden finish	\$7

***Desserts \$5**

Your server will inform you of our daily selections available during Happy Hour!

**Items may be served raw or undercooked 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.