

## combo



### Ototo Special Bento Box

Prawn and vegetable tempura. Your choice of chicken teriyaki, chicken karaage or salmon teriyaki. Chef's selection of assorted sashimi and California roll Deluxe. Served with Organic Garden salad, miso soup, steamed rice and a scoop of ice cream.

**\$18.95**

### Sushi Combo A

5 pieces of nigiri (tuna, yellowtail, shrimp, salmon and albacore) and tuna roll.

**\$ 9.50**

### Sushi Combo B

8 pieces of nigiri (tuna, yellowtail, shrimp, salmon, albacore, white fish, octopus and mackerel) and California roll.

**\$13.95**

### Sushi Combo C

10 pieces of nigiri (2 tuna, yellow tail, shrimp, salmon, albacore, white fish, mackerel, squid and broiled fresh-water eel) and California Roll.

**\$18.95**

### Chirashi

Assorted daily special sashimi on bed of sushi rice.

**\$20.95**

**all sushi combinations served with miso soup**

**Appetizer Sashimi** Chef's selection of daily special sashimi.

**\$ 9.95**

**House Special Sashimi Plate** Assorted daily special sashimi.

**\$17.50**

**Chef's Selection (Omakase)** Daily special sashimi plate.

**\$25.00 and up**

**Sashimi by Piece**

**(same price as sushi)**

**we make party trays to custom fit your needs**



## sushi sashimi



		per piece
<b>Albacore</b>	white tuna	\$ 2.00
<b>Amaebi</b>	sweet shrimp	\$ 2.75
<b>Ankimo C</b>	monkfish liver	\$ 2.75
<b>Beef Tataki</b>	seared New York cut beef	\$ 2.25
<b>Chu-Toro</b>	medium fatty tuna	\$ 3.50
<b>Ebi C</b>	cooked shrimp	\$ 1.75
<b>Hamachi</b>	yellowtail	\$ 2.25
<b>Hokki C</b>	surf clam	\$ 1.75
<b>Hotate</b>	Japanese large scallop	\$ 2.00
<b>Ika</b>	squid	\$ 2.00
<b>Ikura</b>	salmon roe	\$ 2.25
<b>Inari C</b>	sweet fried tofu pocket	\$ 1.25
<b>Kani C</b>	snow crab leg	\$ 2.00
<b>Maguro</b>	tuna	\$ 2.25
<b>Mirugai</b>	geoduck (giant clam)	\$ 2.75
<b>O-Toro</b>	fattiest tuna	\$ 4.50
<b>Saba</b>	mackerel with kelp marinated in sweet vinegar	\$ 1.75
<b>Salmon</b>	Atlantic salmon	\$ 2.00
<b>Smoked Salmon</b>	Atlantic salmon	\$ 2.25
<b>Sockeye</b>	wild sockeye salmon	\$ 2.25
<b>Spicy Scallop</b>	scallops with spicy sauce	\$ 2.25
<b>Tako C</b>	octopus	\$ 1.75
<b>Tamago C</b>	sweet egg omellete	\$ 1.25
<b>Tobiko</b>	flying fish roe	\$ 1.75
<b>Unagi C</b>	broiled fresh water eel	\$ 2.00
<b>Uni</b>	sea urchin	\$ 3.00
<b>White Fish</b>	red snapper or flounder	\$ 2.00

\*C = cooked

\*V = vegetarian

light soy sauce  
is available upon request

## take out and catering



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## appetizer



<b>Edamame</b> <b>V</b>	Steamed green soy beans.	<b>\$ 3.95</b>
<b>Vegetable Tempura</b> <b>V</b>	Assortment of seasonal vegetables.	<b>\$ 4.50</b>
<b>Unagi Spring Roll</b>	Fried spring roll stuffed with broiled fresh water eel, avocado and smelt roe.	<b>\$ 4.95</b>
<b>Steamed Seafood Wontons</b>	House-made dumplings filled with shrimp, scallop, chicken and vegetables. Drizzled with sesame-soy vinaigrette.	<b>\$ 4.95</b>
<b>Agedashi Tofu - Ototo Style</b>	Deep fried tofu on a bed of tempura shiitake and oyster mushrooms served in tempura sauce.	<b>\$ 5.95</b>
<b>Tuna &amp; Salmon Fresh Spring Rolls</b>	Tuna and salmon sashimi, mango, avocado and cucumber wrapped in a rice crepe. Served with sesame sauce.	<b>\$ 6.95</b>
<b>Seafood Sunomono</b>	Japanese style seafood salad. Prawn, snow crab, scallop, octopus, cucumber and seaweed marinated in sweet rice vinegar.	<b>\$ 6.95</b>
<b>Sautéed Mushrooms and Asparagus</b> <b>V</b>	White, shiitake and oyster mushrooms with asparagus sautéed with garlic.	<b>\$ 6.95</b>
<b>Prawn Tempura</b>	4 pieces of prawns and assortment of seasonal vegetables.	<b>\$ 6.95</b>
<b>Spicy Calamari Tempura</b>	Deep fried calamari rings on a bed of organic greens drizzled with house special Asian spicy sauce and tofu mayo.	<b>\$ 6.95</b>
<b>Tuna Poke</b>	Tuna tartar marinated with sesame oil and dressed with onion and dried seaweed flakes.	<b>\$ 6.95</b>
<b>Beef Tataki</b>	Seared New York cut beef sashimi served with ponzu sauce.	<b>\$ 7.95</b>

## soup

<b>Miso Soup</b>	With tofu, seaweed, fried bean curd and green onion.	<b>\$ 1.50</b>
<b>Seafood Miso Soup (for two)</b>	Scampi lobster, clams, mussels and white fish.	<b>\$ 9.95</b>
<b>Tempura Udon</b>	Udon noodles in soup with 3 pieces of prawn tempura and assortment of seasonal vegetable tempura.	<b>\$ 9.95</b>

## salad



<b>Organic Garden Salad</b> <b>V</b>	Served with house special miso vinaigrette.	<b>\$ 3.50</b>
<b>Seaweed Salad</b> <b>V</b>	Assortment of seaweed flavored with sesame oil.	<b>\$ 4.50</b>
<b>Fried Tofu Salad</b> <b>V</b>	Fried tofu on a bed of sautéed yellow and red peppers, oyster mushrooms and green beans served with sesame cream sauce.	<b>\$ 7.95</b>
<b>Tuna Tataki Salad</b>	Seared tuna sashimi on a bed of organic greens drizzled with smelt roe, fried wonton and creamy dressing.	<b>\$ 7.95</b>
<b>Sashimi Salad</b>	Assortment of sashimi on a bed of organic greens drizzled with smelt roe, fried wonton and creamy dressing.	<b>\$ 8.95</b>
<b>Asparagus &amp; Crab Salad</b>	Snow crab legs and asparagus served with house special miso vinaigrette.	<b>\$ 9.95</b>

## entrée



<b>Grilled Chicken with Orange Teriyaki Sauce</b>	Char-broiled chicken thigh with our special teriyaki sauce. Served with seasonal vegetables.	<b>\$ 9.95</b>
<b>Karaage Chicken with Apricot Sauce</b>	Japanese style crispy fried chicken thigh served with apricot sauce and seasonal vegetables.	<b>\$ 9.95</b>
<b>Ginger Salmon</b>	Atlantic salmon lightly floured and sautéed with sweet ginger sauce. Served with sautéed shiitake mushrooms and spinach on a bed of fingering potatoes.	<b>\$ 13.95</b>
<b>Grilled Sweet Sake-marinated Gindara with Edamame Sauce</b>	Black cod marinated in sweet sake and grilled. Served with green soy bean sauce and seasonal vegetables.	<b>\$ 13.95</b>
<b>Assorted Tempura</b>	6 pieces of prawns, a piece of white fish and assortment of seasonal vegetables. Served with tempura sauce.	<b>\$ 14.95</b>
<b>King &amp; Queen</b>	6 oz. tempura lobster tail and soft-shell crab. Served with assorted seasonal vegetable tempura.	<b>\$ 18.95</b>

all entrées served with steamed rice

## sushi roll



<b>Lobster House Special</b> <b>C</b>	6oz lobster tail Tempura, avocado, smelt roe and cucumber	<b>\$ 12.95</b>
<b>Ototo</b>	maguro, hamachi, salmon, pickled ginger and cucumber with mamenori (soya bean wrapping)	<b>\$ 7.95</b>
<b>California</b> <b>C</b>	imitation crab, avocado, cucumber, and mayo	<b>\$ 4.25</b>
<b>California Deluxe</b> <b>C</b>	real snow crab meat, avocado, cucumber, smelt roe and mayo	<b>\$ 5.95</b>
<b>Caterpillar</b> <b>C</b>	broiled eel, cucumber, and avocado outside	<b>\$ 8.95</b>
<b>Futo Maki</b> <b>C</b>	egg omelette, cucumber, kanpyo, and shiitake	<b>\$ 4.95</b>
<b>Negihama</b>	yellowtail with green onion	<b>\$ 3.75</b>
<b>Negitoro</b>	fatty tuna with green onion	<b>\$ 7.50</b>
<b>Rainbow</b>	imitation crab and cucumber roll with tuna, yellowtail, salmon, albacore, and avocado	<b>\$ 8.95</b>
<b>Salmon</b>	salmon, cucumber, and avocado	<b>\$ 4.95</b>
<b>Salmon Deluxe</b>	salmon inside with extra slice of salmon on outside of roll	<b>\$ 8.95</b>
<b>Salmon Skin</b> <b>C</b>	salmon skin, cucumber, and shiso leaf	<b>\$ 4.95</b>
<b>Seattle</b> <b>C</b>	smoked salmon, cream cheese, asparagus and cucumber (vegetarian version available upon request)	<b>\$ 5.95</b>
<b>Spicy Negihama</b>	yellowtail with spicy sauce, cucumber and green onion	<b>\$ 5.50</b>
<b>Spicy Scallop</b>	scallop with spicy oil, mayo, green onion and smelt roe	<b>\$ 5.25</b>
<b>Spicy Tuna</b>	tuna with spicy sauce and cucumber	<b>\$ 5.50</b>
<b>Spider</b> <b>C</b>	soft-shell crab, avocado, cucumber, smelt roe, and mayo	<b>\$ 6.50</b>
<b>Tekka</b>	tuna	<b>\$ 3.75</b>
<b>Tempura</b> <b>C</b>	three pieces of shrimp tempura, avocado, cucumber, smelt roe, and mayo	<b>\$ 6.50</b>
<b>Unagi</b> <b>C</b>	broiled fresh-water eel, avocado, and cucumber	<b>\$ 5.25</b>
<b>Veggie</b> <b>V</b>	asparagus, avocado, cucumber, carrot, and lettuce	<b>\$ 4.50</b>
<b>Avocado</b> <b>V</b>	avocado	<b>\$ 2.95</b>
<b>Kappa</b> <b>V</b>	cucumber	<b>\$ 2.25</b>
<b>Naito</b> <b>V</b>	fermented soy beans	<b>\$ 2.95</b>
<b>Oshinko</b> <b>V</b>	pickled radish	<b>\$ 2.50</b>
<b>Ume Shiso Kyu</b> <b>V</b>	Salted plum paste, shiso leaf and cucumber	<b>\$ 2.95</b>
<b>Vegetarian Futo Maki</b> <b>V</b>	Kanpyo, shiitake, sweet fried tofu, cucumber, and avocado	<b>\$ 4.95</b>
<b>Yam Tempura</b> <b>V</b>	Yam potato tempura	<b>\$ 3.95</b>

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