TO START

SMALLER PLATES



SYDNEY ROCK OYSTERS — $7 EA
Yuzu mignonette, lemon. Half dozen 34; one dozen 68.
[SF · GF · DF]



BAKER BLEU SOURDOUGH — $7 EA
X.O.butter, whipped tofu dip.



WAGYU SPRING ROLL — $11 EA
Big Mac sauce, lettuce cup.



DUCK KATSU MINI BÁNH MÌ — $11 PP
Pickled carrot and daikon, sriracha mayo, tonkatsu.



GRANDMA'S DUMPLINGS — $24
Water chestnut,chilli oil, ponzu dressing.



HIRAMASA KINGFISH — $24
Pickled daikon, yuzu kosho, truffle ponzu.
[SF · GF]



WAGYU TATAKI — $28
Chanterelle, pickled shallots, truffle emulsion, ponzu.
[SF · GF · DF]



CHRISTINE'S SHREDDED CHICKEN SALAD — $22
Chilled shredded chicken. Caesar dressing.



GRILLED OCTOPUS SALAD — $32
Grilled octopus, heirloom tomato, smoked sour cream, tomato ponzu.



SALT & PEPPER SWEET CORN — $24
Yuzu mayo, lime, shredded cheese.
[GF]



PRAWN TOAST — $25
Prawn, yuzu mayo, herb salad, black & white sesame.

SIDES



YUKARI EDAMAME — $11
Smoked salt, yukari.
[VG · GF · DF]



GREEN SALAD — $16
Salad mix, yuzu champagne vinegar.
[VG · DF]



FRENCH FRIES — $12
Ketchup.

OTŌTO

EVERYDAY FEAST

$49PP

1 TO START
2 SMALLER
2 LARGER

UP TO 5 GUESTS
Minimum 2 Guests

SUPPLEMENTS PER PERSON
Half Dry-Aged Duck +14
Short Ribs +18

Additional dishes at à la carte prices.

BANQUET MENUS

$78 $88 $108

FOR GROUPS OF 6 OR MORE
Vegetarian · Classic · Premium
See banquet menus overleaf →

LARGER PLATES



KOREAN-INSPIRED FRIED CHICKEN — $40
Chicken karaage, Korean rice cakes, yuzu mayo, lemon.



MB6 WAGYU FRIED RICE — $42
MB6 steak, shiitake, pine nuts, tare, flying fish roe.
[DF]



X.O. MUSHROOM NOODLES — $32
Dried shiitake, oyster mushroom, wheat noodle, soy, scallion, fried eggs.



SWEET & SOUR LAMB RIBS — $46
Double cooked lamb ribs, Chinkiang sauce, herb salad.



SATAY BEEF BAKED MACARONI — $46
Beef, satay peanut sauce, coconut milk, cheese.
(CONTAINS PEANUT)



DRY-AGED SQUID — $52
Asian chimichurri, grilled capsicum puree.
[GF]



14-DAY DRY-AGED DUCK — $58 $98
Braised sugarloaf cabbage, duck jus. sup +14
Half $58 / Whole $98



36-HOUR SHORT RIBS — $62
Slow-cooked 36-hour short ribs, tare jus. sup +18

SWEET



CHOCOLATE FONDANT — $18
"Ice Cream of the Week", salted caramel sauce, fairy floss.



GUAVA SORBET — $20
Strawberry compote, raspberry meringue, pear, hibiscus glass.
[GF · DF]



SALTED CARAMEL TART & ICE CREAM — $21

"Ototo brings together my Shanghai roots, nearly twenty years in Australia, and the food I love to eat. A menu shaped by years in restaurants and a curiosity for flavours across Asia." — Head Chef

Everyday Feast up to 5 guests. Groups of 6 or more: Banquet menus only (78 / 88 / 108pp). Standard seating 1.5 hours.
Service charge: Mon–Fri 6.5%; Sat/Sun 10%; public holidays 15% replace the day rate (not cumulative).
DIETARIES — GF: GLUTEN-FREE | DF: DAIRY-FREE | VG: VEGAN | SF: CONTAINS SEAFOOD

VEGETARIAN BANQUET

78pp

TO START

YUKARI EDAMAME

Smoked salt, yukari.

BAKER BLEU SOURDOUGH

X.O.butter, whipped tofu dip.

VEG SPRING ROLL

SMALLER PLATES

VEG GYOZA

Cabbage gyoza, homemade chilli oil.

AGEDASHI TOFU

Crispy tofu, thickened soy sauce, seaweed.

LARGER PLATES

BAKED MACARONI PASTA

Satay peanut sauce, coconut milk , cheese. CONTAINS PEANUT.

MUSHROOM X.O. NOODLES

Dried shiitake, oyster mushroom, wheat noodle, soy, scallion, fried eggs.

VEG TEMPURA

Eggplant, Okra, Zucchini, Yuzu mayo, Lemon

SWEET

SALTED CARAMEL TART & ICE CREAM

Vegan on request

CLASSIC BANQUET

88pp

OUR CHEFS' FAVOURITE WAY TO DINE

TO START

DUCK KATSU MINI BÁNH MÌ

Pickled carrot and daikon, sriracha mayo, tonkatsu.

WAGYU SPRING ROLL

Big Mac sauce, lettuce cup.

SMALLER PLATES

KINGFISH CEVICHE

Pickled daikon, yuzu kosho, truffle ponzu.

CHRISTINE'S SHREDDED CHICKEN SALAD

Chilled shredded chicken. Caesar dressing.

LARGER PLATES

SWEET & SOUR LAMB RIBS

Double cooked lamb ribs, Chinkiang sauce, herb salad.

WAGYU FRIED RICE

MB6 steak, shiitake, pine nuts, tare, flying fish roe.

SIDES

YUKARI EDAMAME

Smoked salt, Yukari

SWEET

SALTED CARAMEL TART & ICE CREAM

PREMIUM BANQUET

108pp

TO START

SYDNEY ROCK OYSTERS

Yuzu mignonette, lemon.

DUCK KATSU MINI BÁNH MÌ

Pickled carrot and daikon, sriracha mayo, tonkatsu.

SMALLER PLATES

WAGYU TATAKI

Chanterelle, pickled shallots, truffle emulsion, ponzu.

GRILLED OCTOPUS SALAD

Grilled octopus, heirloom tomato, smoked sour cream, tomato ponzu.

LARGER PLATES

14-DAY DRY-AGED DUCK

Braised sugarloaf cabbage, duck jus.

KOREAN-INSPIRED FRIED CHICKEN

Chicken karaage, Korean rice cakes, yuzu mayo, lemon.

SATAY BEEF BAKED MACARONI

Beef, satay peanut sauce, coconut milk, cheese. CONTAINS PEANUT.

SIDES

YUKARI EDAMAME

Smoked salt, Yukari

SWEET

CHOCOLATE FONDANT

"Ice Cream of the Week", salted caramel sauce, fairy floss.

SALTED CARAMEL TART & ICE CREAM

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Groups of 6 or more dine on one of our banquet menus. Whole table to participate. Standard seating 1.5 hours.
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