

Cold Appetizers

KYONA ARUGULA SALAD

Arugula, poached egg, baby jako fish, cream cheese

15

SEAWEED SALAD

W/Japanese plum dressing

9

MAGURO ZUKE

Tuna Sashimi w/wasabi & seaweed

14

ZARU TOFU

Cold Tofu with scallion, soy sauce, ginger

10

TAKO WASA

Raw octopus marinated in mildy spicy wasabi sauce

10

SPICY CUCUMBER PICKLE

7

HOME MADE KIMCHI

7

KIZAMI WASABI

Chopped Wasabi

4



MAGURO ZUKE



KYONA SALAD



ZARU TOFU

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

EDAMAME

w/ sea salt

GYOZA (pork & shiitake dumplings)

Handmade fresh daily in house (6 pieces)

BRAISED PORK BELLY

Simmered in soy sauce and dashi

SALMON CRISPY RICE

Lightly Spiced Salmon tartare* with japanese mayo
ponzu/soysauce, sliced jalapeno, over crispy rice

TORI DANGO **LIMITED**

Yakitori Totto Special steamed chicken meatball
covered in seasoned sticky rice (requires 20min)

TAKOYAKI

Japanese octopus balls w/bonito flakes & sauce

JIDORI KARA-AGE

Japanese style fried chicken

DASHI MAKI TAMAGO

Traditional Japanese soft rolled omlette

NASU MIZORE GAKE

Deep fried eggplant & mochi, sweet spicy
sauce, daikon, nameko mushroom

AGEDASHI TOFU

Deep fried tofu in dashi broth

MISO SOUP

w/ nameko mushroom, seaweed, & tofu

7

12

20

15

18

10

10

11

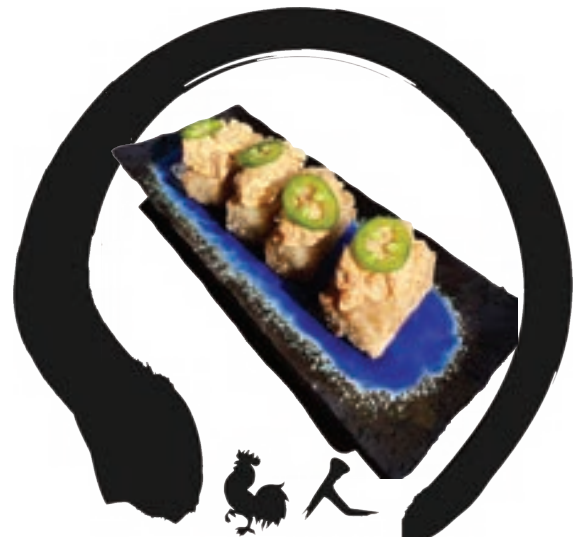
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BRAISED PORK BELLY



SALMON CRISPY RICE

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YAKITORI

Chicken

MOMO thigh	6
KAWA skin	6
TSUKUNE meatball	6
TEBASAKI wing	5
SUNAGIMO gizzard	5
LIVER	5
NEGIMA breast w/ scallion	5
HATSU heart	5
HATSU-MOTO hearts source	5



Pork

BUTA TARE belly w/ yakitori sauce	6
BUTA MISO belly w/ miso paste	6
NEGI PON belly w/ scallion & ponzu	6
TON TORO neck w/ onion	6



Limited (Chicken)

Please ask the server for
today's **LIMITED SPECIAL**

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

Totto Original

SHISHITO TSUKUNE shishito pepper stuffed w/ chicken meatball	8
AMERICAN KALBI	13
ENOKI BACON	8
LAMB CHOP	14
ASPARAGUS BACON	8
YAKIONIGIRI grilled rice ball (soy sauce, miso or yakitori sauce)	5
HARAMI skirt steak	8

Vegetables

ERINGI king oyster mushroom	6
ASPARAGUS	5
SHISHITO Japanese pepper w/ miso	5
SHIITAKE MUSHROOM w/ sea salt	4
YAKI NASU MISO DENGAKU eggplant w/ miso paste	4
ZUCCHINI w/ bonito flakes & soy sauce	4
GARLIC w/ miso	4

Washugyu Beef Limited

WASHUGYU KALBI	10
ICHIBO (PICANHA)	10
NAKAOCHI (Rib-Finger Mest)	9
ONE AND ONLY Japanese wagyu beef meatball	8

Seafood

COMBO MAMBO eel, shrimp & scallop	8
UNAGI eel	9
HOTATE ERINGI scallop & king oyster mushroom	8
EBI shrimp	8
SHISHAMO smelt (2 pcs) served w/ spicy mayo	7



Bowls & Noodles

PRIME ROASTED BEEF DON (Limited) 30
prime sirloin roasted beef over rice

NEGI TORI DON 16
Grilled chicken & scallion, poached egg*,
over rice (mild or spicy)

OYAKO DON 16
Chicken & onion w/egg* & dashi broth
over rice

UNA-JU 31
Japanese grilled eel over rice

TOTTO HANAMARU UDON 16
Hot udon noodles served w/chicken,
shiitake mushroom, nori & scallion

TAKANA JYAKO GOHAN 16
Takana greens & deep-fried silver fish
over rice, w/poached egg* & miso soup

OCHA ZUKE 14
Rice in hot dashi broth (Japanese plum, salmon,
spicy cod roe*, dried salted kelp or eel(+ \$5))

ONIGIRI (RICE BALL) 5
Japanese plum, salmon, spicy cod roe*,
or dried salted kelp



SPICY NEGI TORI DON



UNA-JU



ROAST BEEF DON



TAKANA JYAKO GOHAN

Sweets

YAWARAKA ANNIN TOFU

creamy apricot kernel milk pudding

7

MATCHA TEA AFFOGATO

sweet red beans, mochi, vanilla ice cream, matcha tea

9

ICE BANANA

frozen banana & tapioca pearls served in coconut milk w/ mint

9

ICE CREAM

vanilla or green tea

7

SORBET

yuzu Lemon

7



MATCHA TEA AFFOGATO

Extra Toppings

RED BEANS +2

KINAKO & DARK MOLASSES +2

