



DINNER MENU

Appetizer & Teishoku

UPGRADE YOUR
TEISHOKU
Teishoku Set (+6)

APPETIZER

TEISHOKU

Specialty

Wagyu Carpaccio

Thinly sliced Wagyu wrapped around Saikyo miso-marinated Gorgonzola, fresh arugula, and soy koji-marinated tomatoes, finished with a yuzu and kombu dressing

25

Curry Brussels

Grilled Brussels sprouts seasoned with curry salt, topped with chili threads

12

Yodare Tofu

Chilled tofu topped with dried plum, crispy fried onions, and scallions, finished with an original spicy soy-based sauce accented with chili oil, garlic, and anchovy

10

Signature

Mizuna Salad

Fresh mizuna and seaweed salad, finished with a light soy-based Japanese dressing

14

Shio-Koji Karaage

Juicy crispy karaage made with salt koji-marinated chicken, packed with deep umami flavor

12

Pork Gyoza

House-made Japanese pork gyoza filled with pork, chives, scallions, and napa cabbage

10

Spicy Shrimp Gyoza

Japanese-style spicy shrimp gyoza filled with chili shrimp for a bold, savory kick

10

U.S. Wagyu Beef Potato Croquette

House-made Japanese-style croquettes with U.S. Wagyu and half-mashed potatoes

11

Agedashi Tofu

Lightly fried tofu in dashi broth with radish, ginger, and scallions

7

Kinoko Dashi Chawanmushi

Original mushroom chawanmushi crafted with our premium house dashi broth

10

Edamame

Boiled Edamame lightly seasoned with salt

6

Sashimi

Santen Mori

Assorted three kinds of sashimi Tuna, Salmon, Yellowtail

28

Tuna

Three pieces of Tuna sashimi

11

Salmon

Three pieces of Salmon sashimi

11

Yellowtail

Three pieces of Yellowtail sashimi

11

Grilled Fish

Katsu

Gindara Miso

Grilled black cod marinated in an original blend miso served Japanese style

31

Shima Hokke

Grilled Atka mackerel served Japanese style

29

Salmon Yuan

Grilled salmon marinated in an original Shoyu-Koji sauce served Japanese style

27

Saba Shio

Grilled salted mackerel served Japanese style

26

Pork Tonkatsu

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

Chicken option is available.

25

Pork Katsu Curry

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

28

Pork Katsu Ju

Breaded and deep fried premium 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.

27

Specialty

Washugyu Beef Sukiyaki Nabe

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

Recommended with an Onsen Tamago + \$3.

36

Pork Katsu Toji Nabe

Breaded and deep fried premium 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.

29

Udon & Temaki

OTOYA ORIGINAL UDON

Specialty

Sapporo

Chashu, Egg, Wakame,
Scallion, Butter, Corn, Soy Milk.
(H)
(Chashu or Salmon)
28/29

Tokushima

Kamaboko fish cake, Lime,
Wakame, Scallion, Fried Tofu,
Daikon radish, Plum. (H)
27

Curry

Curry sauce, Scallion. (H)
(Kakiage, Pork/Chicken Katsu)
28/30

Spicy Bokkake

Chashu, Egg, Pepper,
Sesame, Beef, Scallion, Bonito,
Plum, Miso, Butter, Onion. (C)
27

*(H) = Hot Udon / (C) = Cold Udon

Hot Udon

Ebi Ten

Shrimp Tempura, Wakame,
Scallion, Kamaboko fish cake
21

Kitsune

Original Kitsune; seasoned fried
Tofu, Wakame, Scallion,
Kamaboko fish cake
17

Kakiage

Vegetable Kakiage Tempura;
Onion, Carrot, Gobo, Kabocha,
Scallion, Wakame, Scallion,
Kamaboko fish cake
20

Gyu

Beef Slice, Egg, Scallion, Onion,
Bonito
25

Oyako

Chicken tender Tempura, Egg,
Scallion, Onion
25

Chashu

Chashu, Egg, Scallion
25

Sansai

Mountain vegetables, Wakame,
Scallion
25

Kake

Wakame, Scallion, Fried Tofu,
Kamaboko fish cake, Bonito
Flakes
18

Cold Udon

Ebi Ten

Shrimp Tempura, Wakame,
Scallion, Kamaboko fish cake
26

Kakiage

Vegetable Kakiage Tempura;
Onion, Carrot, Gobo, Kabocha,
Scallion, Wakame, Scallion,
Kamaboko fish cake
25

Sansai

Mountain vegetables, Wakame,
Scallion
25

Zaru

Scallion, Ginger
18



TEMAKI

Temaki Set

Temaki 5

Tuna, Salmon, Yellowtail,
Ume Cucumber, Unagi
28

Temaki Spicy 2

Spicy Tuna / Spicy Salmon / Spicy Yellowtail
10

Temaki 3

Uni, Ikura, Unagi
26

Udon Toppings

Ebi Ten (2pc)

Shrimp Tempura
+5

Kashiwa Ten

Chicken Tempura
+3

Chikuwa Ten

Tubed Fish Cake Tempura
+3

Kakiage Ten

Vegetable Tempura
+5

Chashu (3pc)

Braised Pork Loin Slices
+5

Sansai

Mountain Vegetables
+3

Kitsune

Dashi Seasoned Fried Tofu
+3

Wakame

Wakame Seaweed
+2

Onsen Tamago

Japanese Style Poached Egg
+3

Kamaboko (4pc)

Fish Cake Slices
+2

Japanese Yam

Grated Yam Potato
+3

A La Carte

Tuna

6

Ebi Mayo

5

Spicy Tuna

6

Salmon

6

Kani Mayo

6

Spicy Salmon

6

Yellowtail

6

Hotate Mayo

5

Spicy Yellowtail

6

Unagi

8

Ikura

8

Ebi Ten

5

Ume Cucumber

4

Uni

12

Kashiwa Ten

5

Chicken Katsu

5

Tonkatsu

5

Chikuwa Ten

5

Kakiage Ten

5