

OTORO

ROBATA GRILL & SUSHI

STARTERS

THE ROCK* 21

marinated sirloin, prepared tableside

SEARED SALMON CRUDO* 26

ginger, citrus soy, garlic chip

HAMACHI CRUDO* 19

crispy shallots, hibiscus ponzu, togarashi, jalapeno

TUNA POKE* 27

fried lotus root, soy, sesame

OSHI TUNA* 29

tempura crumbs, sweet mayo

OYSTERS ON THE HALF-SHELL*

truffle ponzu, kizami wasabi, chives
4 pieces 22 | 8 pieces 39

TEMPURA

vegetable 14
shrimp 18
combo 29

GYOZA 19

pan-fried pork dumplings

KARA AGE 20

ginger and garlic-marinated
japanese fried chicken, green aioli

SWEET & SOUR CALAMARI 18

wasabi vinaigrette

SOUP & SALAD

SEAWEED SALAD 10

sesame, vinegar,
chili peppers

EDAMAME 9

sea salt
add garlic, chili & soy +2

FIELD GREENS 15

cucumbers, tomatoes,
citrus-ginger dressing

CUCUMBER SALAD 10

sweet vinegar,
toasted sesame seeds

MISO SOUP 8

tofu, seaweed,
scallions

KALE SALAD 16

kale sautéed in butter, seasonal
mushrooms, sesame dressing

ROBATA GRILL

MEAT & POULTRY

TOGARASHI SIRLOIN STEAK* 13

pearl onions, shishito peppers,
yuzu chimichurri

CHICKEN BREAST 10

house teriyaki sauce

WAGYU STEAK* 19

heirloom tomatoes,
aromatic truffle relish

PORK BELLY 11

japanese bbq sauce

BABY LAMB CHOP* 32

asian pear jam, sea salt

SEAFOOD

SALMON* 10

sweet soy mirin glaze, seaweed, wasabi crunch

OCTOPUS 11

fresh herbs, garlic oil

CHILEAN SEA BASS 17

miso soy-marinated, shishito peppers

LOBSTER* 28 (1)

curry-herb butter

HOKKAIDO SCALLOP* 20

bacon, sweet chili-mint sauce

SHRIMP 18

pineapple, sweet soy glaze, spiced togarashi

VEGETABLES

MARINATED VEGETABLES 6

asparagus, cherry tomatoes,
shiitake mushrooms

ASPARAGUS 10

roasted macadamia nuts

SHISHITO PEPPERS 7

sweet citrus dressing,
sea salt

ZUCCHINI 7

sweet ginger, jade pesto

PORTOBELLO MUSHROOM 7

jade pesto

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk of these foods are consumed raw or undercooked.

NIGIRI | SASHIMI

さけ **SAKE*** 12
scottish salmon

はまち **HAMACHI*** 12
yellowtail

まぐろ **AKAMI*** 14
lean tuna

えび **EBI*** 10
cooked shrimp

うなぎ **UNAGI** 16
freshwater eel

しめサバ **SABA*** 9
mackerel

ほたて **HOKKAIDO SCALLOP*** 20
スモークサーモン
SMOKED SALMON* 12

大トロ **OTORO*** 38
bluefin tuna belly

うに **UNI*** 21
sea urchin

たこ **TAKO*** 9
octopus

ひらめ **HIRAME*** 10
fluke

イクラ **IKURA*** 12
salmon roe

SUSHI ROLLS | HAND ROLLS

SPICY TUNA* 18
cucumber

TUNA ROLL* 13
lean tuna

SPICY YELLOWTAIL* 18
cucumber, green onions

TEMPURA SWEET POTATO 12
citrus soy

CUCUMBER ROLL 9
english cucumber

SPIDER ROLL 22
soft shell crab, crab mix, avocado,
asparagus, ponzu, unagi sauce

CALIFORNIA 17
crab mix, avocado, cucumber

PHILADELPHIA* 19
scottish salmon, avocado, cream cheese

PANKO SHRIMP 19
avocado, unagi sauce

SPECIALTY ROLLS

TIGER* 28
panko shrimp, crab mix,
avocado, spicy tuna

SURF & TURF* 26
spicy crab mix, salmon,
seared sirloin

BAKUCHI* 25
spicy yellowtail, tempura crunch,
fresh yellowtail, jalapeños

RAINBOW* 29
crab mix, avocado,
cucumber, assorted fish

DRAGON* 27
crab mix, cucumber, eel, avocado

ENTRÉES

CHICKEN KATSU 38
panko-crust, truffle rice, fried egg

CHILEAN SEA BASS 54
champagne, yuzu miso, crispy chips

SALMON* 45
seasonal vegetables, miso butter, crispy salmon skin

FILET MIGNON* 62
au jus, asparagus

SIGNATURE CAST IRON* 85
10 oz. wagyu striploin,
choice of side, trio of sauces

SIDES

TRUFFLE FRIED RICE 14
mushrooms, leeks, asparagus

BROWN RICE 8

ASPARAGUS 12
yuzu kosho sauce

STEAMED WHITE RICE 6

STEAMED BROCCOLINI 12
sesame soy

MISO POTATO PURÉE 9

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