

DINNER

APPETIZER



Saba Ginger Oshizushi*
\$16

サバ押し寿司

Saba mackerel pressed sushi with pickled ginger, sesame, and scallions.



Truffle Dashimaki*
\$14

トリュフ出汁巻き

An original truffle egg omelette topped with radish, chives, and salmon roe.



Toro Salmon Sashimi Ponzu*
\$14

トロサーモン炙りポン酢

Seared fatty salmon sashimi with spicy radish and chives served with ponzu.



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 Pork Gyoza Dumplings

\$8 (4pc) / \$12 (8pc)

手作り焼き餃子

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



Chili Shrimp Gyoza Dumplings

\$8 (4pc) / \$12 (8pc)

エビチリ餃子

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



Karaage

\$9 (5pc) / \$15 (10pc)

鶏唐揚げ

Crispy fried chicken with an original dijon sesame mustard jalapeno dipping sauce. Extra dipping sauce for \$2.



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.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER

APPETIZER



Ume Cucumber
\$7

キュウリ梅醤油

Slices of chilled cucumber served with soy plum sauce, bonito flakes, seaweed, rice crackers, and shichimi pepper.



Grilled Shishito Pepper (V)
\$8

しし唐 醤油焼き

Grilled shishito peppers seasoned with soy sauce.



Homemade Tofu (V)(G)
\$8

手造り豆腐

Homemade silky tofu served with shaved bonito flakes, grated ginger, and chives.



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.



Satsumaimo Stick (V)
\$10

さつまいもスティック

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



Agedashi Tofu
\$7

揚げ出し豆腐

Deep fried tofu served with an original dashi sauce topped with grated radish, ginger, shaved bonito flakes, and chives.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(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 silky tofu served with tomato, broccoli, shredded cabbage, green salads, shaved bonito flakes, and a wafu vegetable dressing.



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.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER
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 DREAM* \$65

クリスピードリーム

Bigeye Tuna, Salmon, Yellowtail,
Shrimp, Scallop, Sea Urchin, Salmon
Roe, Eel, Spicy Tuna, Spicy Salmon.



CRISPY8* \$49

クリスピー8

Bigeye Tuna, Salmon, Yellowtail,
Shrimp, Scallop, Eel, Salmon Roe,
Sea Urchin.



CRISPY5* \$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 Salmon.



CRISPY SPICY 3* \$19

クリスピースパイシー3

Spicy Tuna.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER

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

バラチラシ丼

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



Miso Soup Set

+\$4

お味噌汁セット

The set comes with miso soup and a side of Japanese vegetables. Change to clear soup for free.



Mini Sashimi* (3pc)

\$11

ミニ刺身

Bigeye Tuna or Salmon or Yellowtail.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER

SIGNATURE



Gindara Miso \$31

銀ダラ味噌焼き

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



Shima Hokke (G) \$29

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 \$26

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.



Mushidori Chicken \$22

蒸し鶏と黒胡麻胡椒醤油

Slices of tender chicken breast marinated with Shio Koji served with an original spicy black sesame sauce.



Chicken Katsu \$25

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 \$25

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 +\$6

定食セット

The set comes with Japanese premium white rice, miso soup, and a side of Japanese vegetables. Change to clear soup for free.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER
SIGNATURE



TEISHOKU SET UPGRADE OPTIONS



**Japanese Premium
White Rice**

A La Carte \$4

日本産白米 こしいぶぎ



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



Mini Matcha Curry Rice

Teishoku Set Upgrade +\$3

A La Carte \$7

ミニ抹茶カレーライス



Ootoya Blend Katsuo Miso

Teishoku Set Upgrade +\$3

大戸屋オリジナルかつお味噌

Seasoned miso blended with freshly sliced Bonito flakes.



Salmon Roe*

Teishoku Set Upgrade +\$6

いくら

Fresh salmon roe.



Salmon Flakes

Teishoku Set Upgrade +\$3

サーモンほぐし身

Grilled salmon flakes lightly seasoned with salt.



Nori Seaweed (V)

Teishoku Set Upgrade +\$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

鰹節

Shaved bonito flakes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER HOTPOT



Katsu Toji*
\$29

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. Chicken option is available.



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*
\$30

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*
\$36

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*
\$29

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. Chicken option is available for extra \$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
\$29

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)
\$29

野菜豆乳鍋

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



Teishoku Set
+\$6

定食セット

The set comes with Japanese premium white rice, miso soup, and a side of Japanese vegetables. Change to clear soup for free.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER
HOTPOT



TEISHOKU SET UPGRADE OPTIONS



Japanese Premium White Rice
Teishoku Set Upgrade +\$2
A La Carte \$4
日本産白米 こしいぶぎ



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



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



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



Salmon Roe*
Teishoku Set Upgrade +\$6
いくら
Fresh salmon roe.



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



Nori Seaweed (V)
Teishoku Set Upgrade +\$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
鰹節
Shaved bonito flakes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER

BOWL & CURRY



BOWL



Oyako Ju*

\$25

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.

Chicken option is available.



Premium Japanese Unagi Ju

\$55

日本産鰻重

Grilled premium eel imported from Japan; cooked with an original eel sauce served over rice.



Steak Ju*

\$41

U.S.和牛ステーキ重

U.S. Wagyu sirloin end steak dressed with an original steak sauce and scallions served over rice.



Miso Soup Set

+\$4

お味噌汁セット

The set comes with miso soup and a side of Japanese vegetables. Change to clear soup for free.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER

BOWL & CURRY



CURRY



Tonkatsu Curry
\$28

豚カツカレー

Japanese style curry with a breaded and deep fried Herb pork loin cutlet. Chicken option is available.



U.S. Wagyu Katsu Donabe Curry
\$37

U.S.和牛カツ土鍋カレー

Japanese style curry with a breaded fried U.S. Wagyu beef cutlet comes with white rice. Chicken option is available.



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)
+\$9

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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER
NOODLES



OOTOYA Mazemen \$19

大戸屋のまぜ麺

OOTOYA original Mazemen, mixed soupless udon noodles, served with minced beef, rice crackers, cucumber slices, and bonito miso paste in a spicy sauce, topped with sour cream and parmesan cheese.



Seiro Soba

[Large] \$15 [Regular] \$13 [Half] \$9

せいろそば

Cold Soba noodles served with an original dipping sauce.



Seiro Udon

[Large] \$15 [Regular] \$13 [Half] \$9

せいろうどん

Cold Udon noodles served with an original dipping sauce.



Kake Soba

[Large] \$15 [Regular] \$13 [Half] \$9

かけそば

Hot Soba noodles served in an original Dashi soup.



Kake Udon

[Large] \$15 [Regular] \$13 [Half] \$9

かけうどん

Hot Udon noodles served in an original Dashi soup.



Wakame Soba

[Large] \$17 [Regular] \$15 [Half] \$11

ワカメそば

Hot Soba noodles with Wakame seaweed.



Wakame Udon

[Large] \$17 [Regular] \$15 [Half] \$11

ワカメうどん

Hot Udon noodles with Wakame seaweed.



Croquette Soba

[Large] \$19 [Regular] \$17 [Half] \$13

コロッケそば

Hot Soba noodles with an original beef potato croquette.



Croquette Udon

[Large] \$19 [Regular] \$17 [Half] \$13

コロッケうどん

Hot Udon noodles with an original beef potato croquette.



Tonkatsu Soba

[Large] \$27 [Regular] \$25 [Half] \$21

とんかつそば

Hot Soba noodles with breaded and deep fried Herb pork loin cutlet. Chicken option is available.



Tonkatsu Udon

[Large] \$27 [Regular] \$25 [Half] \$21

とんかつうどん

Hot Udon noodles with breaded and deep fried Herb pork loin cutlet. Chicken option is available.

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER
KIDS



Okosama Lunch

\$15

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

\$12

お子様弁当

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

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

(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

DINNER
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 \$13

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.



Green Tea Ice Cream \$4 (1pc) / \$7 (2pc)

抹茶アイスクリーム
Green Tea. *Available flavors vary depending on
the store. EXTRA TOPPINGS: Brown Sugar Syrup
+\$1, Soybean flour +\$1, Ootoya red beans +\$1.



Black Sesame Ice Cream \$4 (1pc) / \$7 (2pc)

黒胡麻アイスクリーム
Black Sesame. *Available flavors vary depending on
the store. EXTRA TOPPINGS: Brown Sugar Syrup
+\$1, Soybean flour +\$1, Ootoya red beans +\$1.

Seasonal Dessert

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