



LUNCH

TEISHOKU SET

Set comes with a premium Japanese white rice, miso soup, house salad, and a side of Japanese vegetables.



STEP 1: CHOOSE YOUR ENTREE

Custom your order through 4 steps



Gindara Miso Set

\$29

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)

\$27

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

\$24

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

\$23

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

\$23

豚コースかつ定食

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

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(V) VEGETARIAN OPTION (G) GLUTEN FREE OPTION

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Katsu Toji Set*

\$27

豚コ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. Chicken option is available.



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*

\$28

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*

\$34

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*

\$27

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. Chicken option is available for extra \$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.



U.S. Wagyu Katsu Donabe Curry Set

\$34

U.S.和牛カツ土鍋カレー定食

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



Tonkatsu Curry Set

\$26

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. Chicken option is available.



Yasai Vegetable Curry Set (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



**Mini Matcha Curry Rice
+\$3**
ミニ抹茶カレーライス



**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*
+\$6
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 Soy milk
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

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STEP 4: ADD YOUR FAVORITE



Saba Ginger Oshizushi*

+\$16

サバ押し寿司

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



Truffle Dashimaki*

+\$3 (2pc)

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.



Salmon Oshizushi*

+\$16

サーモン押し寿司

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



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.



Handmade Grilled Pork Gyoza Dumpling

+\$3 (3pc)

手作り豚餃子

Original pork gyoza with a soy sauce based dipping sauce.



Beef Potato Croquette

+\$3 (1pc)

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

+\$3 (2pc)

鶏唐揚げ

Fried chicken flavored with a garlic soy sauce. Dipping sauce +\$1.



Grilled Shishito Pepper (V)

+\$3 (2oz)

しし唐 醤油焼き

Grilled shishito peppers seasoned with soy sauce.



Sashimi* (G)

+\$9 (3pc) 刺身三貫

Tuna or salmon.



Mini Edamame (V)(G)

+\$3 ミニ枝豆

Boiled soybean sprinkled with salt.



Mini Homemade Tofu (V)(G)

+\$4 ミニ手作り豆腐

Served with grated ginger and chives.



Chawanmushi*

+\$6 (Plain \$3) 茶碗蒸し

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



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.



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 a house salad and a side of Japanese vegetables



STEP 1: CHOOSE YOUR RICE

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

バラチラシ丼

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



Oyako Ju*

[R]\$23 [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. Chicken option is available.



Premium Japanese Unagi Ju

[R]\$50 [S]\$30

日本産鰻重

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



Steak Ju*

[R]\$39 [S]\$27

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

+\$3

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.

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STEP 2: CHOOSE YOUR NOODLE



Seiro Soba +\$6

せいろそば

Cold Soba noodles served with an original dipping sauce.



Seiro Udon +\$6

せいろうどん

Cold Udon noodles served with an original dipping sauce.



Kake Soba +\$6

かけそば

Hot Soba noodles served in an original Dashi soup.



Kake Udon +\$6

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



**Ootoya Yasai
Vegetable**

大戸屋野菜ベジタブル



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Mustard Mayonnaise**

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LUNCH 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).

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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 \$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.