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! 12% service charge will be included in your total.

**Sashimi Plates and Raw Specials**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>20.00</td>
<td>Ginger Sashimi with Akami Tuna (5pc)</td>
</tr>
<tr>
<td>18.00</td>
<td>Hon Wasabi Sashimi with Bincho (6pc)</td>
</tr>
<tr>
<td>18.00</td>
<td>Jalapeno Sashimi with Hamachi (6pc)</td>
</tr>
</tbody>
</table>

**Tuna (2pc/Order)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.00</td>
<td>Toro (Fatty) Croatia</td>
</tr>
<tr>
<td>14.00</td>
<td>Bluefin Toro (Fatty) (New Zealand)</td>
</tr>
<tr>
<td>12.00</td>
<td>Bluefin Chu-Toro (Semi-Fatty) (Boston)</td>
</tr>
<tr>
<td>10.00</td>
<td>Bluefin Akami (Lean) (Boston)</td>
</tr>
</tbody>
</table>

**Seasonal Specials (2pc/Order)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.00</td>
<td>Amaebi (Sweet Shrimp) Canada</td>
</tr>
<tr>
<td>10.00</td>
<td>New Zealand King Salmon</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.00</td>
<td>Aburi Toro (Fatty Tuna) Croatia</td>
</tr>
<tr>
<td>14.00</td>
<td>Spicy Aburi Toro Spain</td>
</tr>
<tr>
<td>10.00</td>
<td>Spicy Aburi Salmon Belly Scotland</td>
</tr>
<tr>
<td>10.00</td>
<td>Aburi Maine Lobster</td>
</tr>
</tbody>
</table>

**Aburi (Seared) - Osaka Style (2pc/Order)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.00</td>
<td>Osaka Style Aburi Scottish Salmon</td>
</tr>
</tbody>
</table>

Scottish Salmon topped sushi rice then lightly pressed. Drizzled with Nikiri Soy and topped with our house made aioli and lightly seared. With Sockeye Salmon in the middle. Seasoned with an apple/black pepper mix and serrano peppers.

**Japanese Fish (2pc/Order)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>13.00</td>
<td>Aburi Hotate (Seared Scallop)</td>
</tr>
<tr>
<td>12.00</td>
<td>Hotate (Scallop)</td>
</tr>
<tr>
<td>10.00</td>
<td>Tai (Red Snapper)</td>
</tr>
<tr>
<td>12.00</td>
<td>Aji (Spanish Mackerel)</td>
</tr>
<tr>
<td>14.00</td>
<td>Kohada (Shad)</td>
</tr>
</tbody>
</table>

**Live / Uni (1pc/Order)**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.00</td>
<td>Live Mirugai (Giant Clam) Washington</td>
</tr>
<tr>
<td>8.00</td>
<td>Uni (Sea Urchin) San Diego</td>
</tr>
</tbody>
</table>

**Vegetable & Specialty Maki**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.00</td>
<td>Inari Sushi (2pc)</td>
</tr>
</tbody>
</table>

Japanese vegetable and sushi rice in a Tofupocket

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.00</td>
<td>Garden Roll</td>
</tr>
</tbody>
</table>

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

**Kitchen Specials**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>12.00</td>
<td>Crispy Spicy Tuna</td>
</tr>
<tr>
<td>13.00</td>
<td>Hama Kama (Yellowtail Collar)</td>
</tr>
<tr>
<td>13.00</td>
<td>Shake Kama (Salmon Collar)</td>
</tr>
</tbody>
</table>

**Dessert**

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>9.00</td>
<td>Belgian Chocolate Mousse Cake</td>
</tr>
</tbody>
</table>

Layers of chocolate cake & chocolate mousse, encased in chocolate ganache

<table>
<thead>
<tr>
<th>Time</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>9.00</td>
<td>Banana Cream Pie</td>
</tr>
</tbody>
</table>

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 Description</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>California Roll</td>
<td>Crab mix with Japanese mayonnaise, cucumber and avocado, topped with smelt roe and sesame seeds</td>
</tr>
<tr>
<td>Poki Roll</td>
<td>Spicy tuna mix, bell peppers, soy sauce, cucumber, sesame seeds and daikon sprouts</td>
</tr>
<tr>
<td>Rock-n-Roll</td>
<td>Smoked salmon, cream cheese, white onion, cucumber, sesame seeds and smelt roe</td>
</tr>
<tr>
<td>Rocky Mountain Roll</td>
<td>Smoked trout mix, avocado, cucumber and asparagus, topped with sesame seeds</td>
</tr>
<tr>
<td>House Roll</td>
<td>Avocado, eel and cucumber, topped with avocado, eel sauce and sesame seeds</td>
</tr>
<tr>
<td>Spider Roll</td>
<td>Potato starch dusted deep fried Soft Shell Crab, smelt roe, cucumber, lettuce, eel sauce and sesame seeds</td>
</tr>
<tr>
<td>Tataki Roll</td>
<td>Seared tuna, cucumber, lettuce, sesame, negi, shichimi and mayonnaise</td>
</tr>
<tr>
<td>Salmon Skin Roll</td>
<td>Baked Salmon and salmon skin, masago, burdock, cucumber, negi, sesame, daikon sprouts and tuna flakes</td>
</tr>
<tr>
<td>Tuna Firecracker Roll</td>
<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>Red Dragon Roll</td>
<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>Rainbow Roll</td>
<td>Cucumber, avocado &amp; masago in the inside, topped with chef’s choice of fresh fish</td>
</tr>
<tr>
<td>Wagyu Beef Roll</td>
<td>Sliced Wagyu Beef, asparagus, lettuce, scallion, mayo and shichimi</td>
</tr>
<tr>
<td>Aburi Bincho Roll</td>
<td>Seared Albacore Tuna, cucumber, lettuce, scallions, sesame seeds and mayonnaise</td>
</tr>
<tr>
<td>Crispy Bincho Roll</td>
<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**  
Served with tempura sauce

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

12.00  **Lobster Wonton 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 sauce

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**

10.00  **Roasted Beet *GF**  
Yellow and red beets served over a bed of spinach, feta 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 / NOODLES**

15.00  **Fresh Vegetable**

16.00  **Cool Summer Ramen**

16.00  **Tonkotsu Pork Belly Ramen**

16.00  **Miso Pork Kimchi**

16.00  **Spicy Chicken Ramen**

18.00  **Lobster Ramen**

15.00  **Nabeyaki Udon**  
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**  
Flour noodles in a light fish broth with roasted duck breast  
Served with Dinner Salad

**SIGNATURE DISHES**

24.00  **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 *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, tempura sauce and salad

17.00  **Teriyaki 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**  
Flash-fried with your choice of a soy-ginger sauce or wild mushroom infused sake butter served with Asian Vegetables

**SUSHI & SASHIMI PLATTERS**  
Served with Miso and Dinner Salad

30.00  **Delux Sushi Platter**  
2pc. 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

**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 & Vegetables

15.00  **Maine Lobster Tempura**

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

Fukacho
‘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 tang
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 and barrel spice – 85% oak

Attimo Rosso Red Blend $22
Piedmont, Italy
Intense ruby color, pleasant sensations of red berry fruits, herbs and spices.

'18 'Figuïère 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