



Lunch Menu

ちかんとごはん。大戸屋



OTOYA TEISHOKU

SIDE
DISH
副菜

THE METABOLISM BOOSTER

からだの調子を整えるもと

Side dishes contain many healthy vitamins and fiber to help the body with digestion and promote good health.

野菜などを使った料理で、ビタミン・ミネラル・食物繊維などを多く含みます。

There is a saying in Japan that states, having a main dish, rice and side dish on a tray

大戸屋の定食バランス

定食の良さは、“一汁三菜”スタイル。お盆の上に、おかず
いろいろな食材からバランスの良

meal with one soup and three other components, creates a healthy and balanced meal.

食バランス

(主菜)・ごはん(主食)・野菜(副菜)・味噌汁(汁物)が揃い、
い食事を摂ることができます。

MAIN
DISH
主菜

THE ESSENTIALS

からだをつくるもと

The main dish is typically composed of fish, meats, eggs and beans, all of which contain proteins and lipids the body needs to survive. 魚や肉、卵や大豆製品などを使ったおかず中心の料理で、たんぱく質、脂質を多く含みます。



MISO
SOUP
汁物

THE METABOLISM BOOSTER

からだの調子を整えるもと

Miso is a traditional Japanese seasoning produced by fermenting soybeans with salt and Koji and sometimes rice, barley, or other ingredients. It promotes good gut health, which is essential for mental and physical wellness.

味噌は大豆や麦などの穀物に、麹と塩を加えて発酵させた、日本の伝統的な発酵食品です。

RICE
主食

THE ENERGY BOOSTER

エネルギーのもと

Rice, or sometimes noodles, contain carbohydrates which are very important as they allow the body to use them for the production of energy.

ご飯、麺類などで、炭水化物を多く含み、エネルギーのもとになります。

OTOYA ORIGINAL INGREDIENTS



米

Rice is one of the most important components for Japanese cuisine. Ootoya uses one of the highest quality rice, carefully chosen and imported with temperature control from Japan. Our rice is stored at optimal temperature and milled just before delivery to ensure its quality and freshness.



出汁

Ootoya uses an original blend of fish, premium Kombu seaweed, and freshly shaved bonito flakes to create a unique dashi stock with an elegant and pure aroma, as well as a rich flavor. Contains no additives.



鰹節

Bonito Flakes
Our carefully selected bonito comes from Kagoshima (Makurazaki), Japan, and is freshly shaved daily with a specially designed machine to enrich its natural flavor and maximize the aroma it contributes to our dashi.



麹

Koji (fermented seasoning) is used at Ootoya to soak ingredients, bringing out their natural taste with a deeper flavor and robustness, and make their texture juicier.

PREMIUM MEAT



Washu Beef

Washu beef comes from American-bred cattle, using a custom Japanese program that carefully selects superior genetic traits (Japanese Black Wagyu), cross breeding them with the finest Black Angus cattle. Typically in addition to the fine meat quality, it has moderate texture and rich taste.



Silky Pork

Silky Pork is a new brand of pork introduced in 2010. Chester White, the fourth breed, is added to the three breeds of pig that is the traditional American pork production. Silky Pork is tender and juicy with cherry-blossom-pink colored flesh, notable marbling and a soft and subtly sweet fat layer.

TEISHO

Teishoku set comes with rice, miso

STEP 1 Choose Your Entree (Essentials)



Recommended Rice Options
HIJIKI SEAWEED +\$1

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



SHIMA HOKKE SET
しまほけ定食 \$24
Grilled Aka mackerel served with Japanese grated radish



SABA SET
さば塩焼き定食 \$22
Grilled salted mackerel served with Japanese grated radish



JAPANESE BUTTERFISH SET
沖日鰯魚御飯定食 \$24
Grilled Japanese butterfish imported from OOTOYA Japan, marinated in a special soy-sauce based Koji and Japanese grated radish on the side



CHICKEN KATSU SET
チキンかつ定食 \$19
Breaded and deep fried chicken cutlet served with an original Tonkatsu sauce



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



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



TORI SHIO KOJI SET
鶏の塩麹焼き定食 \$23
Grilled chicken marinated in a special salt based Koji



WASHU BEEF SUKIYAKI NABE SET
大戸屋風和牛すき焼き鍋定食 \$31
Japanese traditional hot pot contains thickly sliced beef and vegetables with a soy-based original sauce. Sukiyaaki sauce in a hot pot



PORK KIMCHEE NABE SET
豚キムチ鍋定食 \$24
Miso pork belly slices, kimchee, Tofu, egg, Nira chives and vegetables with an original spicy kimchee soup in a hot pot



KAKI FRY NABE SET
カキフライみぞれ鍋定食 \$28
Breaded and deep fried oyster and tofu simmered with an original broth and grated daikon radish



MISO KATSU SET
豚ロースかつの味噌煮定食 \$24
Breaded and deep fried silky pork loin cutlet and onion topped with a layer of half cooked egg served in a Miso infused broth



TONKATSU SET
豚ロースかつ定食 \$20
Breaded and deep fried silky pork loin cutlet served with an original Tonkatsu sauce



SALMON TONYU NABE SET
サーモンと豆腐鍋定食 \$26
Sakana, Tofu, and vegetables with a creamy soy milk broth in a hot pot



ONSEN TAMAGO
オーガニック温泉卵 \$3
Japanese style organic poached egg



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 egg served in a soy sauce infused broth



TONKATSU CURRY SET
豚かつカレー定食 \$23
Japanese style curry with breaded deep fried silky pork loin cutlet



EBI FRY CURRY SET
海老フライカレー定食 \$22
Japanese style curry with breaded deep fried shrimp

KU SET

soup, salad, and homemade pickles

STEP 2 Choose Your Rice (Energy Booster)



Rice Upgrade Options



JAPANESE PREMIUM WHITE 日本産 白米
MULTI GRAIN RICE 五穀米 (V) +\$1
JAPANESE YAM とろろご飯 +\$2
HOUSEMADE CURRY カレーソース +\$3
HIJIKI SEAWEED ひじきご飯 +\$1

MISO SOUP OPTION Change to Clear Soup for free

Rice Topping Options



OOTOYA BLEND KATSU MISO \$3
大戸屋オリジナルかつお味噌
Seasoned miso blended with freshly shaved Bonito flakes
SALMON ROE いくら (★) \$5
Fresh Salmon roe
SALMON FLAKES サーモンほぐし身 \$3
Grilled Salmon flakes lightly seasoned with salt
NORI SEAWEED 焼付け海苔 (V) \$2
Seasoned crunchy Nori seaweed

STEP 3 Choose Your Sides (Metabolism Booster)



MINI HOMEMADE TOFU 手造り豆腐 (V)(G) \$4
Served with special bonito flakes
MINI EDAMAME 枝豆 (V)(G) \$3
Boiled soybean sprinkled with salt
SASHIMI 3TEN (Tuna or Salmon) 刺身3点盛り (★)(G) \$9
CHAWANMUSHI 茶碗蒸し (★) \$5 (Plain \$2)
Homemade egg omelet with chicken, shrimp, and scallop included, topped with salmon roe
ORGANIC NATTO オーガニック納豆 (V)(G) \$3
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

STEP 4 Choose Your Salad Dressing



MATCHA SOYMIK RANCH
NON-OIL GINGER MISO
KANZURI SPICY
OOTOYA VEGETABLE WAFU
DIJON SESAME MUSTARD MAYONNAISE

STEP 5 Add Your Favorite (Metabolism Booster)



HANDMADE GRILLED PORK GYOZA DUMPLING 手作り豚餃子 \$3
Original Pork Gyoza with a soy-sauce based Koji dipping sauce
BEEF POTATO CROQUETTE 牛肉ポテトコロッケ \$3
Breaded and deep fried mashed potato and minced beef, served with an original Tonkatsu sauce
CHICKEN KARAAGE 鶏唐揚げ \$3
Fried chicken flavored with a garlic soy sauce
SHISHITO FRY ししとうフライ \$3
Fried Shishito peppers sprinkled with salt

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

(V) Vegetarian option. (G) Gluten free option available. Please ask staff for more details.

NOODLES SET

Set comes with salad and homemade pickles

STEP 1

Choose Your Rice & Noodles

KATSU JU

かつ重 (★)
Regular \$24
Small \$17
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 (★)
Regular \$20 Small \$15
Grilled chicken and onion simmered in a Dashi broth wrapped with a layer of half-cooked custard egg over rice

SALMON IKURA DON

サーモンイクラ丼 (★)
Regular \$29 Small \$19
Salmon and salmon roe served on top of Sushi rice



OOTOYA ORIGINAL UNAGI (EEL) JU

大戸屋うなぎ重
Regular \$36
Small \$24
Steamed and grilled eel served with an original sauce over steamed rice



STEAK JU (★)
和州牛ステーキ重
Regular \$36
Small \$24
Washu-beef top-sirloin steak with an original sauce over rice

KAISEN DON (★)

海鮮丼
Regular \$36
Small \$20
Assorted Sashimi served on top of Sushi rice (Assortment is subject to change based on availability) Small has no sea urchin



BARA CHIRASHI DON (★)

バラチラーシ丼
Regular \$29 Small \$19
Finely diced assorted Sashimi containing Tuna, Yellowtail, Scallop, Shrimp, Salmon, Egg, Kanpyo, and Salmon roe served on top of Sushi rice



SEIRO SOBA
せいろそば \$5
Cold Soba noodles served with an original dipping sauce



SEIRO UDON
せいろうどん \$5
Cold Udon noodles served with an original dipping sauce



KAKE UDON
かけうどん \$5
Hot Udon noodles served in an original Dashi soup



KAKE SOBA
かけそば \$5
Hot Soba noodles served in an original Dashi soup

STEP 2

Choose Your Sides (Metabolism Booster)



MINI HOMEMADE TOFU
手造り豆腐 (V)(G) \$4
Served with special bonito flakes



MINI EDAMAME
枝豆 (V)(G) \$3
Boiled soybean sprinkled with salt



SASHIMI 3TEN (Spec)
(Tuna or Salmon)
刺身3点盛り (★)(G) \$9



CHAWANMUSHI
茶碗蒸し (★)
Homemade \$5 (Plain \$2)
egg custard with chicken, shrimp, and scallop inside, topped with salmon roe



ORGANIC NATTO
オーガニック納豆 (V)(G) \$3
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 (★)
Freshly sliced special \$3 bonito flakes

STEP 3

Choose Your Salad Dressing



MATCHA SOYMILK RANCH



NON-OIL GINGER MISO



KANZURI SPICY



OOTOYA VEGETABLE WAFU



DIJON SESAME MUSTARD MAYONNAISE

STEP 4

Add Your Favorite (Metabolism Booster)



HANDMADE GRILLED PORK GYOZA DUMPLING (Spec) \$3
手作り豚餃子
Original Pork Gyoza with a soy-sauce based Koji dipping sauce



BEEF POTATO CROQUETTE (Spec) \$3
牛肉ポテトコロッケ
Breaded and deep fried mashed potato and minced beef, served with an original Tonkatsu sauce



CHICKEN KARAAGE (Spec) \$3
鶏唐揚げ
Fried chicken flavored with a garlic soy sauce



SHISHITO FRY (Spec) \$3
ししとうフライ
Fried Shishito peppers sprinkled with salt

Kids Menu

お子様メニュー

(Menu comes with Chawanmushi and 100% fruit juice)
(All hand-made and designed for kids 12 years of age or younger)

OKOSAMA LUNCH

お子様ランチ \$13

Pictured from left to right, the set includes, fried chicken, fried shrimp, grilled minced beef, fried potato, egg omelette, and chicken rice
(Ingredients are subject to change)



OKOSAMA JAPANESE BENTO

お子様寿司 \$11

Fried chicken, egg omelette, sweet potato fry, salmon rice ball, hijiki seaweed rice ball (ingredients are subject to change)



Dessert Menu デザートメニュー

SEASONAL DESSERT

季節のデザート
Please ask your server for more details

ICE CREAM \$3.5~

アイスクリーム

Green tea or Black sesame

*Available flavor varies depends on seasonality

Extra Toppings:

Brown Sugar Syrup	\$1	Rice cake	\$1
Soybean flour	\$1	Matcha jelly	\$2
Red beans	\$1		



MATCHA ANMITSU \$9

抹茶アイスと宇治抹茶寒天の豆乳あんみつ
十勝産小豆・柚子寒天・白玉添え
Green tea ice cream, Uji-matcha jelly, Yuzu jelly, rice cake, red beans served with soymilk

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



OOTOYA GROUP WORLDWIDE NETWORK
OVER 400 STORES
ACROSS 8 COUNTRIES



OOTOYA AMERICA



TIMES SQUARE

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



UNION SQUARE

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



CHELSEA

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



WWW.OOTOYA.US



ootoyanyc

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