



居酒屋

OTOTO

BEVERAGE MENU

“The little brother”

HAPPY HOUR

Wednesday & Thursday

4:30 – 5:30 pm

9:00 – 10:00 pm

Friday & Saturday

4:30 – 5:30 pm

9:30 – 11:00 pm

Sunday

4:30 – 5:30pm

Wine by the Glass & Hot Sake
HALF PRICE

Draft Cold Sake \$10

Draft Beer \$4

All Well Cocktails \$1 OFF



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FLIGHTS

JAPANESE WHISKY

Whisky Flight: | 25

Akashi
Iwai
Iwai Tradition
.5 oz pour of each

Premium (Mars) Flight: Limited Release | 35

Lucky Cat 'Mint'
Lucky Cat 'May'
Komagatake
.5 oz pour of each

SAKE

Sake Flight | 20

Kiku-Masamune '*Chrysanthemum*' | Junmai Kimoto
Kikusui '*Dew of Chrysanthemum*' | Junmai Ginjo
Ryujin '*Dragon God*' | Namachozo
2 oz pour of each

Premium Sake Flight | 30

Fukucho '*Forgotten Fortune*' | Junmai
Rihaku '*Wandering Poet*' | Junmai Ginjo
Fukucho '*Moon on the Water*' | Namamke
2 oz pour of each

SHOCHU

Shochu Flight | 15

Hakutake Shiro Kome | rice
Kakushigura Mugi | barley
Kuro Yokaichi Imo | sweet potato
2oz pour of each

FEATURED WINES

WHITE

Paco y Lola Albarino 15 | 60

Fresh with great citrus notes of grapefruit and lime, with an elegant finish.

Riaxs Baixas | Spain

L'Isle Verte Chenin Blanc 17 | 64

Savory and dominated by honeysuckle and beeswax. The aromatics are flinty, smoky and vegetal.
Columbia Valley, WA | USA

RED

Trefethen Merlot 15 | 56

Layered aromas of black cherry, blackberry and baking spice. The palate opens with juicy red fruit, clove, and toasty oak. Balanced with soft tannins and a luscious finish.

Napa | USA

Ex Libris Cabernet Sauvignon 15 | 56

This Bordeaux blend leads with plum & cassis and is aged in oak for great structure and balance. Finishes with a touch of earthiness and leather.

Columbia Valley, WA | USA

SPARKLING ROSÉ

Mercat Brut Rosé Cava 12 | 44

Pale pink in color with hints of citrus, wild strawberry and fennel. Apple, berry and brioche flavors balanced on a firm structure of mineral acidity.

Penedés | Spain

SAKE 101

Sake (sah-kay) – A Japanese rice wine made by fermenting rice that has been polished to remove the bran. Unlike wine, in which alcohol is produced by fermenting sugar that is naturally present in grapes, Sake is produced by a brewing process more like that of beer, where the starch is converted into sugars before being converted to alcohol.

In strict Japanese tradition, a person must never pour his or her own sake. To do so, especially in a formal setting, is implying that your host is incapable of taking care of you.

Sake is the oldest known spirit in the world, first produced in China - 4800 BC.

Junmai (Joon-my) “Pure Rice”

Premium sake brewed using rice generally polished no more than 60% of its original size. Junmai tends to have more robust aromas with notes of rice and earthiness. It's considered “a sake drinkers' sake.” Enjoy Junmai at any temperature.

Ginjo (gyn-joe)

Premium sake that is made from rice polished 50-60% of its original size. Ginjo is a great introduction to sake because of its appealing profile and accessible price points. Generally, Ginjo sake is best served chilled.

Daiginjo (di-gyn-joe)

Premium sake brewed with rice polished at least 50% of its original size. As the ultimate representation of the brewery, Daiginjo is the most difficult and most time-consuming sake to make ~ its essence is refined, delicate and smooth. Daiginjo will show best at cold or cool temperatures.

Genshu ~ Undiluted

Honjozo ~ Alcohol added

Tokubetsu ~ Special

Kimoto ~ Authentic method of brewing Sake

Nigori ~ Unfiltered

Occasionally the words Daiginjo or Ginjo may be preceded by the word Junmai, as in Junmai Daiginjo, or pure rice Daiginjo. This word indicates that the particular sake was made without the addition of distilled brewers' alcohol. If a particular sake does have the added alcohol, then the title would simply be Dajinjo or Ginjo. But why would alcohol be added?? Brewers say that the alcohol helps to make light, refined sake and captures extra aromatic compounds. The practice is very common in the sake world and does not necessarily indicate a lower quality product.

SMV ~ Sake Meter Value ~ +Dry ~ -Sweet

SAKE

Available on Tap

Bushido ‘Way of the Warrior’ Kyoto 5oz **13**
Ginjo Genshu SMV: +6.5 | Acidity: 1.6 happy hour **10**
Tropical notes - passion fruit, mango & peach with hints of white flowers and anise.
shrimp • grilled meats

Tokubetsu Junmai

Suigei ‘Drunken Whale’ Kochi 300ml **33**
SMV: +7.0 | Acidity: 1.6 720ml **63**
Dry and robust with hints of rose, wood and grapes. 1.8L **115**
tempura • sashimi • flavors of ginger or soy • salad

Junmai

Suijin ‘God of Water’ Iwate 300ml **19**
SMV: +10.0 | Acidity: 1.5 1.8L **101**
Extremely dry and aromatic but with a delicate mouthfeel & superb complexity.
salmon • salty foods with higher oil content • grilled meats

Fukucho ‘Forgotten Fortune’ Hiroshima Glass **20**
SMV: +3.0 | Acidity: 1.3 720ml **75**
Full flavor sake with a long finish with best rice flavor, balance and complexity.
Brussel sprouts • grilled vegetables

Tokubetsu Honjozo

Kubota Senju ‘1000 Dreams’ Niigata 300ml **36**
SMV: +6.0 | Acidity: 1.0
Dry & crisp with flavors of dried fruit, nutmeg & ripe plum.
grilled foods • salty & savory dishes

Junmai Ginjo

Hakkaisan ‘Hakkai Mountain’ Niigata 300ml **39**
SMV: +5.0 | Acidity: 1.3
Delicate Ginjo aroma and a fine, crisp mouthfeel with nose of apple & nuts.
sushi • sashimi • vegetable tempura • grilled fish • octopus

Taisetsu ‘Garden of the Divine’ Hokkaido 300ml **38**
SMV: +3.0 | Acidity: 1.3
Brewed with water from Asahikawa Hokkaido Taisetsu Mountain in great igloos made from Kamakura ice – elegant, slightly sweet citrus aroma ~ clean, dry & sharp.
sashimi • sushi • white fish dishes

Umenishiki Hitosuji ‘Gorgeous Plum’ Ehime Glass **24**
SMV: +1.5 | Acidity: 1.9 720ml **73**
Fruit filled flavors with clean and crisp acidity.
grilled fish • skewers • shellfish

Kikusui Organic ‘Chrysanthemum Mist’ Niigata 300ml **35**
SMV: +1.0 | Acidity: 1.6 720ml **70**
Inspected and certified by the National Organic Program
Aromas of ripened bananas & flavors of honeydew.
sashimi • roasted vegetables

Kikusui ‘Dew of Chrysanthemum’ Niigata Glass **23**
SMV: +1.0 | Acidity: 1.4 300ml **33**
720ml **66**
Gentle, fruity aromas and a light, dry, clean spice finish with mandarin orange.
tempura • hamachi carpaccio • black tiger prawns

SAKE CONTINUED

Junmai Ginjo

Rihaku 'Wondering Poet' Shimane Glass **20**
 SMV: +3.0 | Acidity: 1.6 720ml **75**
 Hints of banana and ripe honey dew along with wonderful herbal notes.
Hamachi carpaccio • sashimi

Fukucho 'Moon on the Water' Hiroshima Glass **27**
 SMV: +3.0 | Acidity: 1.4 720ml **75**
 Vibrant fruit aromas with notes of strawberry, pineapple and violets.
Honey Miso Eggplant • grilled vegetables

Chocaisan 'Chokai Mountain' Akita 720ml **105**
 SMV: + 1.0 | Acidity: 1.4
 Soft & smooth with strawberry, blackberry & concord grape add to a mild sweetness.
seafood • roasted vegetables

Junmai Daiginjo

Dassai 50 'Otter Festival' Yamaguchi 300ml **38**
 SMV: +3.0 | Acidity: 1.4 720ml **75**
 Semi-dry, creamy full flavor with hints of grape, cotton candy, and lemonade.
tempura • mushroom • salmon

Konteki 'Tears of Dawn' Kyoto Glass **20**
 SMV: +3.0 | Acidity: 1.4 720ml **75**
 Lush notes of tropical banana, anise seed, and truffle followed by a velvety and dangerously smooth finish.
grilled meats • oysters

Konteki 'Pearls of Simplicity' Kyoto 720ml **75**
 SMV: +2.0 | Acidity: 1.5
 Aromas of white flower and Asian pear followed by clean flavors of honeydew, lemon & a hint of licorice. Finishes elegantly with rich minerality and rice texture.
scallops • pork • light meats

Wakatake Onikoroshi 'Demon Slayer' Shizuoka Glass **29**
 SMV: 0.0 | Acidity: 1.5 720ml **96**
 Aromas of peach and flavors of plum, melon & citrus, this brew is semi-fruity with a unique dryness that speaks to white wine drinkers.
sashimi • grilled fish • shellfish

Genshu & Aged

Kiku-Masamune Taru (Cedar Barrel Sake) Hyogo 300ml **20**
 SMV: +5.0 | Acidity: 1.5 720ml **45**
 Barrel aged dry Cedar sake with an easy and creamy palate.
smoked and grilled fish • chicken • pork

Ryujin Ginjo Namachozo 'Dragon God' Gunma Glass **20**
 SMV: -2.0 | Acidity: 1.3 720ml **60**
 Unpasteurized, undiluted, unrelenting! Fresh & fruit forward with notes of green apple and a creamy mouthfeel.
unagi • duck skewers • cucumber salad

Kimoto Junmai

Kiku-Masamune Hyogo Glass **10**
 SMV: +4.5 | Acidity: 1.3 500ml **30**
 Medium bodied & smooth with a nutty, rich and almost creamy taste.
tuna belly sliders • squid • meat and poultry

SAKE CONTINUED

Nigori

Hakutsuru Sayuri 'Little Lilly' Hyogo 300ml **17**
 SMV: -11.0 | Acidity: 1.6
 Light and creamy with subtle fruit tones- cherry blossom & white grape.
yakitori • spicy cuisines • grilled meats

Kikusui 'Perfect Snow' Niigata 300ml **24**
 SMV: -19.0 | Acidity: 1.6
 Crisp, dynamic flavor that finishes full and sweet.
grilled meats • heavy sauces • spicy dishes

SHOCHU

Shochu is a distilled alcoholic beverage unique to Japan often made from grains and vegetables. The most common base ingredients are sweet potato, barley, rice, buckwheat and sugar cane.

Shochu is best enjoyed straight, on the rocks, as a highball or mixed with either hot water (oyuwari) or cold water (mizuwari).

Black Yokaichi (Sweet Potato) Miyazaki **9**
 Traditionally made using 100% Kyushu sweet potato.
 Served on the rocks.

Hakutake Shiro Kome (Rice) Kumamoto **10**
 Hand distilled using a process from the early 1900's - made with specialty Japanese rice and clean Kumamoto spring water. Elegant and fruity on the nose with a semi-sweet to buttery mouth feel.

Kakushigura (Barley) Kagoshima **10**
 Aged in an oak barrel and made from carefully selected barley, malt, and spring water. Well-aged with a luscious flavor and full body.

Sudachi (Citrus) Tokushima **11**
 Distilled multiple times and brewed with natural Sudachi citrus juices. Brewed at low temperatures to accentuate their slightly bitter characters. Aromas of ripened citrus.

JAPANESE WINE

Kuramoto Umeshu "Plum Wine" **18 | 58**

Full, heady aroma with a distinct and unusual flavor coming from the Japanese Ume tree. Plum infused in Shochu for 6 months.

WINE

BUBBLES

Lamberti Prosecco **10 | 36**

Floral aromas with peach and tropical fruit notes. Lively and effervescent, the palate is clean and crisp with balanced acidity and a lingering finish.

Veneto | Italy

Chateaux Bligny La Grande Réserve **| 75**

Pale golden color with a delightful string of bubbles. A subtle nose with flat peach and stone fruit aromas and hints of lemon in the background. Fresh and lively on the palate with persistent Mirabelle plum and apricot aromas.

Champagne | France

WHITE

Mer Soleil Chardonnay **15 | 56**

A beautiful Chardonnay from Chuck Wagner (Caymus Winery) opens with scents of pineapple and citrus blossoms that is balanced by the smooth character of vanilla. White peach on the palate and has a healthy dose of buttery oakiness on the finish.

Sonoma | California

Milou Chardonnay VdP d'Oc **10 | 36**

Rich peach and pineapple fruit flavors, citrus zest and a streak of minerality.

Languedoc-Roussillon | France

Spy Valley Sauvignon Blanc **13 | 48**

Pale Straw color with a bouquet of grapefruit, mango, passionfruit and melon. Smooth and inviting, including ripe bell pepper and tropical fruit. Crisp acidity rounds off an elegant structure.

Marlborough | New Zealand

Domaine Girard Sancerre **16 | 60**

It is bright, lively, and pleasantly aromatic, has good acidity but low astringency. It is a wonderful food wine that is as versatile as it is easy to drink.

Loire | France

Cabert Pinot Grigio **11 | 40**

Simple and refreshing a light floral fragrance and a whiff of pear. The easy palate offers tart green apple and a citrus note alongside bright acidity that gives this soft finish.

Friuli Venezia Giulia | Italy

PFAFFL Grüner Veltliner **11 | 40**

Ripe apple, crisp acidity and a medium body make this a great wine to drink on its own or to have with food.

Wachau | Austria

WINE CONTINUED

ROSE

Hecht & Bannier Rosé **12 | 44**

This bone-dry rose is a well-balanced wine with great acidity and a refined finish. It has tasty rose water and chalk notes, with flavors of white cherry, peach, strawberry and cantaloupe.

Cotes De Provence | France

RED

Daou Cabernet Sauvignon **15 | 56**

Bold and assertive on the palate with dark fruits, Bing cherries, black raspberry, plum and pomegranate, accompanied by high note accents of cranberries.

Paso Robles | USA

Il Conte Montepulciano **12 | 44**

It is a delicious, spicy, fleshy, everyday red, a perfect match for grilled meats and chicken. Mostly stainless-steel fermentation with a touch of oak adds to its complexity.

Veneto | Italy

Nobilo Icon Pinot Noir **12 | 44**

Aromas of cherry, plum and chocolate lead into ripe dark fruit with a touch of toasted oak on the finish.

Marlborough | New Zealand

Ontañon Rioja **13 | 48**

Ruby in color. Fleshy on the palate with balanced acidity and notes of balsamic and black fruit.

Rioja | Spain

Le Passage **14 | 52**

Great acidity and fresh style. "Le Passage" refers to the passage between vineyard and universe, which has nourished the vines for more than 55 years.

Côtes-du-Rhône | France

PORT

Port is a sweet, red, fortified wine from Portugal. Port is most commonly enjoyed as a dessert wine because it is rich and sweet.

10 yr. Sandeman Tawny **10**

20 yr. Sandeman Tawny **15**

SHOCHU COCKTAILS

Chu Hi	10
The classic, Kome Shochu, yuzu, simple syrup + club soda	
Odori	13
Kakushigura Shochu, Amaro, Domain Canton, orange + lemon juice	
Tokyo Mule	11
Sudachi Shochu, Domaine Canton, lime + ginger beer	
Jun Cosmo	13
Sudachi Shochu, Grand Marnier, cranberry + lime juice	
Matcha Mojito	12
Sudachi Shochu, muddled mint, matcha simple syrup + lime juice	

BARTENDER'S CORNER

Water Lilay	15
Kin No Bi Gin, Umeshu Plum Wine, Crème de Violette + Yuzu	
Me Gusta	13
Milagro Tequila, St. Germaine, lime juice, grapefruit bitters + pomegranate juice	
The Revivalist	13
Grey Goose L'Orange, Domaine Canton, pomegranate juice + lemon juice	
Ake Ume	13
Akashi Whisky, Akashi Ume, St. Germaine, lemon + cherry juice	
Ototo Old Fashioned	13
Iwai Whisky, St. Germaine, Blood Orange, Angostura bitters + soda	
Den Car	13
Mars Iwai whisky, Grand Marnier, yuzu, + jalapeno simple syrup	

MOCKTAILS

Pearl Street Punch	6
Cranberry, Pomegranate, Rhubarb Bitters, Lemonade + Sprite	
Shikoku Island Cuck-Zu	6
Yuzu Juice, Lime, Fresh Cucumber, Simple Syrup + Ginger Beer	

BEER

DRAFT

Dry Dock Apricot Blonde Sour	7
<i>Dry Dock Brewing – Aurora, CO</i> A misty, golden blonde fermented with shiploads of fruit. It is bright, crisp & has a clean finish with just enough Apricot 5.1% ABV	
River North Colorado IPA	7
<i>River North Brewing, RiNo – Denver, Colorado</i> An American Style IPA with a balance of hops and citrus 7.1% ABV	
Avery White Rascal	7
<i>Avery Brewing – Boulder, Colorado</i> An authentic Belgian style white ale, this rascal is unfiltered and cleverly spiced with coriander and curacao orange peel producing a surprisingly zesty and enjoyable ale. 5.6 ABV	
Sapporo	7
<i>Sapporo Breweries Ltd – Tokyo, Japan</i> Lush aromatic hops with a refreshing and refined bitterness to leave a clean finish 5.0 ABV	
Upslope Citra Pale Ale	7
<i>Upslope Brewing Company – Boulder, Colorado</i> This delivers a ton of grapefruit up front with tropical fruit aromas on the nose and a semi dry finish. The hops pair with the light caramel malt character to balance this sessionable APA 5.8 ABV	

BOTTLES & CANS

Asahi 22 oz 5.0 ABV	10
Echigo Red Ale 12 oz 5.5 ABV	11
Orion Rice Lager 12 oz 5.0 ABV	6
Coors Light 12 oz 4.2 ABV	4
Stem Off Dry Apple Cider 12 oz 5.8 ABV	7
Kaliber by Guinness 11.2 oz N/A	4

JAPANESE WHISKY

Neat-Rocks

Mars Iwai <i>Japanese whiskey inspired by America- corn based, light malt</i> Notes: Pear, Quince, Red Fruit, Vanilla	Nagano	9
Mars Iwai Tradition <i>Japanese whiskey aged in sherry, bourbon, and wine casks</i> Notes: Ripe Cherry, Honey, Toffee, Ginger Spice	Nagano	16
Mars Iwai Wine Cask <i>Japanese whiskey finished for over one year in ex-red wine casks</i> Notes: Red Berries, Pepper, Earthy Vanilla	Nagano	20
Akashi White Oak <i>Japanese whiskey blended in the Scotch tradition</i> Notes: Sea Air, Peat, Yellow Apple	Kansai	13
Akashi Single Malt <i>Japanese Single Malt aged in sherry, brandy, wine, and American oak barrels</i> Notes: Sea Air, Yellow Apple, Garden Angelica	Kansai	30
Akashi Ume <i>Japanese whiskey blended with Japanese green plums (Ume) & rock sugar</i> Notes: Sweet Plum	Hyogo	13
Ichiro's Malt and Grain <i>Ichiro's malt blended with Scotch, Irish, Canadian, and American Whiskey</i> Notes: Popcorn, Toffee, Meyer Lemon, Gingerbread, Black Pepper	Kanto	30
Mars Lucky Cat 'Mint' (Limited Release) <i>Blend of Malt and Grain Whiskey</i> Notes: Dry, Woody, Honey, Vanilla	Nagano	30
Mars Lucky Cat 'May' (Limited Release) <i>Blended Whiskey with Umesbu Cask finish</i> Notes: Prunes, Green Apple, Black Currant, Vanilla Custard	Nagano	30
Komagatake Single Malt <i>Matured in casks that previously matured Japanese wine</i> Notes: Tobacco, Strawberry, Mint, Nectarine	Nagano	40
Nikka Coffey Grain <i>Single grain from Miyagikyo Distillery</i> Notes: Cherry, Star Anise, Caramel	Chubu	21

SPIRITS

Vodka

Single / 1.5oz

New Amsterdam <i>Five Times Distilled</i>	8
Tito's <i>Copper Pot Distilled Potato Vodka</i>	9
Grey Goose <i>French Grain Vodka</i>	10
Grey Goose <i>Le Citron</i>	10
Grey Goose <i>L'Orange</i>	10

Gin

Single / 1.5oz

Brokers <i>London Dry Gin</i>	8
Hendricks <i>Scottish Pot-Still Gin</i>	9
Ki No Bi <i>Artisanal Japanese Gin</i>	16

Rum

Single / 1.5oz

Bacardi Superior <i>White Rum</i>	8
Meyer's <i>Aged Dark Rum</i>	9

Whiskey, Bourbon & Scotch

Single / 1.5oz

Old Forrester <i>Kentucky Straight Bourbon Whiskey</i>	8
Jim Beam <i>Kentucky Bourbon Whiskey</i>	9
Crown Royal <i>Blended Canadian Whiskey</i>	9
Maker's Mark <i>Small Batch American Bourbon</i>	10
Bulleit Rye <i>Frontier Rye Bourbon</i>	12
Dewar's White Label <i>Blended Scotch Whiskey</i>	9
Dewar's 12 Year <i>Blended Scotch Whiskey</i>	12

Tequila

Single / 1.5oz

Milagro Silver <i>Silver Tequila</i>	8
Don Julio Blanco <i>Silver Tequila</i>	11
Don Julio Reposado <i>Rested Tequila</i>	15
Don Julio Añejo <i>Aged Tequila</i>	16

Cognac & Cordials

Single / 1.5oz

Hennessy VS <i>Very Special Cognac</i>	10
Domaine Canton <i>Ginger Liqueur</i>	10
Amaro Montenegro <i>Italian Liqueur</i>	10
Aperol <i>Italian Rhubarb Liqueur</i>	10
Bailey's <i>Irish Cream</i>	10
Campari <i>Italian Herbal Apéritif</i>	10
Chambord <i>Blackberry Liqueur</i>	10
Grand Marnier <i>French Orange-Flavored Cognac</i>	10
St. Germaine <i>Elderflower Liqueur</i>	10

