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Good meal,
Good life.



OOTOYA is a non-tipping restaurant
Minimum charge set by \$15
Cake bringing fee set by \$10



「大戸屋」
 ころも満たす、
 もうひとつの食卓

Our tables your home
 "OOTOYA"

Appetizer

前菜



HANDMADE GRILLED GYOZA

手作り焼き餃子 (★)

\$6

Original Gyoza with a soy-sauce based Koji sauce

TEBAKARA

手羽唐 (★)

10pcs \$19 4pcs \$10

Fried chicken wings flavored with a sweet garlic soy sauce



POTATO CROQUETTE

牛肉ポテトコロッケ

\$8

Fried croquette with mashed potato and minced beef served with an original Tonkatsu sauce



MINI TORI KUROZU AN

ミニ鶏と野菜の黒酢あん

\$8

Mini fried chicken and vegetables served with a sweet and sour vinegar sauce



HOMEMADE TOFU

手造り豆腐

\$8

Served with special bonito flakes



EDAMAME

枝豆

\$6

Boiled soybean sprinkled with salt



CHAWANMUSHI

茶碗蒸し

\$6 (Plain \$2)

Homemade egg custard topped with salmon roe, and chicken, shrimp and scallop inside

*(★) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk foodborne illness.

*(V) Vegetarian option available. (G) Gluten free option available. Please ask staff more detail.

Salad

サラダ



HOMEMADE TOFU SALAD

手作り豆腐のサラダ (V) (G)

Regular \$17 Small \$9

Served with bonito flakes and a Wafu vegetable dressing on the side



SALMON SASHIMI & IKURA SALAD (★) (G)

サーモンサラダ

\$22

Salmon sashimi and salmon roe on a bed of mixed greens with mayonnaise, served with a basil dressing

野菜と生きる

Live with vegetables



WATER CRESS SALAD (V) (G)

クレソンサラダ

\$12

Served with special bonito flakes and a Wafu vegetable dressing on the side



YASAI KUROZU (V)

野菜の黒酢炒め

\$19

Lightly fried vegetables served with an original sweet and sour vinegar sauce

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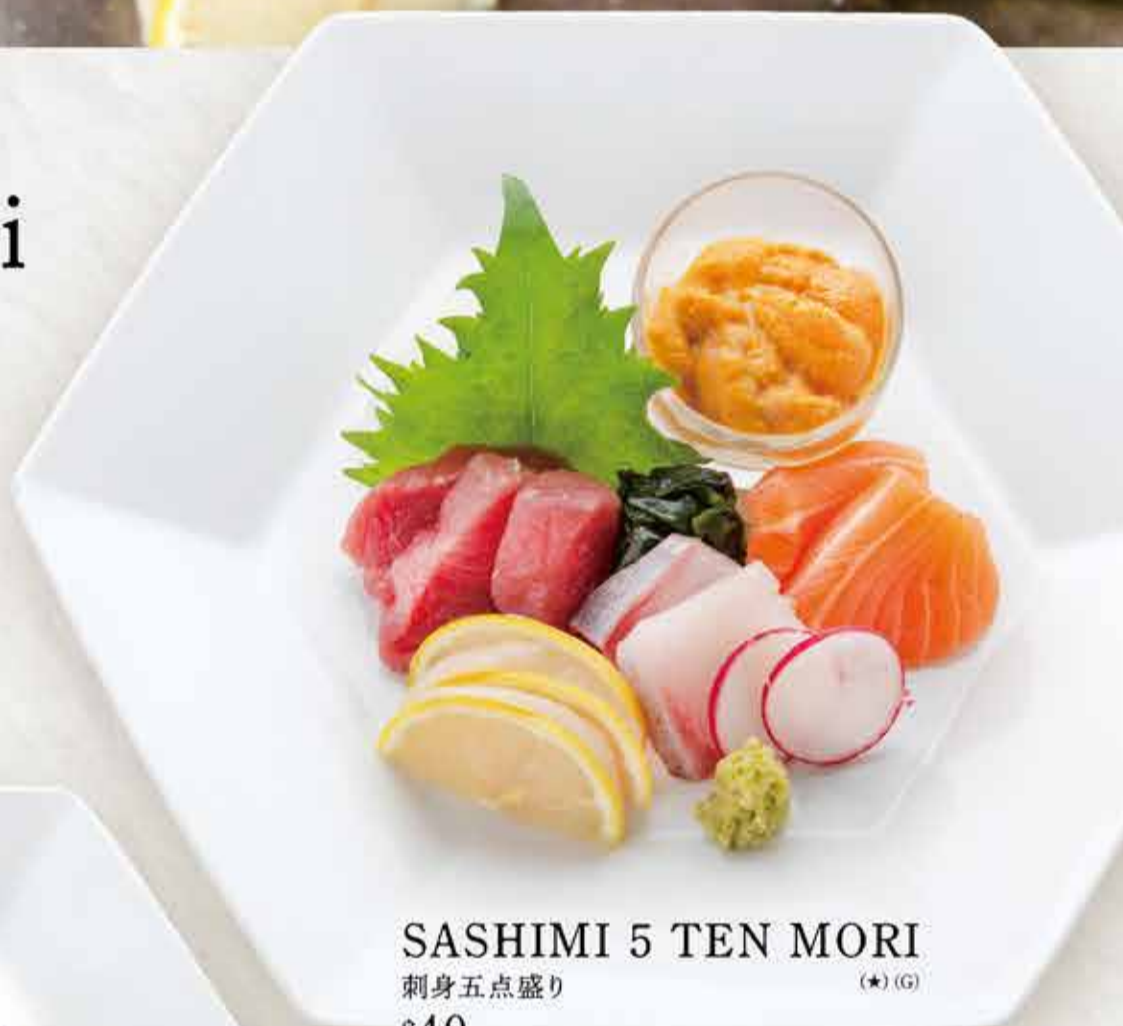
海の恵み

Gifts from the sea



Sashimi

刺身



SASHIMI 5 TEN MORI

刺身五点盛り (★)(G)

\$40

Five types of assorted Sashimi with tuna, amberjack, scallop, salmon and Uni (sea urchin)
(Assortment is subject to change based on availability)



SASHIMI 3 TEN MORI

刺身三点盛り (★)(G)

\$26

Three types of assorted Sashimi with tuna, amberjack and salmon



SALMON SASHIMI

サーモン刺身 (★)(G)

\$19

Sushi Bowl & Sushi

海鮮丼・寿司



KAISEN DON

(★) 海鮮丼

Regular \$40 Small \$25

Assorted Sashimi served on top of Sushi rice (Assortment is subject to change based on availability)
Small portion has no sea urchin



BARA CHIRASHI DON

バラチラン丼 (★)

Regular \$33 Small \$23

Finely diced assorted Sashimi containing tuna, amberjack, scallop, salmon, egg, kanpyo and salmon roe served on top of Sushi rice



HANABI DON

花火丼 (★)

\$33

Tuna, amberjack and salmon with soy bean, Okura, Japanese grated yam and a poached egg over rice



SALMON IKURA DON

サーモンイクラ丼 (★)

Regular \$31 Small \$23

Salmon and salmon roe served on top of Sushi rice



SALMON SUSHI

サーモン押し寿司 (★)

\$26

Pressed salmon sushi (6pcs): 2pcs raw, 2pcs seared and 2 pcs seared with mayonnaise and basil sauce



SALMON IKURA ROLL

サーモン親子巻き (★)

\$18

Inside-out rolls with cucumber and kanpyo wrapped in salmon topped with salmon roe



TUNA ROLL

ツナ巻き (★)

\$18

Tuna roll with cucumber and kanpyo

MISO SOUP SET +\$2

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*(V) Vegetarian option available. (G) Gluten free option available. Please ask staff more detail.

魚

Grilled Fish



SHIMA HOKKE

しまほっけ (★)(G)

\$26

Grilled Atka mackerel served with Japanese grated radish



JAPANESE BUTTERFISH

沖目鯛醤油麹 (★)

\$26

Grilled Japanese butterfish, imported from OOTOYA Japan, marinated in a special soy-sauce based Koji and Japanese grated radish on the side.



SALMON SAIKYO YAKI

鮭の西京焼き (★)

\$26

Grilled Scottish salmon marinated in a special Saikyo Miso served with Japanese grated radish



SABA (★)(G)

さば塩焼き

\$24

Grilled salted mackerel served with Japanese grated radish

TEISHOKU SET \$3



RICE TOPPING AVAILABLE



- ① Tororo Japanese grated yam \$2
- ② Hijiki Seaweed \$1
- ③ OOTOYA multi grain rice \$1

SIDE ITEMS FOR TOPPING

Recommended for Rice



CHAWANMUSHI

茶碗蒸し \$6 (Plain \$2)

Homemade egg custard topped with salmon roe, and chicken, shrimp, scallop inside



ORGANIC NATTO

オーガニック納豆 (V)(G) \$4

Fermented organic soy beans imported from Japan.



ONSEN TAMAGO

オーガニック温泉卵 (★)(G) \$3

Japanese style organic poached egg



BONITO FLAKES

本枯れ削り節 (G) \$3

Freshly sliced special bonito flakes

鶏

Chicken



KAASAN NI

チキンかあさん煮 (★)

\$23

Breaded and deep fried chicken topped with Japanese grated radish and a poached egg served in a soy sauce infused broth



TORI KUROZU AN

鶏と野菜の黒酢あん

\$23

Fried chicken and vegetables served with an original sweet and sour vinegar sauce



TORI SHIO KOJI

鶏の塩麹焼き (★)(G)

\$25

Grilled chicken marinated in a special salt-based Koji



CHICKEN KATSU

チキンかつ (★)

\$23

Breaded and deep fried chicken cutlet served with an original Tonkatsu sauce



KARAAGE

鶏唐揚げ (★)

\$23

Fried chicken flavored with a garlic soy sauce

Recommend for Side Menu

おすすめのもう一品



HANDMADE GRILLED GYOZA

手作り焼き餃子 (★)

\$6

Original Gyoza with a soy-sauce based Koji sauce



POTATO CROQUETTE

牛肉ポテトコロッケ

\$8

Fried croquette with mashed potato and minced beef served with an original Tonkatsu sauce



MINI TORI KUROZU AN

ミニ鶏と野菜の黒酢あん

\$8

Mini fried chicken and vegetables served with a sweet and sour vinegar sauce



HOMEMADE TOFU

手造り豆腐 (V)(G)

\$8

Served with special bonito flakes



EDAMAME

枝豆 (V)(G)

\$6

Boiled soybean sprinkled with salt



MINI TORORO COLD SOBA

おつまみとろろ蕎麦

\$8

Cold Soba noodles topped with Japanese grated yam served with an original sauce

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*(V) Vegetarian option available. (G) Gluten free option available. Please ask staff more detail.

豚

Pork



TONKATSU

豚ロースかつ (★)
\$23

Breaded and deep fried silky pork loin cutlet served with an original Tonkatsu sauce



PONZU and GRATED RADISH

おろしポン酢
+\$2

A ponzu and grated radish dipping sauce



KATSU TOJI

豚ロースかつの玉子とじ
\$25

Breaded and deep fried silky pork loin cutlet and onion topped with a layer of half-cooked custard egg served in a soy infused broth



MISO KATSU

豚ロースかつの味噌煮
\$25

Breaded and deep fried silky pork loin cutlet, vegetables and a poached egg served in a Miso infused broth.

牛

Beef



BEEF NEGI MAKI (★)
牛ネギ巻き
\$35
Scallions wrapped in beef



BEEF SUKIYAKI NABE

大戸屋風牛すき焼き鍋 (★)
\$31

Japanese traditional dish which contains thinly sliced beef and vegetables in a hot pot



ONSEN TAMAGO

オーガニック温泉卵 (★) (G)
+\$3

Japanese style organic poached egg

鍋

Hot Pot



BUTA KIMCHEE NABE

豚のキムチ鍋 (★)
\$25

Pork belly slices, kimchee, Tofu, egg, Nira chives and vegetables in a hot pot



SALMON TONYU NABE

サーモン豆乳鍋
\$26

Salmon, Tofu and vegetables in a soy milk hot pot



YASAI NABE

野菜鍋 (★)
\$22

Tofu and vegetables in a basil flavored hot pot

TEISHOKU SET \$3

Set menu comes with white rice, miso soup (pork and vegetables) and homemade pickles.

RICE TOPPING AVAILABLE



① Tororo Japanese grated yam \$2
② Hijiki Seaweed \$1
③ OOTOYA multi grain rice \$1

SIDE ITEMS FOR TOPPING

Recommended for Rice



CHAWANMUSHI

茶碗蒸し \$6 (Plain \$2)
Homemade egg custard topped with salmon roe, and chicken, shrimp, scallop inside



ORGANIC NATTO

オーガニック納豆 (V) (G)
\$4
Fermented organic soy beans imported from Japan.



ONSEN TAMAGO

オーガニック温泉卵 (★) (G)
\$3
Japanese style organic poached egg



BONITO FLAKES

本枯れ削り節 (G)
\$3
Freshly sliced special bonito flakes

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重

Bowl



OOTOYA ORIGINAL UNAGI (EEL) JU (★)

大戸屋うな重

\$40

Grilled eel, imported from OOTOYA Japan, served with an original sauce over steamed rice



KATSU JU

かつ重 (★)

\$26

Breaded and deep fried silky pork loin cutlet and onion simmered in a Dashi broth wrapped with a layer of half-cooked custard egg over rice



OYAKO JU

親子重 (★)

\$23

Grilled chicken and onion simmered in a Dashi broth wrapped with a layer of half-cooked custard egg over rice

MISO SOUP SET \$2

Set menu comes with miso soup (pork and vegetables) and homemade pickles.



SIDE ITEMS FOR TOPPING Recommended for Rice

CHAWAN MUSHI

茶碗蒸し \$6 (Plain \$2)

Homemade egg custard topped with salmon roe, and chicken, shrimp, scallop inside



ONSEN TAMAGO

オーガニック温泉卵 (★) (G) \$3

Japanese style organic poached egg



麺

Noodles



KAKE SOBA

かけそば

\$14

Hot Soba noodles in an original Dashi soup



SEIRO UDON

せいらうどん

\$14

Cold Udon noodles served with an original dipping sauce

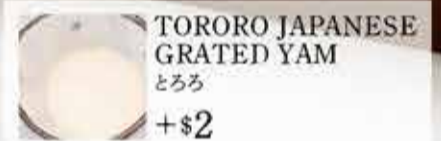


SEIRO SOBA

せいろそば

\$14

Cold Soba noodles served with an original dipping sauce



TORORO JAPANESE GRATED YAM

とろろ

+\$2



KAKE UDON

かけうどん

\$14

Hot Udon noodles in an original Dashi soup



MINI TORORO COLD SOBA

おつまみとろろ蕎麦

\$8

Cold soba noodles topped with Japanese grated yam served with an original sauce

Recommend for Side Menu

おすすめのもう一品



SALMON IKURA ROLL \$18

サーモン親子巻き (★)

Inside-out rolls with cucumber and kanpyo wrapped in salmon topped with salmon roe



TUNA ROLL \$18

ツナ巻き (★)

Tuna roll with cucumber and kanpyo

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*(V) Vegetarian option available. (G) Gluten free option available. Please ask staff more detail.

Kids Menu

お子様メニュー



OKOSAMA LUNCH

お子様ランチ

\$13

Pictured from left to right, the set includes fried chicken, deep fried shrimp, grilled minced beef, fried potato, egg omelet and chicken rice (Menu comes with Chawanmushi, fresh fruit and 100% fruit juice) (Ingredients are subject to change)

OKOSAMA UDON

お子様うどん

\$10

Hot Udon with a beaten egg and mini potato croquette



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OTOYA NEW YORK



CHELSEA

212-255-0018
8W 18th St.
New York, NY 10011






TIMES SQUARE

212-704-0833
141W 41ST St.
New York, NY 10036



GREENWICH VILLAGE

212-473-4300
41E 11th St.
New York, NY 10003

WWW.OTOYA.US   

OTOYA is a non-tipping restaurant

OTOYA reserves the right to make any changes of menus and rules without prior notice.