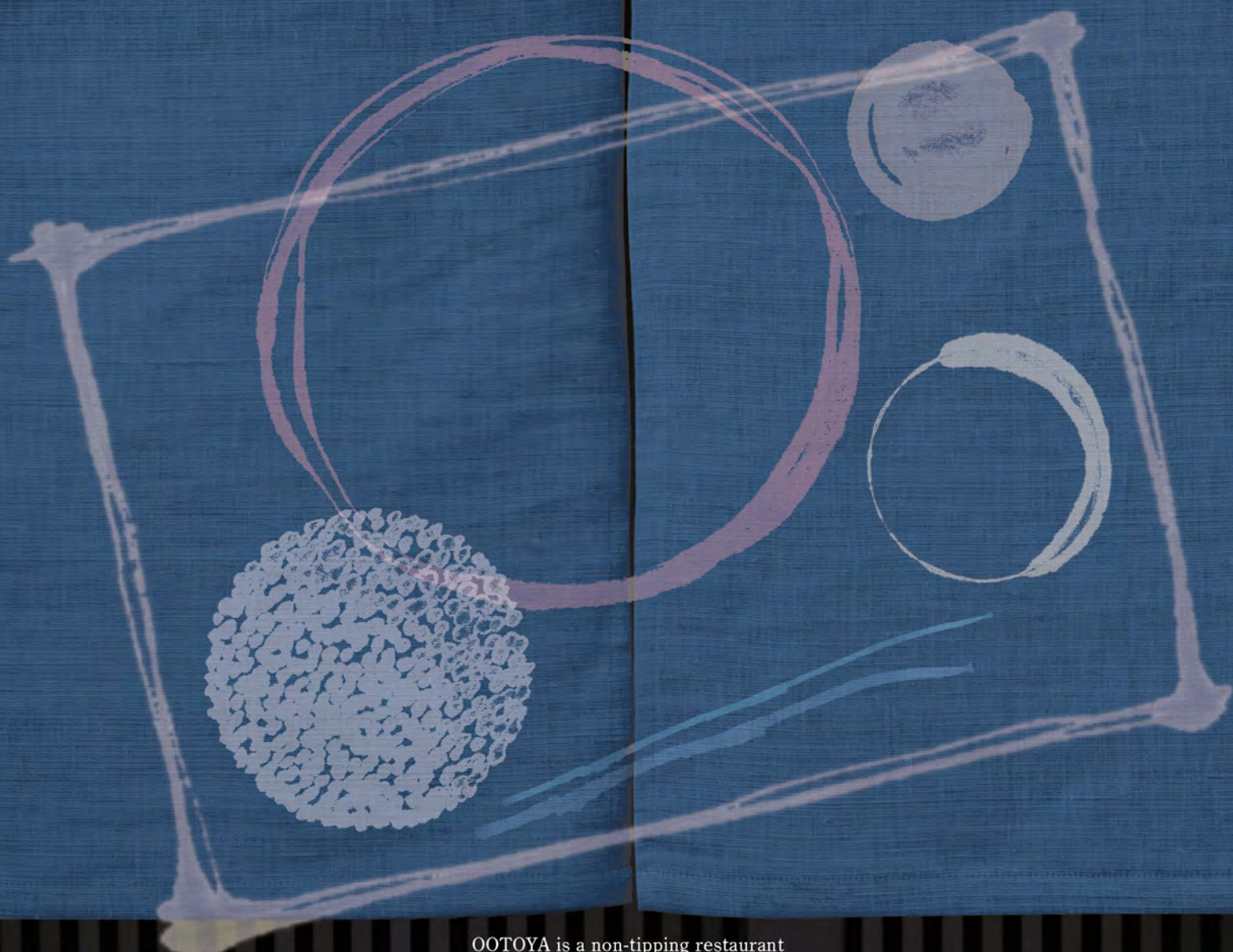




Lunch Menu

ちかんごはん。大戸屋



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

OTOYA TEISHOKU SET / 大戸屋の定食

The set comes with white rice, miso soup (pork and vegetables) and homemade pickles

魚

Grilled Fish



SHIMA HOKKE SET
*(G)しまほっけ定食 \$24

Grilled Atka mackerel served with Japanese grated radish.



JAPANESE BUTTERFISH SET
*沖目鯛醤油麹定食 \$24

Grilled Japanese butterfish marinated in a special soy-sauce based Koji and Japanese grated radish on the side.



SALMON SAIKYO YAKI SET
*鮭の西京焼き定食 \$24

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



SABA SET
*(G)さば塩焼き定食 \$22

Grilled salted mackerel served with Japanese grated radish.

鶏

Chicken



TORI KUROZU AN SET
*鶏と野菜の黒酢あん定食 \$21

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



TORI SHIO KOJI SET
*(G)鶏の塩麹焼き定食 \$23

Grilled chicken marinated in a special salt-based Koji.



CHICKEN KATSU SET
*チキンかつ定食 \$19

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

豚

Pork



TONKATSU SET
*豚ロースかつ定食 \$22

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



OTOYA LUNCH SET
*大戸屋ランチ定食 \$18

Fried chicken served with Ponzu and Japanese grated radish, fried croquette with mashed potato and minced beef served with an original Tonkatsu sauce, and a sunny-side up egg.

Ponzu and Grated Radish +2

RICE UPGRADE OPTIONS



Multi Grain Rice +1



Hijiki Seaweed +1



Tororo Japanese Grated Yam +2



Curry Sauce Topping +3



House Salad (free to change)

ADD VALUE OPTIONS



Plain Chawanmushi * \$2
Homemade egg custard.



Organic Natto (V)(G) \$4
Fermented organic soy beans imported from Japan.



Onsen Tamago *(G) \$3
Japanese style poached egg.



Bonito Flakes (G) \$3
Fleshy sliced special bonito flakes.

MISO SOUP OPTION

Change to Clear Soup for free

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk foodborne illness.
(V) Vegetarian option, (G) Gluten free option applicable. Please ask staff for more detail.

OTOYA HOTPOT SET / 大戸屋の鍋定食

The set comes with white rice, miso soup (pork and vegetables) and homemade pickles



KATSU TOJI SET

* 豚ロースかつの玉子とじ定食 \$24

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



KAASAN NI SET

* チキンかあさん煮定食 \$22

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



MISO KATSU SET

* 豚ロースかつの味噌煮定食 \$24

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



WASHU BEEF SUKIYAKI NABE SET

* 大戸屋風和州牛すき焼き鍋定食 \$31

Japanese traditional hot pot; contains thinly sliced beef and vegetables with a soy-based original sweet Sukiyaki sauce in a hot pot.



Onsen Tamago *(G) +3
Japanese style poached egg

The set comes with white rice and homemade pickles



SALMON TONYU NABE SET

* サーモン豆乳鍋定食 \$26

Salmon, Tofu and vegetables with a creamy soy milk broth in a hot pot



MUGIFUJI PORK SUKIYAKI NABE SET *

大戸屋風豚すき焼き鍋定食 \$27

Japanese traditional hot pot; contains thinly sliced pork and vegetables with a soy-based original sweet Sukiyaki sauce in a hot pot.

Double Down Pork +5

PORK KIMCHEE NABE SET

* 豚キムチ鍋定食 \$24

Mugifuji pork belly slices, kimchee, Tofu, egg, Nira chives and vegetables with an original spicy kimchee soup in a hot pot.

Double Down Pork +3



RECOMMENDED SIDE DISHES



Homemade Tofu Salad (V) \$7
Served with bonito flakes and a Wafu vegetable dressing on the side.



Watercress Salad (V) \$5
Served with bonito flakes and a Wafu vegetable dressing on the side.



Mini Homemade Tofu (V)(G) \$4
Served with bonito flakes.



Mini Edamame (V)(G) \$4
Boiled soybean sprinkled with salt.



Handmade Grilled Gyoza \$5
Original Gyoza with a soy-sauce based Koji sauce.



Potato Croquette \$7
Breaded and deep fried mashed potato and minced beef served with an original sauce.



Karaage (5pcs) * \$7
Fried chicken flavored with a garlic soy sauce.

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OTOYOA BOWLS, CURRY, NOODLE SET / 大戸屋の重・カレー一定食

重 BOWL

The set comes with miso soup (pork and vegetables) and homemade pickles



OTOYOA UNAGI JU SET
大戸屋うな重定食 \$39

Steamed and grilled eel served with an original sauce over steamed rice.



KATSU JU SET
* かつ重定食 \$25

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



OYAKO JU SET
* 親子重定食 \$21

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

カレー CURRY

The set comes with miso soup (pork and vegetables) and homemade pickles



TONKATSU CURRY SET
* 豚カツカレー \$23

Japanese style curry topped with breaded and deep fried silky pork cutlet.



FRIED VEGETABLE CURRY SET
揚げ野菜カレー \$21

Japanese style curry topped with breaded deep fried vegetables. (pork contained)



Onsen Tamago *(G) +3
Japanese style poached egg

麺 NOODLE SET

The set comes with homemade pickles

Your Choice of Mini Bowls



KATSU DON
* かつ丼 \$23

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



OYAKO DON
* 親子丼 \$19

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



BARACHIRASHI DON
* パラチラシ丼 \$23

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



SALMON IKURA DON
* サーモンイクラ丼 \$23

Salmon and salmon roe served on top of Sushi rice.

Your Choice of Noodles



KAKE UDON
かけうどん

Hot Udon noodles served in an original Dashi soup.



KAKE SOBA
かけそば

Hot Soba noodles served in an original Dashi soup.



SEIRO UDON
せいろうどん

Cold Udon noodles served with an original dipping sauce.



SEIRO SOBA
せいろそば

Cold Soba noodles served with an original dipping sauce.

RECOMMENDED NOODLE TOPPING

- [Hot or Cold] Wakame Seaweed +2
- [Hot or Cold] Tororo Japanese Grated Yam +2
- [Hot or Cold] Grated Radish +2
- [Hot or Cold] Onsen Tamago * +3
- [Hot or Cold] Bonito Flakes +3
- [Hot] Oyako (grilled chicken and onion simmered in a Dashi broth wrapped with a layer of half-cooked egg) +5
- [Hot] Mugifuji Pork Belly Slice +4
- [Hot] Washu Beef Slice +6

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