

OTOTO SUSHI CO.

SMALL PLATES

AGEDASHI TOFU 7.75
fried tofu in tempura sauce
topped with bonito flakes
and green onions

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

CRISPY CALAMARI 10.00
seasoned breaded calamari lightly fried
with spicy aioli

HAMACHI KAMA 11.50
sea salt grilled yellowtail collar

SALMON KAMA 9.00
sea salt seasoned grilled
salmon collar

FURIKAKE FRIES 7.00
japanese seasoned fries with
spicy aioli

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

SALTED/GARLIC EDAMAME 6.00
steamed soy beans sprinkled with salt
or sautéed with olive oil, seasoned
garlic and soy sauce

SHISHITO PEPPERS 8.00
japanese chile sautéed with soy ginger
sauce topped with bonito flakes

MISO SOUP 4.50
traditional Japanese soup with tofu,
seaweed and green onion

RICE 3.00
white, brown or sushi rice

TEMPURA 9.00
Shrimp/Vegetable/Mix

SALADS

HOUSE GREEN SALAD 5.95
tossed green salad with house dressing

SUNOMONO/SPICY CUCUMBER 5.95
cucumber salad marinated with season
vinegar or spicy pickled cucumber salad
*add sliced octopus for \$1.95

SASHIMI SALAD 15.95
tossed green salad with an assortment o
diced fish in wasabi yuzu dressing

SEAWEED SALAD 7.50
marinated seaweed with ponzu dressing
and sesame *upgrade to poke salad for
\$2.95

NOODLES/ BOWLS

RED TONKOTSU RAMEN 14.50
spicy miso pork-based ramen with chili oil,
bamboo shoots, marinated egg, thin sliced
green onions, sweet corn and choice of
roast pork or roast chicken on top

WHITE TONKOTSU RAMEN 14.50
traditional sea salt pork-based ramen with
bamboo shoots, marinated egg, thin sliced
green onions, sweet corn and choice of
roast pork or roast chicken on top

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

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

POKE TACOS (3PCS) 10.50
Crispy Wonton Wrap - Spicy Poke Mix -
Jalapeno Mayo

SASHIMI SPECIALS

*add kizami wasabi for \$2

COMBO SASHIMI (8PCS) 16.95
bigeye tuna, salmon, albacore and
yellowtail

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

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

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

KIDS MEAL

CHICKEN TERIYAKI OR KARAAGE 8.50
gyoza (2pcs), edamame and rice
*add apple juice for \$1.95

ENTREES

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

CHICKEN TERIYAKI 15.00
grilled chicken breast with house-mad
teriyaki sauce

CHICKEN KATSU 15.00
breaded chicken strips with katsu sauce

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

MISO SALMON 16.00
Japanese-style miso-marinated baked
salmon filet

OTOTO'S PICK

NIGIRI (9PCS) 33.95
SASHIMI 49.95
chef-prepped plate with the
freshest fish of the day

NIGIRI/ SASHIMI

	2PCS NIGIRI	5PCS SASHIMI
AVOCADO	3.95	N/A
ALBACORE	5.95	9.95
BIG EYE TUNA	5.95	10.95
FRESH WATER EEL	5.95	10.95
IKURA/SALMON EGGS	5.95	N/A
INARI/TOFU POCKET	3.95	N/A
MACKEREL	5.95	9.95
MASAGO EGG	5.95	N/A
OCTOPUS	5.95	9.95
SALMON	5.95	9.95
SALMON BELLY	6.95	12.95
SEA URCHIN	12.95	N/A
TUNA TATAKI	5.95	10.95
SQUID	5.95	9.95
SHRIMP	5.95	9.95
KRAB	3.95	N/A
YELLOWTAIL BELLY	6.95	14.50
SWEET SHRIMP	12.95	N/A
TAMAGO/SWEET EGG	5.95	N/A
TOBIKO	5.95	N/A
YELLOWTAIL	5.95	9.95

HAND ROLLS

OKONOMI 6.00
choice of yellowtail, salmon, octopus or tuna, with green onions, shiso leaf and radish sprouts

SALMON SKIN 6.00
salmon skin, avocado, gobo and bonito flakes on top

SHRIMP TEMPURA 6.00
shrimp tempura, avocado, krab, shiso leaf and radish sprouts

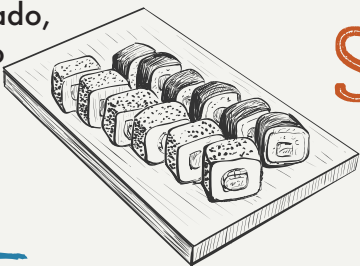
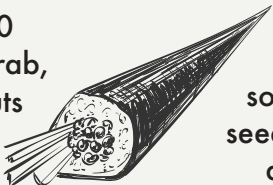
KRAB 6.00
krab, avocado and radish sprouts

SPICY SCALLOP 6.00
spicy scallop, radish sprouts and gobo

SPICY TUNA 6.00
spicy tuna and radish sprouts

SPIDER 6.00
soft-shell crab, krab, avocado, radish sprouts and gobo

EEL 7.00
eel, krab, avocado and radish sprouts



CLASSIC ROLLS

CALIFORNIA 6.50
krab, avocado, cucumber, sesame seeds

CATERPILLAR 13.50
(top) avocado, eel sauce, sesame seeds
(inside) eel, cucumber

CRUNCHY 10.50
(top) tempura flakes, eel sauce
(inside) krab, shrimp tempura
*add eel on top for \$2.95

DRAGON 14.00
(top) eel, avocado, eel sauce, sesame seeds (inside) krab, cucumber

EEL 8.50
eel, avocado, krab, eel sauce, sesame seeds

HOSOMAKI 7.00
choice of yellowtail, salmon, tuna, avocado or cucumber (seaweed outside)

PHILADELPHIA 8.50
salmon, cream cheese, avocado, cucumber, sesame seeds

SUSHI ROLLS

*wasabi and ginger upon request

RAINBOW 13.00
(top) tuna, salmon, albacore, shrimp, avocado (inside) krab, cucumber, avocado



SALMON SKIN 8.50
salmon skin, avocado, cucumber, gobo and bonito flakes

SHRIMP TEMPURA 10.50
shrimp tempura, krab, avocado, radish sprouts, and sesame seeds, wrapped in soy paper and seaweed with eel sauce on top

SPICY TUNA 8.50
spicy tuna, cucumber, radish sprouts, sesame seeds

SPIDER 12.50
soft-shell crab, krab, avocado, sesame seeds and sprouts, wrapped in soy paper and seaweed with eel sauce on top

VEGGIE 9.50
avocado, cucumber, gobo, lettuce, kanpyo, soy pocket and radish sprouts with soy paper wrap and seaweed

SPECIAL ROLLS

ALBACORE DELIGHT 13.00
(top) albacore, avocado, green onion, masago, sesame seeds, tataki garlic sauce
(inside) shrimp tempura, krab

BAJA 13.00
(top) tuna, avocado, jalapeño, sesame seeds, fire sauce
(inside) spicy tuna, krab, cucumber

BALBOA 13.00
(top) salmon, cilantro, avocado, ponzu sauce, sesame seeds
(inside) spicy tuna, gobo, cucumber

BRUCE LEE 13.50
(top) seared salmon, avocado, spicy mayo, and tataki garlic sauce
(inside) shrimp tempura, krab

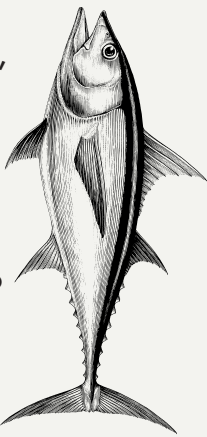
CABO 13.00
(top) salmon, sliced lemon, cilantro, ponzu sauce, green onions, sesame seeds
(inside) krab, avocado, cucumber

CARDIFF 13.00
(top) salmon, avocado, green onions, bonito flakes, ponzu sauce (inside) shrimp, krab, cucumber

CHUCK 13.00
(top) spicy tuna, avocado, tempura flakes, eel sauce, spicy mayo (inside) tempura shrimp, krab

CRUNCHY SPICY TUNA 12.50
(top) spicy tuna, tempura flakes, eel sauce (inside) krab, cucumber, avocado

CRUNCHY VEGGIE 11.50
(top) tempura flakes, green onions, roasted shitake mushroom sauce (inside) asparagus tempura, shiso leaves, avocado and kanpyo



FIREBALL 12.50
deep-fried (top) spicy mayo, eel sauce, green onions, masago, sesame seeds (inside) jalapeños, krab, cream cheese

SANCHO 15.00
(top) seared salmon, jalapeno mayo sauce, tiradito
vinagrette (inside) yellowtail, shrimp tempura, avocado

NINJA 12.50
(top) spicy tuna, green onions, ponzu sauce, sesame seeds
(inside) krab, avocado, cucumber

OTOTO (NO RICE) 16.00
(top) cucumber wrap, soy paper, sesame seeds (inside) tuna, yellowtail, salmon, avocado, krab stick, served with ponzu

PICASSO 13.00
(top) yellowtail, cilantro, tangy miso sauce, sriracha sauce, sesame seeds (inside) krab, avocado, cucumber

RINCON 13.00
(top) albacore, avocado, tobiko, green onions, spicy mayo sauce, sesame seeds (inside) shrimp tempura, spicy tuna, cucumber

SCALLOP DYNAMITE 13.00
baked krab and avocado roll topped with scallop, creamy crab sauce, green onions, eel sauce, tobiko, sesame seeds (inside) krab, avocado

SUNSET 13.00
(top) seared tuna, avocado, sesame seeds, tataki garlic sauce
(inside) krab, cucumber, gobo

UNCLE PHIL 12.50
deep-fried philadelphia roll
(top) slices of jalapeño, eel sauce, sesame seeds

WEST COAST 12.50
salmon, krab, avocado, cucumber, and sesame seeds, wrapped in soy paper and seaweed with ponzu sauce

YELLOW FLASH 13.00
(top) yellowtail, avocado, shishito pepper, ponzu sauce, sesame seeds (inside) krab, cucumber, gobo

DRINKS

SODA 3.00
coke - sprite - lemonade - diet coke
ORGANIC APPLE JUICE 3.00
RAMUNE 4.00

(JAPANESE SODA)
ORGANIC GREEN TEA 3.00
(HOT/ICED) (UNSWEETENED)

ICED BLACK TEA 3.00
(UNSWEETENED)

STASH TEAS 3.00
HOT: orange - lemon ginger - wild raspberry - hibiscus - pomegranate

ANY MODIFICATION IS SUBJECT TO UPCHARGE

DRINK MENU

DRAFT BEER

SAPPORO: PREMIUM LAGER 6.50
4.9% ABV

ROTATING TAP 7.50
ASK SERVERS ABOUT TODAY'S BEER

STONE: DELICIOUS IPA 7.50
5.0% ABV

MOTHER EARTH: CALI CREAM 7.50
5.2% ABV

LATITUDE 33: BLD ORANGE IPA 7.50
7.2% ABV

MODERN TIMES: ORDERVILLE IPA 7.50
7.7% ABV



BOTTLE

ASAHI SUPER DRY ... 21.4 oz. 8.50
ASAHI, TOKYO ... 5.0% ABV

SAKE & COCKTAILS

HOUSE SAKE (HOT/COLD) 9.50

PREMIUM SAKE (KIKUSUI: JUNMAI GINJO) 22.95

INFUSED SAKE (HANA WHITE PEACH) 13.50
(SHO CHIKU BAI NIGORI UNFILTERED) 13.50
(STRAWBERRY NIGORI UNFILTERED) 13.50

WINE 9.0/25.00

HOUSE: CABERNET SAUVIGNON

HOUSE: PINOT NOIR

HOUSE: CHARDONNAY

HOUSE: SAUVIGNON BLANC

POPS 3.00

COCA-COLA, DIET COKE, SPRITE

LEMONADE, ORGANIC APPLE JUICE

RAMUNE STRAWBERRY (JAPANESE SODA) 3.75

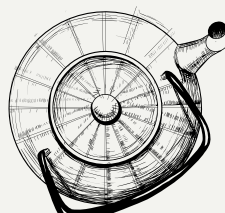
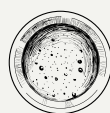
TEA 3.00

ORGANIC GREEN TEA (HOT/ICED)

ICED BLACK TEA (UNSWEETENED)

STASH TEAS (HOT)

Orange Spice, Lemon Ginger, Pomegranate,
Wild Raspberry, or Hibiscus



LUNCH SPECIALS

MONDAY TO FRIDAY | OPEN - 3PM

BENTO BOX 14.95

MONDAY: KOREAN BBQ SHORT RIBS
TUESDAY: MISO SALMON
WEDNESDAY: CHICKEN KATSU
THURSDAY: SALMON KAMA
FRIDAY: CHICKEN TERIYAKI

served with mixed tempura, rice,
salad & miso soup

NIGIRI PLATE 15.95

big eye tuna, salmon, yellowtail, avocado and inari spicy
tuna roll with miso soup (1pc each)



HAPPY HOUR

3-6PM EVERY DAY (DINE-IN ONLY)

DRINKS

DRAFT BEER 5.00
HOUSE SAKE (HOT/COLD) 5.00
WINE (SINGLE GLASS) 5.00

FOOD

SALTED/GARLIC EDAMAME 5.00
FURIKAKE FRIES 5.00
CRUNCHY ROLL 7.00
SALMON KAMA 5.00
CALIFORNIA ROLL 5.00
CUCUMBER SALAD 5.00
5.00



SWEETS

MOCHI ICE CREAM 5.00
choice of green tea,
mango or strawberry
VANILLA TEMPURA ICE CREAM 7.00
deep fried vanilla ice cream
wrapped with pound cake



OTOTO



SUSHI CO.