



## OTOTO BRUNCH FEATURES

### Brunch Specials

**Watermelon-Feta Salad** \$12

Spring Mix, Watermelon, Feta Cheese, Shiso, Mint, Cucumber, Red Onion, & Balsamic Glaze

**Chicken and Waffles** \$18

Kara-Age with House-Made Matcha Waffles, Strawberries, and Hot Local Honey

**'Bagel' & Lox** \$16

Crispy Rice "Bagel" with Tofu "Cream Cheese," Lox, Cucumber, Red Onion, and Capers

**Shokupan French Toast** \$16

Japanese Milk Bread Cooked in a Cinnamon Egg Wash With Yuzu Maple Syrup and Chantilly Cream

**Katsu Curry** \$18

Japanese Curry with Pork Katsu and Root Vegetables in a Sweet Spicy Sauce

**Bento Box** \$30

1 piece Chu Toro and Hamachi Nigiri, 2 pieces Akami & Salmon Sashimi, Miso Cod, Kara-Age, & Beef Stir Fry

### Raw/Sushi

**Chirashi Bowl** \$28

Chef's Selection of Assorted Sashimi on Sushi Rice

**Sushi Sampler** \$22

2 Piece Oshi Sushi, 1 Piece ea. Hamachi and Toro Nigiri, 2 Piece ea. Salmon and Akami Sashimi

**Aburi Toro Taku Roll (4 pc) GFO** \$18

Lightly Seared Chu Toro, White Onion, Takuan, Egg Yolk Sauce

**Tai Carpaccio (6 pc) GFO** \$22

Tai Sashimi served with Extra Virgin Olive Oil, Shiso Pesto, and Lemon

**Unagi Nigiri (2 pc)** \$12

Fresh Water Eel

**Aburi Hotate Nigiri (2 pc) GFO** \$14

Scallops, lightly seared

### Raw/Sushi Cont.

**Aburi Spicy Salmon Belly** \$14

**Nigiri (2 pc)**

Salmon Belly marinated in Nikiri Sauce and Sriracha, lightly seared

**Aburi Toro Nigiri (2 pc) GFO** \$16

Chu Toro, lightly seared

### Grill

**Shake Kama GFO** \$18

Miso Marinated Salmon Collar served with Namasu and lemon

**Gyu Tan Amiyaki (4 oz) GF** \$16

Grilled Beef Tongue served with Chopped Cabbage, Julienne Tokyo Negi, Sesame Oil, and Yuzu Wasabi

### Small Plates

**Katsu Sandwich (4 pc)** \$18

Tonkatsu, Cabbage, House-Made Katsu Sauce, Mayo, and Mustard

### Brunch Cocktails

**Strawberry Yuzu Spritz** \$14

Strawberry, Yuzu, Aperol, Bubbles, Soda Water

**Mimosa** \$12

Choice of Orange, Grapefruit, Pineapple, or Strawberry

**Espresso Martini** \$14

Vodka, Mr. Black Cold Brew Liqueur, Kaladi Cold Brew

**Sake Sangria** \$14

Hakushika Sake, White Wine, Lemon, Pineapple, Ginger Beer

**Shochu Bloody Mary** \$14

House-made Japanese Bloody Mary Mix, Kinjo Shiro Shochu, Lime, Olive, Shishito