YAKITORI

Chicken

MOMO thigh	4
KAWA skin	4
TSUKUNE meatball	4.5
TEBASAKI wing	4
SUNAGIMO gizzard	4
LIVER	4
NEGIMA breast w/ scallion	4
SASAMI loin w/ wasabi	4
HATSU heart	4
HATSU-MOTO hearts source	4

Limited (Chicken)

HIZA NANKOTSU soft knee bone	5.5
NANKOTSU soft bone	5.5
SORIRES chicken oyster	5.5
SESERI neck	5.5
BONJIRI tail	5.5
TORI HARAMI chicken belly	5.5
HONEY BEE wing mohawk	5.5

Pork

PORK KARASHI w/ mustard	4
NEGI PON w/ scallion & ponzu	4.5
TON TORO neck	4
KUROBUTA SAUSAGE	5

YAKITORI

Totto Original

COMBO MAMBO eel, shrimp & scallop	7.5
ASPARAGUS BACON	5
ENOKI BACON	5
LAMB CHOP	8
SHISHITO TSUKUNE shishito pepper stuffed w/ chicken meatball	5.5
YAKI ONIGIRI grilled rice ball (soy sauce, miso or yakitori sauce)	4.5

Beef

WAGYU BEEF	13
HARAMI skirt steak	6
KALBI short ribs	6
GARLIC BEEF	6
ONE AND ONLY Japanese wagyu beef meatball	7.5

Extra sauces $1.5
yakitori sauce, kizami wasabi, yaki miso, red pepper mayo

Vegetables

ERINGI king oyster mushroom	4
TOMATO	2.5
ZUCCHINI	2.5
ASPARAGUS	3.5
SHISHITO Japanese pepper w/ miso	4
SHIITAKE MUSHROOM w/ sea salt	3.5
GARLIC w/miso	2.5
OKRA w/ bonito flakes & soy sauce	4
YAKI NASU MISO DENGAKU eggplant w/ miso paste	4

Seafood

UNAGI eel	8
HOTATE ERINGI scallop & king oyster mushroom	7
EBI tiger prawn	6
SHISHAMO smelt (2 pcs) served w/ hot pepper mayo	7
WHOLE BRANZINO (Limited)	32

Cold Appetizers

TORIAEZU 10
chef's choice 3 appetizers

MARINATED QUAIL EGGS 6

KYONA ARUGULA SALAD 12
arugula, deep fried silver fish,
poached egg*, cream cheese

SEAWEED SALAD 9
Japanese plum dressing

POTATO SALAD 7
potato, carrots, cucumbers, bacon,
Japanese mayonnaise

ZARU TOFU 9
house made organic tofu, scallion,
sesame seeds & ginger

TOTTO'S KIMCHEE 7

TAKO WASA 9
raw octopus*marinated in mildly spicy
wasabi sauce

MAGURO ZUKE 12
tuna sashimi* in garlic infused soy sauce,
wasabi

AVOCADO & TUNA 13
tobiko (flying fish roe)*

SPICY CUCUMBER PICKLE 6

KYONA ARUGULA SALAD

MAGURO ZUKE

Yakitori Totto Policy

- Before placing your order, please inform your server if a person in your party has a food allergy.
- 20% service charge for all parties of 6 people and more will be added.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Hot Appetizers

MISO SOUP 4
miso, nameko mushroom & tofu

GYOZA (pork & shiitake dumplings) 11
handmade fresh daily in house (6 pieces)

JIDORI KARAAGE 9
Japanese style fried chicken
regular or sweet & spicy sauce

CHEESE WONTON 8
fried wonton stuffed with mozzarella
cheese, spicy cod roe mayo dip

TORI DANGO 13
succulent chicken meatballs covered with
seasoned mochi rice (requires up to 15 min.)

BUTA NO KAKUNI 13
braised pork belly in soy sauce and dashi

DASHI MAKI TAMAGO 9
Japanese soft rolled omelette

EDAMAME 6
sea salt

FRIED SUNAGIMO 8
deep fried chicken gizzards

NASU MIZORE GAKE 13
deep fried eggplant & mochi, sweet savory
sauce, daikon, nameko mushroom

AGEDASHI TOFU 9
deep fried tofu in dashi broth

NASU MIZORE GAKE

FRIED SUNAGIMO

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Bowls & Noodles

NEGI TORI DON 15
Grilled chicken & scallion, poached egg,* over rice (breast or thigh/ mild or spicy)

OYAKO DON 15
chicken & onion w/ egg & dashi broth over rice

UNA-JU 29
Japanese barbecue eel over rice

PRIME ROASTED BEEF DON (Limited) 29
prime sirloin roasted beef over rice

TOTTO HANAMARU UDON 15
Hot udon noodles served w/ chicken, shiitake mushroom, nori & scallion

TAKANA JYAKO GOHAN 14
takana greens & deep fried silver fish over rice, w/ poached egg* & miso soup

OCHA ZUKE 13
rice in hot dashi broth (Japanese plum, salmon, spicy cod roe,* or dried salted kelp)

ONIGIRI (RICE BALL) 4
Japanese plum, salmon, spicy cod roe,* or dried salted kelp

WHITE RICE 2.5

SPICY NEGI TORI DON

UNA-JU

ROAST BEEF DON

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DRINK MENU

Cocktails

Highball 12
Toki, Soda Water

Toki Tea Service 12
Toki, Soda, Jasmine Tea Syrup

IHY (I Hate You) 12
Roku Gin, Lemon Juice, Soda, Simple

Blackbird Singing 12
Haku Vodka, Lemon Juice, Simple, Creme De Mure

Lovely Loner 13
Toki, Grapefruit, Honey Syrup, Ango

Boys are Dumb 13
Toki, Yuzu, Lemon Juice, Simple, Egg white

Whisky

Suntory Toki 10

Hibiki Harmony 25

Yamazaki 12 40

Beer

Asahi Draft 8

Matsurika Japas Draft 8

Banded Daikaiju Double IPA 8

Downeast Cider Original 6

Nightshift Whirlpool NEPA 8

Makku Mango Rice Beer 8

Soft Drinks

Soda 2
Coke / Diet Coke / Ginger Ale / Sprite

Ramune 3

Calpico (w/water or soda) 5

Club Soda 3

Green Tea 3

Jasmine Tea 3

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DRINK MENU

Sake

Joto Sake Cup	8
Hot Sake	10
Izeko Jelly Shot	10
Ozeki Strawberry Nigori	15
Hakushika Junmai Gingo	16
Yoshinogawa Junmai Ginjo	21
Uka Organic Sparkling Sake White Flower, Pear, Anise	45
Daku Nigori Rich, Dry, Tropical Fruits	48
Forgotten Fortune Junmai Full body, Earthy, Heirloom	75
Kaku Rei Junmai Daiginjo Floral, Apples, Golden Pears	120
Heavensake Junmai Daiginjo Pear, Blueberry, Pineapple	180

Wine

White

St. Michael-Eppan Pinot Grigio		35
Xavier Flouret Sauv. Blanc		45
	(Glass)	10

Red

Buena Vista Pinot Noir		35
	(Glass)	9
Hall Cabernet Sauvignon		
	(Half Bottle)	50

Plum

Hakutsuru	**(Glass)**	7
	(Bottle)	30

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