

# OTOTO



## RAW BAR | SUSHI

|  |           |
|--|-----------|
| <b>Taste of Sashimi* (9 pc.)</b> gf  | <b>24</b> |
| 3 pc. each of Maguro, Salmon & Hamachi   |           |
| <b>Crispy Spicy Tuna* (6pc)</b>  | <b>14</b> |
| Flash-Fried Tempura Sushi Rice topped with Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion & Amadare |           |
| <b>Tai Carpaccio* (6pc)</b> gf   | <b>22</b> |
| Raw Tai (Sea Bream) with Olive Oil, Lemon & Shiso Pesto  |           |
| <b>Temaki*</b> gf  | <b>10</b> |
| Hand Roll   Choice of Hamachi, Chu Toro or Salmon  |           |
| <b>Ototo Roll* (8pc)</b> gfo   | <b>14</b> |
| Hamachi, Akami, Salmon, Cucumber, Avocado, Masago, Shiso & Goma  |           |
| <b>Hotate Roll* (5pc)</b> gf   | <b>18</b> |
| Scallops, Avocado, Cucumber, Mayo, Goma & Masago   |           |

## SMALL PLATES

|   |            |
|---|------------|
| <b>Honey Miso Eggplant</b>  | <b>8</b>   |
| Flash-fried Japanese Eggplant with julienned assorted Bell Peppers tossed in a Honey-Sesame-Miso Glaze            |            |
| <b>Agedashi Tofu</b>  | <b>8</b>   |
| Flash-fried Tofu, Japanese Eggplant, and Shishito Pepper served with Daikon Oroshi, Grated Ginger & Tempura Sauce |            |
| <b>Crispy Shiso Gyoza (6 pc.)</b>   | <b>9</b>   |
| Minced fish Dumplings, wrapped with Shiso Leaf, lightly fried   |            |
| <b>Gyoza (6 pc.)</b>  | <b>9.5</b> |
| Pork Dumplings, steamed & lightly seared  |            |
| <b>Tako Yaki (4 pc.)</b>  | <b>10</b>  |
| Fried Wheat Balls stuffed with Octopus and served with Okonomiyaki Sauce & Kewpie Mayo                            |            |

## COLD NOODLES

|   |           |
|---|-----------|
| <b>Hiyashi Chuka</b>  | <b>20</b> |
| Ramen noodles, Chicken Thighs, Mushrooms, Cucumbers, Tomatoes, Red Ginger, Bean Sprouts & Tamago served with a Sesame Sauce |           |

## RAMEN

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|---|-----------|
| <b>Tonkotsu Ramen*</b>  | <b>17</b> |
| Pork Belly Chashu, Bean Sprouts, Wood Ear Mushroom, Negi, Fried Garlic Chips & Soft-Boiled Egg      |           |
| <b>Pork Kimchi Ramen*</b>   | <b>19</b> |
| Pork and Kimchi with Negi, Soft-Boiled Egg, & Togarashi in Tonkotsu-Veggie Broth                    |           |
| <b>Chicken Chashu Ramen*</b>  | <b>19</b> |
| Chicken Breast Chashu, Bamboo Shoots, Soft-Boiled Egg, Mitsuba & Negi in Chicken Broth              |           |
| <b>Veggie Ramen</b>   | <b>17</b> |
| Mushroom, Scallion, Bokchoy, Bamboo Shoot, Tofu, Kimchi, Bean Sprout & Chili Thread in Veggie Broth |           |
| <b>Kids Ramen</b>   | <b>10</b> |
| Ramen Noodles in Tonkotsu Broth   |           |

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|---|-----------|
| <b>Oshi Sushi* (4pc)</b> gf                                 | <b>16</b> |
| Western Japanese Box-Style Sushi   2pc Salmon, 2pc Mackerel |           |
| <b>Aburi Toro* Nigiri (2 pc.)</b> gfo                       | <b>16</b> |
| Lightly seared Chu Toro                                     |           |
| <b>Aburi Hotate* Nigiri (2 pc.)</b> gf                      | <b>14</b> |
| Lightly seared Hotate brushed with Olive Oil & Lemon        |           |
| <b>Aburi Spicy Salmon Belly* (2 pc.)</b> gfo                | <b>14</b> |
| Lightly seared Salmon Belly marinated in Sriracha & Nikiri  |           |
| <b>Nigiri Flight* (4 pc.)</b> gf                            | <b>18</b> |
| 1 pc. each of Hamachi, Shake, Akami and Chu Toro            |           |
| <b>Toro Nigiri* (2 pc.)</b> gf                              | <b>16</b> |
| <b>Toro Sashimi* (2 pc.)</b> gf                             | <b>16</b> |

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| <b>Kara-Age</b>  | <b>14</b> |
| Deep-fried Soy-marinated Chicken Thighs served with Sriracha Aioli & Sansho Pepper                             |           |
| <b>Buta Kimchi</b>   | <b>17</b> |
| Wok seared Black Pork, Spicy Korean Kimchi, Tokyo Negi, White Onion & Bean Sprouts                             |           |
| <b>Shogayaki</b> gfo   | <b>16</b> |
| Thinly-sliced Pork in Ginger-Teriyaki Sauce served with Japanese Potato Salad & Cabbage Slaw                   |           |
| <b>Wagyu Short Ribs*</b>   | <b>30</b> |
| Wagyu Short Rib in Sweet Korean Marinade with Bell Pepper, Onion, Bean Sprouts, Negi, Sesame Seeds & Togarashi |           |
| <b>Miso Black Cod</b> gfo  | <b>22</b> |
| 4 oz. Grilled Alaskan Black Cod with Miso Sake Kasu Sauce  |           |
| <b>Tonkatsu Cutlet</b>   | <b>14</b> |
| Tonkatsu Cutlet served with Okonomiyaki Sauce, Kirashi Mustard, Japanese Potato Salad & Cabbage Slaw           |           |

## DONBURI

|   |           |
|---|-----------|
| <b>Katsu Don*</b>   | <b>16</b> |
| Tonkatsu simmered in Sweet Soy Dashi with Egg, Onion, Negi & White Onion served over White Rice |           |
| <b>Unagi Don</b>  | <b>26</b> |
| Grilled Fresh Water Eel served over Sushi Rice  |           |

## GRILL

|  |           |
|--|-----------|
| <b>Yaki Ika</b> gfo  | <b>18</b> |
| Grilled Whole Squid in Soy, Nikiri & Yakitori Sauce                  |           |
| <b>Hamachi Kama</b> gfo  | <b>18</b> |
| Grilled Yellowtail Collar served with Daikon Oroshi & Ponzu Sauce    |           |
| <b>Whole Branzino</b> gfo  | <b>35</b> |
| Grilled Whole Branzino served with Mixed Veggies & Yuzu Tamari Sauce |           |

## SOUPS | SALADS | SIDES

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

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|---|-----------|
| <b>Pork Chashu Garlic Rice</b>  | <b>18</b> |
| Pork Chashu, Fried Rice, Garlic Chip, Green Onion & Soft-boiled Egg   |           |
| <b>Brussels Sprouts</b>   | <b>14</b> |
| Flash-fried Brussels Sprouts with Pomegranate, Pecans, Yuzu Juice & Parmesan  |           |
| <b>Ebi-Mayo (2 pc.)</b>   | <b>12</b> |
| Tempura-battered Tiger Shrimp with Sweet Chili Aioli & Togarashi  |           |
| <b>Takoyaki Okonomiyaki</b>   | <b>17</b> |
| Japanese ‘Pancake’ made from Egg, Takoyaki, Cabbage, & Tempura Flake topped with AO Nori, Bonito Flake, Beni-Shoga, Okonomiyaki Sauce, Mayo & Ketchup |           |
| <b>Pan-Seared Scallops*</b>   | <b>18</b> |
| Three Pan-Seared Sea Scallops served over a Yuzu, Miso & Mango Sauce  |           |
| <b>Bacon Mochi (4 pc.)</b>  | <b>9</b>  |
| Mochi wrapped in Crispy Bacon and pan-fried   |           |

## KUSHIYAKI

|   |           |
|---|-----------|
| <b>Pork Belly (1pc.)</b> gfo  | <b>6</b>  |
| <b>Chicken Thigh (1pc.)</b> gfo                                       | <b>6</b>  |
| <b>Kurobata Sausage (1pc.)</b> gfo                                    | <b>6</b>  |
| <b>Scallop * (1 pc.)</b>  | <b>7</b>  |
| Served with Basil-Butter Sauce & Tomato                               |           |
| <b>Bacon Wrapped Shrimp (1pc.)</b>                                    | <b>14</b> |
| Sprinkled with Salt & Pepper, served with a House-Made Spicy Mayo     |           |
| <b>Wagyu Beef * (1pc.)</b>  | <b>16</b> |
| Served with your choice of a Blackberry Sauce or House Japanese Curry |           |
| <b>Wagyu Beef * (2pc.)</b>  | <b>28</b> |
| Served with your choice of a Blackberry Sauce or House Japanese Curry |           |

## VEGGIE KUSHIYAKI

|  |          |
|--|----------|
| <b>Portobello Mushroom (1 pc.)</b> gf                                      | <b>4</b> |
| Served with a Tofu Sauce & Micro Cilantro                                  |          |
| <b>Beets (1 pc.)</b> gf  | <b>4</b> |
| Served with a Basil-Butter Sauce   |          |
| <b>Zucchini (1 pc.)</b> gf   | <b>4</b> |
| Served with Parmesan Cheese, Tofu Sauce and Sprinkled with Salt and Pepper |          |