

夕食

MISO SOUP 5

shinshu koji miso soup with
tofu & wakame

KAISO SALAD 12

assorted hokkaido seaweed with
shiso & umeboshi dressing

MIDORI SALAD 12

mixed seasonal green salad with
wasabi tamari dressing

WAGYU TARUTARU* 22

wagyu tartare with umami soy,
quail egg & taro chips

GYOZA 12

pork & chicken dumplings

KARAAGE 16

japanese style fried chicken with
spicy yuzu aioli

HITOKUCHI* 18

crispy rice with salmon tartare &
sweet chili lime aioli

GINDARA 34

ozumo signature sweet miso & sake kasu
marinated black cod with broccolini

BURIKAMA 24

roasted hamachi collar with sunomono &
yuzu shallot ponzu

TOKYO GYU* 48

8oz american wagyu ny strip steak
served with trio of dipping sauces

JAPANESE A-5 WAGYU* 28 per oz
imported premium japanese a-5 wagyu
ny strip steak with maitake mushroom
& jidori egg yolk tare (3oz minimum)

TORI TERIYAKI 21

grilled free range chicken with teriyaki
sauce, broccolini & butternut squash

最初

starters

小皿

small plates

魚

fish

肉

meat

EDAMAME

steamed with sea salt 6
glazed with tamari & garlic 8

DOHYO* 18

spicy tuna tartare with
avocado, ponzu & taro chips

HANABI* 22

ozumo signature hamachi sashimi with
avocado & warm chili ginger ponzu

USUGIRI SAKE* 28

seared thin sliced salmon sashimi
with uni & truffle ponzu

SHISHITO 10

fried japanese peppers with
ponzu & bonito flakes

EBI TEMPURA 18

crispy tiger shrimp tempura with
sweet chili aioli & lime

VEGAN AGEDASHI TOFU 13

crispy silken tofu with warm savory
shiitake dashi broth

SAKE TERIYAKI* 24

roasted salmon with
ozumo teriyaki sauce & bok choy

GINZA GYU* 54

8oz american wagyu filet steak with
ozumo signature yakiniku sauce

NIKIJAGA 32

braised short ribs with
glazed vegetables, fingerling potatoes
& yuzu kosho

ABARA 29

moromi miso glaze kurobata pork ribs with
snowy cabbage

TORO bluefin tuna belly	25		HIRAME flounder	12
MAGURO bluefin tuna	12	寿司	SHIRO MAGURO albacore	9
HAMACHI yellowtail	11	sushi*	HOTATE scallop	12
BURITORO yellowtail belly	12	(2 pieces each)	BOTAN EBI fresh water prawn	14
SAKE salmon	11	or	EBI poached prawn	10
BENITORO salmon belly	12		UNAGI freshwater eel	13
KANPACHI amberjack	12	刺身	UNI sea urchin	MP
TAI red snapper	12	sashimi*	A-5 WAGYU japanese beef	28
		(2 pieces each)		

SASHIMI MORIAWASE* 30 | 50 | 70
3, 5, 7 kinds of seasonal sashimi,
2 pieces of each selection

NIGIRI MORIAWASE* 24 | 34 | 44
4, 6, 8 kinds of seasonal nigiri,
1 piece of each selection

盛合せ
chef's selection

SHACHO MORIAWASE* 148
"Sushi Lovers Feast"
hand selected platter including
8 pieces of seasonal nigiri &
20 pieces of seasonal sashimi
expertly chosen by our
sushi chefs

OZUMO* 22
ozumo signature unagi, snow crab roll
topped with tuna sashimi, avocado,
unagi sauce & spicy aioli

DRAGON CRUNCH 24
unagi tempura avocado roll topped with
snow crab, ao nori tenkasu flakes,
poached prawn & unagi sauce

OTARU 16
shrimp tempura roll topped with
avocado, bonito flakes & unagi sauce

CLASSIC ROLLS * 12
spicy tuna | california | salmon avocado

YASAI CLASSIC ROLLS 9
cucumber | avocado | oshinko

HONCHO* 24
shrimp tempura, snow crab, spicy tuna
roll topped with salmon sashimi,
avocado, spicy aioli & unagi sauce

AKA DRAGON* 22
shrimp tempura roll topped with
spicy tuna, serrano, ao nori tenkasu
flakes & unagi sauce

KAIZEN* 16
albacore, seasonal vegetable roll
with serrano & hakata soy

MIDORI DRAGON* 18
hamachi cucumber roll
topped with avocado & yuzu ponzu

BONSAI 11
vegan hearts of palm, cucumber,
avocado roll with shiso & umeboshi

* Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of food-borne illness.
Parties of 6 or more will be charged an automatic 20% gratuity. A 5% living wage surcharge will be added to all food and beverage sales.
100% of this surcharge is used to support living wages and related benefits for employees.

JUNMAI | NIGORI

Ozumo Junmai Ginjo "Big O" • sweet rice, cantaloupe, velvety semi full body	14/110
Hakkaisan Junmai Ginjo "Hakkai Mountain" • apples, roasted nuts, clean finish (300ml)	8/52
Chikurin Junmai Ginjo "Karoyaka" • ricey sweet aroma, mochi, cherry	105
Masumi Arabashiri "First Run" • grape, light citrus and fruit aromas, clean finish	110
Hakkaisan Sparkling Nigori • dried fruit flavors, cherries, dry finish (360ml)	61
Kamoizumi Nigori "Summer Snow" • lychee, mildly sweet, rich texture (900ml)	16/135

DAIGINJO

Born Junmai Daiginjo "Gold Muroka" • apple, peach, rich texture	19/119
Dewazakura Daiginjo "Mountain Cherry" • berries, grapes, floral peach	165
Akitabare Suirakuten Daiginjo "Heaven of Topsy Delight" • berries, grapes, honey	25/200
Kikusui Junmai Daiginjo Genshu "Sakamai" • strawberry, crisp apple, mango	210
Kikusui Junmai Daiginjo "Kuramitsu" • light rice aromas, melon lychee	360
Hakkaisan Junmai Daiginjo "Kongoshin" • silky smooth, light, rich and elegant finish	485
Masumi Yumedono Daiginjo "Mansion of Dreams" • peach, melon, floral	35/260
Kokuryu Junmai Ginjo "Black Dragon" • cocoa, banana, red berries	15/105
Kokuryu Daiginjo "Gold Dragon" • pineapple, taffy, white flower	235
Dewazakura Junmai Daiginjo Genshu "Captains Table" • ripe fruit, bananas, pineapple	33/250
Dewazakura Yukimanman Daiginjo "Snow Country" • sweet rice, berries, honey	295
Hoyo Kura no Hana "Fair Maiden" • airily light, gentle floral aromas, delicate finish (500ml)	88
Koshi No Kanbai Chotokusen Daiginjo "Pinnacle of Perfection" • steamed rice, cucumber, balanced finish	210
Gosenha Junmai Daiginjo "Rain of 5000 Blades" • lychee, white peach, honey	32/235
Tedorigawa Tsuyusanzen Daiginjo "A Thousand Drops of Dew" • fruity floral flavors, light aromas, refined finish	180
Tedorigawa Mangekyo Daiginjo "Kaleidoscope" • fruity muscat grapes, floral, silky soft finish	495
Yoshinogawa Daiginjo • white flower, strawberry, fresh mint	23/170
Konteki Daiginjo "Tears of Dawn" • bananas, cream, light dry finish (300ml)	72
Wakatake Junmai Daiginjo "Demon Slayer" • tangerines, plum, peach	15/110

SAKE TASTINGS

OZUMO SAKE TASTING	39
three sake pairings for your meal chosen by our team's favorite premium sakes	
DAIGINJO TASTING	36
daiginjo tasting of three of our favorites:	
Wakatake "Demon Slayer" Yoshinogawa Daiginjo Masumi Yumedono "Mansion of Dreams"	
CLASSIC SAKE TASTING	24
classic selection from three basic sake categories:	
Ozumo "Big O" Kamoizumi "Summer Snow" Born "Gold Muroka"	

SPARKLING | CHAMPAGNE

2017	Domaine Carneros "Brut Cuvee", Napa Valley	17/63
	Taittinger "La Francaise" Brut, Champagne, France NV	22/83
2018	Schramsberg Brut Rose, North Coast	85
	Nicolas Feuillatte "Reserve" Brut, Champagne, France NV	88

WHITE | ROSE

2018	Domaine Vincent Careme "Spring" Vouvray, Loire Valley, France, Chenin Blanc	14/51
2018	Greywacke "Wild Sauvignon" Marlborough, New Zealand, Sauvignon Blanc	16/60
2020	Le Roi Des Pierres Sancerre, Loire Valley, France, Sauvignon Blanc	19/71
2018	Trimbach "Classic" Alsace, France, Pinot Blanc	12/43
2019	Kumeu River "Village" Auckland, New Zealand, Chardonnay	13/47
2019	Sonoma Cutrer "Russian River Ranches" Sonoma Coast, Chardonnay	15/55
2020	Chateau Minuty "M" Cotes de Provence, France, Rose of Grenache	14/51
2016	S.A. Prum "Wehlener Sonnenuhr" Kabinett, Mosel, Germany, Riesling	80
2018	Zind Humbrecht "Roche Calcaire" Alsace, France, Pinot Gris	90
2019	Cliff Lede, Napa Valley, Sauvignon Blanc	70
2017	Flowers, Sonoma Coast, Chardonnay	85
2019	Domaine Laroche Chablis 1er Cru "Les Vaillons", Burgundy, France, Chardonnay	148
2017	Dumol "Ritchie Vineyard Chloe", Russian River Valley, Chardonnay	145
2018	Philippe Colin Chassagne-Montrachet 1er Cru "Les Vergers" Burgundy, France, Chardonnay	228

RED

2018	Hess "Allomi Vineyard" Napa Valley, Cabernet Sauvignon	21/79
2018	Chateau Recougne Bordeaux, France, Merlot Blend	12/43
2016	Yves Cheron "Les Dentelles" Cotes Du Rhone, France, Granche Blend	10/35
2019	Au Bon Climat, Santa Barbara County, Pinot Noir	16/59
2018	Sequoia Grove, Napa Valley, Cabernet Sauvignon	120
2016	Chateau Montelena "Estate" Napa Valley, Cabernet Sauvignon	298
2017	Dunn Napa Valley, Cabernet Sauvignon	198
2016	E. Guigal Cote-Rotie "Brune et Blonde", France, Syrah	160
2017	Bruno Giacosa "Valmaggiore" Nebbiolo d'Alba, Italy, Nebbiolo	95
2014	Rhys "Alpine Vineyard", Santa Cruz Mountains, Pinot Noir	210
2017	Belle Glos "Clark & Telephone" Santa Maria Valley, Pinot Noir 1.5L Magnum	150
2017	Domaine Bertagna Vosne-Romanee 1er Cru "Les Beaux Monts" Burgundy, France, Pinot Noir	235

OZUMO COCKTAILS

YAKUZA	16
legent whisky, amaro nomino, cynar 70, muddled grape, candied grapefruit peel	
AMATERASU	16
nigori sake, pomegranate juice, yuzu, soda water	
WATERMELON MARTINI	16
haku vodka, yuzu, watermelon juice, lime juice	
TOKYO OLD FASHIONED	16
matcha infused maker's 46, dom benedictine, bitters	
SUNTORY TOKI HIGHBALL	14
toki japanese whisky, soda water, lemon juice	
GIDDY GEISHA	14
haku vodka, lychee & passion-fruit	
MATCHA MAI TAI	14
matcha infused rum, orgeat, lime juice, pineapple	
PANDA MELON HIGH BALL	14
roku gin, honeydew liquor, shiso, yuzu, lemon juice	

DRAFT BEER

Sapporo	10
Allagash White Ale	11
Kirin Ichiban	10
Premium Suntory Malt	12

BOTTLED BEER

Asahi (21.4 OZ)	16
Kawaba Snow Weizen	12
Kawaba Summer Ale	12
Echigo (17 OZ)	12

NA BEVERAGES

Hawaiian Volcanic Still Water	8
Hawaiian Volcanic Sparkling Water	8
Soda (refillable)	5
Lemonade	6

MOCKTAILS

AKARUI	7
sparkling orange juice, ginger, lemon & mint	
SAWAYAKANA	7
hibiscus tea, yuzu, lime juice & honey	
TOROPIKARU	7
sparkling cranberry juice, peach puree & lychee	

JAPANESE WHISKY

Hakashu 12yr	48
Hakashu 18yr	98
Hibiki Harmony	24
Hibiki 17yr	98
Hibiki 21yr	148
Kujira Ryukyu 12yr	68
Kujira Ryukyu 20yr	148
Kujira Ryukyu 30yr	298
Mars Iwai	20
Nikka Coffey (malt)	40
Nobushi	20
Shinobu Mizunara	45
Shinobu Pure Malt	45
Suntory Toki	12
Tenjaku	12
Yamazaki 12yr	48
Yamazaki 18yr	98

*limited quantity and availability for all Japanese whisky

FLIGHTS

JAPANESE WHISKY TASTING	98
yamazaki pure malt 12 year, hakashu single malt 12 year, hibiki 17 year	
PREMIUM JAPANESE WHISKY TASTING	148
yamazaki pure malt 18 year, hakashu single malt 18 year, hibiki 21 year	
KUJIRA JAPANESE WHISKY TASTING	298
kujira ryukyu 12 year, kujira ryukyu 20 year, kujira ryukyu 30 year	



DESSERT / 甘い物

CHOCO-CHAN 14
warm valrhona chocolate cake,
with vanilla ice cream

MONT-BLANC 10
green tea mont blanc cake, raspberries

MATCHA SANDO 5
green tea ice cream & azuki bean sandwich

MOCHI 3 each
daily selection of mochi ice-cream



TEA / お茶

SENCHA 6
fine, deep green fresh leaf
with bright flavor

HOJICHA 6
first flush leaves & stems
lightly roasted to perfection

GENMAICHA 6
fresh sencha and nutty flavor
with toasted & puffed rice

IRI GENMAI 6
toasted brown rice & puffed rice
decaf*

