

# 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

## 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

## NIKUJAGA 32

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

## ABARA 29

moromi miso glaze kurobata pork ribs with  
snowy cabbage

## 最初

starters

## 小皿

small plates

## 魚

fish

## 肉

meat

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	18
legent whisky, amaro nomino, cynar 70, muddled grape, grapefruit peel	
OJICHAN	21
hibiki harmony, maraschino liqueur, bitters	
IPPUKU	17
vida mezcal, pineapple, yuzu, pineapple gum syrup	
AO TOKI	17
suntory toki, pineapple gum syrup, lemon, triple sec	
RYUKYU	16
matcha infused rum, orgeat, lime juice	
KAORI SAN	16
haku vodka, guava, triple sec, agave, lemon, lime	
AKAI TSUKI	16
roku gin, orgeat, lemon, bitters	
GIDDY GEISHA	15
vodka, lychee & passion-fruit	

## 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\*

