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# Ototo Den

## Chef's Specials

Sunday November 18th, 2018

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### A Great Introduction to Japanese Spirits

Flights of: Whisky, Sake \$20 or Sho Chu \$15

**Iwai Flight: Mars, Tradition and Wine Cask... ½ oz of each \$20/ 1oz \$40**

**Premium Flight: Akashi, Ichiro's Malt + Lucky Cat...½ oz of each \$30/ 1oz \$60**

**Sake:** Kikusui Junmai Ginjo, Ryujin "Dragon God",  
Kikomasamune Kimoto Ginjo Namachozo Genshu

**Sho Chu:** Hakutake Shiro Kome, Kakushigura Mugi + Kuro Yokaichi Imo

### Drink Special: Take Two

So Refreshing You'll Take 2! Amaro, Domain Canton, Kakushigura, Orange + Lemon Juice \$13

### Wine Features:

**Mercat Brut Rose Cava, Pendes Spain...\$12/\$48**

**Le Passage Cote du Rhone, France...\$14/\$56**



### Ground Colorado Wagyu Beef Katsudon Sandwich...\$18

panko crusted and fried Colorado Wagyu with Katsudon sauce, cabbage  
on Premium Tokyo Bakery White Bread

### 6pc New Style Salmon Sashimi...\$16

Juicy soy and new style oil, kaiware + microgreen

### 8pc Tempura Rice Dynamite Roll...\$18 (SORRY DINNER ONLY)

hamachi, big eye tuna, scottish salmon, Japanese snapper, snow crab + spicy sauce



### Grilled Hamachi Kama (GFO)...\$15

Mesquite grilled Yellowtail collar, seasoned with salt

### Grilled Chicken Skin Skewer (GF)...\$3

**Grilled Chicken Oyster + Kizami Wasabi (GF)...\$4**

### Grilled Brocolini...\$3



### Steamed or Fried Whole Fish:

**Medium Branzino...\$28 or Large Black Snapper \$38**

**Steamed:** topped with ginger, cilantro, garlic served new style with a soy yuzu sauce

**Fried:** dusted with cornstarch and fried, served with Ponzu sauce and a lemon wedge

\*Items are served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked ingredients may increase your chance of food borne illness