OTOTO SUSHI CO

SMALL PLATES

AGEDASHI TOFU 7.75 fried tofu served with tempura sauce topped with bonito flakes and green onion

CHICKEN KARAAGE 7.75
Japanese-style fried chicken
nuggets with spicy aioli

CRISPY CALAMARI 11.00 seasoned breaded calamari lightly fried with spicy aioli

KAMA 11.50 grilled sea salt salmon or yellowtail collar

CHICKEN FRIED RICE 11.00 eggs, garlic, mixed vegetables

FURIKAKE FRIES 7.50 seasoned fries with spicy aioli

GYOZA (6PCS) 7.00 pan-fried pork and vegetable dumplings

EDAMAME 6.50

steamed soy beans sprinkled with salt or sautéed with olive oil, seasoned garlic and soy sauce

SHISHITO PEPPERS 8.00

sautéed with soy ginger sauce topped with bonito flakes

TEMPURA 9.50

lightly battered with choice of vegetables, shrimp (4pcs), mixed or spider (2pc)

MISO SOUP 4.50

traditional Japanese soup with tofu, seaweed and green onion

RICE 3.00 Plain or Sushi



HOUSE GREEN SALAD 5.95 based green salad with ginger

tossed green salad with ginger carrot dressing

sunomono/spicy cucumber 6.95 cucumber salad marinated with seasoned vinegar or spicy pickled cucumber salad *add sliced octopus for \$3.95

SASHIMI SALAD 15.95

tossed green salad with an assortment of diced fish in soy mustard dressing

SEAWEED SALAD 7.50

marinated seaweed with ponzu dressing*upgrade to poke salad for \$3.95

NOODLES/ BOWLS

RED TONKOTSU RAMEN 15.50 spicy miso pork-based ramen with chili oil, bamboo shoots, marinated egg, thin sliced green onions, sweet corn and roast pork

WHITE TONKOTSU RAMEN 15.50 traditional sea salt pork-based ramen with black garlic oil, bamboo shoots, marinated egg, thin sliced green onions, sweet corn and roast pork

SPICY SEAFOOD UDON 16.00 mixed seafood and vegetables in spicy shoyu broth

TEMPURA UDON 14.50 thick Japanese wheat noodle with 2 pieces of shrimp tempura, fish cake, seaweed, tempura flakes

YAKISOBA 14.50 stir-fried soba noodles and vegetable with your choice of chicken or tofu

POKE BOWL 14.50 choice of tuna, albacore, yellowtail, salmon or mixed with seaweed salad over sushi rice with bonito flakes

SASHIMI SPECIALS

create your own with choice of big eye tuna, salmon, octopus, albacore and yellowtail

TUNA TATAKI (7PCS) 14.50 seared seasoned tuna topped with garlic celery sauce and togarashi

SALMON CARPACCIO (7PCS) 14.50 salmon sashimi with umeshiso vinaigrette, topped with tobiko

YELLOWTAIL TIRADITO (7PCS) 14.50 yellowtail sashimi topped with shiso ponzu vinaigrette, topped with roasted jalapeño sauce

ADD KIZAMI WASABI \$2.00

KIDS MEAL

chicken teriyaki or karaage 8.50 gyoza (2pcs), edamame and rice *add apple juice for \$1.95

MAXIMUM 4 CREDIT CARD PAYMENTS
PER CHECK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

ENTREES

all entrees are served with rice and salad. *add miso soup for \$1

CHICKEN TERIYAKI 15.00 grilled chicken breast with house-made teriyaki sauce over sautéed baby bok choy

KATSU CURRY 15.00 breaded chicken strips with curry sauce

KOREAN BBQ SHORT RIBS 22.00 grilled Korean-style marinated BBQ beef short ribs

MISO SALMON 16.00 japanese-style miso-marinated baked salmon fillet

ORANGE CHICKEN 15.00 breaded fried chicken breast tossed in tangy orange sauce

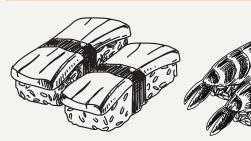
CHEF'S PICK

NIGIRI (9PCS) 33.95 **SASHIMI** 49.95

chef-prepped plate with the freshest fish of the day

NIGIRI/ SASHIMI

2PCS	5PCS
NIGIRI	SASHIMI
5.95	9.95
5.95	10.95
5.95	10.95
5.95	N/A
9.95	N/A
5.95	9.95
5.95	N/A
5.95	9.95
5.95	9.95
6.95	12.95
13.95	N/A
5.95	N/A
5.95	N/A
5.95	9.95
5.95	N/A
3.95	N/A
	N/A
	N/A
	N/A
	9.95
6.95	12.95
	5.95 5.95 5.95 5.95 5.95 5.95 5.95 5.95



HAND ROLLS

OKONOMI 6.00

choice of eel, yellowtail, salmon, octopus or tuna, with green onions,

SALMON SKIN 6.00

salmon skin, avocado, cucumber, gobo and bonito flakes

SHRIMP TEMPURA 6.00 shrimp tempura, avocado, krab,

KRAB 6.00

krab, avocado, cucumber

spicy scallop, cucumber and gobo

SPICY TUNA 6.00 spicy tuna, cucumber

SPIDER 6.00 soft-shell crab, krab, cucumber, avocado, and gobo

SALMON SKIN 9.00

salmon skin, avocado, cucumber, gobo and bonito flakes

SHRIMP TEMPURA 11.50

shrimp tempura, krab, avocado, and sesame seeds, wrapped in soy paper and seaweed with eel sauce on top

SPICY TUNA 9.00

spicy tuna, cucumber, sesame seeds

SPIDER 13.00

soft-shell crab, krab, avocado, sesame seeds, wrapped in soy paper and seaweed with eel sauce on top

VEGGIE 10.50

avocado, cucumber, gobo, lettuce, soy pocket with soy paper wrap and seaweed

SPECIAL ROLLS

ALBACORE DELIGHT 13.00

(top) albacore, avocado, green onion, masago, sesame seeds, ponzu sauce (inside) shrimp tempura, krab

BABY SHARK 13.00

(top) yellowtail, avocado, jalapeño jelly, pickled onion, shiso ponzu (inside) krab, avocado, cucumber

BAJA 13.00

(top) tuna, avocado, jalapeño, sesame seeds, fire sauce (inside)spicy tuna, krab

BALBOA 13.00

(top) salmon, green onion, avocado, ponzu sauce, sesame seeds (inside) spicy tuna, gobo, cucumber

BRUCE LEE 13.00

(top) seared salmon, avocado, spicy mayo, and tataki garlic sauce (inside) shrimp tempura, krab

LEMON CILANTRO 13.00

(top) salmon, lemon, avocado, cilantro, ponzu sauce, green onion, (inside) krab, avocado, cucumber

CARDIFF 13.00

(top) salmon, avocado, green onion, bonito flakes, ponzu sauce (inside), krab, cucumber, avocado

CHUCK 14.00

(top) spicy tuna, avocado, tempura flakes, eel sauce, spicy mayo (inside) tempura shrimp, krab

CRUNCHY DRAGON 14.00

(top)eel, avocado, tempura flakes, eel sauce (inside) tempura shrimp, krab

CRUNCHY SPICY TUNA 13.00

(top) spicy tuna, tempura flakes, eel sauce (inside) krab, avocado, cucumber

CRUNCHY VEGGIE 12.00

(top) tempura flakes, green onion, roasted sesame sauce (inside) asparagus tempura, shiso leaves, avocado

FIREBALL 13.00

deep-fried (top) spicy mayo, eel sauce, green onion, masago, sesame seeds (inside) jalapeños, krab, cream cheese

KRAKEN 15.00

(top) tuna, avocado, crispy onion, garlic soy sauce (inside) yellowtail, cucumber, avocado

MR. MIYAGI 2.0 13.00

(top) seared salmon, avocado, soy marinated jalapeño, creamy jalapeno sauce (inside) shrimp tempura, krab

NINJA 13.00

(top) spicy tuna, green onion, ponzu sauce, sesame seeds (inside) krab, avocado, cucumber

OTOTO (NO RICE) 15.50

cucumber wrap, soy paper, (inside) tuna, yellowtail, salmon, avocado, krab stick, served with ponzu

PICASSO 13.00

(top) yellowtail, cilantro, tangy miso sauce, sriracha sauce (inside) krab, avocado, cucumber

POINT BREAK 14.00

(top) seared tuna, avocado, green onion, fried garlic, red chili oil, eel sauce (inside) spicy tuna, shrimp tempura

RINCON 13.00

(top) albacore, avocado, tobiko, green onion, spicy mayo sauce, sesame seeds (inside) shrimp tempura, spicy tuna

DYNAMITE 13.00

baked krab and avocado roll topped with scallop or salmon, creamy crab sauce, green onion, eel sauce, tobiko, sesame seeds (inside) krab, avocado, cucumber

SUNSET 13.00

(top) seared tuna, avocado, sesame seeds, tataki garlic sauce (inside) krab, cucumber, gobo

TIGER 13.00

(top) ebi, avocado, eel sauce, spicy aioli (inside) shrimp tempura, krab

UNCLE PHIL 13.00

deep-fried philadelphia roll (top) slices of jalapeño, eel sauce, sesame seeds

YELLOW FLASH 13.00

(top) yellowtail, avocado, shishito pepper, ponzu sauce, sesame seeds (inside) krab, cucumber, gobo

WEST COAST 13.00

salmon, krab, avocado, cucumber, and sesame seeds, wrapped in soy paper and seaweed with ponzu sauce



CALIFORNIA 6.50 krab, avocado, cucumber, sesame seeds

CATERPILLAR 14.00

(top) avocado, eel sauce, sesame seeds (inside) eel, cucumber

CRUNCHY 11.00

(top) tempura flakes, eel sauce (inside) krab, shrimp tempura

DRAGON 13.50

(top) eel, avocado, eel sauce, sesame seeds (inside) krab, cucumber

EEL 9.00

eel, avocado, krab, eel sauce, sesame seeds

HOSOMAKI 7.00

choice of yellowtail, salmon, tuna, avocado or cucumber (seaweed outside)

PHILADELPHIA 9.50

salmon, cream cheese, avocado, cucumber

SUSHI ROLLS

*wasabi and ginger upon request

RAINBOW 13.00

(top) tuna, salmon, albacore, shrimp, avocado (inside) krab, cucumber, avocado



DRINK MENU

DRAFT BEERS

SAPPORO, PREMIUM LAGER 6.50

SAPPORO, JAPAN ... 4.9% ABV BLOOD ORANGE IPA 7.50 LATITUDE 33, SAN MARCOS ... 7.2% ABV

ORDERVILLE, HAZY IPA 7.50 MODERN TIMES, POINT LOMA ... 7.2% ABV

STONE DELICOUS IPA 7.50

ESCONDIDO ... 7.7% ABV



CANNED & BOTTLE

KIRIN LIGHT ... 12 oz 6.50 KIRIN, JAPAN ... 3.3% ABV ASAHI SUPER DRY ... 21.4 oz 8.50

ASAHI, TOKYO ... 5.0% ABV

SAKE & SOJU

HOUSE SAKE (HOT/COLD) 9.75

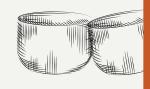
NIGORI UNFILTERED SAKE (SHO CHIKU BAI) 13.50

KIKUSUI (JUNMAI GINJO) 20.00

WHITE PEACH (HANA) 13.50

STRAWBERRY NIGORI (HOMARE) 13.50

FRUIT SOJU 13.50



WINES 9.50/25.00

CABERNET PINOT NOIR CHARDONNAY SAUVIGNON BLANC



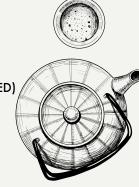
POPS 3.50

COCA-COLA, DIET COKE, DR. PEPPER, SPRITE, LEMONADE, **APPLE JUICE, RAMUNE**

(JAPANESE SODA)

TEA 3.50

HOUSE GREEN TEA (HOT/ICED) ICED RASPBERRY BLACK TEA (SWEETENED) **ICED BLACK TEA** (UNSWEETENED) **HOT HONEY GINGER** (SWEETENED) **HOT JASMINE GREEN (UNSWEETENED)**





LUNCH SPECIALS

MONDAY TO FRIDAY | OPEN - 3PM

BENTO BOX 14.95

MONDAY: KOREAN BBQ SHORT RIBS

TUESDAY: MISO SALMON WEDNESDAY: KATSU CURRY

THURSDAY: ORANGE CHICKEN FRIDAY: CHICKEN TERIYAKI

served with mixed tempura, salad, rice, miso soup & california roll

SUSHI COMBO 16.95

choice of california roll, spicy tuna roll or crunchy roll with tuna, salmon, tamago and inari nigiri (1pc each) includes miso soup and salad



HAPPY HOUR

Dine in only - Not valid during holidays

EVERDAY 3PM - 5PM

DRINKS

DRAFT BEERS 5.50
HOUSE SAKE (HOT/COLD) 5.50
WINES 5.50

FOOD

CALIFORNIA ROLL 5.50

FURIKAKE FRIES 5.50

GYOZA 5.50

EDAMAME 5.50

MIXED TEMPURA 5.50

CRUNCHY ROLL 7.00

SALMON KAMA 5.50 (WEEKENDS ONLY)



SWEETS

ICE CREAM 4.00 vanilla, green tea, strawberry or mango

TEMPURA ICE CREAM 6.00

deep fried ice cream wrapped with pound cake **MOCHI** 6.00

choice of green tea, mango, strawberry or vanilla



