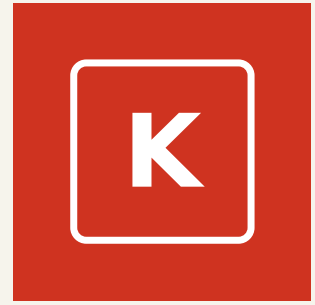




Kotori

Binchotan-grilled skewers and late-night izakaya plates from a nine-seat counter

IZAKAYA & ROBATA ■ LOS ANGELES, CA

DINNER



SCAN TO VIEW
THE LIVE MENU

2018 SAWTELLE BOULEVARD
LOS ANGELES, CA 94110

01

Small Plates

COLD AND QUICK
FROM THE COUNTER

Edamame Karaage 9 ^{VG}

Flash-fried, yuzu kosho salt, lemon

Hamachi Crudo 19 ^{GF}

Yellowtail, ponzu, serrano, finger lime

Kani Korokke 14

Snow crab croquettes, tonkatsu sauce, kewpie

Sunomono 8 ^{VG GF}

Cucumber, wakame, sesame, rice vinegar

Agedashi Tofu 11 ^V

Silken tofu, dashi broth, ginger, scallion

02

Robata

FROM THE BINCHOTAN
GRILL

Negima 7 ^{GF}

Chicken thigh, tokyo scallion, tare

Tsukune 9

Chicken meatball, cured yolk, sansho pepper

Wagyu Zabuton 18 ^{GF}

A5 skewer, smoked soy, wasabi

Shishito 8 ^{GF}

Blistered peppers, bonito, sea salt

King Oyster Mushroom 9 ^{V GF}

Miso butter, chive, lemon

03

Yaki Onigiri 8 ^{VG}

Grilled rice, miso glaze, pickled plum

Rice & Noodles

Mazemen 17

Brothless ramen, chashu, soft egg, chili crisp

Garlic Fried Rice 13 ^V

Wok-fried koshihikari, egg, scallion

Ochazuke 14

Tea-steeped rice, salmon, sesame, nori

04

To Finish

Matcha Basque Cheesecake 12 ^V

Burnt custard, ceremonial matcha

Yuzu Sorbet 9 ^{VG GF}

Bright citrus ice, shiso sugar

Hojicha Pudding 10 ^{V GF}

Roasted tea custard, black sugar syrup

Mochi Trio 9 ^V

Daily selection from the kitchen