

# RAW BAR | SUSHI

## FAVORITES

### CRISPY SPICY TUNA\*

6 Pc. Flash-Fried Tempura Sushi Rice Topped With Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion & Amadare - 14

### Steamboat Oysters\*

Served With Shallots and Red Wine Vinegar  
6 Pc. - 25    2 Pc. - 10    GF

### TAI CARPACCIO\*

6 Pc. Tai (Sea Bream) With Olive Oil, Lemon & Shiso - 22 GF

### OSHI SUSHI\*

Western Japanese Box-Style Sushi 2 Pc. Salmon & 2 Pc. Mackerel - 16 GFO

## ROLLS

### OTOTO ROLL\*

8 Pc. Hamachi, Maguro, Salmon, Cucumber, Avocado, Masago, Shiso & Goma - 14 GFO

### HOTATE ROLL\*

5 Pc. Scallops, Avocado, Cucumber, Mayo, Goma & Masago - 18 GF

### TEMAKI\*

Choice Of Hamachi, Toro Or Salmon- 10 GF    Scallop - 12 GF

# KUSHIYAKI

1 SKEWER PER ORDER

<b>PORK BELLY</b> GF	6	<b>WAGYU BEEF*</b> GF	16/28
<b>CHICKEN THIGH</b> GF	6	1 Or 2 Wagyu Skewer Served With Teriyaki Sauce	
<b>KUROBUTA SAUSAGE</b>	6	<b>ZUCCHINI</b> GF	4
<b>SCALLOP*</b> GF	10		

Served With Basil-Butter Sauce & Tomato

## SASHIMI

### TASTE OF SASHIMI\*

3 Pc. Each Of Maguro, Shake & Hamachi - 24 GF

### TORO\*

2 Pc. - 16 GF

### SHAKE OR HAMACHI\*

2 Pc. - 14 GF

## NIGIRI

### NIGIRI FLIGHT\*

1 Pc. Each Of Hamachi, Shake, Maguro, & Toro - 18 GF

### ABURI SPICY SALMON BELLY\*

2 Pc. Lightly Seared Salmon Belly Marinated In Sriracha & Nikiri - 14 GFO

### ABURI TORO\*

2 Pc. Lightly Seared Toro - 16 GFO

### ABURI HOTATE\*

2 Pc. Lightly Seared Scallop With Olive Oil & Lemon - 14 GF

### TORO\*

2 Pc. - 16 GF

### SHAKE, MAGURO OR HAMACHI \*

2 Pc. - 14 GF

# BITES

### HONEY MISO EGGPLANT

Flash-Fried Japanese Eggplant With Julienned Assorted Bell Peppers Tossed In A Honey Sesame Miso Glaze - 8

### AGEDASHI TOFU

Flash-Fried Tofu, Japanese Eggplant, And Shishito Pepper Served With Daikon Oroshi, Grated Ginger & Tempura Sauce - 8

### GYOZA

6 Pc. Pork Dumplings, Steamed & Lightly Seared - 9.5

### KARA-AGE

Deep-Fried Soy-Marinated Chicken Thighs Served With Sriracha Aioli & Sansho Pepper - 14

### WAGYU CROQUETTE

2 Pc. Deep-Fried Potato and Wagyu Beef Croquettes Served With Cabbage Slaw & Tonkatsu Sauce - 9

# SMALL PLATES

### WAGYU SHORT RIBS\*

Marinated In A Sweet Korean Sauce With Assorted Vegetables, Negi, Sesame Seeds & Togarashi - 30

### MISO BLACK COD

4 Oz. Sake Marinated And Grilled Alaskan Black Cod With Miso Sauce - 22 GFO

### SHOGAYAKI

Thinly-Sliced Pork In Ginger-Teriyaki Sauce Served With Japanese Potato Salad & Cabbage Slaw - 16 GFO

# SIDES

<b>MISO SOUP</b> GF	4	<b>STEAMED RICE</b> GF	2
<b>SPICY EDAMAME</b>	9	<b>EDAMAME</b> GF	8

### BAKED PARMESAN OYSTERS

Baked In Miso-Yuzu Cream And Seaweed With Crispy Shallots  
1 Pc. - 6    3 Pc. - 15

### BACON MOCHI

4 Pc. Pan-Fried Mochi Wrapped In Bacon - 9

### FRIED OYSTERS

4 Pc. Panko Coated & Deep Fried Oysters Served With Tartar & Tonkatsu Sauce - 18

### TAKO YAKI

4 Pc. Fried Wheat Balls Stuffed With Octopus And Served With Cabbage Slaw & Kewpie Mayo - 10

### EBI-MAYO

2 Pc. Tempura Shrimp With Chili Aioli & Togarashi - 12

### CRISPY BRUSSELS SPROUTS

Served With Grapefruit, Pecans, And Parmesan - 12

### PORK CHASU GARLIC RICE

Fried Rice With Tender Pork Chasu, Crispy Shallots, Negi & Egg - 18

### BUTA KIMCHI

Wok Seared Black Pork, Spicy Korean Kimchi, Tokyo Negi & Bean Sprouts - 17

### TONKATSU CUTLET

Deep-Fried Cutlet With Tonkatsu Sauce, Potato Salad & Cabbage Slaw - 14

# GRILL

### YAKI IKA

Grilled Whole Squid With Teriyaki Sauce - 18 GFO

# DONBURI

### KATSU DON

Tonkatsu Simmered With Egg, Onion & Tokyo Negi Served Over Rice - 16

# RAMEN & NOODLES

### TONKOTSU RAMEN

Pork Belly Chasu, Bean Sprouts, Wood Ear Mushroom, Negi, Fried Garlic, Boiled Egg & Thin Noodles - 19

### PORK KIMCHI RAMEN

Pork And Kimchi With Negi, Boiled Egg & Togarashi In Tonkotsu-Veggie Broth - 19

### KIDS RAMEN

Ramen Noodles In Tonkotsu Broth And Corn - 10  
*Add Chicken Or Pork +4*

### YAKI UDON

Pork Belly, Bean Sprouts, Ao-Nori, Bonito Flakes, Poached Egg & Pan Fried Udon Noodles - 16

# SALADS

### HOUSE SALAD

Mixed Greens With Grape Tomatoes, Daikon, Carrots & Ginger-Tofu Dressing - 7 GF

### SEAWEED SALAD

Marinated Seaweed Over Spring Mix - 8.5

### HAMACHI KAMA

Grilled Yellowtail Collar Served With Daikon Oroshi And Ponzu Sauce - 18 GF

### UNAGI DON

Broiled Freshwater Eel Glazed With House Unagi Sauce Served Over Sushi Rice - 26

### CHICKEN CHASU RAMEN

Chicken Chasu, Bamboo Shoots, Boiled Egg, Mitsuba & Negi In Chicken Broth - 19

### SPICY VEGGIE RAMEN

Mushroom, Cabbage, Bean Sprouts, Green Onions & Togarashi In A Spicy Vegan Broth With Sesame Oil - 17  
*Add Chicken Or Pork +4*  
*Add Tofu +2*  
*Add Kimchi +2*  
*Add Egg +1*

## CHEFS SPECIALS

### BANANA CREAM PIE

Fresh Banana Custard in a Chocolate Glazed Pie Crust

*\*Contains Alcohol*

Available Friday and Saturday

14

### TEISHOKU

Miso Soup, Steamed Rice, Kinpira Gobo, And Japanese Pickles With Your Choice Of Unagi Don (31), Kara-Age (19), Tonkatsu Cutlet (19), Grilled Salmon (27), Shogayaki (21), Miso Black Cod (27), Or Sashimi (29).

*Cost Varies With Entree Choice*

## FEATURED WINE

### CANTINA SANTA MARIA LA PALMA 'AKÈNTA SUB' | VERMENTINO

Sardinia Italy Sparkling Wine Refined Under The Sea. Aged For 6 To 12 Months Under Constant Pressure And Low Light, This Italian Vermentino Reveals Aromas Of White Flowers, Ripe Stone Fruit, Citrus Zest, And Hints of Salt.

90

## FEATURED SAKE

### IMAYO TSUKASA PREMIUM FLIGHT

2 OZ Imayo Tsukasa 'OYSTER'

2 OZ Imayo Tsukasa 'KOI'

2 OZ Imayo Tsukasa 'BLACK'

50

## FEATURED WHISKEY

### LIMITED EDITION FLIGHT

2 OZ Mars Tsunuki 2023 Edition

2 OZ Nikka Single Malt Miyagikyo

2 OZ Hibiki 21-Year Old

170

Please inform your server of any allergies, gluten-free, or other dietary needs you may have. We will work to 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.\*

居酒屋



OTOTO