

OTORO

ROBATA GRILL & SUSHI

Sashimi, Nigiri and rolls are individually prepared to order to ensure freshness. Please allow extra time.

NIGIRI | SASHIMI

- ***AKAMI** lean tuna **11**
- ***UNAGI** freshwater eel **12**
- ***IKURA** salmon roe **8**
- ***HAMACHI** yellowtail **10**
- ***HIRAME** fluke **8**
- ***SAKE** scottish salmon **10**
- ***KANI** snow crab **10**
- ***UNI** sea urchin **16**
- EBI** cooked shrimp **8**
- ***TAKO** octopus **8**
- ***OTORO** bluefin tuna belly **mk**
- ***KAIBASHIRA** sea scallop **11**
- SMOKED SAKE** smoked salmon **9**
- ***SABA** mackerel **8**
- ***BOTAN EBI** sweet raw shrimp **14**

SUSHI ROLLS | HAND ROLLS

- ***SPICY TUNA** **12**
cucumber
- ***PHILADELPHIA** **10**
scottish salmon, avocado, cream cheese
- ***TEKKA** **10**
lean tuna
- ***SPICY YELLOWTAIL** **10**
masago, green onion
- CALIFORNIA** **16**
snow crab, avocado, cucumber
- SHRIMP TEMPURA** **12**
avocado, unagi sauce
- ***SPICY SCALLOP HOKKAIDO** **14**
cucumber, green onion
- KAPPA – VEGETARIAN** **8**
english cucumber
- ***OTORO “SUNRISE”** **42**
prosciutto, caviar, gold silhouette, ponzu

SPECIALTY ROLLS

- ***THREE WAYS** scallops, shrimp, salmon, togarashi **19**
- ***HANA** spicy yellowtail, uni, apple, basil **20**
- ***KARAI SALMON** spicy salmon, lime, chives **17**
- SPIDER** crisp soft shell crab, radish sprouts, orange tobiko **19**
- ***TIGER** shrimp tempura, snow crab, spicy tuna **19**
- ***PURPLE RAIN** spicy tuna, orange tobiko, shrimp tempura **18**
- ***SURF & TURF** spicy snow crab, salmon, seared sirloin **21**
- ***RAINBOW** snow crab, avocado, cucumber, chef's selection of assorted fish **19**
- ***BAKUCHI** spicy yellowtail, tempura crunch, fresh yellowtail, white onion, jalapeno **19**
- ***DRAGON** snow crab, cucumber, eel, avocado **19**

COMBINATIONS

- ***NIGIRI** **46**
6 assorted pieces
and maki roll
- ***SASHIMI** **44**
8 assorted pieces
- ***CHEF'S SELECTION**
sashimi, nigiri, and rolls
small 55 | medium 75 | large 95

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shell stock, reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Items may contain raw or undercooked food.

For parties of 8 or more, gratuity will be added. For larger groups, split tabs will be divided up to 4 ways. We will try our best to accommodate your dietary restrictions and allergies. Please inform your server when ordering.

*Dishes are prepared in three separate areas: The main kitchen, the sushi bar, and robata.
To ensure the best quality, dishes will be brought to the table steadily and continuously throughout the meal.*

SOUP & SALAD

MISO 6.5

tofu, seaweed, scallions

FIELD GREENS 9

cucumbers, tomatoes,
citrus ginger dressing

SOBA NOODLES SALAD 9

mushroom, asparagus,
pineapple mango dressing

CUCUMBER SALAD 7

sweet vinegar, toasted sesame seeds

EDAMAME 7.5

sea salt

GARLIC EDAMAME 8.5

garlic, chili pepper, soy sauce

TEMPURA

wasabi vinaigrette, sweet soy dip

SHRIMP 11

ROCK SHRIMP 13

VEGETABLES 9

COMBO 18

shrimp or rock shrimp, vegetables

STARTERS

*AHI "POKE" 18

soba noodles, avocado, yuzu, miso, sesame

GYOZA 12

pan-fried pork dumplings, ponzu sauce

SWEET & SOUR CALAMARI 15

fried calamari, sweet & sour sauce,
wasabi vinaigrette

*HAMACHI "CRUNCH" 12

yellowtail, avocado, radish sprouts,
pickled slaw, ikura, citrus soy

*THE ROCK 18.5

thin sliced marinated sirloin

*SEARED BLACK COD 18

miso glaze, pickled cucumbers

*MUSSELS 14

garlic, watercress, chili flakes, citrus dashi

*FRESH OYSTERS

Daily selections of freshly shucked oysters served with a house-made cocktail sauce

HALF DOZEN 22

DOZEN 40

RICE & NOODLES

*CHICKEN RAMEN 30

watercress, red pepper, green onion,
soft-boiled egg, silky miso broth

*SPICY SEAFOOD RAMEN 32

lobster, shrimp, mussels,
shishito peppers, seafood broth

*KATSU RICE BOWL 30

chicken breast, truffled fried rice,
asparagus, mushrooms, leeks,
fried egg

TEMPURA UDON 30

assorted vegetables and shrimp
tempura, dashi, soy, mirin broth

LARGE PLATES

served with teriyaki and fennel salad

*8 oz GRILLED FILET MIGNON 48

*SEARED DUCK BREAST 36

*PAN SEARED CHILEAN SEABASS 38

LEMONGRASS GRILLED CHICKEN 28

*GRILLED CENTER CUT AHI TUNA 34

*PAN SEARED SCOTTISH SALMON 32

Add stir-fried truffle rice, mushrooms, leeks, asparagus 10

SIGNATURE CAST IRON

***14 OZ WAGYU RIBEYE STEAK** house-made teriyaki, japanese bbq sauce, miso butter, choice of one side **98**

SIDES

ASPARAGUS 8

tahini butter, toasted coconut

PURPLE SWEET POTATO PUREE 8

JAPANESE EGGPLANT 8

red miso glaze

STEAMED BROCCOLINI 8

sesame soy

ROASTED KABOCHA SQUASH 8

honey soy

STIR-FRIED TRUFFLE RICE 10

mushrooms, leeks, asparagus

STEAMED WHITE RICE 4

BROWN RICE 5

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