

Raw Bar

***Oysters on the Half Shell (GFO)** \$12
4 fresh seasonal oysters with house made
Ponzu and Cocktail Sauces

***Sashimi – Fresh Catch of the Day (GF)** MKT
8 pieces of freshly caught “catch of the day”
from all over the World!

***Tuna Carpaccio (GF)** \$16
Sautéed Maitake mushrooms wrapped with sliced wild
caught tuna and topped with shallots, blue cheese
crumbles and micro greens with a Soy Truffle Yuzu
sauce and balsamic reduction

***Hamachi Carpaccio (Yellowtail) (GF)** \$16
Freshly caught Yellowtail sashimi with a drizzle
of ginger garlic sauce and topped with micro red
shisho and daikon sprouts

***Tuna Tacos (GF)** \$12
2 tacos with fresh sliced raw Tuna, mixed with mango,
cilantro, para para, jalapenos and avocado in taro root
tortillas and finished with a Jalapeno Ginger Garlic sauce

***Crispy Spicy Tuna** \$12
Flash fried tempura sushi rice topped with spicy tuna
tartar, sliced avocado, jalapeños, tobiko, scallions
and eel sauce

Soup, Salads and Rice

Miso Soup (GF) \$3

Seaweed Salad \$7

House Salad (GFO)(V) \$6
With seasonal greens and house made Ginger Tofu dressing

Steamed Rice (GF)(V) \$2

Gohon Set (GF) \$4.5
Miso soup, rice + tsukemono

Den Tofu (GF) \$8
House made tofu served chilled w/spicy miso

Cucumber + Fresh Ginger Salad \$6
sweet rice wine vinaigrette
Add Snow Crab...\$12

WHAT ARE THE DIFFERENCES BETWEEN THE 3 RESTAURANTS?

While **Sushi Den** and **Izakaya Den** feature Sushi and Global cuisine,
with **OTOTO**, we would love to share another unique aspect of Japanese
food culture called **Robata Grill**. It is a very popular type of eatery in
Japan with more casual ambiance; raw bar; Robata grilled skewers using
“Binchotan Charcoal”;
and tapas, as well as premium sake.

We often refer to Izakaya Den as our “sister” restaurant.

The word **Ototo** in Japanese means “younger brother” and in the dialect
of little kids in Osaka, it means “fish”. Since our younger brother hand
selects our Japanese fish from the fish market
in southern Japan, for us this is the perfect name
for our little brother restaurant.

Together they form a trifecta to honor Japanese cuisine
on the **“Den Corner”** in Platte Park Neighborhood
in Denver, Colorado.

Small Plates + Grilled Items

Vegetables

Edamame (GF) (V) \$6
Freshly boiled and lightly salted edamame

Spicy Edamame (V) \$7
Freshly boiled soy beans tossed in our house-
made spicy sauce

Kinpira (V) \$6
Lightly salted julienned burdock root and carrots
in a light Soy/Sesame Oil

Mesquite Grilled Seasonal Vegetable (GF)(V) \$4

Agedashi Tofu \$8
Lightly cornstarch dusted and fried pieces of house-made
Tofu, Mountain Yams, Japanese eggplant, and shishito
pepper, finished with daikon oroshi and fresh scallions
in a Tempura sauce

Vegetable Tempura (V) \$9
Tempura seasonal vegetables served with house made tempura sauce
Add 2pc Tiger Prawn \$6

Brussels Sprouts (GF) (V) \$9
Flash fried Brussels sprouts leaves tossed in lemon juice
topped with Ruby Red grapefruit segments

Honey Miso Eggplant (GF) (V) \$7
Japanese eggplant flash fried and tossed in a Honey
miso glaze with julienned bell peppers

Tsukemono (GF) (V) \$5
Japanese pickled vegetables

Fish and Seafood

Black Cod (GF) \$16
4oz miso marinated + grilled Alaskan black cod

Grilled Whole Squid (GF) \$14
Mesquite grilled soy/sake/mirin marinated Yari-Ika
“Spear Squid” from Boston, sprinkled with seaweed
flakes sesame seeds and lemon juice

Unagi Kabayaki \$15
Mesquite Grilled fresh water Eel served with pickled
daikon and cabbage finished with Sansyo

Grilled Shake Kama (GFO) \$12
Scottish Salmon collar with salt + koji then Mesquite grilled

Grilled Hamachi Kama (GFO) \$15
Mesquite grilled Yellowtail collar, seasoned with salt

Grilled Tuna Belly Sliders \$10
Freshly caught Mesquite grilled Japanese tuna belly
with house made hoisin bbq sauce topped with fish
sauce dressed with cabbage slaw and served on steamed buns

Black Tiger Jumbo Prawns \$15
3 tempura battered jumbo prawns tossed in a spicy aioli
Mixed greens

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION
*****ALL FRIED ITEMS WILL HAVE
CROSS CONTAMINATION*****

**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.*

Chicken + Duck

Japanese Chicken Kara-Age (GF)	\$10
Marinated dark meat chicken thighs dusted in potato flour and deep fried, served with a lemon wedge, fried shishito pepper and Kara-Age Aioli	
Chicken Hearts or Liver (GFO)	\$3/each
1 skewer of your choice, grilled over Binchotan charcoal seasoned with salt and a side of Yuzu-Kosho	
Yakitori Chicken Skewer (GFO)	\$7
2 skewers of Binchotan grilled tender chicken served with Teriyaki Sauce and Kizami-Wasabi and a side of pickled daikon radish	
Chicken Wing (GF)	\$4
grilled Western Daughters organic chicken	
Duck Breast Skewer (GFO)	\$6
Binchotan grilled duck +Tokyo onion + yakitori sauce	

Beef + Lamb

Grilled Beef Short Ribs	\$20
Mesquite grilled all natural Colorado beef short ribs, Teriyaki sautéed yellow squash, zucchini and onions, finished with green onions, Fresno peppers and sesame seeds	
Kobe Kinpira	\$12
Tender American Kobe Beef Wok seared with burdock root, carrots, sugar snap peas, Japanese peppers and Shirataki noodles	
American Waygu Filet Mignon (GFO)	\$16
Binchotan grilled + skewered with pickled daikon, negi + ponzu	
Lamb Tenderloin Skewer	\$12
Binchotan grilled Superior Farms Colorado lamb tenderloin + basil aioli	

Pork

Grilled Bacon-Wrapped Scallop Skewers (GF)	\$12
2 skewers of Binchotan grilled Hokkaido scallops wrapped with bacon and served with pickled daikon	
Pork Steamed Buns	\$8
Fresh ground Pork mixed with shitake mushrooms, bamboo shoots, green onion, ginger, oyster sauce and sesame oil served in house made Steamed Buns	
Grilled Pork Belly	\$12
4 hour-cooked tender Canadian Mugi-Buta pork belly Mesquite grilled, topped with scallions and served with a side of Yuzu-Kosho	
Steamed Gyoza Dumpling	\$8
5 steamed and lightly pan fried pork dumplings served with our Gyoza sauce	
Buta Kimchi (GF)	\$12
Canadian Mugi-Buta Pork, Wok seared with a spicy Korean Kimchi	

House Made Ramen

*Fresh Vegetable Ramen (V)	\$14
Egg noodles, sweet grilled corn, bean sprouts, bok choy, bell peppers, radish sprouts, carrots, green onion, and Shimeji mushrooms in a vegetable broth	
*Tonkotsu Ramen	\$14
Egg noodles, pork belly, mushroom, green onion, garlic chips + a soft boiled egg in a rich savory 48 hour-cooked pork broth	
*Miso Ramen	\$14
Egg noodles, pork belly, sweet grilled corn, bok choy, bean sprouts + a soft boiled egg in a savory 48 hour steeped miso pork broth	
*Miso Pork Kimchi Ramen	\$16
Red Sakura Pork and Kimchi with green onions, bean sprouts, garlic chips, chili oil and a soft boiled egg in a rich savory house made Miso broth and topped with cilantro	

All of our Ramens are made to order, please allow additional time

Rice Bowls

Unagi Bowl	\$18
BBQ fresh water Eel over Teriyaki glazed rice and finished with a side of Kinpira	
Yakiniku Bowl	\$20
Tender Colorado short ribs marinated then Mesquite grilled and served over Teriyaki glazed rice with a side of Kimchi	
Katsudon Bowl	\$14
Panko crusted deep fried pork cooked in a sweet and salty sauce with egg and served over steamed rice	

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