**SMALL PLATES**

**AGEDASHI TOFU** 4.75
Fried Tofu in Tempura Sauce Topped with Bonito Flakes and Green Onions

**CHICKEN KARAAGE** 4.95
Karaage: Japanese Style Fried Chicken Nuggets with Spicy Aioli

**CRISPY CALAMARI** 6.45
Seasoned Breaded Calamari Lightly Fried with Spicy Aioli

**HAMACHI KAMA** 8.95
Sea Salt Grilled Yellowtail Collar

**SALMON KAMA** 6.95
Sea Salt Seasoned Grilled Salmon Collar

**KAMIKAZE FRIES** 4.50
Japanese Seasoned Fries with Spicy Aioli

**GYOZA** 5.50
Pan Fried Pork and Vegetable Dumplings (6pcs)

**SALADS**

**HOUSE GREEN SALAD** 4.50
Tossed Green Salad with House Dressing

**SUNOMONO / SPICY CUCUMBER** 4.95
Cucumber Salad Marinated with Seasoned Vinegar or Spicy Pickled Cucumber Salad

*Add Sliced Octopus for $1.95

**NOODLES / BOWLS**

**RED TONKOTSU RAMEN** 11.50
Spicy Miso Pork Based Ramen with Chili Oil, Bamboo Shoots, Half Marinated Egg, Thin Sliced Green Onions, Sweet Corn and Choice of Roast Pork or Roast Chicken on Top

**WHITE TONKOTSU RAMEN** 11.50
Traditional Sea Salt Pork Based Ramen with Black Garlic Oil, Bamboo Shoots, Half Marinated Egg, Thin Sliced Green Onions, Sweet Corn and Choice of Roast Pork or Roast Chicken on Top

**GOLD CHICKEN RAMEN** 11.50
Traditional Chicken Based Ramen with Bamboo Shoots, Half Marinated Egg, Thin Sliced Green Onions, Sweet Corn and Choice of Roast Pork or Roast Chicken on Top

**SALTED/ GARLIC EDAMAME** 4.50
Steamed Soy Beans Sprinkled with Salt or Sautéed with Olive Oil, Seasoned Garlic and Soy Sauce

**SHISHITO PEPPERS** 4.75
Japanese Chili Sautéed with Soy Ginger Sauce Topped with Bonito Flakes

**TEMPURA** 4.95
Lightly Battered with Choice of Vegetables, Shrimp (4pcs), Mix, or Spider (1pc)

**MISO SOUP** 2.75
Traditional Japanese Soup with Tofu, Seaweed and Green Onion

**RICE** 2.75
Choice of White Rice, Brown Rice or Sushi Rice

**SAKARI**

**HOUSE GREEN SALAD** 4.50
Tossed Green Salad with House Dressing

**MISO SALMON** 13.75
Japanese Style Miso Marinade Baked Salmon Filet

**COMBO SASHIMI** 12.95 (8pcs)
Create your own with Choice of Big Eye Tuna, Salmon, Octopus, Albacore and Yellowtail

**SALMON CARPACCIO** 12.95 (8pcs)
Salmon Sashimi with Umeshiso Vinaigrette, Topped with Tobiko

**TUNA TATAKI** 12.95 (7pcs)
Seared Seasoned Tuna Topped with Garlic Celery Sauce, Shishito Peppers and Togarashi Chili Powder

**YELLOWTAIL TIRADITO** 12.95 (7pcs)
Yellowtail Sashimi Marinated with Shiso Ponzu Vinaigrette, Topped with Roasted Jalapeño Sauce

**KIDS MEAL**

*Add Kizami Wasabi for $1

**CHOICE OF CHICKEN TERIYAKI or KARAAGE. Comes with GYOZA (2 pcs), EDAMAME, AND RICE**

$6.95

*Add Apple Juice For $1.95

**OTOTO’S PICK**

**NIGIRI** 9.95
Chef-Prepped Plate with the Freshest Fish of the Day

**SASHIMI** 37.95
Chef-Prepped Plate with the Freshest Fish of the Day

*Add Miso Soup for $1

All Entrees are Served with Rice and Salad.
### HAND ROLLS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>OKONOMI</td>
<td>5.75</td>
</tr>
<tr>
<td>Choice of Yellowtail, Salmon, Octopus or Tuna, with Green Onions, Shiso Leaf and Radish Sprouts</td>
<td></td>
</tr>
<tr>
<td>SALMON SKIN</td>
<td>5.50</td>
</tr>
<tr>
<td>Salmon Skin, Avocado, Gobo and Bonito Flakes on Top</td>
<td></td>
</tr>
<tr>
<td>SHRIMP TEMPURA</td>
<td>5.50</td>
</tr>
<tr>
<td>Shrimp Tempura, Avocado, Krab, Shiso Leaf and Radish Sprouts</td>
<td></td>
</tr>
<tr>
<td>KRAB</td>
<td>5.50</td>
</tr>
<tr>
<td>Krab, Avocado and Radish Sprouts</td>
<td></td>
</tr>
</tbody>
</table>

### CLASSIC ROLLS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CALIFORNIA</td>
<td>4.50</td>
</tr>
<tr>
<td>Krab, Avocado, Cucumber, Sesame Seeds</td>
<td></td>
</tr>
<tr>
<td>CATERPILLAR</td>
<td>10.50</td>
</tr>
<tr>
<td>(INSIDE) Eel, Cucumber (TOP) Avocado, Eel Sauce, Sesame Seeds</td>
<td></td>
</tr>
<tr>
<td>CRUNCHY</td>
<td>8.95</td>
</tr>
<tr>
<td>(INSIDE) Krab, Shrimp Tempura, Cucumber (TOP) Tempura Flakes, Eel Sauce *Add Eel on Top for $2.95</td>
<td></td>
</tr>
<tr>
<td>EEL</td>
<td>5.95</td>
</tr>
<tr>
<td>Eel, Avocado, Krab, Eel Sauce, Sesame Seeds</td>
<td></td>
</tr>
<tr>
<td>HOSO MAKI</td>
<td>4.50</td>
</tr>
<tr>
<td>Choice of Yellowtail, Salmon, Tuna, Avocado or Cucumber (Seaweed Outside)</td>
<td></td>
</tr>
<tr>
<td>PHILADELPHIA</td>
<td>5.75</td>
</tr>
<tr>
<td>Salmon, Cream Cheese, Avocado, Cucumber, Sesame Seeds</td>
<td></td>
</tr>
</tbody>
</table>

### SUSHI ROLLS

*Sawabi and Ginger upon the request.*

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>RAINBOW</td>
<td>8.95</td>
</tr>
<tr>
<td>(INSIDE) Krab, Cucumber, Avocado (TOP) Tuna, Salmon, Albacore, Shrimp, Avocado</td>
<td></td>
</tr>
<tr>
<td>SALMON SKIN</td>
<td>5.95</td>
</tr>
<tr>
<td>Salmon Skin, Avocado, Cucumber, Gobo and Bonito Flakes</td>
<td></td>
</tr>
<tr>
<td>SHRIMP TEMPURA</td>
<td>6.95</td>
</tr>
<tr>
<td>Shrimp Tempura, Krab, Avocado, Radish Sprouts, and Sesame Seeds, Wrapped in Soy Paper and Seaweed with Eel Sauce On Top</td>
<td></td>
</tr>
<tr>
<td>SPICY TUNA</td>
<td>5.50</td>
</tr>
<tr>
<td>Spicy Tuna, Cucumber, Radish Sprouts, Sesame Seeds</td>
<td></td>
</tr>
<tr>
<td>SPIDER</td>
<td>7.95</td>
</tr>
<tr>
<td>Soft Shell Crab, Krab, Avocado, Sesame Seeds and Sprouts, Wrapped in Soy Paper and Seaweed with Eel Sauce On Top</td>
<td></td>
</tr>
<tr>
<td>VEGGIE</td>
<td>7.50</td>
</tr>
<tr>
<td>Avocado, Cucumber, Gobo, Lettuce, Kanpyo, Soy Pocket and Radish Sprouts with Soy Paper Wrap and Seaweed</td>
<td></td>
</tr>
</tbody>
</table>

### SPECIAL ROLLS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALBACORE DELIGHT</td>
<td>9.95</td>
</tr>
<tr>
<td>(INSIDE) Shrimp Tempura, Krab, Cucumber (TOP) Albacore, Avocado, Green Onion, Masago, Sesame Seeds, Tatak Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>BAJA</td>
<td>9.95</td>
</tr>
<tr>
<td>(INSIDE) Spicy Tuna, Krab, Cucumber (TOP) Tuna, Avocado, Jalapeño, Sesame Seeds, Fire Sauce</td>
<td></td>
</tr>
<tr>
<td>BALBOA</td>
<td>9.95</td>
</tr>
<tr>
<td>(INSIDE) Spicy Tuna, Gobo, Cucumber (TOP) Salmon, Cilantro, Avocado, Ponzu Sauce, Sesame Seeds</td>
<td></td>
</tr>
<tr>
<td>BRUCE LEE</td>
<td>11.95</td>
</tr>
<tr>
<td>(INSIDE) Shrimp Tempura, Krab, Cucumber (TOP) Seared Salmon, Avocado, Spicy Mayo, and Tatak Garlic Sauce.</td>
<td></td>
</tr>
<tr>
<td>CABO</td>
<td>9.95</td>
</tr>
<tr>
<td>(INSIDE) Krab, Avocado, Cucumber (TOP) Salmon, Sliced Lemon, Cilantro, Ponzu Sauce, Sesame Seeds</td>
<td></td>
</tr>
<tr>
<td>CARDIFF</td>
<td>9.95</td>
</tr>
<tr>
<td>(INSIDE) Shrimp, Krab, Cucumber (TOP) Salmon, Avocado, Green Onions, Bonito Flakes, Ponzu Sauce</td>
<td></td>
</tr>
<tr>
<td>CHUCK</td>
<td>10.95</td>
</tr>
<tr>
<td>(INSIDE) Tempura Shrimp, Krab, (TOP) Spicy Tuna, Avocado, Tempura Flakes, Eel Sauce, Spicy Mayo</td>
<td></td>
</tr>
<tr>
<td>CRUNCHY SPICY TUNA</td>
<td>8.95</td>
</tr>
<tr>
<td>(INSIDE) Krab, Cucumber, Avocado (TOP) Spicy Tuna, Tempura Flakes, Eel Sauce</td>
<td></td>
</tr>
<tr>
<td>CRUNCHY VEGGIE</td>
<td>9.95</td>
</tr>
<tr>
<td>(INSIDE) Asparagus Tempura, Shiso Leaves, Avocado and Kanpyo (TOP) Tempura Flakes, Green Onions, Roasted Shiitake Mushroom Sauce</td>
<td></td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>MOCHI ICE CREAM</td>
<td>3.95</td>
</tr>
<tr>
<td>Choice of Green Tea, Mango or Strawberry</td>
<td></td>
</tr>
</tbody>
</table>

### SOFT DRINKS

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Juice</td>
<td>2.75</td>
</tr>
<tr>
<td>Coke, Diet Coke, Sprite, Lemonade</td>
<td>2.75</td>
</tr>
<tr>
<td>Ramune Strawberry (Japanese Soda)</td>
<td>3.75</td>
</tr>
<tr>
<td>Green Tea (Hot / Cold) - UNSWEETENED</td>
<td>2.95</td>
</tr>
<tr>
<td>Iced Black Tea - UNSWEETENED</td>
<td>2.95</td>
</tr>
<tr>
<td>Stash Teas (Hot) - UNSWEETENED</td>
<td>2.95</td>
</tr>
<tr>
<td>Pomegranate Rasberry, Orange Spice</td>
<td></td>
</tr>
<tr>
<td>Lemon Ginger, Wild Raspberry Hibiscus</td>
<td></td>
</tr>
</tbody>
</table>

*Modifications May Be Subject To An Extra Charge.*
**WINE**

- **Line 39: Cabernet Sauvignon**
  Monterey, Lodi
  6.5/24

- **Line 39: Pinot Noir**
  Clarksburg, Monterey
  6.5/24

- **Line 39: Chardonnay**
  Clarksburg, Monterey
  6.5/24

- **Line 39: Pinot Grigio**
  Central Coast, Lodi
  6.5/24

- **Line 39: Sauvignon Blanc**
  Lake County, Clarksburg
  6.5/24

**Sake**

- **House Sake (Hot/Cold)**
  6.95

- **Premium Sake**
  - Kikusui: Junmai Ginjo
    18.95
  - Kurosawa: Junmai Ginjo
    18.95

- **Infused Sake**
  - Hana White Peach
    11.95
  - Sho Chiku Bai Nigori Unfiltered
    10.95
  - Homare Strawberry Nigori Unfiltered
    12.95

**Cocktails**

- **J Pop** (Bottle)
  5.5

- Grapefruit

- White Peach
Sapporo: Premium Larger 4.95
4.9% ABV
Saint Archer: White Ale 5.95
4.90% ABV
Mother Earth: Honcho Hefeweizen 5.95
5.0% ABV
Mother Earth: Cali Cream 5.95
5.0% ABV
Alesmith: .394 5.95
6.0% ABV
Ballast Point: Grapefruits Scuplin IPA 6.95
7.0% ABV
Stone: Delicious IPA 6.25
7.7% ABV
Modern Times: Blazing World 5.95
6.8% ABV
Alesmith: Juice Stand Hazy IPA 5.95
5.0% ABV
Rotating Taps 6.5
..Please ask your Server

Asahi Super Dry (21.4oz) 6.95
5.0% ABV

Coke, Diet Coke, Sprite, 2.75
Lemonade, Dr. Pepper
Apple Juice 2.75
Ramune Strawberry (Japanese Soda) 3.50

Organic Green Tea (Hot / Iced) (Unsweetened) 2.75
Iced Black Tea (Unsweetened) 2.75
Stash Teas (Hot) 2.75
Orange Spice,
Lemon Ginger,
Pomegranate Raspberry,
Wild Raspberry Hibiscus
OTOTO SUSHI CO.

LUNCH SPECIALS

WEEKDAYS
OPEN - 3PM

$10.95

BENTO BOX
with Mix Tempura, Rice, Salad and Miso Soup

Monday: Korean BBQ Short Ribs
Tuesday: Miso Salmon
Wednesday: Chicken Katsu
Thursday: Salmon Kama
Friday: Chicken Teriyaki

EVERYDAY

$12.95

NIGIRI PLATE
Big Eye Tuna, Salmon, Yellowtail, Avocado and Inari
Spicy Tuna Roll with Miso Soup
*(1pc each)
HAPPY HOUR

3:00 - 6:00PM
everyday
(dine-in only)

DRINKS $4.95

- Domestic Draft Beer
- House Sake (Hot/Cold)
- Wine (Single Glass)

APPETIZERS & ROLLS

- Salted / Garlic Edamame $3.95
- Kamikaze Fries $3.95
- Crunchy Roll $5.95
- Uncle Phil $5.75
- California Roll $3.75
- Fireball $5.95