



お母さんの手
お父さんの手。

Minimum charge set by \$10
Cake bringing fee set by \$10

Ootoya is a non-tipping restaurant



APPETIZER / 前菜

HOMEMADE TOFU

手作り豆腐

Homemade Tofu served with Special Bonito Flakes

8

EDAMAME

枝豆

Boiled Edamame sprinkled

6

MAGURO YAMAKAKE

本マグロの山かけ うに添え

Blue Fin Tuna served with Japanese Grated Yam, Sea Urchin and Avocado

18

POTATO CROQUETTE

さくさくポテトコロッセ

Fried Croquette with Mashed Potato and Minced Beef. Served with Original Tonkatsu Sauce

8

MINI TORI TATSUTA

ミニ鶏の竜田揚げ ネギソース

Fried Chicken Served with Sweet Soy Scallion dressing

8

MINI TORI KUROZU-AN

ミニ鶏と野菜の黒酢あん

Fried Chicken and Vegetables served with Ootoya famous "Sweet and Sour" Vinegar Sauce

8

TSUMAMI TORORO SOBA (Served Cold)

おつまみ蕎麦 とろろ

Mini Homemade Soba with Japanese Grated Yam on top served with Ootoya Original Sauce

10

CHAWANMUSHI

さっぱり梅の茶碗蒸し

Egg Custard with Ume (Plum) Sauce on top

4

ORGANIC NATTO

オーガニック納豆

Fermented Organic Soy Beans imported from Japan served with Scallion

4

SALAD & VEGETABLES / サラダ・野菜料理

WATER CRESS SALAD WITH SPECIAL BONITO FLAKES

クレソンサラダ 本枯れ削り節

Fresh Water Cress Salad served with Special Bonito Flakes and Wafu (Vegetable) Dressing

10

HOMEMADE TOFU SALAD WITH SPECIAL BONITO FLAKES

手作り豆腐のサラダ 本枯れ削り節

Homemade Tofu Salad served with Special Bonito Flakes and Wafu (Vegetable) Dressing on the side

Small 7.5 / Regular 15

YASAI KUROZU

野菜の黒酢炒め

Lightly Fried Vegetables served with Ootoya famous "Sweet and Sour" Vinegar Sauce

A la carte 17 / Set 20

YAKITORI / 焼き鳥

"OMAKASE" Chef's Choice YAKITORI 3

焼鳥三本盛り

(TARE or SHIO)

18

VEGETABLE YAKI ASSORTMENT

野菜串三本盛り

(SAUCE or SHIO)

10

MOMO

もも

Thigh (TARE or SHIO)

5.5

SASAMI WASABI

ささみわさび

Breast Meat with Wasabi

5

ZUCCHINI

ズッキーニ

(BUTTER SOY SAUCE or SHIO)

4

TSUKUNE

つくね

Chicken Meatball (TARE or SHIO)

8.5

SASAMI UME SHISO

ささみ梅しそ

Breast Meat with Plum Sauce & Shiso

5

ERINGI

エリンギ

King Oyster Mushroom (BUTTER SOY SAUCE or SHIO)

4

TEBASAKI

手羽先

Wing (TARE or SHIO)

5.5

GYU

和州牛

Washu Beef

10

OKURA

オクラ

(SOY SAUCE and BONITE FLAKES or SHIO)

4

REBA

レバー

Liver (TARE or SHIO)

5

BUTA ASPARA

アスパラ豚巻き

Asparagus wrapped in a Slice of Pork Belly

6

KAWA

かわ

Skin (TARE or SHIO)

5

BUTA TOMATO

トマト豚巻き

Tomato wrapped in a Slice of Pork Belly

6

Tare (Semi-Sweet Soy Based Sauce developed specifically for Yakitori)
Shio (Sea Salt imported from Japan. Noto peninsula. Sea of Japan)

SASHIMI / お造り

SASHIMI 3 TEN MORI

お造り三点盛り

Assorted Sashimi with Blue Fin Tuna, Salmon, Amberjack
Assortment subject to change based on seafood availability. Please ask staff for detail

28

SASHIMI 6 TEN MORI

お造り六点盛り

Assorted Sashimi with Blue Fin Tuna, Salmon, Amberjack, Scallop, Octopus
Sea Urchin. Assortment subject to change based on seafood availability. Please ask staff for detail

49

HON-MAGURO SASHIMI

本まぐろお造り

Blue Fin Tuna Sashimi

28

SALMON SASHIMI

サーモンお造り

Salmon Sashimi

18



OTOYA “TEISHOKU” 大戸屋の定食

Set Menu / Served with Rice, Miso Soup (Pork and Vegetables), Homemade Pickles and Steamed Egg Custard

*Rice Topping Available: HUIKI Seaweed \$1 TORORO Japanese Grated Yam \$2 Ootoya Special Brown Rice \$1 up

ご飯にひじき \$1・とろろ \$2 のトッピングが可能です。玄米雑穀ご飯は \$1 アップ

GRILLED FISH / 焼魚

Grated Radish is made fresh as the order is taken

All Grill Fish dishes will contain some bones. Please remove the bones before eating

SHIMA HOKKE

しまほっけ

Grilled Atka Mackerel

A la carte 24 / Set 27

SABA

さば塩焼き

Grilled Salted Mackerel

A la carte 22 / Set 25

SALMON SAIKYO

鮭西京焼き

Grilled Scottish Salmon marinated in Ootoya Special Saikyo Miso

A la carte 24 / Set 27

SILKY PORK / 四元豚 シルキーポーク

TONKATSU

豚ロースかつ

Breaded and Deep Fried Silky Pork Loin Cutlet served with Original Tonkatsu Sauce

A la carte 21 / Set 24

OROSHI TONKATSU

豚ロースのおろしとんかつ

Breaded and Deep Fried Silky Pork Loin Cutlet served with Ponzu and Grated Radish for dipping sauce

A la carte 21 / Set 24

KATSU TOJI

豚ロースかつの玉子とじ鍋

Breaded and Deep Fried Silky Pork Loin and Onion is topped with layer of custard like Egg. Served in a Soy Sauce Infused Broth

A la carte 23 / Set 26

MISO TONKATSU

豚ロースの味噌かつ煮定食

Silky Pork Loin breaded and deep-fried. Pork Cutlet and Cabbages are stewed in rich Aka-Miso paste and topped with Poached Egg

A la carte 23 / Set 26

FREE RANGE CHICKEN / 地鶏

KAASAN NI

チキンかあさん煮

Breaded and Deep Fried Chicken and Sliced Onion topped with Grated Radish. Served in a Soy Sauce Infused Broth

A la carte 21 / Set 24

TORI KUROZU-AN

鶏と野菜の黒酢あん

Fried Chicken and Vegetables served with Ootoya famous “Sweet and Sour” Vinegar Sauce

A la carte 20 / Set 23

TORI TATSUTA

鶏の竜田揚げ ネギソース

Fried Chicken Served with Sweet Soy Scallion dressing

A la carte 21 / Set 24

WASHU BEEF / 和州牛

DEMI BURGER

和風特製デミソースハンバーグ

Grilled Minced Washu Beef served with Ootoya Original Japanese Style Demi-glace Sauce

A la carte 28 / Set 31

MISO TERIYAKI BURGER

味噌照焼きハンバーグ

Grilled Minced Washu Beef served with Avocado, Tomato and Special Miso Teriyaki Sauce

A la carte 28 / Set 31

GYU SHIO KOJI

牛の塩麹焼き

Grilled Sliced Washu Beef marinated with Ootoya Original SHIO KOJI (Salt-Marinated Rice Koji) served atop of sliced onion

A la carte 28 / Set 31

Hot Pot / 鍋物

Set Menu / Served with Rice, Homemade Pickles and Steamed Egg Custard

SALMON TONYU NABE

サーモン手作り豆腐の豆乳鍋

Salmon, Homemade Tofu and many kinds of Vegetables in Soy Milk Hot Pot

A la carte 24 / Set 26 (Not served with Miso Soup)

BUTA KIM-CHEE NABE

豚のキムチ鍋

Silky Pork Belly Slices, Kim-Chee, Tofu, Egg, Nira Chives and Vegetables in Hot Pot

A la carte 24 / Set 26 (Not served with Miso Soup)

SOBA (HOMEMADE SOBA NOODLES) & UDON / 自家製そば・うどん

SEIRO SOBA (Served Cold)

せいろそば

Homemade Cold Soba served with Original Dipping Sauce

15

KAKE SOBA (Served Hot)

かけそば

Homemade Soba in Ootoya Original Soup

15

TORORO SEIRO SOBA (Served Cold)

とろろせいろそば

Homemade Cold Soba served with Japanese Grated Yam and Original Dipping Sauce

17

TORORO SOBA (Served Hot)

とろろそば

Homemade Soba in Ootoya Original Soup served with Japanese Grated Yam

17

TSUMAMI TORORO SOBA (Served Cold)

おつまみ蕎麦 とろろ

Mini Homemade Soba with Japanese Grated Yam on top served with Ootoya Original Sauce

10

MINI UDON (Served Hot)

ミニうどん

Ootoya Original Udon served with Grated Radish and Wakame Seaweed

7

SIDE ITEMS for TOPPING (recommended for rice) / トッピング (ご飯などにどうぞ)

ONSEN TAMAGO

オーガニック 温泉卵
Japanese Style Organic Poached Egg

3

SPECIAL BONITO FLAKES

本枯れ削り節

Generous serving of freshly sliced Special Bonito is recommended as topping for rice and salad dishes
Fine and delicate taste is only available at Ootoya

3

ORGANIC NATTO

オーガニック納豆

Fermented Organic Soy Beans imported from Japan served with Scallion

4

BOWL STYLE “TEISHOKU” 大戸屋の定食

Set Menu / Served with Miso Soup (Pork and Vegetables), Homemade Pickles and Steamed Egg Custard

*Rice Topping Available: HIJIKI Seaweed \$1 TORORO Japanese Grated Yam \$2 Ootoya Special Brown Rice \$1 up

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BOWLS Served atop of Rice / 丼・重

YAKITORI JU

焼き鳥重

Grilled Yakitori Chicken Assortments (Momo, Mune Wasabi, Tsukune, Tebamoto, Momo Asparagus)

A la carte 28 / Set 30

OYAKO JU

親子重

Grilled Free Range Chicken and Onion simmered in Dashi broth and later wrapped with layer of half cooked custard like Egg

A la carte 19 / Set 21

TORORO OYAKO DON

とろろ親子丼

Grilled Free Range Chicken and Onion simmered in Dashi broth and later wrapped with layer of half cooked custard like Egg,

Japanese Grated Yam is poured over the dish

A la carte 21 / Set 23

TORI SAUCE JU

鶏かつソース重

Breaded and Deep Fried Chicken, Shredded Cabbage over rice served with Ootoya original Tonkatsu Sauce

A la carte 19 / Set 21

ROSU KATSU JU

豚ロースかつ重

Breaded and Deep Fried Silky Pork Loin Cutlet and Onion simmered in Dashi broth and later wrapped with layer of half cooked custard like Egg

A la carte 24 / Set 26

MINI BOWL / ミニ丼

MINI OYAKO DON

ミニ親子丼

Grilled Free Range Chicken and Onion is simmered in Dashi broth and later wrapped with layer of custard like Egg

A la carte 15 / Set 17

SIDE MENU / サイドメニュー

HOMEMADE TOFU

手作り豆腐

Homemade Tofu served with Special Bonito Flakes

8

EDAMAME

枝豆

Boiled Edamame sprinkled

6

HOMEMADE TOFU SALAD WITH SPECIAL BONITO FLAKES

手作り豆腐のサラダ 本枯れ割り節

Homemade Tofu Salad served with Special Bonito Flakes and Wafu (Vegetable) Dressing on the side

Small 7.5 / Regular 15

SUSHI BOWLS & PRESSED SUSHI / 海鮮丼・押し寿司

KAISEN DON

海鮮丼

Assorted Sashimi Blue Fin Tuna, Amberjack, Scallop, Salmon, Uni (Sea Urchin), Simmered Sea Eel, Salmon Roe and Egg served atop of Sushi Rice.

Assorted Sashimi is subject to change based on availability. Please ask staff for detail

A la carte 38 / Set 40

BARA CHIRASHI DON

バラちらし丼

Diced assorted sashimi containing Blue Fin Tuna, Amberjack, Scallop, Salmon, Simmered Sea Eel

Simmered Shrimp, Egg and Salmon Roe served atop of Sushi Rice

A la carte 35 / Set 37

SALMON & IKURA DON

サーモンイクラ丼

Seared Salmon and Salmon Roe served atop of Rice

A la carte 31 / Set 33

HANABI DON

大戸屋特製 はなび丼

Diced Blue Fin Tuna, Amberjack and Salmon with Fermented Organic Soy Beans, Okura, Japanese Grated Yam

Avocado and Poached Egg served atop of Rice

A la carte 31 / Set 33

HON-MAGURO DON

本まぐろの漬け丼

Fillets of Blue Fin Tuna steeped in Special Soy Sauce with Poached Egg served atop of Sushi Rice

A la carte 40 / Set 42

SALMON SUSHI

サーモン押し寿司

Pressed Salmon Sushi (6 pcs), 2 pcs raw, 2 pcs seared and 2 pcs seared with Mayonnaise and Basil Sauce

A la carte 24 / Set 26

MINI SUSHI BOWL / ミニ海鮮丼

MINI KAISEN DON

ミニ 海鮮丼

Smaller portion of Kaisen Don comes with assorted Blue Fin Tuna, Amberjack, Scallops, Salmon, Simmered Shrimp and Salmon Roe

served atop of Sushi Rice. Assorted Sashimi is subject to change based on availability. Please ask staff for detail

A la carte 23 / Set 25

MINI MAGURO DON

ミニまぐろ丼

Fillets of Blue Fin Tuna steeped in Original Soy Sauce served atop of Sushi Rice

A la carte 22 / Set 24

MINI SALMON DON

ミニサーモン丼

Salmon and Salmon Roe served atop of Sushi Rice

A la carte 17 / Set 19