

SMALL PLATES

AGEDASHI TOFU 7.50

fried tofu in tempura sauce topped with bonito flakes and green onions

CHICKEN KARAAGE 7.50 japanese-style fried chicken

japanese-style fried chicken nuggets with spicy aioli

CRISPY CALAMARI 9.95

seasoned breaded calamari lightly fried with spicy aioli

HAMACHI KAMA 9.95

sea salt grilled yellowtail collar

SALMON KAMA 8.95

sea salt seasoned grilled salmon collar

FURIKAKE FRIES 6.95

japanese seasoned fries with spicy aioli

GYOZA (6PCS) 6.95

pan-fried pork and vegetable dumplings

SALTED/GARLIC EDAMAME 5.95

steamed soy beans sprinkled with salt or sautéed with olive oil, seasoned garlic and soy sauce

SHISHITO PEPPERS 7.95

japanese chile sautéed with soy ginger sauce topped with bonito flakes

MISO SOUP 4.50

traditional Japanese soup with tofu, seaweed and green onion

RICE 2.95

white, brown or sushi rice

TEMPURA 8.95

Shrimp/Vegetable/Mix

SALADS

HOUSE GREEN SALAD 5.95

tossed green salad with house dressing

SUNOMONO/SPICY CUCUMBER 5.95

cucumber salad marinated with seasone vinegar or spicy pickled cucumber salad *add sliced octopus for \$1.95

SASHIMI SALAD 15.95

tossed green salad with an assortment o diced fish in wasabi yuzu dressing

SEAWEED SALAD 7.50

marinated seaweed with ponzu dressing and sesame*upgrade to poke salad for \$2.95

NOODLES/ BOWLS

RED TONKOTSU RAMEN 13.95

spicy miso pork-based ramen with chili oil, bamboo shoots, marinated egg, thin sliced green onions, sweet corn and choice of roast pork or roast chicken on top

WHITE TONKOTSU RAMEN 13.95

traditional sea salt pork-based ramen with bamboo shoots, marinated egg, thin sliced green onions, sweet corn and choice of roast pork or roast chicken on top

YAKISOBA 13.95

stir-fried buckwheat noodles and vegetable with your choice of chicken or tofu

POKE BOWL 13.95

choice of tuna, albacore, yellowtail, salmon, shrimp or mixed with seaweed salad over sushi rice with bonito and seaweed flakes

POKE TACOS (3PCS) 9.95

Crispy Wonton Wrap - Spicy Poke Mix -Jalapeno Mayo



ENTREES

all entrees are served with rice and salad. *add miso soup for \$1

CHICKEN TERIYAKI 14.95

grilled chicken breast with house-mad teriyaki sauce

CHICKEN KATSU 14.95

breaded chicken strips with katsu sauce

KOREAN BBQ SHORT RIBS 19.95

kalbi: grilled Korean-style marinated BBQ short ribs

MISO SALMON 15.95

Japanese-style miso-marinated baked salmon filet

OTOTO'S PICK

NIGIRI (9PCS) 33.95 **SASHIMI** 49.95

chef-prepped plate with the freshest fish of the day

SASHIMI SPECIALS

*add kizami wasabi for \$2

COMBO SASHIMI (8PCS) 16.95

bigeye tuna, salmon, albacore and yellowtail

TUNA TATAKI (7PCS) 14.50

seared seasoned tuna topped with garlic celery sauce, shishito peppers and togarashi

SALMON CARPACCIO (7PCS) 14.50

salmon sashimi with umeshiso vinaigrette, topped with tobiko

YELLOWTAIL TIRADITO (7PCS) 14.50

yellowtail sashimi marinated with shiso ponzu vinaigrette, topped with roasted jalapeño sauce

NIGIRI/ SASHIMI

		NIGIRI	SASHIMI
•	AVOCADO	3.95	N/A
•	ALBACORE	5.95	9.95
•	BIG EYE TUNA	5.95	10.95
FRI	SH WATER EEL	5.95	10.95
KURA/S	SALMON EGGS	5.95	N/A
INARI	TOFU POCKET	3.95	N/A
•	MACKEREL	5.95	9.95
	MASAGO EGG	5.95	N/A
	OCTOPUS	5.95	9.95
	SALMON	5.95	9.95
	SALMON BELLY	6.95	12.95
•	SEA URCHIN	11.95	N/A
•	TUNA TATAKI	5.95	10.95
•	SQUID	5.95	9.95
	SHRIMP	5.95	9.95
	KRAB	3.95	N/A
YELL	OWTAIL BELLY	6.95	14.50
	SWEET SHRIMP	11.95	N/A
TAMAG	O/SWEET EGG	5.95	N/A
	TOBIKO	5.95	N/A
	YELLOWTAIL	5.95	9.95

KIDS MEAL

CHICKEN TERIYAKI OR KARAAGE 8.50

gyoza (2pcs), edamame and rice *add apple juice for \$1.95



HAND ROLLS

OKONOMI 5.95

choice of yellowtail, salmon, octopus or tuna, with green onions, shiso leaf and radish sprouts

SALMON SKIN 5.95

salmon skin, avocado, gobo and bonito flakes on top

SHRIMP TEMPURA 5.95

shrimp tempura, avocado, krab, shiso leaf and radish sprouts

KRAB 5.95

krab, avocado and radish sprouts

SPICY SCALLOP 5.95

spicy scallop, radish sprouts and gobo

SPICY TUNA 5.95

spicy tuna and radish sprouts

SPIDER 5.95

soft-shell crab, krab, avocado, radish sprouts and gobo

EEL 6.95

eel, krab, avocado and radish sprouts

CALIFORNIA 6.50

krab, avocado, cucumber, sesame seeds

CATERPILLAR 12.50

(top) avocado, eel sauce, sesame seeds

(inside) eel, cucumber

CRUNCHY 9.95

(top) tempura flakes, eel sauce

(inside) krab, shrimp tempura

*add eel on top for \$2.95

DRAGON 12.95

(top) eel, avocado, eel sauce,

sesame seeds (inside) krab,

cucumber

EEL 7.95

eel, avocado, krab, eel sauce,

sesame seeds

HOSOMAKI 6.50 choice of yellowtail, salmon, tuna, avocado

or cucumber (seaweed outside)

PHILADELPHIA 7.95

salmon, cream cheese,

avocado, cucumber,

sesame seeds

SALMON SKIN 7.50

salmon skin, avocado, cucumber, gobo and bonito flakes

SHRIMP TEMPURA 9.95

shrimp tempura, krab, avocado, radish sprouts, and sesame seeds, wrapped in soy paper and seaweed with eel sauce on top

SPICY TUNA 7.50

spicy tuna, cucumber, radish sprouts, sesame seeds

SPIDER 10.95

soft-shell crab, krab, avocado, sesame seeds and sprouts, wrapped in soy paper and seaweed with eel sauce on top

VEGGIE 8.95

avocado, cucumber, gobo, lettuce, kanpyo, soy pocket and radish sprouts with soy paper wrap and seaweed

ALBACORE DELIGHT 12.50

(top) albacore, avocado, green onion, masago, sesame seeds, tataki garlic sauce (inside) shrimp tempura, krab

BAJA 12.50

(top) tuna, avocado, jalapeño, sesame seeds, fire sauce (inside) spicy tuna, krab, cucumber

BALBOA 12.50

(top) salmon, cilantro, avocado, ponzu sauce, sesame seeds (inside) spicy tuna, gobo, cucumber

BRUCE LEE 12.95

(top) seared salmon, avocado, spicy mayo, and tataki garlic sauce (inside) shrimp tempura, krab

CABO 12.50

(top) salmon, sliced lemon, cilantro, ponzu sauce, green onions, sesame seeds (inside) krab, avocado, cucumber

CARDIFF 12.50

(top) salmon, avocado, green onions, bonito flakes, ponzu sauce (inside) shrimp, krab, cucumber

CHUCK 12.95

(top) spicy tuna, avocado, tempura flakes, eel sauce, spicy mayo (inside) tempura shrimp, krab

CRUNCHY SPICY TUNA 11.95

(top) spicy tuna, tempura flakes, eel sauce (inside) krab, cucumber, avocado

CRUNCHY VEGGIE 10.95

(top) tempura flakes, green onions, roasted shitake mushroom sauce (inside) asparagus tempura, shiso leaves, avocado and kanpyo

ANY MODIFICATION IS SUBJECT TO UPCHARGE

FIREBALL 11.95

deep-fried (top) spicy mayo, eel sauce, green onions, masago, sesame seeds (inside) jalapeños, krab, cream cheese

SANCHO 14.95

(top) seared salmon, jalapeno mayo sauce, tiradito vinagrette (inside) yellowtail, shrimp tempura, avocado

NINJA 11.95

(top) spicy tuna, green onions, ponzu sauce, sesame seeds (inside) krab, avocado, cucumber

OTOTO (NO RICE) 15.95

(top) cucumber wrap, soy paper, sesame seeds (inside) tuna, yellowtail, salmon, avocado, krab stick, served with ponzu

PICASSO 12.50

(top) yellowtail, cilantro, tangy miso sauce, sriracha sauce, sesame seeds (inside) krab, avocado, cucumber

RINCON 12.50

(top) albacore, avocado, tobiko, green onions, spicy mayo sauce, sesame seeds (inside) shrimp tempura, spicy tuna, cucumber

SCALLOP DYNAMITE 12.50

baked krab and avocado roll topped with scallop, creamy crab sauce, green onions, eel sauce, tobiko, sesame seeds (inside) krab, avocado

SUNSET 12.50

(top) seared tuna, avocado, sesame seeds, tataki garlic sauce (inside) krab, cucumber, gobo

> UNCLE PHIL 11.95 deepfried philadelphia roll (top) slices of jalapeño, eel sauce, sesame seeds

WEST COAST 11.95

salmon, krab, avocado, cucumber, and sesame seeds, wrapped in soy paper and seaweed with ponzu sauce

YELLOW FLASH 12.50

(top) yellowtail, avocado, shishito pepper, ponzu sauce, sesame seeds (inside) krab, cucumber, gobo

SODA 2.95

coke - sprite - lemonade - diet coke

ORGANIC APPLE JUICE 2.95 **RAMUNE** 3.95

(JAPANESE SODA)

ORGANIC GREEN TEA 2.95

(HOT/ICED) (UNSWEETENED)

ICED BLACK TEA 2.95

(UNSWEETENED)

STASH TEAS 2.95

HOT: orange - lemon ginger - wild raspberry - hibiscus - pomegranate



RAINBOW 11.95 (top) tuna, salmon, albacore, shrimp, avocado (inside) krab, cucumber, avocado



DRINK MENU

DRAFT BEER

SAPPORO: PREMIUM LAGER 6.00

4.9% ABV

ROTATING TAP 7.00

ASK SERVERS ABOUT TODAY'S BEER

STONE: DELICIOUS IPA 7.00 5.0% ABV

MOTHER EARTH: CALI CREAM 7.00

5.2% ABV

LATITUDE 33: BLD ORANGE IPA 7.00

7.2% ABV

MODERN TIMES: ORDERVILLE IPA 7.00

7.7% ABV

BOTTLE

ASAHI SUPER DRY ... 21.4 oz. 7.50

ASAHI, TOKYO ... 5.0% ABV

SAKE & COCKTAILS

HOUSE SAKE (HOT/COLD) 8.95

PREMIUM SAKE (KIKUSUI: JUNMAI GINJO) 22.95

INFUSED SAKE (HANA WHITE PEACH) 12.95 (SHO CHIKU BAI NIGORI UNFILTERED) 12.95

(STRAWBERRY NIGORI UNFILTERED) 12.95

WINE 8.5/24.00

HOUSE: CABERNET SAUVIGNON

HOUSE: PINOT NOIR

HOUSE: CHARDONNAY

HOUSE: SAUVIGNON BLANC

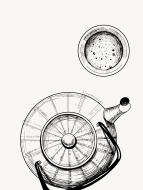
POPS 2.95

COCA-COLA, DIET COKE, SPRITE
LEMONADE, ORGANIC APPLE JUICE
RAMUNE STRAWBERRY (JAPANESE SODA) 3,75

TEA 2.95

ORGANIC GREEN TEA (HOT/ICED)
ICED BLACK TEA (UNSWEETENED)

STASH TEAS (HOT)
Orange Spice, Lemon Ginger, Pomegranate,
Wild Raspberry, or Hibiscus





LUNCH SPECIALS

MONDAY TO FRIDAY | OPEN-3PM

BENTO BOX 13.50

MONDAY: KOREAN BBQ SHORT RIBS

TUESDAY: MISO SALMON
WEDNESDAY: CHICKEN KATSU
THURSDAY: SALMON KAMA
FRIDAY: CHICKEN TERIYAKI

served with mixed tempura, rice, salad & miso soup

NIGIRI PLATE 14.95

big eye tuna, salmon, yellowtail, avocado and inari spicy tuna roll with miso soup (1 pc each)



HAPPY HOUR

3-6PM EVERY DAY (DINE-IN ONLY)

DRINKS

DRAFT BEER 5.00
HOUSE SAKE (HOT/COLD) 5.00
WINE (SINGLE GLASS) 5.00

FOOD

SALTED/GARLIC EDAMAME 5.00

KAMIKAZE FRIES 5.00
CHRUNCHY ROLL 7.00
SALMON KAMA 5.00
CALIFORNIA ROLL 5.00
CUCUMBER SALAD 5.00

5.00

SWEETS

MOCHI ICE CREAM 5.00

choice of green tea, mango or strawberry

VANILLA TEMPURA ICE CREAM

deep fried vanilla ice cream wrapped with pound cake



