



LUNCH

TEISHOKU SET

Set comes with white rice, miso soup
(you can change to clear soup for free),
salad, and homemade pickles



STEP 1: CHOOSE YOUR ENTREE

Custom your order through 4 steps



Gindara Miso Set

\$28

銀ダラ味噌焼き定食

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



Shima Hokke Set (G)

\$26

しまほっけ定食

Grilled Atka mackerel served with Japanese grated radish.



Japanese Butterfish Set

\$25

沖目鯛醤油麹定食

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



Salmon Saikyo Yaki Set

\$25

鮭の西京焼き定食

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



Saba Set (G)

\$24

さば塩焼き定食

Grilled salted mackerel served with Japanese grated radish.



Tori Kurozu An Set

\$23

鶏と野菜の黒酢あん定食

Fried chicken and vegetables served with an original sweet and sour vinegar sauce. Recommended with Hijiki Seaweed Rice +\$2.



Tori Shio Koji Set (G)

\$24

鶏の塩麹焼き定食

Grilled chicken marinated in a special salt based Koji.



Chicken Katsu Set

\$21

チキンかつ定食

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



Tonkatsu Set

\$22

豚ロースかつ定食

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

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

STEP 1: CHOOSE YOUR ENTREE

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Katsu Toji Set*
\$26

豚ロースかつの玉子とじ定食
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 Set*
\$24

チキンかあさん煮定食
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 Set*
\$27

大戸屋特製寄せ鍋定食
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 Set*
\$33

大戸屋風和州牛すき焼き鍋定食
Japanese traditional hot pot; contains thinly sliced Washu beef and vegetables with a soy sauce based original sweet Sukiyaki sauce in a hot pot. Extra beef +\$8. Recommended with Onsen Tamago +\$3.



Pork Kimchee Nabe Set*
\$26

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



Salmon Tonyu Nabe Set
\$27

サーモン豆乳鍋定食
Salmon, Tofu and vegetables with a miso infused creamy soy milk broth in a hot pot.



Vegetable Tonyu Nabe Set (V)
\$27

野菜豆乳鍋定食
Assortment of vegetables with a miso infused creamy soy milk broth in a hot pot.



Washu Beef Katsu Donabe Curry Set
\$33

和州牛カツ土鍋カレー定食
Japanese style curry with a breaded and deep fried Washu beef cutlet and vegetables served with rice.



Tonkatsu Curry Set
\$25

豚カツカレー定食
Japanese style curry with a breaded and deep fried Herb pork loin cutlet. Recommended with Onsen Tamago +\$3.



Yasai Vegetable Curry (V)
\$22

野菜カレー定食
Japanese style curry with steamed vegetables and multi grain rice.



Matcha Curry Set
\$24

抹茶カレー定食
Ootoya original Uji-Matcha mixed Japanese green curry with grilled Koji-marinated chicken.

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STEP 2: CHOOSE YOUR RICE



Japanese Premium White Rice \$0
日本産白米 こしいぶき



Multi Grain Rice +\$2
五穀米



Hijiki Seaweed Rice +\$2
ひじきご飯



Japanese Yam Rice +\$2
とろろご飯



Mini Curry Rice +\$3
ミニカレーライス



Ootoya Blend Katsu 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.

STEP 3: CHOOSE YOUR DRESSING



Matcha Soymilk Ranch
抹茶豆乳ランチ



Non-oil Ginger Miso
ノンオイルジンジャー味噌



Ootoya Yasai Vegetable
大戸屋野菜ベジタブル



Ootoya Wafu Vegetable
大戸屋和風ベジタブル



Dijon Sesame Mustard Mayonnaise
胡麻マヨネーズ

STEP 4: ADD YOUR FAVORITE



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.



Handmade Grilled Pork Gyoza Dumpling (3pc) +\$3 手作り豚餃子
Original pork gyoza with a soy sauce based dipping sauce.



Beef Potato Croquette (1pc) +\$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 (2pc) +\$3 鶏唐揚げ
Fried chicken flavored with a garlic soy sauce.



Shishito Fry (2oz) (V) +\$3 ししとうフライ
Fried Shishito peppers sprinkled with salt.



Sashimi* (G) (3pc) +\$9 刺身三貫
Tuna or salmon.



Mini Edamame (V)(G) +\$3 ミニ枝豆
Boiled soybean sprinkled with salt.



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



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



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



Mini Homemade Tofu (V)(G) +\$4 ミニ手作り豆腐
Served with special bonito flakes.



Chawanmushi* +\$6 (Plain \$3) 茶碗蒸し
Homemade egg custard with chicken, shrimp, and scallop topped with salmon roe.



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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(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION



LUNCH

NOODLE SET

Set comes with salad and homemade pickles.



STEP 1: CHOOSE YOUR ENTREE

Custom your order through 4 steps



Kaisen Don*
[R]\$39 [S]\$23

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]\$30 [S]\$21

サーモンイクラ丼

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



Bara Chirashi Don*
[R]\$30 [S]\$21

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.



Oyako Ju*
[R]\$22 [S]\$16

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*
[R]\$25 [S]\$19

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**
[R]\$40 [S]\$28

大戸屋うな重

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



Steak Ju*
[R]\$39 [S]\$27

和州牛ステーキ重

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

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STEP 2: CHOOSE YOUR NOODLE



Seiro Soba +\$5

せいろそば

Cold Soba noodles served with an original dipping sauce.



Seiro Udon +\$5

せいろうどん

Cold Udon noodles served with an original dipping sauce.



Kake Soba +\$5

かけそば

Hot Soba noodles served in an original Dashi soup.



Kake Udon +\$5

かけうどん

Hot Udon noodles served in an original Dashi soup.

STEP 3: CHOOSE YOUR DRESSING



Matcha Soymilk Ranch

抹茶豆乳ランチ



Non-oil Ginger Miso

ノンオイルジンジャー味噌



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Fried chicken flavored with a garlic soy sauce.



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Tuna or salmon.



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Fermented organic soybeans imported from Japan.



Mini Homemade Tofu (V)(G)

+\$4 ミニ手作り豆腐

Served with special bonito flakes.



Chawanmushi*

+\$6 (Plain \$3) 茶碗蒸し

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

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LUNCH 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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LUNCH

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