

BOWLS Served atop of Rice / 丼・重

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

GYU SHIO KOJI DON

牛の塩麹焼き丼

Grilled and Sliced Chuck Roll Washu Beef marinated with SHIO KOJI (Salt-Marinated Rice Koji), Mashed Potato and Water Cress served with Wasabi
A la carte 24 / Set 26

OYAKO JU

親子重

Grilled Free Range Chicken and Onion is simmered in Dashi broth and later wrapped with layer of custard like Egg
A la carte 16 / Set 18

TORORO OYAKO DON

とろろ親子丼

Grilled Free Range Chicken and Onion is simmered in Dashi broth and later wrapped with layer of custard like Egg.
Japanese Grated Yam is poured over the dish
A la carte 18 / Set 20

TORI KUROZU JU

鶏と野菜の黒酢あん重

Fried Chicken and Vegetables served with Ootoya famous “Sweet and Sour” Vinegar Sauce
A la carte 16 / Set 18

YAKITORI JU

焼き鳥重

Grilled Yakitori Assortments (Momo, Mune Wasabi, Tsukune, Tebamoto, Momo Asparagus)
A la carte 20 / Set 22

ROSU KATSU JU

豚ロースかつ重

Breaded and Deep Fried Silky Pork Loin Cutlet and Onion is simmered in Dashi broth and later wrapped with layer of custard like Egg
A la carte 19 / Set 21

MINI BOWL / ミニ丼

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

MINI KAISEN DON

ミニ海鮮丼

Smaller portion of Kaisen Don comes with assorted Blue Fin Tuna, Amberjack, Scallops, Scottish 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 19 / Set 21

MINI TORORO NEGITORO DON

ミニとろろネギトロ丼

Chopped Blue Fin Tuna, Japanese Grated Yam and Pickled Radish served atop of Sushi Rice
A la carte 17 / Set 19

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 17 / Set 19

MINI SALMON DON

ミニサーモン丼

Scottish Salmon and Salmon Roe served atop of Sushi Rice
A la carte 14 / Set 16

MINI SOBORO DON

ミニ鶏そぼろ丼

Cooked Minced Free Range Chicken in Sweet Soy Sauce with Poached Egg served atop of Rice
A la carte 13 / Set 15

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 13 / Set 15

APPETIZER / 前菜

MAGURO YAMAKAKE

本マグロの山かけ うに添え

Blue Fin Tuna is served with Grated Japanese Grated Yam, Sea Urchin and Fried Bonito Flakes
16

HOMEMADE TOFU WITH WORLD SELECTED SALT

手作り豆腐 世界の塩で

Homemade Tofu served with Special Salt. Ask staff for detail as Salt is subject to change
6

Special Selected

IKA SHIOKARA

自家製 いかの塩辛

Sliced Raw Squid Cured in Salt and Squid Liver Marinade
7

EDAMAME

枝豆 世界の塩で

Boiled Edamame sprinkled with Special Selected Salts
6

OHITASHI WITH SPECIAL BONITO FLAKES

おひたし 本枯れ削り節添え

Boiled Green Vegetable and Shimeji served with Special Bonito Flakes. Ask staff for detail as “Green Vegetable” is subject to change
6

NATTO KOBACHI

納豆小鉢

Fermented Organic Soy Beans imported from Japan served with Special Bonito Flakes and Poached Egg
6

CHAWANMUSHI

さっぱり梅の茶碗蒸し

Egg Custard with Ume (Plum) Sauce on top
3

MINI HOMEMADE SOBA / おつまみ蕎麦

TSUMAMI TORORO SOBA

おつまみ蕎麦 とろろ

Mini Homemade Soba Noodle with Grated Japanese Grated Yam on top served with Ootoya Original Sauce
9

TSUMAMI UME OROSHI SOBA

おつまみ蕎麦 梅おろし

Mini Homemade Soba Noodle with Pickled Plum Sauce and Grated Radish on top served with Ootoya Original Sauce
9

SILKY PORK / 四元豚 シルキーポーク

Set Menu / Served with Rice, 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
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

TONKATSU

豚ロースかつ

Breaded and Deep Fried Silky Pork Loin Cutlet is served with Original Tonkatsu Sauce
A la carte 17 / Set 20

OROSHI TONKATSU

豚ロースのおろしとんかつ

Breaded and Deep Fried Silky Pork Loin Cutlet is served with Ponzu and Grated Radish for dipping sauce
A la carte 17 / Set 20

MISO TONKATSU

豚ロースの味噌かつ煮定食

Silky Pork Loin is breaded and deep-fried. Pork Cutlet and Cabbages are stewed in rich Aka-Miso paste and topped with Poached Egg. Served warm in a hot pot
A la carte 19 / Set 22

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 19 / Set 22

BUTA KUROZU ITAME

野菜と豚ロースの黒酢炒め

Fried Silky Pork Loin and Vegetables served with Ootoya famous "Sweet and Sour" Vinegar Sauce
A la carte 16 / Set 19

BUTA SHIO KOJI WITH NEGISHIO

豚バラの塩麹焼き ネギ塩添え

Silky Pork Belly is marinated with Ootoya Original Shio Koji (Salt-Marinated Rice Koji) served with marinated shio koji Scallion
A la carte 17 / Set 20

FREE RANGE CHICKEN / 地鶏

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

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KAASAN NI

チキンかあさん煮

Breaded and Deep Fried Chicken and Sliced Onion is topped with Poached Egg and Grated Radish.
Served in a Soy Sauce Infused Broth
A la carte 17 / Set 20

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 16 / Set 19

TORI YUZU KOSHO

鶏の柚子胡椒焼き

Grilled Free Range Chicken Thigh is marinated in Yuzu Citrus Pepper, served with thick Yuzu Pepper Sauce
A la carte 15 / Set 18

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
Organic Poached Egg
3

SPECIAL BONITO FLAKES

本枯れ削り節
Fine and delicate taste is only available at Ootoya.
Generous serving of freshly sliced Special Bonito is recommended as topping for rice and salad dishes
3

ORGANIC NATTO

オーガニック納豆
Fermented Organic Soy Beans imported from Japan served with Scallion and Ootoya Original Sauce
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
8

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 6 / Regular 12

DAIKON SALAD WITH SPECIAL BONITO FLAKES

たっぷり本枯れ削り節の大根サラダ

Daikon Radish Salad served with Special Bonito Flakes and Wafu (Vegetable) Dressing on the side
Small 5 / Regular 10

YASAI KUROZU

野菜の黒酢炒め

Lightly Fried Vegetables served with Ootoya famous "Sweet and Sour" Vinegar Sauce
A la carte 14 / Set 17

SASHIMI / お造り

SASHIMI 3 TEN MORI

お造り三点盛り

Assorted Sashimi. Blue Fin Tuna, Scottish Salmon, Amberjack
Assortment subject to change based on seafood availability. Please ask staff for detail
23

SASHIMI 6 TEN MORI

お造り六点盛り

Assorted Sashimi. Blue Fin Tuna, Scottish Salmon, Amberjack, Scallop, Octopus
Sea Urchin. Assortment subject to change based on seafood availability. Please ask staff for detail
45

HON-MAGURO SASHIMI

本まぐろお造り

Blue Fin Tuna Sashimi
23

SALMON SASHIMI

サーモンお造り

Scottish Salmon Sashimi served with Basil Sauce
18

HANABI WAN

はなびわん

Blue Fin Tuna, Scottish Salmon, and Amberjack Sashimi with Poached Egg, Fermented Soy Beans, Okura and Japanese Grated Yam
25

YAKITORI / 焼き鳥

MOMO

もも
Thigh (TARE or SHIO)
4

TSUKUNE

つくね
Chicken Meatball (TARE or SHIO)
6

TEBASAKI

手羽先
Wing (TARE or SHIO)
4.5

TEBAMOTO

手羽元
Wing Stick (TARE or SHIO)
4

SESERI

せせり
Neck (TARE or SHIO)
4 *Limited Availability

BONJIRI

ぼんじり
Tail (TARE or SHIO)
4 *Limited Availability

REBA

レバー
Liver (TARE or SHIO)
4

MOMO NINNIKU

ももんににく
Thigh, Breast & Garlic (TARE or SHIO)
4

NEGIMA

ねぎま
Thigh, Breast & Scallion (TARE or SHIO)
4.5

KAWA

かわ
Skin (TARE or SHIO)
3.5

MUNE WASABI

むねわさび
Breast Meat with Wasabi
4

MUNE UME SHISO

むね梅しそ
Breast Meat with Plum Sauce & Shiso
4

GYU

和州牛
Washu Beef
7

BUTA ASPARA

アスパラ豚巻き
Asparagus wrapped in a Slice of Pork Belly
5

BUTA TOMATO

ミニトマト豚巻き
Tomato wrapped in a Slice of Pork Belly
5

ZUCCHINI (BUTTER SOY SAUCE or SHIO)

ズッキーニ
3.5

TOMATO

ミニトマト
3.5

ERINGI

エリンギ
King Oyster Mushroom (BUTTER SOY SAUCE or SHIO)
3.5

OKURA (SOY SAUCE and BONITE FLAKES)

オクラ
3.5

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

Hot Pot / 鍋物

Set Menu / Served with Rice, Miso Soup (Pork and Vegetables), Homemade Pickles and Steamed Egg Custard
*Rice Topping Available: HIJIKI Seaweed \$1 TORORO Grated Japanese Yam \$2 Brown Rice with Grains \$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

BUTA YASAI NABE

豚とたっぷり野菜の蒸し鍋
Steamed Silky Pork Belly Slices, Tomato and Broccoli Rabe in Hot Pot served with Original Soy Dashi
A la carte 18 / Set 21

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 19 / Set 21 (Not served with Miso Soup)

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

Set Menu / Served with Rice, Miso Soup (Pork and Vegetables), Homemade Pickles and Steamed Egg Custard
*Rice Topping Available: HIJIKI Seaweed \$1 TORORO Grated Japanese Yam \$2 Brown Rice with Grains \$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

SHIMA HOKKE

しまほっけ
Grilled Atka Mackerel
A la carte 20 / Set 23

SABA

さば塩焼き
Grilled Salted Mackerel
A la carte 18 / Set 21

SALMON SAIKYO

鮭西京焼き
Grilled Atlantic Salmon marinated in Ootoya Special Saikyo Miso
A la carte 20 / Set 23

HOKKE YUAN

しまほっけのゆう庵焼き
Grilled Atka Mackerel marinated in Yuan Sauce (Soy Sauce, Mirin and Sake) served with Ponzu Sauce
A la carte 20 / Set 23

WASHU BEEF / 和州牛

Set Menu / Served with Rice, Miso Soup (Pork and Vegetables), Homemade Pickles and Steamed Egg Custard
*Rice Topping Available: HIJIKI Seaweed \$1 TORORO Grated Japanese Yam \$2 Brown Rice with Grains \$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

DEMI BURGER

和風特製デミソースハンバーグ
Grilled Minced Washu Beef is served with Ootoya Original Japanese Style Demi-glace Sauce
A la carte 20 / Set 23

BEEF & CHEESE POTATO CROQUETTE

さくさくポテトコロケ 和州牛とチーズの組み合わせ
Fried Croquette with Mashed Potato and Minced Washu Beef with Cheese inside. Served with Original Tonkatsu Sauce
A la carte 15 / Set 18

GYU SHIO KOJI

牛の塩麹焼き
Grilled Sliced Washu Beef marinated with Ootoya Original SHIO KOJI (Salt-Marinated Rice Koji) served with Wasabi
A la carte 23 / Set 26

SIDE ITEM 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
Organic Poached Egg
3

SPECIAL BONITO FLAKES

本枯れ削り節
Fine and delicate taste is only available at Ootoya.
Generous serving of freshly sliced Special Bonito is recommended as topping for rice and salad dishes
4

ORGANIC NATTO

オーガニック納豆
Fermented Organic Soy Beans imported from Japan served with Scallion and Ootoya Original Sauce
4

SUSHI BOWLS & ROLL / 海鮮丼・巻物

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

KAISEN DON

海鮮丼

Assorted Sashimi Blue Fin Tuna, Amberjack, Scallop, Scottish 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 31 / Set 33

BARA CHIRASHI DON

バラちらし丼

Finely sliced assorted sashimi containing Blue Fin Tuna, Amberjack, Scallop, Scottish Salmon, Simmered Sea Eel
Simmered Shrimp, Egg and Salmon Roe is served atop of Sushi Rice
A la carte 29 / Set 31

SALMON & IKURA DON

サーモンイクラ丼

Seared Scottish Salmon and Salmon Roe served atop of Rice
A la carte 27 / Set 29

HANABI DON

大戸屋特製 はなび丼

Filletts of Blue Fin Tuna, Amberjack and Scottish Salmon with Fermented Organic Soy Beans, Okura, Japanese Grated Yam, Pickled Radish
Avocado and Poached Egg is served atop of Rice
A la carte 26 / Set 28

HON-MAGURO DON

本まぐろの漬け丼

Filletts of Blue Fin Tuna steeped in Special Soy Sauce with Poached Egg served atop of Sushi Rice
A la carte 35 / Set 37

SALMON SUSHI

サーモン押し寿司

Pressed Scottish Salmon Sushi (6 pcs). 2 pcs raw, 2 pcs seared and 2 pcs seared with Mayonnaise and Basil Sauce
A la carte 21 / Set 23

SABA SUSHI

焼きサバ押し寿司

Pressed Grilled Mackerel Sushi (6 pcs)
A la carte 21 / Set 23

FUTOMAKI

太巻き

Thick Rolls of Sushi with Variety Fillings (Shrimp, Simmered Sea Eel, Cucumber, Egg and Kanpyo) (8 pcs)
A la carte 27 / Set 29

SALMON OYAKO ROLL

サーモン親子巻き

Inside-Out Rolls with Variety Fillings (Avocado, Simmered Shrimp and Cucumber)
layered on Scottish Salmon and Salmon Roe with Mayonnaise on top
A la carte 25 / Set 27

SOBA (HOMEMADE SOBA NOODLES) / 自家製そば

SEIRO SOBA (Served Cold)

せいろそば

Homemade Cold Soba served with Original Dipping Sauce
14

KAKE SOBA (Served Hot)

かけそば

Homemade Soba in Ootoya Original Soup
14

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
16

TORORO SOBA (Served Hot)

とろろそば

Homemade Soba in Ootoya Original Soup served with Japanese Grated Yam
16

