

OTOTO SUSHI CO.

2558 LANING RD. STE. 103 SAN DIEGO , CA 92106 (619-224-0100)

APPETIZERS

SHISHITO PEPPERS	6.50
<small>Sautéed in Spicy Garlic Butter Sauce</small>	
MISO SOUP	2.95
<small>Tofu, Seaweed, Scallion, Enoki Mushrooms</small>	
EDAMAME	4.50
<small>Garlic / Salted</small>	
MIX TEMPURA	7.50
<small>Lightly Fried Seasonal Vegetables and Shrimp</small>	
KAMIKAZE FRIES	6.95
<small>Seasoned Fries Tossed with White Truffle Oil, Spicy Aioli and Cheese</small>	
CHICKEN WINGS	7.95
<small>Secret Ancient 2,000 Year old Recipe</small>	
AGEDASHI TOFU	5.95
<small>Lightly Battered Fried Tofu with Tempura Sauce</small>	
TAKOYAKI	7.50
<small>Fried Octopus Fritters</small>	
PAN FRIED GYOZA	6.50
<small>Chicken or Spinach</small>	
CHICKEN KARAAGE	6.95
<small>Crispy Fried Chicken Served with Spicy Aioli Sauce</small>	
KAMA	9.95
<small>Grilled Salmon OR Yellowtail Collar Bone Served with White Truffle Ponzu</small>	
CEVICHE	8.95
<small>Mixed Seafood Marinated in Lime, Spices, and Mango Salsa. Served with Wonton Chips</small>	

SALADS

HOUSE SALAD	5.75
<small>Mixed Greens with Citrus Sesame Ginger Dressing</small>	
SEAWEED SALAD	5.75
<small>Seasoned Wakame with Daikon and Micro Greens</small>	
SUNOMONO	5.75
<small>Savory Pickled Cucumber with Radish and Micro Greens</small>	
SASHIMI SALAD	14.00
<small>Spring Mix, Fresh Chopped Fish, Mustard Wasabi Dressing</small>	
CUCUMBER KIMCHI	5.75

GROM MEALS

CHICKEN TERIYAKI	6.95
<small>Served with Edamame, Rice and Gyoza</small>	
CHICKEN KARAAGE	6.95
<small>Served with Edamame, Rice and Gyoza</small>	

CAST - IRON PLATES

GODZILLA RIBS	15.95
<small>BBQ Short Ribs Served with Crispy Fried Onions and Rice</small>	
BULGOGI BEEF	15.95
<small>Marinated Sliced Ribeye Served with Crispy Fried Onions and Rice</small>	
ORANGE CHICKEN	13.95
<small>Crispy Chicken Breast Stir Fried with Scallions, Dry Chile Peppers In a Fresh Orange Glaze. Served with Broccoli and Rice</small>	
KARAAGE CURRY DON	13.95
<small>Fried Chicken Served with Yellow Japanese Curry and Katsu Sauce</small>	
NORTH SHORE GARLIC SHRIMP	13.95
<small>Served with Pickled Slaw and Rice</small>	
MISO SALMON	14.95
<small>Tender Pan Seared Shiro Miso Salmon Served with Steam Vegetables and Rice</small>	

NOODLES

RAMEN	11
<small>Wheat Noodles Served in Rich and Creamy Pork Broth with Sliced Green Onions, Seasoned Bamboo Shoots, Black Garlic Oil and Pork Belly. For Shoyu Soft Boiled Egg, Add \$1</small>	
TEMPURA UDON	11
<small>Classic Japanese Dish of Thick Wheat Noodles in a Savory Hot Broth Garnished with Crispy Tiger Prawns</small>	
SPICY SEAFOOD UDON	13
<small>Mixed Seafood and Vegetables in a Hot and Spicy Broth served with Thick Wheat Noodles</small>	
YAKISOBA	11
<small>Stir Fried Noodles with Chicken and Vegetables in a Sweet and Savory Sauce. For Beef or Seafood, Add \$2</small>	

RICE BOWLS

CHICKEN TERIYAKI	8.95
<small>Grilled Chicken Breast Stir Fried with Mixed Vegetables and Teriyaki Sauce. For Beef or Seafood, Add \$2</small>	
CHIRASHI BOWL	15.95
<small>Seasoned Rice topped with Scattered slices of Raw Fish, Fish Roe, and Vegetables</small>	
POKE BOWL	11.95
<small>Salmon and Tuna Marinated in Soyu Sesame, Avocado Soy Sauce, Hijiki, Wakame Salad and Sweet Onions.</small>	
BBQ MACKEREL	8.95
<small>Grilled Mackerel with Japanese Mayo and Teriyaki Sauce Topped with Bonito Flakes and Nori Flakes</small>	

HAPPY ENDINGS

ICE CREAM	2.95
<small>Rotating Flavors</small>	
RED BERRY MOOUSE	5.95
<small>Vanilla Cake with Raspberry Mousse Mascarpone</small>	
CHOCOLATE TRILOGY	5.95
<small>Triple Layered Chocolate Mousse Mascarpone</small>	

BEVERAGES

SODA	2.95
<small>Coke / Diet Coke / Sprite/ Ramune</small>	
HOT TEA	2.95
<small>Green / Jasmine / Honey Ginger</small>	
ICED TEA	2.95
<small>Green or Black</small>	
LEMONADE	2.95
CALPICO	2.95

BEER WINE SAKE

DRAFT BEERS	5.95
PREMIUM IMPORT	9.95
RED WINES	8.95
WHITE WINES	8.95
PINK WINES	8.95
HOT/COLD SAKE	8.95
NIGORI	9.95
PREMIUM SAKE	17.95

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NIGIRI

SWEET SHRIMP	9.95
SEA URCHIN	9.95
BLUE FIN O-TORO	9.95
GARLIC ALBACORE	5.50
FRESH WATER EEL	5.50
YELLOWTAIL	5.50
CURED HALIBUT	6.95
SPANISH MACKEREL	6.95
BIG EYE TUNA	5.50
SHISO SQUID	5.50
SCOTTISH SALMON	5.50
SEA SCALLOP	5.50
AMBER JACK	6.95
SALMON EGGS	5.50
CURED MACKEREL	5.50
CHOPPED WASABI	3.00
CHEF'S CHOICE (9PC)	27.0

ALL NIGIRI SERVED WITH
WASABI UNLESS REQUESTED

HANDROLLS AVAILABLE

SASHIMI

COMBO (8PC)	16
2 Salmon, 2 Yellowtail, 2 Tuna, 2 Chef's Choice	
SALMON CARPACCIO	14
Thin Sliced Salmon with Umeshiso Vinaigrette topped with Black Tobiko and Micro Greens	
YELLOWTAIL TIRADITO	14
Sliced Yellowtail Marinated with Shiso Ponzu Vinaigrette topped with Jalapeno Sauce and Micro Greens	
DELUXE COMBO (20PC)	50
Chef's Premium Selection	
TUNA TATAKI	14
Seared Tuna over Daikon Topped with Garlic Tataki Sauce, Shishito Peppers, Togarashi and Micro Greens	

CLASSIC ROLLS

RAINBOW	9.95
Assortment of Fish and Avocado on Top of California Roll	
CRUNCHY DRAGON	10.95
Shrimp Tempura and Krab Inside. Eel and Avocado Outside topped with a Sweet Glaze	
SPIDER	9.95
Prime Soft Shell Crab, Cucumber, Avocado, and Sprouts wrapped in Nori topped with Sweet Glaze	
TIGER	9.95
Shrimp Tempura and Krab Inside. Ebi and Avocado on Top then Drizzled with Spicy Aioli and Sweet Glaze	
SPICY TUNA	6.50
Spicy Marinated Chopped Tuna and Cucumber	
CALIFORNIA	5.50
Krab, Cucumber and Avocado	
VEGETABLE	7.95
Spring Mix, Radish, Cucumber, Avocado and Inari	
PHILADELPHIA	6.50
Fresh Salmon, Cucumber, Avocado and Cream Cheese	
CATERPILLAR	9.95
Avocado on Top. Eel, Krab, and Inside	
HOSOMAKI	5.50
Choice of Tuna / Salmon / Yellowtail / Cucumber / or Avocado Wrapped with Seaweed Outside	
CRUNCHY	7.95
Shrimp Tempura, Krab, Tempura Flakes and Eel Glaze on top	
SCALLOP DYNAMITE	9.95
Bay Scallops Baked on top of Krab, Cucumber, Avocado in a Creamy Garlic Sauce then Drizzled with Green Onions, Tobiko and Sweet Glaze	
SALMON SKIN	6.95
Crispy Salmon Skin, Avocado and Cucumber	
SHRIMP TEMPURA	7.95
Shrimp Tempura, Krab, Avocado, Cucumber, Sprouts, Sweet Glaze wrapped with Nori	
O.B.	9.95
Salmon, Krab, Cucumber, Avocado and Asparagus Wrapped in Seaweed. Ponzu Sauce	
BAJA	10.95
Seared Tuna, Jalapeno, and Avocado on Top with Spicy Tuna and Cucumber Inside then Drizzled with a Peppered Garlic Sauce	

SPECIAL ROLLS

OTOTO	12.95
Assortment of Fresh Fish, Avocado, Radish, Soy Wrapped with Cucumber and Drizzled with Ponzu Sauce	
LOMA	10.95
Sliced Salmon, Avocado, Masago and Green Onions with a Hijiki Onion Sauce on top of a Spicy Tuna Roll	
ALBACORE DELIGHT	10.95
Seared Albacore, Green Onions and Masago on Top with Shrimp Tempura and Krab Inside and Garlic Ponzu	
LEMON CILANTRO	10.95
Cilantro, Sliced Lemons, Avocado and Salmon on Top of Krab, Cucumber, and Avocado Roll then Drizzled with a Savory Sesame Sauce	
CHUCK	10.95
Shrimp Tempura and Krab Inside layered with Spicy Tuna, Avocado and Tempura Flakes on Top with Spicy Aioli and Sweet Glaze	
FIREBALL	9.95
Deep Fried roll with Krab, Cream Cheese and Jalapeno with Tobiko, Green Onions, Spicy Aioli and Sweet Glaze on top	
PICASSO	10.95
Sliced Yellowtail and Lemon Crusted Miso Sauce with Cilantro and Avocado Topped on top of Krab Roll	
YUZU AMBERJACK	10.95
Amberjack and Avocado with Wasabi Mayo and Yuzu Kosho on Top. Krab and Shrimp Tempura Inside	
SUNSET	10.95
Togarashi Seared Tuna on top on a California Roll then Drizzled with a Savory Garlic Tataki Sauce and	
HAWAIIAN	10.95
Shrimp Tempura with Krab inside then topped with Avocado and a Sweet Mango Salsa	
MR MIYAGI	11.95
Seared Salmon with Edamame Jalapeno Sauce, Ponzu and Micro Greens on top with Krab and Shrimp Tempura Inside	
BABY SHARK	11.95
Yellowtail Marinated with Shiso Ponzu Vinaigrette topped with Jalapeno Sauce and Micro Greens on top with Krab, Cucumber and Avocado inside	
WIPEOUT	11.95
Exponentially Spicy Seared Tuna Roll with Scorpion Peppers, Habanero, and Jalapeno. Served. ORDER AT YOUR OWN RISK. NO REFUNDS.	
THE BRUCE LEE	11.95
Packed with so Much Flavor your Taste Buds Will feel Like It got Hit by the Famous One Inch Punch. Inside: Shrimp Tempura, Krab topped with Seared Salmon, Avocado, Spicy Mayo and Tataki Garlic Sauce	