



DELIVERY MENU

STARTERS, SALADS & BOWLS

Jidori Yakitori Skewers	10
Chicken thigh on skewers (2 pcs)	
Shrimp Tempura or Veg Tempura (a la carte)	17 12
5 pcs Shrimp Tempura or Assorted Vegetable	
Gyoza	10
House-made dumplings with pork & beef; pan-fried	
Tuna Tartare Tower	24
Ahi tuna cubes, Snow Crab, Avocado, Rice with Tobiko; <i>creamy sauce</i>	
New York Steak with Ginger Sauce	12
New York steak, Broccolini, Ginger Sauce	
Miso Salmon	28
Salmon fillet, sweet & savory Miso marinade, served with seasoned rice & miso soup	
Butter Leaf Lettuce Wraps	18
Signature Ootosan marinade sliced Ribeye, assorted Veg	
Tempura Udon	16
Fresh house-made noodles, side veg tempura, dashi broth	
Jidori Yakitori Don	18
Chicken thigh, house Teriyaki sauce over rice	
Gyu Don	25
Marinated sliced Ribeye over rice, miso soup	
Jidori Chicken Katsu Sando	15
Crispy breaded chicken, Hokkaido Milk Bread, cabbage with house aioli	

SUSHI BAR

Premium Chirashi Bowl	35
Chef's choice fish (fresh fish from Japan) over sushi rice	
Deluxe Uni Chirashi Bowl	45
Premium selection + Uni over rice	
Premium Tuna Sampler	35
2pc Blue Fin, 2pc Chu Toro, 2 pc O Toro + Negitoro Cut Roll	

OMAKASE

Standard Omakase	48
10 pcs Chef's choice nigiri (fresh fish from Japan) + Negi Toro Roll + Cucumber Salad	

OTOSAN SUSHI FLIGHTS

(3 pcs) + House-made Tamago

Pacific Flight

1. Aburi Yellowtail Belly, Ginger Salsa | 2. Kanpachi, Lemon Salt, Yuzu Kosho | 3. Yellowtail, House Soy

Salmon Flight

1. Scottish Salmon, Ikura | 2. Seared Salmon, Ginger Salsa | 3. Salmon Pickled Sea Kelp

Chef's Choice Flight

3 pieces Specialty fish from Japan, Chef's choice

A LA CARTE

Nigiri/Sashimi

_ Aji. (spanish mackerel)	8
_ Amaebi (sweet shrimp)	10
_ Ebi (shrimp)	6
_ Hamachi (yellowtail)	8
_ Hamachi Toro	9
_ Hirame (halibut)	8
_ Ikura (salmon roe)	8
_ Kanpachi (amberjack)	8
_ Madai (sea bream)	8
_ Maguro (tuna)	7
_ Sake (salmon)	7
_ Shiro maguro (albacore)	7
_ Tamago (egg)	6
_ Toro (fatty tuna)	8
_ Unagi (fresh water eel)	10
_ Uni (sea urchin)	10

Handrolls/Cut Rolls

— Avocado	6
— Spicy Tuna	8
— Spicy Salmon	8
— Salmon Skin	8
— Negihama (yellowtail, scallions)	10
— Negitoro	12
— Cucumber	5
— Ume (pickled plum)	6
— Oshinko (pickled radish)	5
— Tempura (<u>tempura shrimp</u> , cucumber)	7
— Blue Crab	12
— Veggie (pickled burdock, sprouts, cucumber, avocado)	9
— Natsu Cucumber wrap, tuna, snow crab, mango, avocado, tobiko, creamy sauce (no rice)	17
— Spider <u>Soft shell crab</u> (deep fried)	16
— Tuna Tataki Spicy albacore tuna seared albacore, green onions, ponzu	16
— Royal California Avocado, Cucumber, Queen Snow Crab	18
— Rainbow Royal Cal. Roll Assorted Fish on top	20
— Oswego <u>Shrimp Tempura</u> , Crab Salad Tuna, Avocado, <i>Unagi Sauce</i> , <i>Creamy Sauce</i>	20
— Cherry Blossom* Spicy Salmon, Asparagus Tuna, Salmon, Avocado, <i>Honey Mustard Sauce</i>	18
— Tuna Tartare Royal Cal. Roll Spicy marinated Tuna on top, truffle oil, furikake	22
— Simba Crab, Tempura shrimp Salmon, spicy mayo	25
— Lemon Tree Spicy tuna Tuna, Avocado; <i>ponzu</i> , <i>garlic oil</i> , <i>crunchy garlic</i>	18
— Dynamite Crispy tuna, white fish (deep fried), wrapped in rice; spicy sauce	12
— Las Vegas Spicy Tuna, Eel, Cream Cheese (deep fried); Spicy Mayo,	14

SIDES

Miso Soup	3
Rice	3
Cucumber Salad	5
Garlic Edamame	8
Sea Salt Edamame	6

BEVERAGES

Iced Matcha Tea	4
Mineral Water-Sparkling	4
Mineral Water-Still	4

DESSERTS

Butter Mochi Donuts	9
Almond Cherry Blossom, Pistachio Passionfruit, Chocolate Strawberry	
Raspberry Cheesecake Gyoza	10
Raspberry plum salsa & wasabi cream sauce	