

DINNER

APPETIZER



Ootoya Futomaki Roll*

\$5 (2pc) / **\$10** (4pc)

\$15 (6pc) / **\$20** (8pc) / **\$25** (10pc)

大戸屋特製太巻き

Ootoya signature Futomaki roll contains tuna, eel, shrimp, avocado, egg, shiitake mushroom, cucumber, gourd shaving, and sushi rice.



Salmon Oshizushi*

\$16

サーモン押し寿司

Three kinds of pressed salmon sushi; raw, seared, seared basil and mayonnaise.



Signature Gyoza Dumplings

[Pork] \$8 (4pc) / **\$12** (8pc)

[Chili Shrimp] \$8 (4pc) / **\$12** (8pc)

手作り焼き餃子

OOTOYA signature homemade grilled dumplings served with soy sauce based Koji dipping sauce.



Karaage \$14 (10pc) / **\$8** (5pc)

鶏唐揚げ

Fried chicken flavored with a garlic soy sauce.



Beef Potato Croquette \$11

牛肉ポテトコロッケ

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



Homemade Tofu (V)(G) \$8

手造り豆腐

Homemade silky Tofu served with freshly sliced special bonito flakes.



Edamame (V)(G) \$6

枝豆

Boiled soybeans sprinkled with salt.



Chawanmushi* \$6 (Plain \$3)

茶碗蒸し

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



Ebi Dashimaki \$12

エビだし巻き

Japanese egg omelette contained shrimp and dashi broth.



Satsumaimo Stick (V) \$10

さつまいもスティック

Thick-cut sweet potato fries served with Japanese Aonori seaweed.



Shishito Fry (V) \$6

ししとうフライ

Fried shishito peppers sprinkled with salt.



Agedashi Tofu \$7

揚げ出し豆腐

Deep fried tofu served with an original dashi sauce.

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(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER

SALAD



Homemade Tofu Salad (V)

[R] \$16 [S] \$9

手作り豆腐のサラダ

Homemade Tofu served with green salads, special bonito flakes, and a Wafu vegetable dressing on the side.



Daikon Salad (V)

[R] \$14 [S] \$10

大根サラダ

Watermelon radish, Daikon radish, Red radish, and Kaiware radish served with an original cucumber plum dressing.

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SUSHI



CRISPY RICE

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*

\$29

クリスピー5

Bigeye Tuna, Salmon, Yellowtail,
Shrimp, Scallop

CRISPY 3*

\$26

クリスピー3

Sea Urchin, Salmon Roe, Eel

CRISPY SPICY 3*

\$19

クリスピー スパイシー3

Spicy Tuna or Spicy Salmon

CRISPY 8*

\$49

クリスピー8

Crispy 5 + Crispy 3

CRISPY DREAM*

\$65

クリスピー ドリーム

Crispy 5 + Crispy 3 + Crispy Spicy 3

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BOWL & SASHIMI



Kaisen Don*

[R] \$40 [S] \$24

海鮮丼

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



Salmon Ikura Don*

[R] \$31 [S] \$22

サーモンイクラ丼

Salmon sashimi and salmon roe served on top of Sushi rice.



Bara Chirashi Don*

[R] \$31 [S] \$22

バラチラン丼

Finely diced assorted Sashimi containing tuna, yellowtail, scallop, shrimp, salmon, egg, Kanpyo, and salmon roe served on top of Sushi rice.



Miso Soup Set

+\$3

お味噌汁セット

For Crispy Rice or Don menu. The set comes with miso soup and homemade pickles. Change to clear soup for free.



Mini Sashimi* (3pc)

\$11

ミニ刺身

Bigeye Tuna or Salmon or Yellowtail.

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DINNER

SIGNATURE



Gindara Miso \$30

銀ダラ味噌焼き

Grilled black cod marinated in an original blend miso served with Japanese grated radish.



Shima Hokke (G) \$28

しまほっけ

Grilled Atka mackerel served with Japanese grated radish.



Japanese Butterfish \$27

沖目鯛醤油麹

Grilled Japanese butterfish marinated in a special soy sauce based Koji and served with Japanese grated radish.



Salmon Saikyo Yaki \$27

鮭の西京焼き

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



Saba (G) \$26

さば塩焼き

Grilled salted mackerel served with Japanese grated radish.



Tori Kurozu An \$25

鶏と野菜の黒酢あん定食

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



Tori Shio Koji (G) \$26

鶏の塩麹焼き

Grilled chicken marinated in a special salt based Koji.



Chicken Katsu \$23

チキンかつ

Breaded and deep fried chicken cutlet served with an original Tonkatsu sauce. Recommended with Ponzu and Grated Radish +\$2.



Tonkatsu \$24

豚ロースかつ

Breaded and deep fried Herb pork loin cutlet served with an original Tonkatsu sauce. Recommended with Ponzu and Grated Radish +\$2



Teishoku Set +\$5

定食セット

The set comes with Japanese premium white rice, miso soup, and homemade pickles. Change to clear soup for free.

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DINNER

SIGNATURE



TEISHOKU SET UPGRADE OPTIONS



Multi Grain Rice
Teishoku Set Upgrade +\$2
A La Carte \$6
五穀米



Hijiki Seaweed Rice
Teishoku Set Upgrade +\$2
A La Carte \$6
ひじきご飯



Japanese Yam Rice
Teishoku Set Upgrade +\$2
A La Carte \$6
とろろご飯



Mini Curry Rice
Teishoku Set Upgrade +\$3
A La Carte \$7
ミニカレーライス



**Ootoya Blend
Katsuo Miso**
+\$3
大戸屋オリジナルかつお味噌
Seasoned miso blended
with freshly sliced
Bonito flakes.



Salmon Roe*
+\$5
いくら
Fresh salmon roe.



Salmon Flakes
+\$3
サーモンほぐし身
Grilled salmon flakes lightly
seasoned with salt.



Nori Seaweed (V)
+\$2
味付け海苔
Seasoned crunchy Nori
seaweed.



Organic Natto (V)(G)
+\$4
オーガニック納豆
Fermented organic soybeans
imported from Japan.



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



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



**Ponzu and Grated
Radish** +\$2
おろしポン酢
Traditional Japanese dipping
sauce. Recommended for
Chicken Katsu
and Tonkatsu.

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HOTPOT



Katsu Toji*

\$28

豚ロースかつの玉子とじ

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



Kaasan Ni*

\$26

チキンかあさん煮

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



Ootoya Yosenabe*

\$28

大戸屋特製寄せ鍋

Ootoya signature all-in-one hotpot contains Udon noodles, chicken, Washu beef, Mugifuji pork belly slices, salmon, Japanese Butterfish, Saba mackerel, shrimp and fried tofu with Kombu broth in a hot pot.



Washu Beef Sukiyaki Nabe*

\$35

大戸屋風和州牛すき焼き鍋

Japanese traditional hot pot; contains thinly sliced Washu beef and vegetables with a soy sauce based original sweet Sukiyaki sauce in a hot pot. Recommended with Onsen Tamago +\$3. Extra beef +\$8.



Pork Kimchee Nabe*

\$27

豚キムチ鍋

Mugifuji pork belly slices, kimchee, Tofu, egg, Nira chives and vegetables with an original spicy Kimchee soup in a hot pot. Extra pork +\$4.



Kamo Jibuni Nabe*

\$29

鴨治部煮鍋

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



Salmon Tonyu Nabe

\$28

サーモン豆乳鍋

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



Vegetable Tonyu Nabe (V)

\$28

野菜豆乳鍋

Assortment of vegetables with a miso infused creamy soy milk broth in a hot pot.



Teishoku Set

+\$5

定食セット

The set comes with Japanese premium white rice, miso soup, and homemade pickles. Change to clear soup for free.

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HOTPOT



TEISHOKU SET UPGRADE OPTIONS



Multi Grain Rice
Teishoku Set Upgrade +\$2
A La Carte \$6
五穀米



Hijiki Seaweed Rice
Teishoku Set Upgrade +\$2
A La Carte \$6
ひじきご飯



Japanese Yam Rice
Teishoku Set Upgrade +\$2
A La Carte \$6
とろろご飯



Mini Curry Rice
Teishoku Set Upgrade +\$3
A La Carte \$7
ミニカレーライス



**Ootoya Blend
Katsuo Miso**
+\$3
大戸屋オリジナルかつお味噌
Seasoned miso blended
with freshly sliced
Bonito flakes.



Salmon Roe*
+\$5
いくら
Fresh salmon roe.



Salmon Flakes
+\$3
サーモンほぐし身
Grilled salmon flakes lightly
seasoned with salt.



Nori Seaweed (V)
+\$2
味付け海苔
Seasoned crunchy Nori
seaweed.



Organic Natto (V)(G)
+\$4
オーガニック納豆
Fermented organic soybeans
imported from Japan.



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



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

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BOWL & CURRY



BOWL



Oyako Ju*
\$24
親子重

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



Katsu Ju*
\$27
かつ重

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



Ootoya Original Unagi (Eel)
Ju
\$42
大戸屋うな重

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



Steak Ju*
\$41
和州牛ステーキ重

Washu beef top-sirloin steak dressed with an original sauce and scallions.



Miso Soup Set
+\$3
お味噌汁セット

The set comes with miso soup and homemade pickles.
Change to clear soup for free.

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BOWL & CURRY



CURRY



Tonkatsu Curry

\$27

豚カツカレー

Japanese style curry with a breaded and deep fried Herb pork loin cutlet.



Washu Beef Katsu Donabe Curry

\$36

和州牛カツ土鍋カレー

Japanese style curry with a breaded and deep fried Washu beef cutlet and vegetables served with rice.



Yasai Vegetable Curry (V)

\$24

野菜カレー

Japanese style curry with steamed vegetables and multi grain rice.



Matcha Curry

\$26

抹茶カレー

Ootoya original Uji-Matcha mixed Japanese green curry with grilled Koji-marinated chicken.



Beef Potato Croquette (1pc)

+\$6

牛肉ポテトコロッケ

Breaded and deep fried mashed potato and minced beef.



Half Tonkatsu (1/2 Size)

+\$8

ハーフ豚カツ

Breaded and deep fried Herb pork loin cutlet.



Onsen Tamago* (G)

+\$3

オーガニック温泉卵

Japanese style organic poached egg.

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NOODLES



Seiro Soba

[Large] \$14 [Regular] \$12 [Half] \$8

せいろそば

Cold Soba noodles served with an original dipping sauce.



Seiro Udon

[Large] \$14 [Regular] \$12 [Half] \$8

せいろうどん

Cold Udon noodles served with an original dipping sauce.



Kake Soba

[Large] \$14 [Regular] \$12 [Half] \$8

かけそば

Hot Soba noodles served in an original Dashi soup.



Kake Udon

[Large] \$14 [Regular] \$12 [Half] \$8

かけうどん

Hot Udon noodles served in an original Dashi soup.



Wakame Soba

[Large] \$16 [Regular] \$14 [Half] \$10

ワカメそば

Hot Soba noodles with Wakame seaweed.



Wakame Udon

[Large] \$16 [Regular] \$14 [Half] \$10

ワカメうどん

Hot Udon noodles with Wakame seaweed.



Croquette Soba

[Large] \$18 [Regular] \$16 [Half] \$12

コロッケそば

Hot Soba noodles with an original beef potato croquette.



Croquette Udon

[Large] \$18 [Regular] \$16 [Half] \$12

コロッケうどん

Hot Udon noodles with an original beef potato croquette.



Tonkatsu Soba

[Large] \$26 [Regular] \$24 [Half] \$20

とんかつそば

Hot Soba noodles with breaded and deep fried Herb pork loin cutlet.



Tonkatsu Udon

[Large] \$26 [Regular] \$24 [Half] \$20

とんかつうどん

Hot Udon noodles with breaded and deep fried Herb pork loin cutlet.

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DINNER KIDS



Okosama Lunch

\$14

お子様ランチ

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

\$11

お子様弁当

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

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DESSERT



Matcha Anmitsu \$10

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 soy milk.



Dessert Box \$12

デザートボックス

Dessert box comes with an original Cheesecake, Warabimochi, and Green tea ice cream.



Warabimochi \$6

わらび餅

Housemade mochi made of bracken starch served with red beans and brown sugar syrup.

Seasonal Dessert

季節のデザート

Please ask your server for more details.

Ice Cream

\$4(1pc) / \$7(2pc)

アイスクリーム

Green tea or Black sesame.

*Available flavors vary depending on the store.

EXTRA TOPPINGS:

Brown Sugar Syrup +\$1 / Soybean flour +\$1

Ootoya red beans +\$1