Hot Appetizers

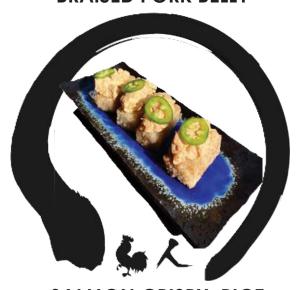
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EDAMAME w/ sea salt	7
GYOZA (pork & shiitake dumplings) Handmade fresh daily in house (6 pieces)	12
BRAISED PORK BELLY Simmered in soy sauce and dashi	20
SALMON CRISPY RICE Lightly Spiced Salmon tartare with japanese mayo ponzu/soysauce, sliced jalapeno, over cripsy rice	15
TORI DANGO LIMITED Yakitori Totto Special steamed chicken meatball covered in seasoned sticky rice (requires 20min)	18
TAKOYAKI Japanese octopus balls w/bonito flakes & sauce	10
JIDORI KARA-AGE Japanese style fried chicken	10
KINOKO & EBI Sautéed Japanese mushrooms and shrimp in rich miso sauce	10
DASHI MAKI TAMAGO Traditional Japanese soft rolled omlette	11
NASU MIZORE GAKE Deep fried eggplant & mochi, sweet spicy sauce, daikon, nameko mushroom	13
AGEDASHI TOFU Deep fried tofu in dashi broth	11
MISO SOUP	5

w/ nameko mushroom, seaweed, & tofu





BRAISED PORK BELLY



SALMON CRISPY RICE

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.

YAKITORI

Chicken

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

Pork

BUTA TARE shoulder w/ yakitori sauce	6
BUTA OROSHI PONZU	6
shoulder w/ Raw grated daikon & ponzu	Ü
NEGI PON shoulder w/ scallion & ponzu	6
TON TORO neck	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

COMBO MAMBO eel, shrimp & scallop	8
ASPARAGUS BACON	8
ENOKI BACON	8
LAMB CHOP	14
SHISHITO TSUKUNE shishito pepper stuffed w/ chicken meatball	8
YAKIONIGIRI grilled rice ball (soy sauce, miso or yakitori sauce)	5
TSUKUNE CHEESE chicken meatball & cheese	7

Vegetables

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

Beef

WAGYU BEEF	13
HARAMI skirt steak	8
KALBI short ribs	9
ONE AND ONLY Japanese wagyu beef meatball	8

Seafood

UNAGI eel	9
HOTATE ERINGI scallop & king oyster mushroom	8
EBI shrimp	8
SHISHAMO smelt (2 pcs) served w/ hot pepper may	707



Bowls & Noodles

PRIME ROASTED BEEF DON (Limited) prime sirloin roasted beef over rice	30
NEGITORI DON Grilled chicken & scallion, poached egg*, over rice (mild or spicy)	16
OYAKO DON Chicken & onion w/egg* & dashi broth over rice	16
UNA-JU Japanese grilled eel over rice	31
TOTTO HANAMARU UDON Hot udon noodles served w/chicken, shiitake mushroom, nori & scallion	16
TAKANA JYAKO GOHAN Takana greens & deep-fried silver fish over rice, w/poached egg* & miso soup	16
OCHA ZUKE Rice in hot dashi broth (Japanese plum, salmon, spicy cod roe*, dired salted kelp or eel(+\$5)	14
ONIGIRI (RICE BALL) Japanese plum, salmon, spicy cod roe*, or dried salted kelp	5



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

