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Good meal,  
Good life.



Minimum charge set by \$15  
Cake bring-in fee set by \$15

## EBI DASHIMAKI

エビだし巻き

\$12

Japanese egg omelette contained dashi broth and minced shrimp

## APPETIZER

前菜



### BEEF POTATO CROQUETTE

牛肉ポテトコロッケ

\$10

Breaded and deep fried mashed potato and minced beef; served with an original Tonkatsu sauce



### SIGNATURE GYOZA DUMPLINGS

手作り焼き餃子

Pork \$6 (4pc) \$10 (8pc)

Chili Shrimp \$7 (4pc) \$12 (8pc)

OTOYA signature homemade grilled dumplings served with soy-sauce based Koji dipping sauce



### SATSUMAIMO STICK (V)

さつまいもスティック

\$10

Thick-cut sweet potato fries served with Japanese Aonori seaweed



### KARAAGE

鶏唐揚げ

10pcs \$14 5pcs \$8

Fried chicken flavored with a garlic soy sauce



### SHISHITO FRY (V)

ししとうフライ \$6

Fried shishito peppers sprinkled with salt



### HOMEMADE TOFU (V) (G)

手造り豆腐 \$8

Served with special bonito flakes

### EDAMAME

枝豆 (V) (G)

Boiled soybeans

\$6

### AGEDASHI TOFU

揚出し豆腐

Deep fried tofu served with an original dashi sauce

\$6

### CHAWANMUSHI (★)

茶碗蒸し

\$6 (Plain \$2)

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

## SALAD サラダ



### HOMEMADE TOFU SALAD (V)

手作り豆腐のサラダ

Regular \$15 Small \$8

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



### DAIKON SALAD (V)

大根サラダ

Regular \$14 Small \$10

Watermelon radish, Daikon radish, Kaiware radish with cucumber plum dressing

## SUSHI & SASHIMI

寿司・刺身

### MINI SASHIMI (3PC) (★)

ミニ刺身

\$10

Bigeye Tuna or Salmon or Yellowtail



### KAISEN DON

海鮮丼 (★)

Regular \$39 Small \$24

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



### SALMON IKURA DON

サーモンイクラ丼 (★)

Regular \$30 Small \$22

Salmon and salmon roe served on top of Sushi rice



### BARA CHIRASHI DON

バラチラシ丼 (★)

Regular \$30 Small \$22

Finely diced assorted Sashimi containing Tuna, Yellowtail, Scallop, Shrimp, Salmon, Egg, Kanpyo, and Salmon roe served on top of Sushi rice

### MISO SOUP SET \$2

The set comes with miso soup and homemade pickles.



## CRISPY RICE

クリスピーライス

Our crispy rice comes in two layers of rice: crispy on top and soft at bottom. Enjoy the complex harmony of crispy texture and stickiness of Japanese rice.

We proudly use one of the highest quality rice imported from Japan; carefully selected and milled just before delivery.

### CRISPY 5 (★)

Bigeye Tuna, Salmon, Yellowtail, Shrimp, Scallop

\$29

### CRISPY 3 (★)

Sea Urchin, Salmon Roe, Sea Eel

\$26

### CRISPY SPICY 3 (★)

Tuna or Salmon

\$19

### CRISPY 8 (★)

Crispy 5 + Crispy 3

\$49

### CRISPY DREAM (★)

Crispy 5 + Crispy 3 + Crispy Spicy 3

\$65



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

# OTOYA SIGNATURE

大戸屋の定番

## [魚] Grilled Fish



### SHIMA HOKKE

しまほっけ (G)

\$27

Grilled Atka mackerel served with Japanese grated radish



### JAPANESE BUTTERFISH

沖目鯛醤油麹

\$27

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

\$27

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

Recommended Rice Options



### SABA (G)

さば塩焼き

\$26

Grilled salted mackerel served with Japanese grated radish

### Rice Upgrade Options



MULTI GRAIN RICE  
五穀米

+\$1



HIJIKI SEAWEED  
ひじきご飯

+\$1



TORORO JAPANESE GRATED YAM  
とろろご飯

+\$2



CURRY SAUCE TOPPING  
カレーソース

+\$3

### TEISHOKU SET \$4



The set comes with white rice, miso soup and homemade pickles.

Change to Clear Soup for free

### Add Teishoku Set to Upgrade Your Meal



## [鶏] Chicken

Chicken



### TORI KUROZU AN

鶏と野菜の黒酢あん

\$24

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



### TORI SHIO KOJI

鶏の塩麹焼き (G)

\$26

Grilled chicken marinated in a special salt-based Koji



### CHICKEN KATSU

チキンかつ

\$22

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

## [豚] Pork

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

### Rice Topping Options



#### SALMON FLAKES

サーモンほぐし身  
Grilled Salmon flakes lightly seasoned with salt

\$3



#### SALMON ROE

いくら (★)  
Fresh Salmon roe

\$5



#### OTOYA BLEND KATSU MISO

大戸屋オリジナルかつお味噌  
Seasoned miso blended with freshly shaved Bonito

\$3



#### NORI SEAWEED

味付け海苔 (V)  
Seasoned crunchy Nori seaweed

\$2



#### ONSEN TAMAGO

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

\$3



#### ORGANIC NATTO

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

\$3



#### BONITO FLAKES

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

\$3

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# OTOYA HOTPOT

大戸屋の鍋



Our Recommendation  
大戸屋

## KATSU TOJI (★)

豚ロースかつの玉子とじ  
\$27

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

チキンかあさん煮 (★)  
\$26

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

豚ロースかつの味噌煮 (★)  
\$27

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

### Rice Upgrade Options



MULTI GRAIN RICE  
五穀米  
+\$1



HIJIKI SEAWEED  
ひじきご飯  
+\$1



TORORO JAPANESE GRATED YAM  
とろろご飯  
+\$2



CURRY SAUCE TOPPING  
カレーソース  
+\$3

### TEISHOKU SET \$4



The set comes with white rice, miso soup and homemade pickles.

Change to Clear Soup for free

### Add Teishoku Set to Upgrade Your Meal



Our Recommendation  
大戸屋

## WASHU BEEF SUKIYAKI NABE (★)

大戸屋風 和州牛すき焼き鍋

\$33

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

EXTRA BEEF +\$9  
牛肉追加



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



## KAKI FRY NABE

カキフライみぞれ鍋  
\$30

Breaded and deep fried oyster and tofu simmered with an original broth and grated daikon radish



## SALMON TONYU NABE

サーモン豆乳鍋  
\$28

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



## KAMO JIBUNI NABE (★)

鴨治部煮鍋  
\$28

One of the traditional Japanese hot pot originated from Ishikawa prefecture; starched sliced duck, leek, and mushrooms cooked in a soy sauce based original broth



## PORK KIMCHEE NABE (★)

豚キムチ鍋  
\$27

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

EXTRA PORK +\$4  
豚肉追加

### Rice Topping Options



SALMON FLAKES  
サーモンほぐし身  
\$3  
Grilled Salmon flakes lightly seasoned with salt



SALMON ROE  
いくら (★)  
\$5  
Fresh Salmon roe



OTOYA BLEND KATSUO MISO  
大戸屋オリジナルかつお味噌  
\$3  
Seasoned miso blended with freshly shaved Bonito flakes



NORI SEAWEED  
味付け海苔 (V)  
\$2  
Seasoned crunchy Nori seaweed



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



ORGANIC NATTO  
オーガニック納豆 (V) (G)  
\$3  
Fermented organic soy beans imported from Japan.



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

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Our Recommendation  
大戸屋

# OTOYA BOWL & CURRY

大戸屋の重&カレー



## OOTOYA ORIGINAL UNAGI (EEL) JU

大戸屋うな重 \$40

Steamed and grilled eel; served with an original sauce over rice

## MISO SOUP SET \$2

The set comes with miso soup and homemade pickles.



Our Recommendation  
大戸屋



## KATSU JU

かつ重 (★) \$27

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



## STEAK JU (★)

和州牛ステーキ重 \$39

Washu-beef top-sirloin steak with an original sauce over rice



## TONKATSU CURRY

豚カツカレー \$25  
Japanese style curry with breaded deep fried silky pork loin cutlet



## EBI-FRY CURRY

海老フライカレー \$24  
Japanese style curry with breaded deep fried shrimp

## ONSEN TAMAGO

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



## Curry Topping Options



BEEF POTATO CROQUETTE \$5  
牛肉ポテトコロッケ

Breaded and deep fried mashed potato and minced beef



HALF TONKATSU \$8 (1/2 size)  
ハーフ豚カツ

Breaded and deep fried silky pork loin cutlet



EBI-FRY (1pc) \$6  
海老フライ

Breaded and deep fried shrimp

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# OTOYA NOODLES

大戸屋の麺



KAKE UDON  
かけうどん



KAKE SOBA  
かけそば



SEIRO UDON  
せいろうどん



SEIRO SOBA  
せいろそば

## UDON (COLD or HOT)

せいろうどん 又は かけうどん

\$11 (Large)+\$14 (Half) \$8

Plain Udon noodles come with an original dipping sauce or in an original hot broth

## SOBA (COLD or HOT)

せいろそば 又は かけそば

\$11 (Large)+\$14 (Half) \$8

Plain Soba noodles come with an original dipping sauce or in an original hot broth



## WAKAME UDON

ワカメうどん

\$13 (Large)+\$16 (Half) \$10

Hot Udon noodles with Wakame seaweed on top



## CROQUETTE UDON

コロッケうどん

\$15 (Large)+\$18 (Half) \$12

Hot Udon noodles with breaded and deep fried mashed potato and minced beef on top



## TONKATSU UDON

とんかつうどん

\$23 (Large)+\$26 (Half) \$20

Hot Udon noodles with breaded and deep fried silky pork loin cutlet on top



## WAKAME SOBA

ワカメそば

\$13 (Large)+\$16 (Half) \$10

Hot Soba noodles with Wakame seaweed on top



## CROQUETTE SOBA

コロッケそば

\$15 (Large)+\$18 (Half) \$12

Hot Soba noodles with breaded and deep fried mashed potato and minced beef on top



## TONKATSU SOBA

とんかつそば

\$23 (Large)+\$26 (Half) \$20

Hot Soba noodles with breaded and deep fried silky pork loin cutlet on top

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

# 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

\$14

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



### 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

### 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		