

Dōmo

JAPANESE COUNTRY FOODS RESTAURANT, GARDEN AND MUSEUM

Best Japanese Restaurant

Westword Magazine: Best Traditional Japanese 1997 – 2014

5280 Magazine "Top of the Town" Best Japanese Restaurant 2013-2014

Westword Magazine: Best Patio 2012 and 2014

Zagats: 5th Best Japanese Restaurant in America

#1 in décor 2001 and 2008

Zagats: Top Japanese Restaurant in Denver 2008

Zagats: America's Top Restaurant in 2009

Mayor's Design Award 2010

Thank you, Denver!

Entrees include 7 side dishes prepared
fresh daily, served family style

Minimum one entrée per person please



Dine at Domo and Feed the World



www.domorestaurant.com

Something to Start

Edamame	\$5.75	Saba Nuggets (6)	\$6.50
A popular Japanese treat! Available plain, seasoned with sea salt, garlic salt, or Cajun salt		A customer favorite – deep fried mackerel!	
Yaki Ika	\$7.25	Gyoza (6)	\$6.50
Grilled calamari with choice of sea salt or soy sauce taste.		Deep fried chicken dumplings	
Ebi (Shrimp) Shumai (5)	\$6.50	Unagi Tamago	\$7.25
Steamed shrimp dumplings		Teriyaki eel omelette.	
Ebi (Shrimp) Tempura (3)	\$6.50	*Domo Style Maguro Poke	\$7.25
Deep fried shrimp		Maguro tuna with a spicy chili sauce	
		*Domo Style Sake Poke	\$7.25
		Sake with a spicy chili sauce	

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

DOMO ENTRÉES

Teriyaki

Step 1.

Choose your favorite teriyaki

Chicken or pork	\$17.50
Chicken and pork	\$19.25
Salmon	\$19.50
Salmon and chicken	\$21.50
Salmon and pork	\$21.50

Step 2.

Choose your teriyaki sauce

Domo's Original teriyaki sauce
Autou teriyaki sauce-Semisweet with Jalapeño



After a long day of hunting, the Matagi mountain hunters enjoy a hot *nabe* (pot cooking). Akita Prefecture 1955

All entrées include 7 family-style country side dishes and are served with your choice of brown or white rice and the miso soup of the day. Teriyaki entrees also include the house miso soup of the day.

Nabemono

Japanese country style pot cooking. Available spicy!

Step 1.

Choose your favorite nabe

Tori niku (chicken) nabe	\$19.50
Buta niku (pork) nabe	\$19.50
Sake (salmon) nabe	\$19.75
Tofu nabe	\$16.75

Step 2.

Choose your favorite broth

Dashi Soy sauce
Dashi Miso
Dashi Tonyu (soybean milk)

**Dashi* is a traditional Japanese vegetable based soup stock made from *kombu* (kelp), shiitake and a variety of vegetables for taste.

Japanese Curry

A very popular Japanese family food....surprised?

Chicken or Pork Curry	\$17.50
Sake Curry	\$19.50
Chicken or Pork Cutlet Curry (deep fried cutlet)	\$17.50

See Chef's Recommendations Menu!

WE EAT MEAT!

Gattsuri

Choice of Pork or Beef

Katsu (deep fried cutlet) 1900

Katsu Don 1921

Katsu Curry 1918

Choice of Pork or Chicken

Bifuteki Beef 1853

Seafood Donburi and Beyond!

All donburi are served over sushi rice and include 7 country side dishes and the miso soup of the day.



Taking a break! Fisherman eating fresh seafood donburi Akita prefecture 1955

Sashimi Donburi

Step 1.

Choose your favorite seafood

- *Sake (salmon) don \$19.75
- *Maguro (red tuna) don \$21.75
- *Hamachi (yellowtail) Maguro don \$24.50

Step 2.

Choose a new or favorite seafood sauce

- Sesame chili soy sauce
- Tamari miso sauce
- Autou (green chili) soy sauce
- Wasabi mayonnaise sauce

More Donburi

- Unagi (Eel) Don \$21.50
- Shioyaki Sake (Salmon) Don \$19.75
- Grilled lightly salted salmon with ikura roe and grated daikon

Have you only tried sashimi with wasabi and soy sauce? For a real gourmet treat, try these fresh fish dishes with a variety of traditional sauces and tastes. Domo's seafood donburi offer your choice of sea foods and a variety of new sauces to choose from; all served over a bowl of sushi rice. A bold and dynamic Japanese dining experience! Try something NEW!

Mixed Sashimi Donburi

MAKE YOUR OWN WRAPS! These mixed donburi are served with dried sheet nori and leaf lettuce.

- *Negi Nori Maguro (red tuna) don \$19.75
Chopped maguro mixed with scallion, cooked nori and wasabi over sushi rice.
- *Negi Nori Sake (salmon) don \$19.75
Chopped salmon mixed with scallion, cooked nori and wasabi over sushi rice.
- Spicy Avocado Unagi don \$20.50
Spiced avocado and unagi with unagi sauce and paddock roe
- *Spicy Avocado Maguro (red tuna) don \$20.25
Chopped avocado and maguro with chili paste
- *Spicy Avocado Sake (salmon) don \$19.75
Chopped avocado & salmon with chili paste
- Extra order of set of nori and lettuce \$2.00
- Extra order of ikura (salmon roe) \$3.00



Spicy Avocado Maguro don with lettuce and nori wraps

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

Domo Wankosushi tm

Served with 7 of Domo's family style country side dishes.

How to easily choose your *Wankosushi* order.

Step 1. Choose what kind of seafood you would like.

Step 2. Decide what flavor you wish to have within each seafood category.

Domo's *Wankosushi* is carefully prepared with sushi-quality, uncooked seafood. All of our special spices are used to compliment the flavors of the seafood, and are not terribly hot. All of the options contain soy sauce. Domo's *Wankosushi* is not to dip in soy sauce and wasabi. Please enjoy Domo's original tastes as they are prepared for you!

Three course \$23.50 Five course \$29.50 Each additional \$5.50

Please note: Due to market availability, some items may not be available.

SAKE (Salmon)

1. Tamari Sake (Original soy sauce flavor)*
2. Shioyaké Sake (Grilled salted salmon)
3. Teriyaki Sake (Teriyaki flavor)
4. Masago Sake (Smelt roe and Japanese mayonnaise)*
5. Avocado Sake (Spiced avocado)*

EBI (Shrimp)

6. Teriyaki Ebi (Teriyaki flavour)
7. Aotou Ebi (Fresh jalapeño sauce)
8. Masago Ebi (Smelt roe & Japanese mayonnaise)
9. Avocado Ebi (Spicy avocado)

UNAGI (Freshwater Eel)

10. Teriyaki Unagi (Teriyaki flavor)
11. Avocado Unagi (Spiced avocado)
12. Tamago Unagi (Unagi Omelette)

SABA (Mackerel)

13. Tamari Saba (Original soy sauce flavor)*
14. Wasabi Saba (Japanese horseradish)*
15. Karashi Saba (Japanese hot mustard)*
16. Oroshi Saba (Grated daikon radish)*

MAGURO (Albacore Tuna)

17. Tamari Maguro (Original soy sauce flavor)*
18. Wasabi Maguro (Japanese horse radish)*
19. Spicy Maguro (Domo's original chilli sauce)*
20. Aotou Maguro (Fresh jalapeño sauce)*
21. Shoga Maguro (Fresh ginger sauce)*
22. Yamakake Tataki Maguro (Chopped w/ grated taro)*

HAMACHI (Yellowtail)

23. Tamari Hamachi (Original soy sauce flavor)*
24. Wasabi Hamachi (Japanese horse radish)*
25. Spicy Hamachi (Domo's original chilli sauce)*
26. Aotou Hamachi (Fresh jalapeño sauce)*
27. AvocadoTatakiHamachi (Chopped w/ spiced avocado)*
28. Nori Tataki Hamachi (Chopped w/ cooked nori)*
29. Chili Tataki Hamachi (Chopped w/ chilli miso)*
30. Masago Tataki Hamachi (Chopped w/ smelt roe & Japanese mayonnaise)*

IKA (Squid)

31. Wasabi Ika (Japanese horseradish)*
32. Shoga Ika (Grated ginger sauce)*
33. Karashi Ika (Japanese hot mustard)*
34. Ume Ika (Pickled plum paste)*
36. Masago Ika. (Smelt roe & Japanese mayonnaise)*
37. Oroshi Ika (Grated daikon radish)*
38. Yamakake Ika (Grated taro potato)*
39. Natto Ika (Fermented soy bean)*

TAKO (Steamed Octopus)

40. AotouTako (Fresh jalapeño sauce)
41. Wasabi Tako (Japanese horseradish)
42. Masago Tako (Smelt roe & Japanese mayonnaise)

IKURA (Salmon Roe)

44. Yamakake Ikura (Grated taro potato)*
45. Daikon Ikura (Grated daikon radish)*
46. Natto Ikura (Fermented soy bean)*



Domo 5 course of wanko sushi with country side dishes

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

