# Appetizer from Sushi Bar

#### Seaweed Salad 5.5

# Ika Sansai 6

Calamari Salad

#### Sunomono 10

ucumber, cooked shrimp, octopus and snow crab, served in Japanese vinaigrette dressing

# ® Kotta Sashimi Salad 19

a, super white tuna, salmon, shrimp with asparagus ango and yama gobo, served in house spicy sauce

## J-Bomb 14

Fried jalapeno stuffed with cream cheese and crab meat served in spicy mayo and eel sauce

# ® Salmon Carpaccio 19

Salmon served with shredded red onion in mustard sauce

# ® Filet Mignon Tataki 17

Seared filet mignon served on a bed of lettuce in wasabi dressing

# Mixed Sea Salad 7.5

Mixed seaweed and calamari salad, topped with sesame seeds and spicy sauce

### ® Six Spices Sashimi 21

Seared fresh tuna with cajun and Japanese spices topped with spicy crab and guacamole served in Jackie Chan sauce

# ®Seared Pepper Tuna Salad 20

Seared pepper tuna, spring mix, avocado, masago, served with house special sauce

#### ® Kotta Sashimi Platter 21

2 pieces of tuna, yellowtail, salmon and super white tuna served with Jackie Chan sauce

# ® Uni Shooter 12

Sea urchin, Japanese style, served with sake

#### ® Ocean Tataki

Served with jalapeno, cilantro in ponzu sauce Tuna 21, Salmon 19, Yellowtail 21, Super White Tuna 18

# Appetizer from Kitchen

# Edamame

Japanese steamed soy bean with sea salt 5.5, Japanese red pepper 6, sweet chili sauce 6

# Kotta Calamari 11

Sushi grade calamari, lightly panko breaded and fried to perfection served with sweet chili garlic sauce

# Asian Calamari 11

Fried calamari tube served with spicy garlic sauce

Shelby Dumpling 7.5
Steamed and lightly sauteed dumpling filled with crabmeat shrimp and vegetables. served with dumpling sauce

#### Shrimp and Vegetables Tempura 11

Tempura fried shrimp and assorted vegetables served with house tempura sauce

# Grilled Hamachi Kama 10

Grilled yellowtail collar served with ponzu sauce

# Asian Beef Coleslaw 13

Cabbage mix, cilantro and thinly sliced sirloin steak tossed in our Asian house dressing and topped with crushed peanuts

# Voo Doo Shrimp 12

4 jumbo shrimp, seaweed salad, and spicy crab wrapped with wonton paper, panko breaded and fried to perfection. served with sweet and spicy dipping sauce

# Crab Rangoon 7.5

Fried dumpling filled with crabmeat and cream cheese served with citrus mayo sauce

# Shrimp or Chicken Spring Roll 7.5

Shrimp or chicken clear noodles and vegetables wrapped in spring roll paper and fried to perfection. served with fresh pico de gallo sauce



# House Salad 5

Served with ginger dressing or sesame vinaigrette dressing

#### Grilled Chicken Salad 14

Grilled chicken breast on a bed of mixed greens Served with our house ginger dressing

#### Grilled Beef Salad 15

Grilled sirloin steak on a bed of mixed greens served with house vinaigrette dressing

#### Grilled Salmon Salad 17

Grilled salmon filet on a bed of mixed greens served with chef's zesty vinaigrette dressing

## Calamari Salad 15

Fried Asian calamari on a bed of mixed green served with chef's zesty vinaigrette dressing

# Soup

Miso Soup 3.5

# Tempura Udon Soup 13

Japanese wheat noodles in bonito broth served with shrimp and vegetable tempura

# Chef's Seafood Soup 15

Our chef's spicy seafood broth loaded with shrimp, scallops, crab, tofu, mushrooms, carrots and egg whites. Served with 2 pieces of shrimp toasts. 2~3 servings

# **Beef Dumpling Soup 13**

Our fresh beef dumplings steamed in light beef broth with bok choy and egg whites served with 2 pieces of shrimp toast. 2~3 Servings

# Kitchen Entrée

#### Garden Noodle

Stir-fried Asian spaghetti noodles, broccoli, red bell pepper, zucchini, yellow squash onion and straw mushroom served in special brown sauce with choice of vegetable 14, chicken 16, beef 17, shrimp 18, combo 18

#### Kotta Yaki Noodle

Stir-fried Asian linguini, zucchini, yellow squash and carrot in special brown sauce with choice of vegetable 14, chicken 16, beef 17, shrimp 18, combo 18

# Wasabi Pepper Chicken 18

Grilled chicken breast served with carrots and asparagus topped with our wasabi pepper sauce served with your choice of steamed rice or Japanese mashed potatoes

# Filet Mignon Teriyaki 29

8 oz filet mignon and sauteed vegetables drizzled with our house teriyaki sauce served with your choice of steamed rice or Japanese mashed potatoes

# Miso Glazed Chilean Sea Bass 32

Pan-fried 8 oz Chilean sea bass filet cooked to perfection, and topped with our traditional miso sauce served with seasoned rice and sauteed vegetables

# Sizzling Sirloin Steak Platter 21

Marinated sirloin steak cooked to perfection and served on a bed of grilled onions and topped with sweet chili garlic sauce served with your choice of steamed rice or Japanese mashed potatoes

#### Chicken Teriyaki 18

Grilled chicken breast and sauteed vegetables topped with house teriyaki sauce served with your choice of steamed rice or Japanese mashed potatoes

# Shaken Filet Mignon 29

Shaken and stir-fried 8 oz filet mignon, red bell pepper, onion served with special brown garlic sauce a bed of chef's selected vegetable, served with choice of steamed rice or Japanese mashed potatoes

# Sea Scallops with Spicy Garlic Sauce 31

Pan-fried jumbo sea scallops in spicy garlic sauce, served with seasoned rice, sauteed vegetables and shitake mushroom

# Grilled Salmon Teriyaki 19

Fresh Atlantic salmon filets, grilled to perfection and topped with our house teriyaki sauce served with sauteed vegetables and your choice of steamed rice or Japanese mashed potaotes

# **Kotta Fried Rice**

Choice of vegetable 11, chicken 13, beef 15, shrimp 15, combo 16

# Sushi Entrée

# ® Sushi Platter 28

2 pieces each of tuna, salmon, yellowtail, shrimp and fresh-water eel

# ® Sashimi Platter 43

4 pieces tuna, salmon, yellowtail, super white tuna and shrimp

## ® Sushi and Sashimi Platter 54

3 pieces each of sashimi (tuna, salmon, yellowtail, super white tuna) and 2pieces each of (tuna, salmon, yellowtail, shrimp, fresh-water eel)

# ® Chirashi 27

Chef's choice of assorted sashimi and tamago approximately 12~13 pieces served on a bed of sushi rice

# Unaju 21

Charcoal-broiled eel served on a bed of rice



# Dessert

# Kotta Banana Foster 8

Rum glazed bananas served with vanilla ice cream and topped with chocolate, peanuts whipped cream and strawberry topping

# Kotta Funnel Cake 9

Vanila ice cream on a bed of fried tempura shredded sweet potatoes topped with chocolate, caramel, honey and whipped cream

# Chocolate Mousse Cake 7

# Shelby's Fried Ice Cream 7

Fresh green tea or vanilla ice cream wrapped with pound cake tempura battered and deep fried

# Ice Cream 5

Vanilla or Green tea ice cream

