

OTOTO



BRUNCH SPECIALS

- Watermelon-Feta Salad** ^{gf} 12
Spring Mix, Watermelon, Feta, Shiso, Mint, Red Onion, Cucumber, & Balsamic
- Chicken & Waffles** 18
Kara-Age, Matcha Waffle, Hot Honey, Fruit Compote
- 'Bagel' & Lox** 16
Crispy Rice 'Bagel', Tofu Cream Cheese, Lox, Cucumber, Red Onion, Capers
- Shokupan French Toast** 18
Japanese Milk Bread, Yuzu Maple Syrup, Fruit Compote, Chantilly Cream
- Katsu Curry** 18
Japanese Curry, Pork Katsu, Root Vegetables, Rice
- Bento Box** 30
1 pc. Chu Toro and Hamachi Nigiri, 2 pc. Akami and Salmon Sashimi, Miso Cod, Kara-Age, & Beef Stir Fry

RAW BAR | SUSHI

- Taste of Sashimi* (9 pc.)** ^{gf} 24
3 pc. each of Maguro, Salmon, and Hamachi
- Nigiri Flight* (4 pc.)** ^{gf} 18
1 pc. each of Hamachi, Shake, Akami, and Chu Toro
- Oshi Sushi* (4 pc.)** ^{gfo} 16
Western Japanese Box-Style Sushi | 2 pc. each of Salmon and Mackerel
- Crispy Spicy Tuna* (6 pc.)** 14
Flash-Fried Tempura Sushi Rice topped with Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion, & Amadare
- Scallop Carpaccio* (8 pc.)** 22
Raw Scallops with Olive Oil, Lemon, and Shiso Pesto
- Aburi Toro Roll* (5 pc.)** ^{gfo} 18
Lightly seared Chu Toro, White Onion, Takuan, Egg Yolk Sauce
- Ototo Roll* (8 pc.)** ^{gfo} 14
Hamachi, Akami, Salmon Cucumber, Avocado, Masago, Shiso, & Goma
- Tai Carpaccio* (6 pc)** ^{gfo} 22
Thinly Sliced Tai with Olive Oil, Lemon, Ponzu, & Shiso Pesto
- Aburi Toro* (2 pc.)** ^{gfo} 18
Lightly seared Chu Toro
- Aburi Hotate* (2 pc.)** ^{gfo} 16
Lightly seared Hotate brushed with Olive Oil and Lemon
- Aburi Spicy Salmon Belly* (2 pc.)** 14
Lightly seared Salmon Belly marinated in Sriracha & Nikiri
- Chirashi Bowl*** ^{gfo} 22
Chef's selection of assorted Sashimi on Sushi Rice
- Nigiri Flight* (4 pc.)** ^{gf} 18
1 pc. each of Hamachi, Shake, Akami, and Chu Toro
- Sushi Sampler** ^{gfo} 22
1 pc. each Chu Toro & Hamachi Nigiri, 2 pc each Salmon and Maguro Sashimi, 1 pc. each Osaka Salmon & Saba

SOUPS | SALADS | SIDES

- Miso Soup** 4
- Seaweed Salad** 8.5
- House Salad** 7
Mixed Greens with Grape Tomatoes, Daikon, Carrots, & Ginger-Tofu Dressing
- Beet Salad** 10
Spring Mix with Golden and Red Beets, Grape Tomatoes, Goat Cheese, and Orange Rice Vinaigrette
- Kinpira Gobo** 6
Lightly salted julienned Burdock Root & Carrots in light Soy and Sesame Oil
- Edamame** 8
- Spicy Edamame** 9
- Steamed Rice** 2
- Jumbo Shrimp Tempura** 6
- Gobo Tempura** 5
- Assorted Tempura** 12

SMALL PLATES

- Honey Miso Eggplant** ^{gfo} 8
Flash-fried Japanese Eggplant with julienned assorted Bell Peppers, tossed in Honey-Sesame-Miso Glaze
- Agedashi Tofu** ^{gfo} 8
Flash-fried Tofu, Japanese Eggplant, and Shishito Pepper served with Daikon Oroshi, Grated Ginger, & Tempura Sauce
- Gyoza (6 pc.)** 9.5
Pork Dumplings, steamed & lightly seared
- Tako Yaki (4 pc.)** 10
Fried Wheat Balls stuffed with Octopus and served with Okonomiyaki Sauce and Kewpie Mayo
- Tonkatsu Cutlet** 14
Tonkatsu Cutlet served with Okonomiyaki Sauce, Kirashi Mustard, Japanese Potato Salad and Cabbage Slaw

RAMEN

- Tonkotsu Ramen*** 17
Pork Belly Chashu, Bean Sprouts, Wood Ear Mushroom, Negi, Fried Garlic Chips, & Soft-Boiled Egg
- Pork Kimchi Ramen*** 19
Pork and Kimchi with Negi, Soft-Boiled Egg, and Togarashi in a Tonkotsu-Veggie Broth
- Chicken Chashu Ramen*** 19
Chicken Breast Chashu, Bamboo Shoots, Soft-Boiled Egg, Mitsuba, and Negi in Chicken Broth

KUSHIYAKI

- Pork Belly (2 pc.)** ^{gfo} 12
- Chicken Thigh (2 pc.)** ^{gfo} 12
- Kurobuta Sausage (2 pc.)** ^{gf} 12
- Kushiyaki Flight** ^{gfo} 16
1 pc. each of Pork Belly, Chicken Thigh, and Veggie

- Kara-Age** 14
Deep-fried Soy-marinated Chicken Thighs served with Sriracha Aioli and Sansho Pepper
- Buta Kimuchi** ^{gfo} 17
Wok seared Black Pork, Spicy Korean Kimchi, Tokyo Negi, White Onion, & Bean Sprouts
- Ebi-Mayo (2 pc.)** 12
Tempura-battered Tiger Shrimp with Sweet Chili Aioli & Togarashi
- Zaru Soba** 12
Cold Buckwheat Soba Noodles served with Tsuyu, Negi, & Wasabi
- Add Assorted Tempura: + 12**
- Scallop Au Gratin** 20
Scallops, Broccoli, Cherry Tomato, Onion, Bacon, Cream, Parmesan; Served with Crostini

GRILL

- Yaki Ika** ^{gfo} 18
Grilled Whole Squid in Soy, Nikiri, & Yakitori Sauce
- Gyu Tan Amiyaki** ^{gf} 18
Grilled Beef Tongue served with Chopped Cabbage, julienned Tokyo Negi, Sesame Oil, & Yuzu Kosho
- Kanpachi Kama** ^{gfo} 18
Grilled Amberjack Collar served with Daikon Oroshi and Ponzu Sauce
- Hamachi Kama** ^{gfo} 18
Grilled Yellowtail Collar served with Daikon Oroshi and Ponzu Sauce

- Brussels Sprouts** ^{gf} 14
Flash-fried Brussels Sprouts with Pomegranate, Pecans, Yuzu Juice, & Parmesan
- Hiyashi Chuka** 18
Cold Ramen Noodles served with Steamed Chicken, Bean Sprouts, Cucumber, Tomatoes, Hard Boiled Egg, Beni Shoga, and Sesame Dressing
- Katsu Sandwich** 18
Tonkatsu cutlet on Shokupan with Cabbage, Karashi, & Katsu Sauce
- Miso Black Cod** ^{gfo} 22
4 oz. Grilled Alaskan Black Cod with Miso Sake Kasu Sauce
- Pork Chashu Garlic Rice** 18
Pork Chashu, Fried Rice, Garlic Chip. Green Onion, Soft-boiled Egg

DONBURI

- Katsu Don*** 16
Tonkatsu simmered in Sweet Soy Dashi with Egg, Onion, Negi, & White Onion served over White Rice
- Maguro Don*** ^{gf} 26
Akami and Chu Toro served over Sushi Rice
- Unagi Don** 26
Grilled Fresh Water Eel served over Sushi Rice
- Wagyu Don** 26
Grilled Wagyu with assorted Bell Peppers, Onion, and Mushrooms served over Sushi Rice

DESSERT

- Mochi Ice Cream (3 pc.)** 9
Choice of Chocolate, Mango, Strawberry, & Green Tea
- Banana Cream Pie** 12

Please inform your server of any allergies, gluten free or other dietary needs you may have, and we will work accommodate your request whenever possible.

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.

SAKE 300 mL 720 mL

Tokubetsu Junmai

Suigei “Drunken Whale” 40

SMV: + 7 | Acidity: 1.6

Mild Umami, pleasant acidity, light & dry; clean and easy to drink

Hakkaisan 75

SMV: -1 | Acidity: 1.5

Tremendous balance of sweet and dry flavors with a creamy texture and clean finish

Junmai

Suijin “God of Water” 22

SMV: + 10 | Acidity: 1.5

Extremely dry and aromatic but with a delicate mouthfeel & superb complexity.

Junmai Ginjo

Hakushika “White Deer” 20

SMV: + 0 | Acidity: 1.4

Mild and dry in taste and with a fresh, fruity ginjo flavor and full body, this is a well-balanced sake with substantial character

Junmai Daiginjo

Dassai 39 “Otter Festival” 52

SMV: + 3 | Acidity: 1.3

A very plush sake that is loaded with fruit basket flavors, and has a very wine-like acidity with a long finish

Dassai 45 “Otter Festival” 88

SMV: + 3 | Acidity: 1.4

Elegant and fresh with a slight sweetness and very floral aromas. The palate is medium bodied with perfect balance of nuttiness and candy with a hint of honeydew.

Pearls of Simplicity 48 88

SMV: + 2 | Acidity: 1.5

The epitome of purity, this sake is more subtle and nuanced than most highly aromatic Junmai Daiginjos. It is based on the ideals of Zen Buddhism and "wabi-sabi," the belief that beauty within the arts should be as understated and pure as a simple strand of pearls

Wakatake Onikoroshi “Demon Slayer” 52 115

SMV: + 0 | Acidity: 1.5

This Demon Slayer is a semi-fruity brew with a unique dryness that speaks to wine drinkers

Nigori

Sayuri “Little Lily” 20

SMV: + 7 | Acidity: 1.6

Sayuri means “little lily” in Japanese and the name is apt for this soft, floral noted nigori. Hints of white grape and elements of cherry blossom tie in seamlessly to create a lush, creamy sake with a deliciously smooth finish

Dassai 45 Nigori 44

SMV: + 3 | Acidity: 1.4

This is a nigori that reflects Dassai’s ever-present elegance. Being a junmai daiginjo, this one is slightly less saturated with sake lees (the rice solids in the bottle) compared to other nigori. Its light, fine grain texture accompanies bright and juicy balanced flavors, resulting in a slight sweetness.

SAKE FLIGHT

Hakkaisan, Suijin, & Pearls of Simplicity 25

3, 2 oz. pours of our crowd-favorite sakes

HOT SAKE

Classic 9

Purple Haze | Black Raspberry Liqueur 12

Ginger Haze | Ginger Liqueur 12

Elderflower Haze | Elderflower Liqueur 12

JAPANESE WHISKEY FLIGHT

Mars Iwai, Akashi White Oak, & Ichiro’s Malt & Grain 30

3, 1 oz. pours of our crowd-favorite Japanese Whiskeys

SIGNATURE COCKTAILS

Blood Orange Horizon 15

Ketel Citroen, St. Germain, Lemon, Blood Orange, Jalapeno

Lychee Margarita 16

Don Julio Blanco, Lychee Liqueur Lemon, Lime, Agave

Denhattan 16

Locke & Co. Aspen Aged Rye, Breckenridge Bitters, St. Germain

Five Rings 14

Bulleit Rye, Intense Ginger, Kinjo Shiro Shochu, Lemon

BRUNCH COCKTAILS

Strawberry Spritz 14

Aperol, Strawberry Puree, Yuzu, Jeio Bisol Prosecco

Sake Sangria 14

Hakushika, Jermann Pinot Grigio, Pineapple juice, Lemon, Ginger Beer

Espresso Martini 14

Tito’s Vodka, Mr. Black Cold Brew Liqueur, Cold Brew

Mimosa 14

Choice of Pineapple, Orange, or Grapefruit

Bloody Mary 14

Kinjo Shiro Shochu, Tito’s Vodka, House-made Japanese Spicy Bloody Mary Mix, Lime, Olive, Shishito Pepper

WHITE WINE | ROSE | BUBBLES

Jeio Bisol | Prosecco | Prosecco D.O.C, Italy 11/44

Roseblood | Rose | Provence, France 15/60

Scarffenberger | Brut Rose | Mendocino, CA 15/60

Glazebrook | Sauv. Blanc | Marlborough, NZ 13/52

Sager | Sancerre | Saumur, France 20/80

“Sea Queen” | Albarino | Edna Valley, CA 15/60

Jermann | Pinot Grigio | Farma D’isonzo, IT 15/60

“Tangle” | White Blend | Marlborough, NZ 14/56

Sonoma Cutrer | Chardonnay | 14/56

Russian River Ranches, Sonoma, CA

Louis Moreau | Chablis | Burgundy, France 17/68

RED WINE

La Crema | Pinot Noir | Monterrey, CA 15/60

Vietti | Barbera | Castiglione Faletto, IT 14/56

Viña Alberti | Rioja | Rioja Alta, Spain 17/68

Matthew Fritz | Cab. Sauvignon | Monterrey, CA 15/60

Domaine de Boissan | Côtes du Rhône | France 15/60

DRAFT BEER

Sapporo 7

Upslope Rice Lager 8

Dumroll American Pale Ale 8

BOTTLED BEER

Koshihikari Rice Lager | Niigata, Japan 12

Echigo Red Ale | Niigata, Japan 12

Hitachino White Ale | Ibaragi, Japan 12

CANNED BEER

Orion | Okinawa, Japan 8

Hitachino Yuzu Lager | Ibaragi, Japan 12

NON-ALCOHOLIC BEER & WINE

Gruvi IPA | Denver, Colorado 8

Gruvi Golden Ale | Denver, Colorado 8

Gruvi “Dry-Secco” | Denver, Colorado 10