OTOTO

Happy Hour

WINE SPECIALS

$11 Glasses of Wine (Choose from):

- **Sparkling Prosecco Rosé:** (Ruffino | Veneto, Italy)
- **Chenin Blanc:** (Dry Creek | Clarksburg, CA)
- **Lenghe Nebbiolo:** (Tenuta Rocca | Piedmont, Italy)

$45 Bottles - Wines of the Month:

- **Chardonnay:** (Cline 'Hat Strap' | Sonoma, CA)
- **Chenin Blanc:** (Dry Creek | Clarksburg, CA)
- **Lenghe Nebbiolo:** (Tenuta Rocca | Piedmont, Italy)

SAKE SPECIALS

$8 Hot Sake - 9 oz

$27 Imayo 'Koi' Jumai Daiginjo - 4 oz

$35 Suigei 'Drunken Whale' - 300 mL

$38 Imayo Premium Flight - 2 oz each
Imayo 'OYSTER' | Imayo 'KOI' | Imayo 'BLACK'

SPIRIT SPECIALS

$36 Yamazaki 12yr Single Malt - 2 oz

$12 Shiro Sangria - Chenin Blanc, Ume & Peach

$29 Mars Iwai Flight - 1 oz each
Lucky Cat | Tradition | Wine Cask

$6 Mocktails
Aperol Spritz | Yuzu Spritz | Lychee | Green Tea Lemonade

BEER SPECIALS

$6 Draft Beers

$5 -196 Japanese Vodka Seltzer
Strawberry Pineapple, Lemon Lime, Strawberry Watermelon, Lemon Raspberry

COMBO SPECIALS

Sapporo Senbero 11
Draft Sapporo Served With 1 pc. Kara-Age & Edamame

Highball Senbero 11
Choice of: Oka Gin | Mizu Shochu | Mars Iwai
Served With 1 pc. Kara-Age & Edamame

Oysters & Drink 25
Imayo 'OYSTER' Sake Glass or Dry Creek Chenin Blanc
Served With 6 Rappahannock River Oysters

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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FOOD

Sushi & Sashimi Sampler* gf 18
2 pc each of Maguro and Salmon Sashimi, 1 pc each of Akami Maguro, Shake, and Hamachi Nigiri

Nigiri* gf 12
2 pc of Maguro, Hamachi, or Shake.

Wagyu Beef Katsu Sando 18
Ototo's Version of the Classic Monte Cristo. 3.5 oz of Panko-Breaded Fried Wagyu Beef on Japanese White Bread with Blackberry Compote.

Shrimp Katsu Sando 13
Panko-Breaded Fried Shrimp on Japanese White Bread with Spicy Mayo

Oshi Sushi* gfo 14
Western Japanese Box-Style Sushi with 2 pc Shake, and 2 pc Mackerel.

Mini Unagi Don 11
2 oz Broiled Fresh Water Eel Glazed With House Unagi Sauce, Served Over Rice

Spicy Tuna Roll* gf 12
8 pc Tuna Tartare & Cucumber

KUSHIYAKI

Zucchini gf	3	**Chicken** gf	5
Pork gfo	5	**Kurabuta**	5

SMALL PLATES

House Salad	5	**Seaweed Salad**	6.5
Edamame gf	6	**Spicy Edamame**	7
Kara-Age (2pc)	5	**Bacon Mochi**	7
Gyoza (4pc)	6	**Fried Oysters (2pc)**	7
Tako Yaki	8	**Honey Miso Eggplant**	6

MOCHI *(3pc)*

Green Tea | Strawberry | Mango | Chocolate 7

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