



小皿 kozara small plates

miso soup

gf, df
nagano style awase miso
wakame, tofu & scallion
7

endive salad

v, vg
chicory, mixed greens, kaiware
cherry tomato, fried lotus roots
onion vinaigrette
14

agedashi tofu

v, vg, df
crispy silken tofu
kabocha squash, shiitake dashi
14

edamame

v, vg, gf, df
steamed with okinawa sea salt
or
glazed with tamari & garlic
7

hanabi

gf, df
sliced hamachi & avocado
shredded daikon, leeks
warm ginger-chili ponzu
22

kyushu karaage

df
japanese style fried chicken
red yuzu kosho aioli
16

sunomono

v, vg, gf, df
japanese seaweed
cucumber salad
13

hitokuchi

df
salmon tartare & avocado
on crispy rice
with yuzu tare
19

wagyu tarutaru

gf, df
beef tartare, cucumber, jalapeno
yuzu aioli and crispy onion
rice paper crisps
21

gyoza

df
pan fried shrimp & pork dumplings
gyoza sauce, raiyu chili oil
15

dohyo

df
spicy bluefin tuna tartare
avocado, tofu, ponzu
taro chips & endive
23

tempura mori

df
japanese tiger shrimp
market vegetables
tentsuyu sauce
24

炉端焼き

robata grill

串焼き kushiyaki

skewers (2 per order)

butabara

gf, df
pork belly
& shishito pepper
9

negima

gf, df
chicken thigh
& green onion
9

gyu spara

gf, df
wagyu & asparagus
yuzu kosho
11

tsukune

gf, df
ground jidori chicken
egg yolk & sancho tare
9

sake toro

gf
salmon belly & scallion
saikyo miso butter
11

野菜 yasai

vegetables

mekyabetsu

v, vg, df
crispy brussels sprouts
sansho tare & togarashi
14

kinoko

vg, gf
japanese mushroom trio
garlic, tamari & chives
16

broccolini

v, vg, gf, df
grilled broccolini
sweet onion sauce & sesame
14

shishito

gf, df
grilled shishito peppers
ponzu & katsuobushi
14

魚 sakana

fish

sake yuan yaki

gf, df
scottish salmon
citrus-soy glaze & yuzu togarashi
28

gindara

gf, df
ozumo's signature black cod
marinated in mirin & kyoto miso
36

burikama

df
roasted hamachi collar
oroshi ponzu sauce
27

肉 niku

meat

teriyaki tori

gf, df
robata grilled chicken with teriyaki sauce
kabocha squash & rice
24

a5 miyazaki

df, gf
robata grilled kuroge wagyu
from miyazaki prefecture
jidori egg tare & matcha salt
30/oz
(minimum 3oz)

tonkatsu filet

df
crispy sakura pork filet
with sesame-dengaku sauce
& snowy cabbage
25

tokyo tower gyu

gf, df
10 oz saikoro style winterfrost wagyu
with wasabi, shoyu
okinawa sea salt
48

akasaka gyu

gf
10 oz margaret river wagyu
new york strip
with saikyo steak sauce
65

麵

men noodles

yaki udon

stir fry noodles with beef, carrot
kitsune, green onion, beni shoga
& bonito flakes
18

tonkotsu ramen

chashu pork, bamboo shoots, beni shoga
takana pickle & soft cooked egg
21

tempura udon

shiitake mushroom, narutomaki
kitsune green onion, & nori
served with shrimp & broccoli tempura
19

v - vegan | vg - vegetarian | df - dairy free | gf - gluten free

@ozumosantanarow

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
A 20% service charge will be added to parties of 6 or more.. A 4% fee will be added to offset the costs of providing our staff a living wage.



鮨 sushi

nigiri & sashimi | 2 pieces / 3 pieces

df / gf except unagi

sake

scottish salmon
11 / 15

benitoro

scottish salmon belly
14 / 20

kanpachi

amberjack
12 / 17

tai

sea bream
12 / 17

kurodai

black sea bream
10 / 14

aka ebi

sweet red shrimp
12 / 17

maguro

bluefin tuna
14 / 20

chutoro

bluefin tuna belly
18 / 26

otoro

premium bluefin tuna belly
21 / 32

a-5

japanese wagyu beef
19 / 27

ebi

tiger shrimp
10 / 14

hotate

hokkaido scallop
12 / 17

unagi

freshwater eel
11 / 15

ikura

salmon roe
10 / 14

uni

sea urchin
28 / 42

hamachi

yellowtail
12 / 17

buritoro

yellowtail belly
15 / 22

shiro maguro

albacore
10 / 14

hirame

fluke
12 / 17

tamago

egg omelette
8 / 11

salmon trio

sake, benitoro, masunosuke
19 / 36

belly trio

benitoro, otoro, buritoro
25 / 46

bluefin trio

maguro, chutoro, otoro
26 / 48

盛り合わせ

sushi platters

hand selected by our sushi chef

ume

7 piece nigiri assortment

tai, chutoro, hamachi, sake, ebi, shiro maguro
& zuke toro served with unagi hand roll
42/person

matsu

premium 10 piece nigiri & sashimi assortment

kurodai, buritoro, benitoro, otoro, ebi, hotate & a-5 nigiri
tai, chutoro & zuke toro sashimi, unagi hand roll
65/person

巻き物

maki mono

specialty rolls

ozumo

shrimp tempura, cucumber
crab, spicy tuna, unagi
unagi sauce, tobiko
25

aburi

salmon & spicy tuna roll
with cucumber, shiso
wasabi tobiko, spicy aioli
24

dragon crunch

unagi tempura avocado roll
snow crab, ao nori tenkasu
poached prawn, unagi sauce
22

aka dragon

shrimp tempura, asparagus
spicy tuna, serrano
ao nori tenkasu, unagi sauce
21

rainbow

snow crab roll
wrapped with sliced maguro
hamachi, salmon, hirame
unagi & avocado
24

yaki

scottish salmon & snow crab
avocado, spicy mayo
unagi sauce with tobiko
sesame seeds & chives
23

miyamachi

seared miyazaki a-5 wagyu
wrapped roll with hamachi
cucumber, crispy shallots
serrano chili & togarashi
25

honcho

shrimp tempura, snow crab
spicy tuna, salmon, avocado
spicy aioli, unagi sauce
24

ebi gani

tiger shrimp & snow crab roll
avocado, asparagus
ginger garlic sauce
24

tekka mango

bigeye tuna roll with mango
avocado & yuzu tobiko
21

sekitori

hamachi, avocado roll
cucumber, shiso & ponzu
21

spider

soft shell crab roll with cucumber
green onion, sesame seeds
unagi sauce
23

classic rolls

california

gf, df
16

spicy tuna

gf, df
16

ebi tempura

df
16

tekka maki

gf, df
12

negitoro

gf, df
12

salmon avocado

gf, df
12

hand rolls

8

crispy unagi

glazed unagi & cucumber
tempura crunch

sake mango

scottish salmon & mango
yuzu vinaigrette

ebi tempura

tempura tiger shrimp & shiso
unagi sauce

spicy toro

bluefin toro, avocado
daikon & red yuzu aioli

matcha hamachi

seared yellowtail
matcha candy
togarashi tempura crunch

ahi tuna poke

bluefin tuna poke, green onions, edamame
wakame salad & sesame shoyu
28

chirashi bowl

chef's premium selection of sashimi
with sushi rice
29