

Ototo



BRUNCH SPECIALS

Ototo Steak & Eggs
Yuzu & Sweet Soy Marinated, thinly sliced NY Strip Steak. Served with Japanese-Spiced Fried Potatoes, Onions & Peppers Served w/ Eggs (Scrambled or Over Easy)

Tataki Avocado Toast
Seared Tuna Tataki, Sliced Avocado and a Roasted Garlic Lemon Aioli with Pickled Vegetables Served atop Japanese Sourdough

Wagyu Beef Katsu Sando
Ototo’s version of the classic Monte Cristo. Panko-Breaded Fried Wagyu Beef on Japanese White Bread with Blackberry Compote.

Shokupan French Toast
Japanese Milk Bread, Yuzu Maple Syrup, Fruit Compote, Chantilly Cream

Katsu Curry
Japanese Curry, Pork Katsu, Root Vegetables, Rice

SMALL PLATES

Honey Miso Eggplant
Flash-fried Japanese Eggplant with julienned assorted Bell Peppers, tossed in Honey-Sesame-Miso Glaze

Agedashi Tofu
Flash-fried Tofu, Japanese Eggplant, and Shishito Pepper served with Daikon Oroshi, Grated Ginger, & Tempura Sauce

Tako Yaki (4 pc.)
Fried Wheat Balls stuffed with Octopus and served with Okonomiyaki Sauce and Kewpie Mayo

Tonkatsu Cutlet
Tonkatsu Cutlet served with Okonomiyaki Sauce, Kirashi Mustard, Japanese Potato Salad and Cabbage Slaw

GRILL

Yaki Ika
Grilled Whole Squid in Soy, Nikiri, & Yakitori Sauce

Hamachi Kama
Grilled Yellowtail Collar served with Daikon Oroshi and Ponzu Sauce

RAW BAR | SUSHI

Taste of Sashimi* (9 pc.)
3 pc. each of Maguro, Salmon, and Hamachi

Crispy Spicy Tuna* (6 pc.)
Flash-Fried Tempura Sushi Rice topped with Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion, & Amadare

Tai Carpaccio* (6 pc.)
Raw Tai (Sea Bream) with Olive Oil, Lemon, and Shiso Pesto

Japanese Classics

Tataki Salad
Lightly Seared Salmon and Tuna over Spring Mix with Cherry Tomatoes and Pomegranate Seeds.Served with Ponzu Vinaigrette

Bento Box
Chef’s choice of Sushi, Miso Cod, Kara-Age, Beef Stir Fry, and your choice of Miso Soup or Hou

SUSHI ROLL

Ototo Roll* (8 pc.)
Hamachi, Akami, Salmon Cucumber, Avocado, Masago, Shiso, & Goma

Hotate Roll* (5pc)
Scallops, Avocado, Cucumber, Mayo, Goma, Masago

SOUPS | SALADS

Miso Soup
Seaweed Salad

House Salad
Mixed Greens with Grape Tomatos, Daikon, Carrots, & Ginger-Tofu Dressing

Beet Salad
Spring Mix with Golden and Red Beets, Grape Tomatoes, Goat Cheese, and Orange Rice Vinaigrette

Kinpira Gobo
Lightly salted julienned Burdock Root & Carrots in light Soy and Sesame Oil

KUSHIYAKI

Pork Belly (1pc.)

Chicken Thigh (1pc.)

Kurobata Sausage (1pc.)

Scallop * (1 pc.)
Served with Basil-Butter Sauce & Tomato

Bacon Wrapped Shrimp (1pc.)
Sprinkled with Salt & Pepper, served with a House-Made Spicy Mayo

Wagyu Beef * (1pc.)
Served with your choice of a Blackberry Sauce or House Japanese Curry

Wagyu Beef * (2pc.)
Served with your choice of a Blackberry Sauce or House Japanese Curry

VEGGIE KUSHIYAKI

Portobello Mushroom (1 pc.)
Served with a Tofu Sauce & Micro Cilantro

Beets (1 pc.)
Served with a Basil-Butter Sauce

Zucchini (1 pc.)
Served with Parmesan Cheese, Tofu Sauce and Sprinkled with Salt and Pepper

Brussels Sprouts
Flash-fried Brussels Sprouts with Pomegranate, Pecans, Yuzu Juice, & Parmesan

Pan-Seared Scallops
Three Pan-Seared Sea Scallops served over a Yuzu, Miso & Mango Sauce

Miso Black Cod
4 oz. Grilled Alaskan Black Cod with Miso Sake Kasu Sauce

Pork Chashu Garlic Rice
Pork Chashu, Fried Rice, Garlic Chip. Green Onion, Soft-boiled Egg

COLD NOODLES

Hiyashi Chuka
Ramen Noodles, Chicken Thighs, Mushrooms, Cucumbers, Tomatoes, Red Ginger, Bean Sprouts & Tamago, served with our House-Made Sesame Sauce

RAMEN

Tonkotsu Ramen*
Pork Belly Chashu, Bean Sprouts, Wood Ear Mushroom, Negi, Fried Garlic Chips, & Soft-Boiled Egg

Pork Kimchi Ramen*
Pork and Kimchi with Negi, Soft-Boiled Egg, and Togarashi in a Tonkotsu-Veggie Broth

Chicken Chashu Ramen*
Chicken Breast Chashu, Bamboo Shoots, Soft-Boiled Egg, Mitsuba, and Negi in Chicken Broth

Veggie Ramen
Mushroom, Scallion, Bokchoy, Bamboo Shoot, Tofu, Kimchi, Bean Sprout, Chili Thread in Veggie Broth

Kids Ramen*
Ramen Noodles in Tonkotsu Broth

SIDES

Edamame
Spicy Edamame
Steamed Rice

Jumbo Shrimp Tempura
Gobo Tempura

6
5

Please inform your server of any allergies, gluten-free, or other dietary needs you may have, and 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.