

August 8th, 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" TENTATIVE 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

- 20.00 **Ginger Sashimi with Bluefin Akami** (5pc)
- 18.00 **Hon Wasabi Sashimi with Bincho** (6pc)
- 18.00 **Jalapeno Sashimi with Hamachi and Kanpachi** (3ea)

Tuna (2pc/Order)

- 13.00 **Toro** (Fatty) *Croatia*
- 14.00 **Bluefin Toro** (Fatty) (Boston)
- 10.00 **Bluefin Akami** (Lean) (Spain)
- 12.00 **Bluefin Chu-Toro** (Semi-Fatty) (Boston)

Seasonal Specials (2pc/Order)

- 12.00 **Amaebi** (Sweet Shrimp) *Canada*
- 10.00 **New Zealand King Salmon**
- 10.00 **Kanpachi** (Amberjack) *Hawaii*

Uni / Live (1pc/Order)

- 9.00 **Uni** (Sea Urchin) *San Diego*
- 7.00 **Live Mirugai** (Giant Clam) *Boston*

Aburi (Seared) (2pc/Order)

- 14.00 **Aburi Toro** (Fatty Tuna) *Croatia*
- 14.00 **Spicy Aburi Toro** *Spain*
- 10.00 **Spicy Aburi Salmon Belly** *Scotland*
- 10.00 **Aburi Maine Lobster**

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

8.00 Osaka Style Aburi Sockeye Salmon – NEW ITEM

Sockeye 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)

- 13.00 **Aburi Hotate** (Seared Scallop)
- 12.00 **Hotate** (Scallop)
- 12.00 **Kohada** (Shad)
- 16.00 **Aburi Akamutsu** (Seared Gnomefish)
- 12.00 **Yaitogatsuo** (Red Bonito)

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

Kitchen Specials

- 12.00 **Crispy Spicy Tuna**
- 13.00 **Hama Kama** (Yellowtail Collar)
- 13.00 **Shake Kama** (Salmon Collar)

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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QTY	<u>HOT A- LA-CARTE</u>	
	Edamame (Green Soy Beans) *GF	5.00
	Dynamite	10.00
	Broiled Black Cod (Miso Marinated) *GF	18.00
	Shake Kama (Salmon Collar)	13.00
	Hama Kama (Yellowtail Collar)	13.00
	<u>SALADS / APPETIZERS</u>	
	Seaweed Salad	7.00
	Sunomono (SeafoodSalad)	10.00
	Taste of Sashimi	15.00
QTY	<u>NIGIRI/SASHIMI (2pc/order)</u>	
	Maguro (Tuna) *GF	7.00
	Toro (Fatty Tuna) *GF	13.00
	Tuna Tataki (Seared Tuna)	7.00
	Bincho (Albacore Tuna) *GF	7.00
	Hamachi (Yellowtail) *GF	7.00
	Shake (Salmon) *GF	7.00
	Smoked Salmon *GF	7.00
	Japanese Tai (Red Snapper)	7.00
	Ebi (Shrimp) *GF	6.00
	Saba (Mackerel) *GF	6.00
	Tako (Octopus) *GF	7.00
	Ika (Squid) *GF	7.00
	Unagi (Fresh Water Eel)	8.00
	Hirame (Halibut)	7.00
	Kaibashira (Scallop)	7.00
	Ikura (Salmon Egg)	12.00
	Masago (Smelt Egg)	6.00
	Tamago (Egg Custard)	4.50
	Kani (Crab) *GF	8.00
	Canadian Snow Crab w. American Caviar	10.00
QTY	<u>HANDROLLS (1pc/order)</u>	
	Rocky Mountain Handroll	7.00
	Salmon Tartar w. American Caviar	10.00
	Negitoro Handroll	10.00

QTY	<u>SUSHI DEN ROLLS</u>	
	Tekka (Tuna) 6pc * GF	7.00
	Negitoro (Fatty Tuna) 6pc *GF	10.00
	Negihama (Yellowtail) 6pc *GF	7.00
	California 8pc	8.00
	Poki Roll (Spicy Tuna) 8pc	8.00
	Rock-n-Roll (Smoked Salmon, Cream Cheese)	8.00
	Rocky Mountain (Smoked Trout) 8pc	8.00
	House Roll (Eel & Avocado) 8pc	12.00
	Spider Roll (Soft Shell Crab) 5pc	9.00
	Tataki Roll 8pc	8.00
	Futomaki Roll (Shrimp, Veggie, Egg) 5pc	8.00
	Salmon Skin Roll 5pc	7.00
QTY	<u>SIGNATURE ROLLS</u>	
	Tuna Firecracker 8pc	12.00
	Red Dragon Roll 8pc	18.00
	Rainbow Roll 8pc	16.00
	Wagyu Beef Roll 5pc	10.00
	Aburi Bincho Roll 5pc	8.00
	Crispy Bincho Roll 5pc	10.00
	Grilled Veggie Maki 5pc	7.00
	Tofu Roll 5pc	7.00
QTY	<u>TEMPURA ROLLS</u>	
	Shrimp Tempura 5pc	10.00
	Lobster Tempura 5pc	12.00
	Chicken Tempura 5pc	10.00
	Vegetable Tempura 5pc	8.00
QTY	<u>VEGETABLE SUSHI & ROLLS</u>	
	Eggplant Sushi	5.00
	Portobello Sushi	5.00
	Cucumber Roll *GF 6pc	5.00
	Avocado Roll *GF 6pc	5.00
	Asparagus Roll *GF 5pc	6.00
	Garden Roll 5pc	6.00

Please see more New Menus below.

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Roll Descriptions

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

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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*
- 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**
- 10.00 **Roasted Beet *GF**
Yellow and red 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 / 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- 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

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- 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 **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- 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

- Served with Miso and Dinner Salad
- 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

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**

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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

Not Available Monday - Tuesday

- \$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

***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.

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Features of the Week -



Fukucho
'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 & 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 Kampai 22oz | \$8



Stone IPA can
California | \$4



Coors Light - 6 pack
Colorado | \$15



Orion – 6 pack
Okinawa, Japan | \$15



Clausthaler – 6 pack
Germany | \$15