RAW BAR | SUSHI

FAVORITES

CRISPY SPICY TUNA*
6 Pc. Flash-Fried Tempura Sushi Rice Topped With Spicy Tuna Tartare, Avocado, Jalapeno, Tobiko, Scallion & Amadare - 14

TAI CARPACCIO*
6 Pc. Tai (Sea Bream) With Olive Oil, Lemon & Shiso - 22 GF

OSHI SUSHI*
Western Japanese Box-Style Sushi 2 Pc. Salmon & 2 Pc. Mackerel - 16 GFO

RAPPAHANNOCK RIVER OYSTERS*
Served With Ponzu and Cocktail Sauce GF
6 Pc. - 15 2 Pc. - 5

ROLLS

OTOTO ROLL*
8 Pc. Hamachi, Maguro, Salmon, Cucumber, Avocado, Masago, Shiso & Goma - 14 GFO

HOTATE ROLL*
5 Pc. Scallops, Avocado, Cucumber, Mayo, Goma & Masago - 18 GFO

SPICY TUNA ROLL*
8 Pc. Tuna Tartare & Cucumber - 14 GF

TEMAKI*
Choice Of Hamachi, Toro Or Salmon- 10 GF Scallop - 12 GF

SASHIMI

TASTE OF SASHIMI*
3 Pc. Each Of Maguro, Shake & Hamachi - 24 GF

TORO*
2 Pc. - 16 GF

SHAKE OR HAMACHI*
2 Pc. - 14 GF

NIGIRI

NIGIRI FLIGHT*
1 Pc. Each Of Hamachi, Shake, Maguro, & Toro - 18 GF

ABURI SPICY SALMON BELLY*
2 Pc. Lightly Seared Salmon Belly Marinated In Sriracha & Nikiri - 14 GFO

ABURI TORO*
2 Pc. Lightly Seared Toro - 16 GFO

ABURI HOTATE*
2 Pc. Lightly Seared Scallop With Olive Oil & Lemon - 14 GFO

TORO*
2 Pc. - 16 GF

SHAKE, MAGURO OR HAMACHI *
2 Pc. - 14 GF

KUSHIYAKI
1 SKEWER PER ORDER

PORK BELLY 3Oz. GFO	6	CHICKEN THIGH 3 Oz. GF	6
KUROBUTA SAUSAGE	6	WAGYU BEEF* 3 Oz. GF Served With Teriyaki Sauce	16
SCALLOP* 2 Pc. GF Served With Herb Butter & Tomato	18	ZUCCHINI GF	4

BITES

HONEY MISO EGGPLANT
Flash-Fried Japanese Eggplant With Julienned Assorted Bell Peppers Tossed In A Honey Sesame Miso Glaze - 8

AGEDASHI TOFU
Flash-Fried Tofu, Japanese Eggplant, And Shishito Pepper Served With Daikon Oroshi, Grated Ginger & Tempura Sauce - 8

GYOZA
6 Pc. Pork Dumplings, Steamed & Lightly Seared - 9.5

BACON MOCHI
4 Pc. Pan-Fried Mochi Wrapped In Bacon - 9

FRIED OYSTERS
3 Pc. Panko Coated & Deep Fried Oysters Served With Tartar & Tonkatsu Sauce - 12

TAKO YAKI
4 Pc. Fried Wheat Balls Stuffed With Octopus And Served With Cabbage Slaw & Kewpie Mayo - 10

EBI-MAYO
2 Pc. Tempura Shrimp With Chili Aioli & Togarashi - 12

SMALL PLATES

KARA-AGE
Deep-Fried Soy-Marinated Chicken Thighs Served With Sriracha Aioli & Sansho Pepper - 14

SHOGAYAKI
Thinly-Sliced Pork In Ginger-Teriyaki Sauce Served With Japanese Potato Salad & Cabbage Slaw - 16 GFO

PORK CHASU GARLIC RICE
Fried Rice With Tender Pork Chasu, Crispy Shallots, Negi & Egg - 18

BUTA KIMCHI
Wok Seared Black Pork, Spicy Korean Kimchi, Tokyo Negi & Bean Sprouts - 17

TONKATSU CUTLET
5 Oz. Deep-Fried Cutlet With Tonkatsu Sauce, Potato Salad & Cabbage Slaw - 14

GRILL

MISO BLACK COD
4 Oz. Sake Marinated And Grilled Alaskan Black Cod With Miso Sauce - 22 GFO

WAGYU RIBEYE*
4 Oz. Marinated In A Sweet Korean Sauce With Assorted Vegetables, Negi, Sesame Seeds & Togarashi - 27 GF

HAMACHI KAMA
Yellowtail Collar Served Your Way - 17
Grilled - With Daikon Oroshi And Ponzu GF
Fried - With Sake Chili Sauce And Goma

WAGYU STEAK FRITES*
4 Oz. Wagyu Ribeye, Thick Cut Fries & Herb Butter - 27

SIDES

MISO SOUP GF	4	STEAMED RICE GF	2
SPICY EDAMAME	9	EDAMAME GF	8
OTOTO FRIES	5		

DONBURI

KATSU DON
Tonkatsu Simmered With Egg, Onion & Tokyo Negi Served Over Rice - 16

UNAGI DON
4 Oz Broiled Freshwater Eel Glazed With House Unagi Sauce Served Over Sushi Rice - 26
Mini (2 Oz) - 13

RAMEN & NOODLES

TONKOTSU RAMEN
Pork Belly Chasu, Bean Sprouts, Wood Ear Mushroom, Negi, Fried Garlic, Boiled Egg & Thin Noodles - 20

PORK KIMCHI RAMEN
Pork And Kimchi With Negi, Boiled Egg & Togarashi In Tonkotsu-Veggie Broth - 20

KIDS RAMEN
Ramen Noodles In Tonkotsu Broth And Corn - 10
Add Chicken Or Pork +4

YAKI UDON
Pork Belly, Bean Sprouts, Ao-Nori, Bonito Flakes, Poached Egg & Pan Fried Udon Noodles - 17

SPICY VEGGIE RAMEN
Mushroom, Cabbage, Bean Sprouts, Green Onions & Togarashi In A Spicy Vegan Broth With Sesame Oil - 18
Add Chicken Or Pork +4
Add Tofu +2
Add Kimchi +2
Add Egg +1

SALADS

HOUSE SALAD
Mixed Greens With Grape Tomatoes, Daikon, Carrots & Ginger-Tofu Dressing - 7 GF

SEAWEED SALAD
Marinated Seaweed Over Spring Mix - 8.5

BEET SALAD
Spring Mix With Golden And Red Beets, Grape Tomatoes, Goat Cheese, Pecans & Orange Rice Vinaigrette - 10 GF

DESSERTS

SWEET POTATO CHEESECAKE
Basque Sweet Potato Cheesecake With Cranberry Sauce, Whipped Cream, And Sweet Potato Chips - 14
Allergens: Dairy, Egg

BANANA CREAM PIE
Fresh Banana Custard In Chocolate Glazed Pie Crust - 14
*Contains Alcohol
Allergens: Dairy, Egg, Gluten, Soy

MOCHI ICE CREAM (3pc)
Green Tea | Strawberry
Chocolate | Mango - 9

HOJICHA CRÈME BRÛLÉE
Roasted Matcha Baked Creme With Flourless Mocha Fudge Torte Crumble - 14
Allergens: Dairy, Egg

OTIMA TAWNY PORT
2 Oz. Warres 20-Year Port Wine - 15

CHEF SPECIAL

BRANDY APPLE CRUMBLE

White Wine And Cinnamon Sugar Poached Apple Served With Vanilla Ice Cream, Almond Crumble, And Apple Brandy GF

14

FEATURED SPIRIT

TARU SENGETSU | SHOCHU

Rice Shochu Produced in Kuramoto Japan. Oak Aged For Over 6 Years, Taru Sengetsu Features An Amber Color With Whiksy Like Notes Of Vanilla, Banana, And Cream Soda. At 25% ABV, We Reccomend Enjoying Taru Sengetsu Over Ice, Neat, Or With Soda To Accompany Any Of Ototos Dishes.

13 3oz

FEATURED FLIGHTS

IMAYO TSUKASA PREMIUM FLIGHT

2 OZ Imayo Tsukasa 'OYSTER'
2 OZ Imayo Tsukasa 'KOI'
2 OZ Imayo Tsukasa 'BLACK'

50

LIMITED EDITION FLIGHT

1 OZ Mars Tsunuki 2023 Edition
1 OZ Nikka Single Malt Miyagikyo
1 OZ Hibiki 21-Year Old

135

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

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居酒屋

OTOTO