

Otoro

[MENU](#)

[ABOUT](#)

[BOOK A TABLE](#)



MENU

OUR MENU IS SEASONAL AND IS SUBJECT TO CHANGES

◆ — SALADS — ◆

HOUSE SALAD

Mixed Vegetables, Fresh Pears, Candied Sunflower Seeds, Sumac Dressing

ALON'S CAESAR SALAD

Romaine Lettuce, Shallots, Garlic Crouton, House Made Caesar Dressing

KANI SALAD

Kani, Cucumber, Tobiko, Avocado, House Mayo

◆ — SOUPS — ◆

MISO SOUP

Mushroom Broth Cooked for 6 Hours, Tofu, Scallion

SWEET POTATO STEW

Japanese Sweet Potato, Crispy Shallots, Brown Butter

◆ — RAW APPS — ◆

BLUEFIN TUNA TARTAR

Yuzu Aioli, Miso Blood Orange Sauce, Confit Beets

HAMACHI PONZU

Ponzu Sauce, Jalapeño

TORO PONZU

Truffle Salt, Wasabi Sauce

FLOUNDER CARPACCIO

Cucumber, Chili Sauce

CRISPY POTATO

Choice of Spicy Tuna or Spicy Salmon

◆ — KITCHEN APPS — ◆

EDAMAME

Charred With House Season

“LOBSTER ROLL”

Confit Branzino On A Home Made Milk Bun, Curry Tomato BBQ

FISH WITHOUT THEM CHIPS

Crispy Battered Cod, Fermented Hot Sauce, Chive Aioli

KOREAN FRIED CAULIFLOWER

Double Fried Cauliflower, Gochujang Honey Garlic Glaze

◆ — ENTREES — ◆

FISH COMES WITH 1 SIDE

SEARED DORADE (WHITE FISH)

Romesco Sauce

BRANZINO

Parsley Butter, Cauliflower Chive Sauce

SALMON

Parsley Butter, Lemon Volute

PAPPARDELLE PASTA

White Wine Truffle Sauce, Parmigiano Reggiano



SIDES



SWEET POTATO PESTO GLAZE

CAULIFLOWER BROWN BUTTER

BEETS ZATAR LABNEH

HOUSE FRIED RICE

◆ — DESSERTS — ◆

MILK & HONEY

Almond Praline, Honey Candy, Yogurt Sauce

BREAD PUDDING

Lemon Crèmeux, Citrus, Sumac Tuile

TEMPURA CARROT

Cashew Cream, Brown Butter Ice Cream

LEMON OLIVE OIL CAKE

Passionfruit Sorbet (Non-Dairy)

STRAWBERRY FOREST

Strawberry Sorbet, Chocolate Soil, Champagne Mochi, Candied Peppercorn

◆ — NIGIRI — ◆

TUNA

Per Piece

SALMON

Per Piece

BLACK COD

Per Piece

YELLOWTAIL

Per Piece

KING SALMON

Per Piece

CHUTORO

Per Piece

OTORO

Per Piece

IKURA

Per Piece

◆ — DRY AGED NIGIRI — ◆

CHUTORO

Per Piece

OTORO

Per Piece

KAMPACHI

Per Piece

SEA BREAM

Per Piece

◆ — OMAKASE — ◆

12 COURSE OMAKASE 100

Selected by Chef

12 COURSE WINE PAIRING 65

15 COURSE OMAKASE 130

Selected by Chef

15 COURSE WINE PAIRING 65/95

◆ — SPECIAL ROLLS — ◆

VEGGIE ROLL

Avocado, Cucumber, Truffle Oil

TUNA LOVER

Spicy Tuna, Crispy, Avocado, Tuna Sashimi

TNT ROLL

Spicy Tuna, Spicy Salmon, Avocado, Yum Yum Sauce

YELLOWTAIL WONDER

Spicy Yellowtail, Yellowtail Sashimi, Jalapeno, Avocado

BLACK COD SEAR

Avocado, Cucumber, Seared Black Cod, Miso Yuzu

RAMBO ROLL

Hamachi and Salmon Sashimi, Avocado, Cucumber

TORO SCALLION

Toro, Scallion

OTORO ROLL

Chutoro, Avocado, Scallion, Seared Otoro, Shaved Truffle

DOUBLE BLUE FIN

Chutoro, Cucumber, Akami Sashimi, Wasabi Sauce

SAKE LIME

Spicy Salmon, Cucumber, Salmon Sashimi, Thin Lime

◆ — ROLLS — ◆

SPICY TUNA

SPICY SALMON

YELLOWTAIL

Jalapeno or Scallion

TUNA

Avocado or Cucumber

FRIED BLACK COD

◆ — HAND ROLLS — ◆

BLACK COD

SPICY TUNA

TRUFFLE AVOCADO

YELLOWTAIL SCALLION

TORO



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SUN-THU: 05:00 PM TO 11:00 PM
FRI: CLOSED • SAT: OPEN AT NIGHT

