

# SET MENU

**Sake Maki** (10 pcs)  
- sake maki 6 pcs  
- salmon nigiri 1 piece  
- tuna nigiri 1 piece  
- prawn nigiri 1 piece  
- tamago nigiri 1 piece

**No.1 £10.00**

**Tuna Maki** (12 pcs)  
- tuna maki 6 pcs  
- california roll 4 pcs  
- tamago nigiri 2 pcs

**No.2 £12.00**

**Edomae** (7 pcs)  
- salmon nigiri 1 piece  
- tuna nigiri 1 piece  
- herring nigiri 1 piece  
- prawn nigiri 1 piece  
- eel nigiri 1 piece  
- tamago nigiri 1 piece  
- inari nigiri 1 piece

**No.3 £12.50**

**Miso** (12 pcs & soup)  
- miso soup  
- salmon futo 6 pcs  
- tuna maki 2 pcs

**No.4 £12.50**

**Ichiban** (14 pcs)  
- tuna & salmon sashimi 6 pcs  
- tuna nigiri 1 piece  
- salmon nigiri 1 piece  
- tuna & salmon maki 6 pcs

**No.5 £16.50**

**Veggie Set** (18 pcs)  
- cucumber maki 6 pcs  
- avocado maki 6 pcs  
- vegetarian futomaki 6 pcs

**No.6 £10.50**

**Salmon Set** (15 pcs)  
- salmon sashimi 5 pcs  
- salmon nigiri 2 pcs  
- salmon maki 6 pcs  
- salmon tatar 2 pcs

**No.7 £16.50**

**Tuna Set** (13 pcs)  
- tuna sashimi 5 pcs  
- tuna nigiri 2 pcs  
- tuna maki 6 pcs

**No.8 £16.50**

**Okonomi** (22 pcs)  
- salmon maki 6 pcs  
- tuna maki 6 pcs  
- california roll 8 pcs  
- tamago nigiri 2 pcs

**No.9 £18.00**

**Okonomi Gold** (18 pcs)  
- salmon maki 6 pcs  
- tuna nigiri 2 pcs  
- california rainbow 8 pcs  
- oyako salmon & salmon teriyaki 2 pcs

**No.10 £25.50**

**Sushi & Sashimi** (19 pcs)  
- salmon sashimi 3 pcs  
- tuna sashimi 3 pcs  
- sweet prawn sashimi 3 pcs  
- salmon nigiri 2 pcs  
- tuna nigiri 2 pcs  
- prawn nigiri 2 pcs  
- california roll 4 pcs

**No.11 £30.50**

**Omakase** (party set, 50 pcs)  
- tuna nigiri 5 pcs  
- salmon nigiri 5 pcs  
- prawn nigiri 5 pcs  
- california rainbow 8 pcs  
- salmon yaki roll 8 pcs  
- avocado maki 6 pcs  
- salmon maki 6 pcs  
- oyako salmon & prawn 2 pcs  
- salmon sashimi 5 pcs

**No.12 £58.00**

**Sushi & Sashimi Gold** (29 pcs)  
- salmon sashimi 3 pcs  
- tuna sashimi 3 pcs  
- sweet prawn sashimi 3 pcs  
- scallop sashimi 3 pcs  
- yellowtail sashimi 3 pcs  
- salmon nigiri 2 pcs  
- tuna nigiri 2 pcs  
- eel nigiri 2 pcs  
- california rainbow 8 pcs

**No.13 £45.00**

**Funamori** (24 pcs)  
- eel nigiri 2 pcs  
- salmon tartar 2 pcs  
- salmon yaki roll 8 pcs  
- tuna maki 6 pcs  
- cucumber maki 6 pcs

**No.14 £26.50**

**Otoro** (party set, 48 pcs)  
- otoro nigiri 2 pcs  
- tuna nigiri 2 pcs  
- salmon nigiri 2 pcs  
- prawn nigiri 2 pcs  
- octopus nigiri 2 pcs  
- eel nigiri 2 pcs  
- mackerel nigiri 2 pcs  
- tamago nigiri 2 pcs  
- salmon yaki roll 8 pcs  
- tuna futomaki 12 pcs  
- cucumber maki 6 pcs  
- avocado maki 6 pcs

**No.15 £58.00**

**Roll Set** (party set, 52 pcs)  
- california rainbow 8 pcs  
- salmon yaki roll 8 pcs  
- cream cheese futo 12 pcs  
- salmon maki 6 pcs  
- tuna maki 6 pcs  
- cucumber maki 6 pcs  
- pickled radish maki 6 pcs

**No.16 £43.00**

## OTORO SUSHI

JAPANESE SUSHI BAR



Opening Hours - Monday to Saturday 10am to 5.30pm

Unit 30d, The Fish Market, Birmingham B5 4RB

Text or Phone: 07860 811 371



otoro sushi uk



## SUSHI MENU

Cooked rice dressed with Japanese vinegar that is then shaped into bite size pieces and topped with raw or cooked fish. The term "sushi-grade" fish refers to fish that is suitable and safe for raw consumption

**NIGIRI** - sliced raw fish, seafood or vegetables on top of hand moulded vinegared rice finished with a dab of wasabi.

	2 pieces	
Tuna - Maguro	4.50	
Yellowtail - Hamachi	5.00	
Eel - Unagi	5.00	
Scallop - Hotate	4.00	
Sweet Prawn - Amaebi	4.00	
Prawn - Ebi	4.00	
Herring - Nishin	3.50	
Salmon - Sake	4.00	
Octopus - Tako	3.50	
Squid - Ika	3.50	
Egg - Tamago	2.50	
Tofu - Inari	2.50	
Fatty Tuna - Otoro	6.50	
Omakase	from 15.00	

**SASHIMI** - consisting of thin bite size pieces of fresh raw fish traditionally served with soy sauce, wasabi and ginger.

	3 pieces	5 pieces
Tuna	6.00	8.00
Yellowtail	6.00	8.00
Scallop	4.50	6.50
Salmon	6.00	8.00
Sweet Prawn	5.00	7.00
Prawn	5.00	7.00
SMALL SASHIMI	12 pieces	16.50
LARGE SASHIMI	17 pieces	25.00
OMAKASE		from 15.00

**GUNKAN** - also known as battleship maki, is a traditional type of sushi. Ball of rice wrapped with nori seaweed and topped with either fish eggs or seafood.



	2 pieces	
Salmon Roe - Ikura	5.00	
Sea Urchin - Uni	5.50	
Masago	3.50	
Spice Tuna	4.50	
Salmon Tartar	5.00	
Prawn	4.00	
Vegetables	3.00	
Tofu Pocket	3.00	
Tobiko	5.00	

**OYAKOMAKI** - is a hand formed ball of rice wrapped with fish or fruit and then topped with fish eggs or salad.

	2 pieces	
Salmon & Salmon Roe	6.50	
Salmon & Prawn	6.50	
Salmon & Salmon Teriyaki	6.00	
Tuna & Surimi	6.50	
Eel & Salmon Tartar	7.00	
Avocado & Vegetables	3.50	

## FUTOMAKI

- are thick Japanese sushi rolls typically filled with vegetables and fish. Known for their beautiful presentation and well balanced flavour



	6 pieces	12 pieces
Spicy Tuna	6.00	11.00
Salmon Teriyaki	5.50	9.50
Salmon Skin	5.50	9.50
Salmon Futo	5.00	9.50
Eel Futo	6.00	11.00
Fusion Futo	6.00	11.00
Vegetarian	4.00	7.50

**TEMAKI** - sushi cone is formed in the hand and filled with rice, vegetables and a choice of fish or seafood.

	1 piece	
Salmon	4.50	
Spice Salmon	4.50	
Tuna	5.00	
Spice Tuna	5.00	
Eel	5.00	
Prawn	4.50	
Salmon Teriyaki	5.00	
Vegetarian	3.50	

**CHIRASHI SUSHI** - Literally meaning "scattered sushi" is served on a bed of loose sushi rice covered with a delicious selection of fish and seafood.

Traditional	12.50
Seafood	12.50
Omakase	from 15.00

**DRINKS** - for sushi we recommend green tea which aids digestion

Green Tea (Pot. unlimited)	2.00	Water (500ml)	1.00
Green Tea (Bottle)	2.00	Soft Drinks	1.00
Jasmine Tea (Bottle)	2.00	Fruit Juice	2.00

**MAKI** - rice, wasabi and fish or vegetables wrapped in nori seaweed with the help of a bamboo mat.

	6 pieces	
Tuna	4.50	
Yellowtail	5.00	
Eel	5.50	
Prawn	5.00	
Salmon	4.50	
Avocado	3.00	
Cucumber	2.50	
Tamago	2.50	
Pickled Radish	2.50	

**URAMAKI** - popular type of rolled sushi, and a favourite in Japan. Known as the inside out sushi roll.

	4 pieces	8 pieces
California Roll	5.00	9.00
California Rainbow	6.00	11.00
Paradise Roll	6.00	11.00
Salmon Teriyaki	5.50	10.00
Salmon & Avocado	5.50	10.00
Crunchy Salmon	5.50	10.00
Masago Roll	5.50	10.00
Maguro Roll		11.00
Dragon Roll		12.50
Crispy Prawn	5.00	9.50
Lobster Roll (subject to market prices)		30.00-40.00

**MISO** - is a traditional Japanese soup consisting of a stock called "dashi" and then mixed with miso. A delicious bowl of health and anti-ageing power.

Traditional	2.00
Salmon	3.00
Seafood	3.00

Can't decide? Simply let the chef know your likes and dislikes and let him take care of you, this is known as 'omakase' literally meaning 'let the chef decide'