



PLATED & SAKE PAIRED DINNER

\$150 per person (up to 36 people)

FIRST COURSE

EDAMAME 2 WAYS

steamed with sea salt v gf

steamed with garlic-soy v

TSUKEMONO v gf

japanese sea salt cured vegetable pickles

SECOND COURSE

(PICK ONE)

DOHYO*

tuna tartare, avocado, yuzu tobiko, soy foam

sweet soy sauce, on gyoza chip/endive

GYU TARTARE*

raw beef, truffle oil, egg, on sourdough crostini

WAFU YASAI gf v

shredded kale, cabbage, carrots, onion, funkako, edamame, radish, oroshi, ponzu

THIRD COURSE

MISO SOUP

koji and aka miso paste, tofu, wakame seaweed

SASHIMI, NIGIRI & MAKI*

toro & sake sashimi

unagi, uni & tai nigiri

ozumo 2.0 & shacho maki

*customize/upgrade fish options available MP

FOURTH COURSE

(PICK ONE)

OZUMO SURF & TURF gf

salt & peper seared waguy steak,

grilled lobster tail with yuzu-shiso butter,

wasabi potato puree, on a bed of greens

GINDARA

sweet miso-sake marinated black cod,

grilled shishito peppers and ginger-pumpkin puree

HONEY GINGER TORI

duck breast, honey ginger soy, bok choy,

shiitaki mushrooms, carrots, negi

YASAI v gf

simmered diakon, bok choy, shiitake mushroom,

shisito pepper, fried onion, imperial black rice

FIFTH COURSE

(PICK ONE)

CHOCO CHAN

flour-less chocolate cake filled with

matcha green tea chocolate

PANNA COTTA

vanilla-hibiscus panna cotta custard,

raspberry-yuzu sauce



OZUMO

\$110 per person (family style)

5 course sake pairing \$75pp

FIRST COURSE

GARLIC EDAMAME

warm garlic- soy soybeans

BEEF TARTARE*

raw beef, truffle oil, quail egg, shiso leaf,
sourdough bread

SWEET CORN AGE

sweet corn fritters, jalapeno, shiso, nori furikake
yuzu tensuyu

SECOND COURSE

CHEF'S SELECTION OF ASSORTED SASHIMI*

add nigiri: \$15pp

THIRD COURSE

HANABI*

sliced hamachi, avocado,
warm jalapeno-ginger ponzu

DOHYO*

yellow fin tuna, diced avocado, yuzu tobiko,
soy foam, sweet soy, gyoza chips

FOURTH COURSE

ASSORTED SKEWERS (1pp)

WAGYU

Japanese, a-5, tare

GINDARA

black cod marinated in sake soy

SHISHITO

Japanese peppers, sichimi shio, sake soy glaze
bonito flakes

KOIMO

baby potato, aioli

FIFTH COURSE

ASSORTED MAKI*

NEGI TORO

blue fin tuna, green onion

OZUMO 2.0

salmon, cucumber, jalapeno, mango, yuzu sauce,
micro shiso

SHACHO

tuna, salmon, scallop, crab salad, takuwan wrapped
in soy paper, lobster sauce

EBITEM

shrimp tempura

ASSORTED NIGIRI

Maguro, Sake, Unagi, Tai, Umi Masu

SIXTH COURSE

ASSORTED DESSERT TRAY

Okinawan style donuts, chocolate mochi cake,
daily soft serve ice cream & toppings



SCHACHO

\$90 per person (family style)

4 course sake pairing \$65pp

FIRST COURSE

GARLIC EDAMAME v

sauteed edamame with galric soy

UNI-MEN

somen noodles, uni, slightly cured salmon roe, onsen tomago, kizami nori

SECOND COURSE

HANABI*

sliced hamachi, avocado,
warm jalapeno-ginger ponzu

KAISO SALAD v

red & green tosaka seaweed,
wood ear mushroom, green onion, sweet chili dressing

MISO SOUP

koji and aka miso paste, tofu, wakame seaweed

THIRD COURSE

CHEFS SELECTION OF ASSORTED SAHSHIMI*

MAKI PLATTER*

OZUMO 2.0*

salmon, cucumber, jalapeno, mango. yuzu sauce,
micro greens

Z-SAN*

shrimp tempira, spicy tuna, cucumber,
yuzu tobiko, red onion, yuzu miso aioli

KOKORO v

takuwan, acovado, cucumber, toasted sesame,
yuzu miso sauce

NEGI-TORO*

blue fin, green onion

SAKE-AVOCADO*

SPICY TUNA*

add on assorted nigiri \$15pp

FORTH COURSE

ASSORTED SKEWERS (1pp)

BUTA-BARA, TSUKUNE, SEABASS

SWEET CORN, SHISHITO

FIFTH COURSE

PANNA COTTA

vanilla-hibiscus panna cotta custard,
raspberry-yuzu sauce



SMALL TASTING & PAIRING

\$85 per person

up to 20 people

FIRST COURSE

TRUFFLE YUZU KING CRAB SALAD

king crab, truffle ponzu, radish kale, cabbage

Dewazakura "Oka" Cherry Bouquet

SECOND COURSE

SAKE POKE*

salmon, lemon aioli, unagi sauce, orange, micro shiso

Dewazakura "Oka" Cherry Bouquet

THIRD COURSE

OZUMO BIBIMBAP

maguro, tobiko, gochujang, oshinko, spinach, moyashi, cucumber

Dewazakura "Dewasansan" Green Ridge

FOURTH COURSE

YUZU PEACH SHOOTER

yuzu, peach, sichimi, shiso

Dewazakura "Dewasansan" Green Ridge

FIFTH COURSE

AME-GYU

filet mignon, sweet chili soy marinade, micro wasabi, sichimi shio, lemon aioli

Seitoku "Ozumo"

SIXTH COURSE

AVOCADO SORBET

avocado and sichimi

Seitoku "Ozumo"

add on Moriawase (platter of chefs selection of sashimi and nigiri)
experience between 3rd and 4th course for \$40pp



HOKUSAI

\$75 per person

4 course sake pairing \$50pp

FIRST COURSE

EDAMAME

steamed with sea salt

KAISO

red & green tosaka seaweed, wood ear mushroom, green onion, sweet chili dressing

TSUKEMONO

japanese sea salt cured vegetable pickles

SECOND COURSE

MISO SOUP

koji and aka miso paste, tofu, wakame seaweed

KAKAIAGE

farmer's market vegetable fritters, warm tentsuyu dipping sauce

THIRD COURSE

MAKI

Z-SAN, KOKORO, SPIDER, OZUMO, CALIFORNIA, KAPA, TEKKA

NIGIRI

SAKE, HAMACHI, MAGURO

add assorted sashimi for \$22pp

FOURTH COURSE

ASSORTED TEMPANYAKI (one per person)

TARABAGANI

King crab & yuzu butter sauce

NEGIMA

Chicken thigh, green onion, tare, lemon, sichimi shio

OZUMO SHRIMP

Spicy mayo, shrimp tempura, nori furikake
ito-togarashi

BROCOLINI

Grilled broccolini, sesame, tare

upgrade: gyū to wagyu for \$8p

FOURTH COURSE

SATA ANDAGI

okinawan-style cake doughnuts & miso caramel



DOMO

\$60 per person

3 course sake pairing \$38pp

FIRST COURSE

EDAMAME

steamed with sea salt

TSUKEMONO

japanese sea salt cured vegetable pickles

TAKO CEVICHE

octopus, tomato, onions, cilantro, jalapeno, yuzu

SECOND COURSE

MISO SOUP

koji and aka miso paste, tofu, wakame seaweed

ASSORTED MAKI

KOKORO, CALIFORNIA ROLL, NEGI TORO

THIRD COURSE

MAKI

KOKORO, SPIDER, GOLDEN BUDDHA, NEGI HAMACHI

LIZZARD EYES, CALIFORNIA, KAPA, AVOCADO

add assorted sashimi for \$22pp

assorted nigiri \$15pp

FOURTH COURSE

BUTA-ABARA GINGER PORK TEMPANYAKI

pork belly, marin, soy, green onion, carrot, cabbage, shishito peppers

WAFU CHICKEN TEMPANYAKI

marinated chicken thigh, ponzu oroshi

seasonal veggies, green onion

VEGETABLE FRIED RICE v

carrot, onion, garlic, negi, sake-soy, unagi sauce, nori furikake

upgrade to wagyu fried rice for \$4.50pp
