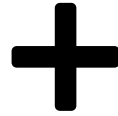




LUNCH SPECIAL

Udon & Temaki

OOTOYA ORIGINAL UDON



TEMAKI

1pc (+4) 2pc (+7) 3pc (+9)



Specialty

Sapporo

Chashu, Egg, Wakame, Scallion, Butter, Corn, Soy Milk. (H)
(Chashu or Salmon)
26/27

Tokushima

Kamaboko fish cake, Lime, Wakame, Scallion, Fried Tofu, Daikon radish, Plum. (H)
25

Curry

Curry sauce, Scallion. (H)
(Kakiage, Pork/Chicken Katsu)
26/28

Spicy Bokkake

Chashu, Egg, Pepper, Sesame, Beef, Scallion, Bonito, Plum, Miso, Butter, Onion. (C)
25

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

Hot Udon

Ebi Ten

Shrimp Tempura, Wakame, Scallion, Kamaboko fish cake
19

Kitsune

Original Kitsune; seasoned fried Tofu, Wakame, Scallion, Kamaboko fish cake
15

Kakiage

Vegetable Kakiage Tempura; Onion, Carrot, Gobo, Kabocha, Scallion, Wakame, Scallion, Kamaboko fish cake
18

Gyu

Beef Slice, Egg, Scallion, Onion, Bonito
23

Oyako

Chicken tender Tempura, Egg, Scallion, Onion
23

Chashu

Chashu, Egg, Scallion
23

Sansai

Mountain vegetables, Wakame, Scallion
23

Kake

Wakame, Scallion, Fried Tofu, Kamaboko fish cake, Bonito Flakes
16

Cold Udon

Ebi Ten

Shrimp Tempura, Wakame, Scallion, Kamaboko fish cake
24

Kakiage

Vegetable Kakiage Tempura; Onion, Carrot, Gobo, Kabocha, Scallion, Wakame, Scallion, Kamaboko fish cake
23

Sansai

Mountain vegetables, Wakame, Scallion
23

Zaru

Scallion, Ginger
16

Tuna

Salmon

Yellowtail

Unagi +2

Ume Cucumber

Ebi Mayo

Kani Mayo +2

Hotate Mayo

Ikura +3

Uni +4

Spicy Tuna

Spicy Salmon

Spicy Yellowtail

Ebi Ten

Kashiwa Ten

Chikuwa Ten

Kakiage Ten

Tonkatsu

Chicken Katsu

UDON TOPPINGS

Ebi Ten (2pc)
Shrimp Tempura
+5

Chikuwa Ten
Tubed Fish Cake Tempura
+3

Chashu (3pc)
Braised Pork Loin Slices
+5

Kitsune
Dashi Seasoned Fried Tofu
+3

Onsen Tamago
Japanese Style Poached Egg
+3

Japanese Yam
Grated Yam Potato
+3

Kashiwa Ten
Chicken Tempura
+3

Kakiage Ten
Vegetable Tempura
+5

Sansai
Mountain Vegetables
+3

Wakame
Wakame Seaweed
+2

Kamaboko (4pc)
Fish Cake Slices
+2



LUNCH SPECIAL

Teishoku Set

CHOOSE YOUR ENTREE

Grilled Fish

Gindara Miso

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

29

Shima Hokke

Grilled Atka mackerel served Japanese style

27

Salmon Yuan

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

25

Saba Shio

Grilled salted mackerel served Japanese style

24

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.

34

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.

27

Katsu

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.

23

Pork Katsu Curry

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

26

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.

25

RICE TOPPINGS

Japanese Nanatsuboshi White Rice

+\$0

Multi Grain Rice

+\$2

Hijiki Seaweed Rice

+\$2

Japanese Yam Rice

+\$2

Curry Rice

+\$3

Salmon Roe

+\$6

Nori Seaweed

+\$2



ADD YOUR FAVORITE

Original Chicken Karaage Shiokoji

+\$3

U.S. Wagyu Beef Potato Croquette

+\$3

Mini Edamame

+\$3

Kinoko Dashi Chawanmushi

+\$4

Tuna Sashimi

+\$9

Salmon Sashimi

+\$9

Onsen Tamago

+\$3