

OTANI JAPANESE RESTAURANT

DINNER MENU

APPETIZERS

EDAMAME (boiled whole soybeans) \$5

VEGETABLE SPRING ROLL \$5/2 pcs

SHRIMP TEMPURA (2 pcs fried jumbo shrimp and assorted vegetables) \$8

VEGETABLE TEMPURA (tempura fried assorted vegetables) \$6

SALT & PEPPER CALAMARI (tempura fried squid tossed with seasoned salt and white pepper) \$12

CRAB RANGOON (fried wontons with crab and cream cheese) \$5.50

AGE DASHI TOFU (fried silken tofu served with tempura sauce) \$5.50

FRIED LOBSTER BALLS \$7/4 pcs

SOFT SHELL CRAB (fried and served with lime ponzu sauce) \$11

GYOZA (grilled Japanese pork dumplings) \$7.50

YAKITORI (grilled skewers of beef or chicken) \$6/2pcs

NEGI MAKI (grilled beef rolls with green onion & kani) \$12

SHIU MAI (steamed pork dumpling) \$6/5 pcs

SOUP

MISO SOUP \$4

MUSHROOM SOUP \$4

WONTON SOUP (pork and shrimp dumplings in chicken broth) \$7

LEMON GRASS SOUP (spicy lemongrass broth with shrimp, chicken and mushrooms) \$8

SALAD

TAKO SALAD (squid and octopus marinated with assorted seaweed) \$10

SEAWEED SALAD \$9

AVOCADO SALAD (avocado, kani crab stick and caviar tossed in Japanese mayo) \$10

SHRIMP & AVOCADO SALAD (avocado, shrimp and caviar tossed in Japanese mayo) \$13

OHITASHI (boiled spinach and sesame oil) \$5

OSHINKO (assorted Japanese pickles) \$8

HOUSE SALAD \$4.50

DINNER ENTREES

Served with

- miso soup or mushroom soup
- salad with house dressing
- steamed or fried rice.
- substitute brown rice for \$2

VEGETABLE STIR FRY \$13

SALT & PEPPER TOFU (fried tofu squares tossed with seasoned salt and white pepper) \$16

SESAME CHICKEN (pan-fried sliced chicken in tangy sesame sauce) \$17

GENERAL TSO'S CHICKEN \$18

TORI-KATSU (fried chicken cutlet served with citrus/Worcestershire sauce - add curry sauce for \$2) \$18

TON-KATSU (fried pork cutlet served with citrus/Worcestershire sauce - add curry sauce for \$2) \$18

KATSU-DON (fried pork cutlet simmered with egg in sauce and served on steamed rice) \$20

YAKINIKU STEAK (pan-fried sliced beef in teriyaki sauce) \$24

TERIYAKI CHICKEN \$16

TERIYAKI SALMON \$24

TERIYAKI SIRLOIN STEAK \$24

SHRIMP TEMPURA (tempura fried shrimp and vegetables) \$18

HAWAIIAN SHRIMP (fried shrimp in a creamy pineapple sauce) \$20

UNAJU (BBQ eel over steamed rice) \$22

NOODLES

RAMEN BOWL (miso-based broth) \$9

UDON BOWL (soy-based broth) \$9

CURRY BEEF UDON \$14

VEGETABLE YAKI UDON / SOBA / RICE NOODLE \$13

CHICKEN YAKI UDON / SOBA / RICE NOODLE \$15

BEEF YAKI UDON / SOBA / RICE NOODLE \$15

SHRIMP YAKI UDON / SOBA / RICE NOODLE \$15

SINGAPORE NOODLES (stir-fried rice noodles seasoned with curry powder, vegetables, scrambled eggs, chicken and shrimp) \$16

PAD THAI (stir-fried thick noodles in Thai sauce with chicken and shrimp - topped with crushed peanuts) \$16

NABEYAKI UDON (hot pot udon noodles with tempura shrimp, fish cake and egg) \$16

SPECIALTY RAMEN

CHAR SIU (pork broth topped with roast pork, scallions, kikurage mushroom, seaweed, corn and boiled egg) \$15

PORK BELLY (pork broth topped with pork belly, scallions, kikurage mushroom, seaweed, corn and boiled egg) \$15

TONKATSU (pork broth topped with fried pork cutlet, scallions, broccoli, seaweed and corn) \$15

TORIKATSU (pork broth topped with fried chicken cutlet, scallions, broccoli, seaweed and corn) \$15

SHRIMP TEMPURA (shoyu soup with fried shrimp, scallions, seaweed, corn and kikurage mushroom) \$15

THAI-STYLE NOODLE SOUP (Thai-style spicy and sour soup with beef, rice noodles and bean sprouts) \$16

- add spicy broth \$1
- add tofu \$5
- add chicken \$6
- add beef \$7
- add shrimp \$7

Please notify your server of any dietary restrictions or allergies. - Substitutions may incur extra charges.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

OTANI JAPANESE RESTAURANT

KITCHEN LUNCH MENU

APPETIZERS

EDAMAME (boiled whole soybeans) \$5

VEGETABLE SPRING ROLL \$5/2 pcs

SHRIMP TEMPURA (2 pcs fried jumbo shrimp and assorted vegetables) \$8

VEGETABLE TEMPURA (tempura fried assorted vegetables) \$6

SALT & PEPPER CALAMARI (tempura fried squid tossed with seasoned salt and white pepper) \$12

CRAB RANGOON (fried wontons with crab and cream cheese) \$5.50

AGE DASHI TOFU (fried silken tofu served with tempura sauce) \$5.50

FRIED LOBSTER BALLS \$7/4 pcs

SOFT SHELL CRAB (fried and served with lime ponzu sauce) \$11

GYOZA (grilled Japanese pork dumplings) \$7.50

YAKITORI (grilled skewers of beef or chicken) \$6/2pcs

NEGI MAKI (grilled beef rolls with green onion & kani) \$12

SHIU MAI (steamed pork dumpling) \$6/5 pcs

SOUP

MISO SOUP \$4

MUSHROOM SOUP \$4

WONTON SOUP (pork and shrimp dumplings in chicken broth) \$7

LEMON GRASS SOUP (spicy lemongrass broth with shrimp, chicken and mushrooms) \$8

SALAD

TAKO SALAD (squid and octopus marinated with assorted seaweed) \$10

SEAWEED SALAD \$9

AVOCADO SALAD (avocado, kani crab stick and caviar tossed in Japanese mayo) \$10

SHRIMP & AVOCADO SALAD (avocado, shrimp and caviar tossed in Japanese mayo) \$13

OHITASHI (boiled spinach and sesame oil) \$5

OSHINKO (assorted Japanese pickles) \$8

HOUSE SALAD \$4.50

LUNCH ENTREES

Served with

- miso soup, mushroom soup OR salad with house dressing
- steamed or fried rice.
- substitute brown rice for \$2

VEGETABLE STIR FRY \$10

SESAME CHICKEN (sliced chicken in tangy sesame sauce) \$12

GENERAL TSO'S CHICKEN \$12

YAKINIKU STEAK (pan-fried sliced beef in teriyaki sauce) \$15

TERIYAKI CHICKEN \$12

PORK BELLY BOWL (braised pork belly over white rice) \$15

UNAJU (BBQ eel over steamed rice) \$18

NOODLES

RAMEN BOWL (miso-based broth) \$9

SPICY RAMEN BOWL (miso-based broth) \$10

UDON BOWL (soy-based broth) \$9

VEGETABLE YAKI UDON / SOBA / RICE NOODLE \$13

CHICKEN YAKI UDON / SOBA / RICE NOODLE \$15

SHRIMP YAKI UDON / SOBA / RICE NOODLE \$15

BEEF YAKI UDON / SOBA / RICE NOODLE \$15

SINGAPORE NOODLES (stir-fried rice noodles seasoned with curry powder, vegetables, scrambled eggs, chicken and shrimp) \$16

PAD THAI (stir-fried thick noodles in Thai sauce with chicken and shrimp - topped with crushed peanuts) \$16

THAI-STYLE NOODLE SOUP (Thai-style spicy and sour soup with beef, rice noodles and bean sprouts) \$16

FRIED RICE

VEGETABLE FRIED RICE \$8

CHICKEN FRIED RICE \$10

PORK FRIED RICE \$10

SHRIMP FRIED RICE \$14

BEEF FRIED RICE \$12

OTANI FRIED RICE (chicken, beef & shrimp) \$14

SPECIALTY RAMEN

CHAR SIU (pork broth topped with roast pork, scallions, kikurage mushroom, seaweed, corn and boiled egg) \$15

PORK BELLY (pork broth topped with pork belly, scallions, kikurage mushroom, seaweed, corn and boiled egg) \$15

TONKATSU (pork broth topped with fried pork cutlet, scallions, broccoli, seaweed and corn) \$15

TORIKATSU (pork broth topped with fried chicken cutlet, scallions, broccoli, seaweed and corn) \$15

SHRIMP TEMPURA (shoyu soup with fried shrimp, scallions, seaweed, corn and kikurage mushroom) \$15

CURRY BEEF UDON (thick udon flour noodles in curry soup and topped with sautéed beef) \$14

- add tofu \$5
- add chicken \$6
- add beef \$7
- add shrimp \$7

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