

DINNER MENU



APPETIZER

SPECIAL

- WAGYU CARPACCIO*** 25
Thinly sliced Wagyu wrapped around Saikyo miso-marinated Gorgonzola, fresh arugula, and soy koji-marinated tomatoes, finished with a yuzu and kombu dressing
- CURRY BRUSSELS** 12
Grilled Brussels sprouts seasoned with curry salt, topped with chili threads
- YODARE TOFU** 10
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

SASHIMI

- SANTEN MORI*** 28
Assorted three kinds of sashimi Tuna, Salmon, Yellowtail
- TUNA* (3PC)** 11
Three pieces of Tuna sashimi
- SALMON* (3PC)** 11
Three pieces of Salmon sashimi
- YELLOWTAIL* (3PC)** 11
Three pieces of Yellowtail sashimi

SIGNATURE

GRILLED FISH

- GINDARA MISO** 31
Grilled black cod marinated in an original blend miso served Japanese style
- SHIMA HOKKE** 29
Grilled Atka mackerel served Japanese style
- SALMON YUAN** 27
Grilled salmon marinated in an original Shoyu-Koji sauce served Japanese style
- SABA SHIO** 26
Grilled salted mackerel served Japanese style



SPECIALTY

- WASHUGYU BEEF SUKIYAKI NABE** 36
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.
- PORK KATSU TOJI NABE** 29
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.](#)



SIGNATURE

- MIZUNA SALAD** 14
Fresh mizuna and seaweed salad, finished with a light soy-based Japanese dressing
- SHIO-KOJI KARAAGE** 12
Juicy crispy karaage made with salt koji-marinated chicken, packed with deep umami flavor
- PORK GYOZA** 10
House-made Japanese pork gyoza filled with pork, chives, scallions, and napa cabbage
- SPICY SHRIMP GYOZA** 10
Japanese-style spicy shrimp gyoza filled with chili shrimp for a bold, savory kick
- U.S. WAGYU BEEF POTATO CROQUETTE** 11
House-made Japanese-style croquettes with U.S. Wagyu and half-mashed potatoes
- AGEDASHI TOFU** 7
Lightly fried tofu in dashi broth with radish, ginger, and scallions
- KINOKO DASHI CHAWANMUSHI** 10
Original mushroom chawanmushi crafted with our premium house dashi broth
- EDAMAME** 6
Boiled Edamame lightly seasoned with salt

KATSU

- PORK TONKATSU** 25
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.](#)
- PORK KATSU CURRY** 28
Japanese style curry with a breaded and deep fried premium pork loin cutlet. [Chicken option is available.](#)
- PORK KATSU JU** 27
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.](#)



UPGRADE OPTION

- TEISHOKU SET** +6
Japanese premium white rice, miso soup, and a side of vegetables.



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

UDON & TEMAKI

H = HOT **C** = COLD **R** = REGULAR **S** = SMALL

OTOYA ORIGINAL UDON

SPECIAL

H SAPPORO*

Chashu: R28 / S26
Salmon: R29 / S27
Chashu, Egg, Wakame,
Scallion, Butter, Corn, Soy
Milk. (Chashu or Salmon)

H TOKUSHIMA

R27 / S25
Kamaboko fish cake, Lime,
Wakame, Scallion, Fried Tofu,
Daikon radish, Plum.

H CURRY

Kakiage / Pork: R28 / S26
Chicken Katsu: R30 / S28
Curry sauce, Scallion.
(Kakiage, Pork or
Chicken Katsu)

H SPICY BOKKAKE*

R27 / S25
Chashu, Egg, Pepper,
Sesame, Beef, Scallion,
Bonito, Plum, Miso,
Butter, Onion.



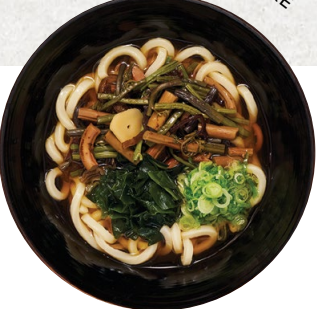
H EBI TEN R21 / S19
Shrimp Tempura, Wakame,
Scallion, Kamaboko fish cake



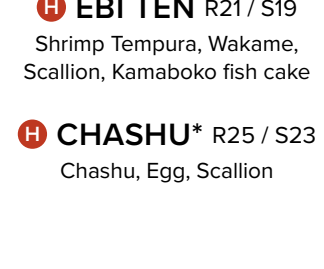
H OYAKO* R25 / S23
Chicken tender Tempura,
Egg, Scallion, Onion



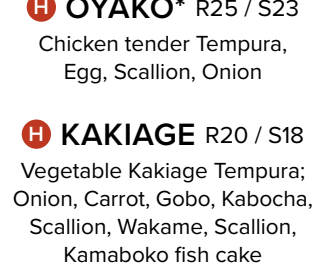
H GYU* R25 / S23
Beef Slice, Egg, Scallion,
Onion, Bonito



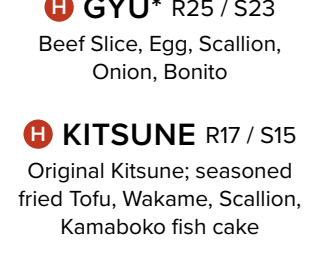
H SANSAI R25 / S23
Mountain vegetables,
Wakame, Scallion



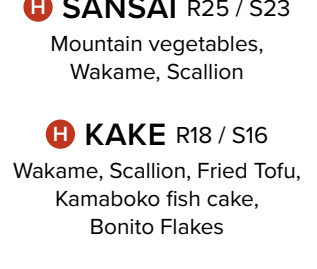
H CHASHU* R25 / S23
Chashu, Egg, Scallion



H KAKIAGE R20 / S18
Vegetable Kakiage Tempura;
Onion, Carrot, Gobo, Kabocha,
Scallion, Wakame, Scallion,
Kamaboko fish cake



H KITSUNE R17 / S15
Original Kitsune; seasoned
fried Tofu, Wakame, Scallion,
Kamaboko fish cake



H KAKE R18 / S16
Wakame, Scallion, Fried Tofu,
Kamaboko fish cake,
Bonito Flakes

COLD UDON

C EBI TEN R26 / S24

Shrimp Tempura,
Wakame, Scallion,
Kamaboko fish cake

C KAKIAGE R25 / S23

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

C SANSAI R25 / S23

Mountain vegetables,
Wakame, Scallion

C ZARU R18 / S16

Scallion, Ginger

TEMAKI SUSHI*

TEMMAKI 5.....28					
Tuna, Salmon, Yellowtail, Ume Cucumber, Unagi					
TEMMAKI SPICY 2.....10			TEMMAKI 3.....26		
Spicy Tuna, Spicy Salmon, Spicy Yellowtail			Uni, Ikura, Unagi		
A LA CARTE					
Tuna.....6	Kani Mayo.....6	Spicy Salmon.....6			
Salmon.....6	Hotate Mayo.....5	Spicy Yellowtail.....6			
Yellowtail.....6	Ikura.....8	Ebi Ten.....5			
Unagi.....8	Uni.....12	Kashiwa Ten.....5			
Ume Cucumber.....4	Tonkatsu.....5	Chikuwa Ten.....5			
Chicken Katsu.....5	Spicy Tuna.....6	Kakiage Ten.....5			
Ebi Mayo.....5					

UDON TOPPINGS

Ebi Ten (2pc).....5		
Shrimp Tempura		
Chikuwa Ten.....3		
Tubed Fish Cake Tempura		
Chashu (3pc).....5		
Braised Pork Loin Slices		
Kitsune.....3		
Dashi Seasoned Fried Tofu		
Onsen Tamago*.....3		
Japanese Style Poached Egg		
Japanese Yam.....3		
Grated Yam Potato		
Kashiwa Ten.....5		
Chicken Tempura		
Kakiage Ten.....3		
Vegetable Tempura		
Sansai.....3		
Mountain Vegetables		
Wakame.....2		
Wakame Seaweed		
Kamaboko (4pc).....2		
Fish Cake Slices		

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OTOYA
Japanese Restaurant