

OTORO

ROBATA GRILL & SUSHI

DINNER \$60

FIRST COURSE

CHOICE OF:

FIELD GREENS SALAD

cucumbers, tomatoes, citrus-ginger dressing

CUCUMBER SALAD

sweet vinegar, toasted sesame seeds

EDAMAME

sea salt

SECOND COURSE

CHOICE OF:

SPICY TUNA ROLL

cucumber

PANKO SHRIMP ROLL

avocado, unagi sauce

GRILLED PORK BELLY

Japanese bbq sauce

GRILLED SHRIMP

pineapple, sweet soy glaze, spiced togarashi

THIRD COURSE

CHOICE OF:

CHICKEN KATSU

panko-crust, truffle rice, fried egg

PAN SEARED SALMON

seasonal vegetables, miso butter

GRILLED STRIPLOIN STEAK

striploin, grilled asparagus, au jus

DESSERT

ICE CREAM TRIO

MATCHA TIRAMISU

LAS VEGAS
Restaurant Week
— three square —