July 3\textsuperscript{rd}, 2020

Please note, the “Catch of the Day” specials will be confirmed at 2pm on the day of. If any discrepancy occurs in regards to your future order, we will contact you. Thank you.

DEN CORNER “Patio Pickup”

**Catch of the Day**

Our Menu incorporates items from all 3 of our restaurants; Sushi Den, Izakaya Den, and OTOTO. As a special thank you, beverages listed in red on our Patio Pickup Menu include a **DEEP DISCOUNT**

Please see the bottom of the menu for our Beverage selection.

Upon arriving, please have your ID ready if you are purchasing alcohol.

Just a friendly reminder that the City of Denver now mandates wearing a face covering for those waiting in line or picking up Take Out Meals!

18% service charge will be included in your total.

*Sashimi Plates and Raw Specials*

20.00 Ginger Sashimi with Bigeye Tuna (6pc)
18.00 Hon Wasabi Sashimi with Bincho (6pc)
18.00 Jalapeno Sashimi with Hamachi & Kanpachi (3pc ea)

*Tuna (2pc/Order)*

13.00 Toro (Fatty Tuna) Croatia
14.00 Bluefin Toro (Fatty Tuna) Spain
10.00 Bluefin Akami (Lean Tuna) Spain

*Seasonal Specials (2pc/Order)*

12.00 Amaebi (Sweet Shrimp) Canada
10.00 New Zealand King Salmon
10.00 Wild Tai (Snapper) New Zealand
10.00 Kanpachi (Amberjack) Hawaii
13.00 Copper River Salmon Alaska
12.00 Copper River Salmon Tartar

*(Handroll 1pc or Gunkan-2pc)*

*Live/Uni (1pc/Order)*

8.00 Live Mirugai (Giant Clam) Boston
8.00 Uni (Sea Urchin) Santa Barbara

*Aburi (Seared) (2pc/Order)*

14.00 Aburi Toro (Fatty Tuna) Croatia
14.00 Spicy Aburi Toro Spain
10.00 Spicy Aburi Salmon Belly Scotland

*Japanese Fish (2pc/Order)*

13.00 Aburi Hotate (Seared Scallop)
12.00 Hotate (Scallop)

*Vegetable & Specialty Maki*

6.00 Inari Sushi (2pc)

Japanese vegetable and sushi rice in a Tofu pocket

7.00 Garden Roll

Cucumber, Asparagus, Avocado, Lettuce, Cooked Carrot, Shiso and Sesame Dressing

8.00 Copper River Salmon Skin Roll

Baked Salmon and salmon skin, masago, burdock, cucumber, negi, sesame, daikon sprouts and tuna flakes

*Kitchen Specials*

12.00 Crispy Spicy Tuna
13.00 Hama Kama (Yellowtail Collar)
16.00 Koji Kama (Smoked Scottish Salmon Collar)

*Tempura*

15.00 Maine Lobster Tempura
8.50/12.50 Vegetable Tempura
10.00/18.50 Shrimp & Vegetable Tempura
12.00/18.50 Assorted Tempura Shrimp, calamari, chicken, white fish & veggies

*Dessert*

9.00 Belgian Chocolate Mousse Cake Layers of chocolate cake & chocolate mousse, encased in chocolate ganache
9.00 Banana Cream Pie Fresh banana custard with a thin layer of chocolate in a glazed pie crust

Please see more New Menus below.
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## Roll Descriptions

<table>
<thead>
<tr>
<th>Roll Descriptions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>California Roll</strong></td>
</tr>
<tr>
<td>Crab mix with Japanese mayonnaise, cucumber and avocado, topped with smelt roe and sesame seeds</td>
</tr>
<tr>
<td><strong>Poki Roll</strong></td>
</tr>
<tr>
<td>Spicy tuna mix, bell peppers, soy sauce, cucumber, sesame seeds and daikon sprouts</td>
</tr>
<tr>
<td><strong>Rock-n-Roll</strong></td>
</tr>
<tr>
<td>Smoked salmon, cream cheese, white onion, cucumber, sesame seeds and smelt roe</td>
</tr>
<tr>
<td><strong>Rocky Mountain Roll</strong></td>
</tr>
<tr>
<td>Smoked trout mix, avocado, cucumber and asparagus, topped with sesame seeds</td>
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<tr>
<td><strong>House Roll</strong></td>
</tr>
<tr>
<td>Avocado, eel and cucumber, topped with avocado, eel sauce and sesame seeds</td>
</tr>
<tr>
<td><strong>Spider Roll</strong></td>
</tr>
<tr>
<td>Potato starch dusted deep fried Soft Shell Crab, smelt roe, cucumber, lettuce, eel sauce and sesame seeds</td>
</tr>
<tr>
<td><strong>Tataki Roll</strong></td>
</tr>
<tr>
<td>Seared tuna, cucumber, lettuce, sesame, negi, shichimi and mayonnaise</td>
</tr>
<tr>
<td><strong>Salmon Skin Roll</strong></td>
</tr>
<tr>
<td>Baked Salmon and salmon skin, masago, burdock, cucumber, negi, sesame, daikon sprouts and tuna flakes</td>
</tr>
<tr>
<td><strong>Tuna Firecracker Roll</strong></td>
</tr>
<tr>
<td>Spicy tuna mayo mix, avocado, cucumber &amp; tempura flakes on the inside, topped with diced tri-colored bell peppers &amp; red onion, wasabi tobiko, jalapenos &amp; cilantro</td>
</tr>
<tr>
<td><strong>Red Dragon Roll</strong></td>
</tr>
<tr>
<td>Spicy tuna, mayo &amp; jalapeno mix with cucumber &amp; avocado on the inside, topped with seared tuna, sriracha tataki dressing and cilantro</td>
</tr>
<tr>
<td><strong>Rainbow Roll</strong></td>
</tr>
<tr>
<td>Cucumber, avocado &amp; masago in the inside, topped with chef’s choice of fresh fish</td>
</tr>
<tr>
<td><strong>Wagyu Beef Roll</strong></td>
</tr>
<tr>
<td>Sliced Wagyu Beef, asparagus, lettuce, scallion, mayo and shichimi</td>
</tr>
<tr>
<td><strong>Aburi Pincho Roll</strong></td>
</tr>
<tr>
<td>Seared Albacore Tuna, cucumber, lettuce, scallions, sesame seeds and mayonnaise</td>
</tr>
<tr>
<td><strong>Crispy Pincho Roll</strong></td>
</tr>
<tr>
<td>Tempura fried Albacore Tuna, cream cheese, masago, burdock root, asparagus, avocado, tempura flakes, sesame seeds and sriracha-mayo, wrapped with soy paper.</td>
</tr>
</tbody>
</table>

Please see more New Menus below.
**APPETIZERS**

6.00  Agedashi Tofu- newly added item  
Served with tempura sauce

7.00  Egg Rolls- newly added item  
House made crispy egg rolls filled with savory pork and vegetables, served with a spicy yellow mustard.

12.00  Lobster Wonton- newly added item  3pc

7.00  Side of Vegetables  
Chef’s choice, available grilled or steamed served with ponzu sauce

8.00  **Japanese Eggplant *GF**  
Julienne Japanese Eggplant sautéed in a honey-sesame miso glaze

12.00  **Garlic Calamari**  
Asparagus and mushrooms sautéed in a sake garlic-butter

7.00  **Gyoza**  
Pork & cabbage pan-seared dumplings served with spicy sesame oil vinaigrette

8.00  **Yakitori Chicken Skewers**  
Sautéed Chicken and veggies glazed w. our house teriyaki sauce

18.00  **Short Ribs**  
Sweet Korean Marinade, Jalapenos, Sesame Seeds, Mushrooms, Bell Peppers and Onions

16.00  **Sesame Garlic Oysters**

18.00  **Yaki-ika**

**SALADS**

6.00  **House Salad *GF**

16.00  **Sushi Den Roasted Duck Salad- newly added item**  
Roasted duck breast served on a bed of mesclun greens, daikon radish, asparagus, carrots & pink grapefruit tossed in a soy-ginger balsamic vinaigrette

10.00  **Roasted Beet *GF**  
Yellow red and beets served over a bed of spinach, frisée and balsamic vinaigrette. Topped with herb-crusted goat cheese & candied pecans

18.00  **Tuna Tataki**  
Seared ‘tataki’ style tuna served with mesclun greens, asparagus, avocado and citrus segment tossed in ponzu vinaigrette

**RAMEN**

15.00  **Fresh Vegetable**

15.00  **Cool Summer Ramen**

15.00  **Tonkotsu Pork Belly**

15.00  **Miso Pork Kimchi**

15.00  **Spicy Chicken**

15.00  **Lobster**

**SIGNATURE DISHES**

22.00  **Sriracha-Garlic Shrimp *GF**  
Mesquite grilled spicy jumbo tiger shrimp drizzled with roasted red pepper togarashi chili sauce, served with Truffle whipped mashed potatoes and mango salsa

22.00  **Fresh Alaskan Halibut- newly added item *GF**  
Served with whipped potatoes, asparagus tips, heirloom tomatoes & miso honey beurre blanc

23.00  **Wagyu NY Strip Steak *GF**  
Served with wild mushroom ragout and Truffle whipped mashed potatoes, accompanied with portwine pink peppercorn demi

24.00  **Bento Box**  
4pc California roll, shrimp and veggie tempura, miso-salmon & Beef teriyaki - Served with rice, miso soup, tempura sauce and salad

17.00  **Teryaki Chicken**  
Mesquite grilled chicken in a homemade teriyaki sauce, served with a plum potato salad and an arugula bacon salad - Served with rice and miso soup

13.00  **Tofu Steak- newly added item**  
Flash-fried with your choice of a soy-ginger sauce or wild mushroom infused sake butter served with Asian Vegetables

**SUSHI & SASHIMI PLATTERS**

30.00  Deluxe Sushi Platter  
2 pc. each: Tuna, Yellowtail, Octopus Sashimi  
1 pc. each: Tuna, Yellowtail, Salmon & Shrimp Nigiri  
1 pc. each: Tuna Hand Roll, Yellowtail Hand Roll & California Roll

23.00  **Sushi Dinner**  
1 pc. each: Tuna, Yellowtail, Salmon, White Fish, Octopus, Snow Crab, Scallop, Shrimp Nigiri with your choice of Tuna Roll (6 pc.) or California Roll (5 pc.)

14.00  **Vegetable Sushi Dinner**  
1 pc. each: Eggplant and Portobello Mushroom sushi, Cucumber roll (3 pc.), Avocado roll (3 pc.), Garden roll (5 pc.)

35.00  **Sashimi Dinner *GF**  
3 pc. each: Tuna, Yellowtail, Salmon, Whitefish & Octopus - served with rice

28.00  **Chirashi *GF**  
Chef’s selection of sashimi served over a bowl of sushi rice

24.00  **Tekka Don *GF**  
Tuna sashimi over a bowl of sushi rice

**NOODLES**

15.00  **Nabeyaki Udon- newly added item**  
Flour noodles in a light fish broth with chicken breast and egg served with shrimp and vegetable tempura  
Served with Dinner Salad

15.00  **Duck Udon- newly added item**  
Flour noodles in a light fish broth with roasted duck breast  
Served with Dinner Salad

Please see more New Menus below.
July 3rd, 2020

Cool Summer Ramen - $15.00
Refreshing Summer Style Chilled Ramen noodles topped with minced pork and a variety of colorful toppings accompanied with our flavorful Ginger-Toasted Sesame dressing. Traditional ramen served in the hot summer in Japan.

Binchotan Grilled Menu

$6 - 1pc - Shishito Peppers with shredded Bonito and Ponzu *GF
$6 - 1pc - Bacon-Wrapped Asparagus with Lemon and Yuzu-kosho *GF
$7 - 1pc - Duck Breast with Tokyo negi, Tare, Yuzu-kosho *GF
$9 - 2pc - Sakura Pork Belly with Negi, Yuzu-kosho *GF (without sauce)
$13 - 2pc – Bacon-Wrapped Hokkaido Scallop *GF
$16 - 1pc - Koji Cured Smoked Scottish Salmon Collar *GF

**Shio-koji is a Japanese cure/marinade made by fermenting grain koji (cooked grain, traditionally rice, that has been inoculated with Aspergillus oryzae, the mold that gives us miso, soy sauce, and sake) water, and salt until the mixture thickens to a porridge-like consistency and takes on a sweet funky aroma.

What is Binchotan?

- Also known as White Charcoal, Binchotan is a type of activated charcoal that has been traditionally made for over 300 years by charcoal makers in the Kishu province of Wakayama in Japan.
- Binchotan is nearly 100% pure carbon made from Kishu oak.
- Binchotan is produced by firing logs in a sealed kiln at a low temperature for a long period - up to 4 days. After firing it is removed from the kiln and smothered with sand, ash and soil giving its distinctive white appearance. That is the reason why it is called, "White Charcoal". The result is a highly dense charcoal with a carbon content of approx. 93-95%.
- Unlike lump charcoal and briquettes, Binchotan logs will burn anywhere between 4-6 hours and it is best to keep a temperature of around 700 degrees Fahrenheit for grilling. It can be extinguished and re-ignited 2~ 3 times and burns with an even constant heat which quickly seals in the natural flavors of the food.
- Because of high carbon content it is completely odorless - enabling you to enjoy the natural flavors of the food.
- To recognize Binchotan, tap two sticks of it together and you should hear a light metallic sound.

Please see more New Menus below.
Features of the Week -

**Fukicho**
*‘Moon on the Water’*
720ml | $75
JUNMAI GINJO NAMAZAKE
Fruity nose of melon and lime with flavors of ripe cantaloupe and anise

**‘16 Vouvray, Marie de Beauregard**
Chenin Blanc | $32
Vouvray, Loire Valley, France
Pale yellow with golden highlights, the wine opens up with flavors of dried fruit & almonds. The palate is lively & slightly sweet

**‘18 Prisoner Wine Co. ‘Saldo’**
Zinfandel | $37
Oakville, California
Dark ruby color with bold aromas of black licorice, black pepper, cherry and baking spice- rich, full and scintillating

**Dassai 50 ‘Otter Fest’**
300ml | $32
720ml | $60
JUNMAI DAIGINJO
Round, engaging

**Pearls of Simplicity**
300ml | $32
720ml | $60
JUNMAI DAIGINJO
White flower, Asian pear

**Wakatake Onikoroshi**
*‘Demon Slayer’*
300ml | $32 - 720ml | $77
JUNMAI DAIGINJO
Fruity, bright, fresh

**Hakushika**
*‘White Deer’*
300ml | $12
JUNMAI GINJO
Mild, dry, fruity, balanced

**Fukuju**
*‘Blue Label’*
300ml | $24
JUNMAI GINJO
Served at the Nobel Prize

**Suigei**
*‘20th Anniversary’*
720ml | $68
JUNMAI GINJO
Light sweetness, hint of tanq
Shichida
‘Junmai’
720ml | $52
Rich & medium-dry with flavors of apple and honey

Rihaku
‘Dreamy Clouds’
720ml | $60
Bright and lean in the mouth, chewy with sweet rice flavors, nutty and slightly fruity

NV Lucien Albrecht
Brut Rosé | $42
Alsace, France
100% Pinot Noir, delicate red fruit, salmon color nuances

Suigei
‘Drunken Whale’
300ml | $26
TOKUBETSU JUNMAI
Tart raspberry, Asian pear

Tears of Dawn
300ml | $32
720ml | $60
HONJOZO
Tropical banana, baking spice

Karatamba
‘Dry Wave’
300ml | $11
HONJOZO
Caramel, cocoa, rich

Ozeki
‘Shiro Sasa’
300ml | $10
NIGORI
Creamy, reduced sweetness

Sayuri
‘Little Lilly’
300ml | $13
NIGORI
Creamy, cherry blossom

Suijin
‘God of Water’
300ml | $15
JUNMAI
Powerful, ‘extra dry’
'19 Kim Crawford
**Sauvignon Blanc** | $35
Marlborough, New Zealand
Aromas of lifted citrus & tropical fruit, juicy on the palate with vibrant acidity & plenty of length

'18 Sonoma-Cutrer
**Russian River Ranches Chardonnay** | $41
Sonoma Coast, California
Honey crisp apple, citrus blossom, zest lemon & barrel spice - 85% oak

'18 Joseph Drouhin
**Chardonnay** | $32
Burgundy, France
A bouquet of citrus aromas with notes of honey & vanilla, on the palate – funky & charming

'18 'Figuière Magali
**Rosé** | $41
Côtes de Provence, France
Medium bodied, aromas & flavors of strawberries, orange peel & white flowers, bright & refreshing acidity

Attimo 'Rosato' *local
**Rosé** | $20
Piedmont, Italy
Notes of grapefruit & wild flower with fantastic acidity and engaging fruit

'17 Colome Estate
**Malbec** | $38
Salta, Argentina
A lush entry of ripe and rich black fruit surrounded by spiced oak & bold tannins

'18 Foris
**Pinot Noir** | $38
Rogue Valley, Oregon
Aromas of plum and fresh herb, medium bodied with notes of fruit, mocha and white pepper

'17 Juggernaut
**Cabernet Sauvignon** | $42
California
Dense and velvety with notes of vanilla and ripe black currants -14 months in new French oak -

'18 Est. 75
**Cabernet Sauvignon** | $42
Oakville, California
Aromas of crushed cherry and cedar, this wine is smooth with mouth coating flavors of strawberry jam.
Asahi ‘Super Dry’
22oz | $6

Coedo x Denver Beer
Mile High Kampei 22oz | $8

Stone IPA can
California | $4

Coors Light - 6 pack
Colorado | $15

Orion – 6 pack
Okinawa, Japan | $15

Clausthaler – 6 pack
Germany | $15