



Japanese & Oriental *Fusion* 日本と東洋の融合



@otokuda.chesterfield

ALL YOU CAN EAT BUFFET

SUN – THUR £23.99 per person

FRI – SAT: £24.99 per person

SUN – THUR Family Deal just £89.95

FRI – SAT: Family Deal just £99.95

Perfect for families of 4

-2 x Adults Buffet Meal

-2 x Juniors Buffet Meal

-Any 2 x Non-Alcoholic Drinks

** Juniors to be aged under 16 Only **

Children Aged 4 to 11 - £10.99 Every Day

Children 3 and Under - Free of Charge (Excluding Drinks & Ice-cream)

*** Additional £3.00 for 2 Scoops of Vanilla/Strawberry/Chocolate Ice Cream

*** Additional £1.75 for 1 Scoop of Ice Cream with a Waffle Roll

**BIRTHDAY
OFFER
RETURNS!**
FROM 16TH AUGUST 2023



Dine in with **8 Guests** or more for a
HALF PRICED MEAL for the Birthday Guest!

Dine in with **10 Guests** or more for a
FREE MEAL for the Birthday Guest!

Terms and Conditions:

- 'Meal' refers to 1 Adult All You Can Eat Meal.

- A table must be booked in advance.

- 'Guests' refers to adults and includes the birthday guest. Children under 3 are not included towards the required guest count, 2 Children Aged 4-11 are counted as 1 adult diner.

- Must be on the 'Birthday' or +/- 1 Day.

- Proof of ID required for the birthday guest.

***We reserve the rights to terminate any offers.

If you have any requests, please ask our On-Duty Staff or Manager.

If you have any Food Allergies or Intolerances, please inform our Staff when ordering.

****Food from the Buffet is NOT AVAILABLE to take away****
(this includes leftovers and Ice Cream)

All dishes are subject to availability All prices are inclusive of VAT

www.o-tokuda.co.uk

contact@o-tokuda.co.uk

Sushimono Nigiri 寿司モノ握り

Fish or Vegetables rest on top of small bed of Rice. Served in pairs

1. Mini Sushi Box (Salmon, Cooked Prawns and Crab Stick) *GF on request*
2. Cooked Sushi Box (Omelette, Cooked Prawns and Crab Stick) *GF on request*
3. Vegetable Sushi Box (Omelette and Tofu Skin) *GF* (V)
4. Sake Nigiri (Salmon) *GF*
5. Ebi Nigiri (Cooked Prawn) *GF*
6. Kani Nigiri (Crab Stick)
7. Tamago Nigiri (Omelette) *GF* (V)
8. Inari Nigiri (Tofu Skin) *GF* (V) (Vegan)

Sashimi (GF) 刺身

Fillet of fresh Raw Fish

9. Salmon Sashimi *GF*

Makimono 寿司モノ握り

A roll clad in Seaweed. The filling sits in the middle of the roll surrounded by Rice

10. Sake Maki (Salmon) *GF*
11. Kappa Maki (Seaweed rolled filled with Cucumber) *GF* (V) (Vegan)
12. Avocado Maki (Seaweed rolled filled with Avocado) *GF* (V) (Vegan)
- 12a. Oshinko Maki (Seaweed Roll-filled with Crunchy Sweet Japanese Radish) (V) (Vegan)
- 12b. Vegetarian California Maki (Inside out Seaweed Roll with Avocado, Cucumber, Sweet Tofu Skin, Garnished with Sesame Seed) (V) (Vegan)

Temaki てまき

Sushi hand rolled into a cone with Crispy Seaweed wrapping

13. Salmon Temaki *GF*
- 13a. Vegetarian Temaki (V) *GF*
- 13b. California Temaki (Shredded Seafood Stick, Cucumber and Omelette)

Japanese Ginger (V) (Vegan) have to order separately at £2.30 per portion

Gluten Free Soy Sauce can be provided

Starters スターター

14. Mixed Platter
(Peking Spare Ribs, Chicken Yakitori in Teriyaki Sauce, Spring Rolls, Prawn Toast and Chicken Mango Roll)
15. Vegetable Platter (V) (Vegan on request)
(Mixed Vegetable Skewers, Yasai Gyoza, Spring Roll, Salt & Pepper Beancurd)
16. Chicken Yakitori with Teriyaki Sauce
17. Satay Chicken on Skewer 🍢
18. Mixed Vegetables on Skewer with Teriyaki Sauce (V) (Vegan)
19. Peking Spare Ribs
20. Salt & Pepper Spare Ribs
21. Vegetable Spring Roll (V)
22. Fried Mussel in Black Bean Sauce
23. Fried Mussel in Szechuan Sauce (Light Spicy) 🌶️
24. Fried Mussel in Sambal Sauce (Spicy) 🌶️
25. Fried Mussel in Garlic Sauce *GF*
26. Edamame (V) (Vegan)
27. Salt & Pepper Bean Curd (V) (Vegan) *GF* (Spicy) 🌶️
28. Salt & Pepper Chicken Wings (Spicy) 🌶️
29. Salt & Pepper King Prawn *GF on request* (Spicy) 🌶️
30. Salt & Pepper Squid *GF on request* (Spicy) 🌶️
31. Sweet & Sour Squid *GF on request*

Starters (continued) スターター

32. Sesame Prawn Toast
33. Deep Fried Crispy Won Ton (Wrapped with Sticky Prawns)
34. Chicken Mango Rolls
35. Salt & Pepper Chicken Bites (Spicy) 🌶️
36. Tori Gyoza (Soft Chicken Dumpling)
37. Yasai Gyoza (Soft Vegetable Dumpling) (V) (Vegan)

(Gyozas: Pan Fried Dumpling served with Vinegar or Japanese Soy Sauce)

Soup スープ

38. Chicken Sweetcorn Soup *GF* (V on request)
39. Crab Meat Sweetcorn Soup (Seafood Stick, Sweetcorn and Egg)
40. Vegetarian Hot & Sour Soup (V) (Spicy)
41. Hot & Sour Soup (Spicy) 🌶️

Main Dishes メインディッシュ

The Main Course ingredients are

Chicken, Beef, Char Siu Pork, King Prawns, Beancurd (Tofu) or Mixed Vegetables

Please note that Char Siu Pork is NOT suitable for Gluten Free

The above ingredients will be cooked in the following Styles / Sauces:

42. Yoshida Sauce (NEW) (V) (Vegan)
43. Japanese Curry (V) (Vegan)
44. Teriyaki Sauce (V) (Vegan)
45. Korean Spicy Sauce (NEW) (V) (Vegan) (Spicy)
46. Lemon Sauce (V) (Vegan) *GF on request*
47. Black Bean Sauce (V) (Vegan)
48. Black Pepper Sauce (V) (Vegan) *GF on request* (Spicy)
49. Satay Sauce (V) (Vegan) 🍄
50. Oyster Sauce
51. Sweet & Sour Sauce (V) (Vegan) *GF*
52. Mushroom Sauce (V) (Vegan) *GF on request*
53. Szechuan Sauce (V) (Vegan) (Spicy) 🌶️
54. Ginger & Spring Onions (V) (Vegan) *GF on request*
55. Plum Sauce (V) (Vegan) *GF*
56. Sambal Sauce (V) (Vegan) (Spicy) 🌶️
57. Cantonese Sauce (V) (Vegan) *GF*
58. Ginger & Pineapple (V) (Vegan) *GF*
59. Garlic Sauce (V) (Vegan) *GF*

Chef Specialty シェフスペシャリティ

60. Crispy Shredded Beef in Chilli (Spicy) 🌶️
61. Crispy King Prawns with Mayonnaise
62. Chicken in Peking Sauce
63. Korean Spicy Chicken (NEW) (Spicy) 🌶️
64. Char Siu Pork in Honey Sauce
65. Salmon in Japanese Teriyaki Sauce

Yakisoba (Fried Japanese Noodle) 焼きそば

66. O-tokuda Special Fried Noodle

Stir Fried Mix Meat: Char Siu Pork & Chicken, With Mushrooms, Green Peppers, Red Peppers, Onions And Beansprouts

67. Seafood Fried Noodle

Stir Fried Seafood with Mushrooms, Green Peppers, Red Peppers, Onions and Beansprouts

68. Char Siu Pork Fried Noodle

Stir Fried Char Siu Pork with Mushrooms, Green Peppers, Red Peppers, Onions and Beansprouts

69. Chicken Fried Noodle

Stir Fried Chicken with Mushrooms, Green Peppers, Red Peppers, Onions and Beansprouts

70. Beef Fried Noodle

Stir Fried Beef with Mushrooms, Green Peppers, Red Peppers, Onions and Beansprouts

71. Singapore Rice Vermicelli (Light Spicy) 🌶️

Stir Fried Vermicelli with Egg, Shredded Pork, Chicken, Green Peppers, Red Peppers, Onions and Beansprouts

72. Vegetarian Singapore Rice Vermicelli (V) (Vegan) (Light Spicy) 🌶️

Stir Fried Vermicelli with Mushrooms, Green Peppers, Red Peppers, Onions and Beansprouts

73. Vegetarian Fried Noodle (V)

Stir Fried Mushrooms, Green Peppers, Red Peppers, Onions, Tofu and Beansprouts

Chā Han (Fried Rice) チャーハン

74. O-Tokuda Fried Rice

Stir Fried Char Siu Pork and Chicken mixed with Egg Fried Rice and Green Peas

75. King Prawns Fried Rice

76. Chicken Fried Rice

77. Beef Fried Rice

78. Char Siu Pork Fried Rice

79. Singapore Fried Rice (Light Spicy) 🌶️

Stir Fried Char Siu Pork and Chicken mixed with Egg Fried Rice and Green Peas in Light Spicy style

80. Vegetable Fried Rice (V) (Vegan on request) *GF*

Vegetarian / Vegan ベジタリアン / ビーガン

Vegetarian Oyster Sauce by request

81. Stir Fried Beancurd (To-Fu) in Black Bean Sauce (V) (Vegan)

82. Stir Fried Mixed Vegetables *GF* (V) (Vegan)

83. Stir Fried Aubergine in Oyster Sauce (V)

84. Stir Fried Aubergine in Black Bean Sauce (V) (Vegan)

85. Stir Fried Mushroom with Garlic in Oyster Sauce (V) (Vegan on request) *GF on request*

86. Stir Broccoli with Garlic in Oyster Sauce (V) (Vegan on request) *GF on request*

Please inform a member of staff if you wish to use Vegetarian Oyster Sauce

Side Dishes おかず

87. Boiled Rice *GF* (V) (Vegan)

88. Egg Fried Rice *GF* (V) (Vegan on request)

89. Chips (V) (Vegan)

90. Salt & Pepper Chips (V) (Vegan)

91. Fried Noodles with Beansprouts (V)