

HAPPY HOUR

edamame 5
miso soup 5
gyoza 12
kyushu karaage 13
kushiyaki 7 | 9

小皿
kozara
small plates

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

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

kyabetsu kaiso
v, vg, gf, df
shaved cabbage, fuyu persimmon
shinko pear, hokkaido seaweeds
yuzu vinaigrette
16

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

miso caesar salad
df
market baby lettuces, radish
kombu cured egg yolk
furikake
16

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

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

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

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

kyushu karaage
df
japanese style fried chicken
red yuzu kosho aioli
16

wagyu tarutaru
gf, df
beef tartare, cucumber, jalapeno
yuzu aioli & crispy onion
rice paper crisps
21

ebi tempura
df
japanese tiger shrimp
daikon oroshi
tentsuyu sauce
26

炉端焼き
robata grill

串焼き
kushiyaki - skewers
(two 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
sauteed mushroom medley
ponzu vinaigrette
16

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

sayamame
df
tempura fried green beans
curry salt & yuzu ponzu
14

jaga-imo
df
crispy wagyu fat potatoes
togarashi
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
with saikyo miso marinade
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
26

tokyo tower gyu
gf, df
10 oz saikoro winterfrost wagyu
with wasabi, shoyu
okinawa sea salt
54

akasaka gyu
gf
10 oz margaret river wagyu
new york strip
with saikyo steak sauce
68

tonkatsu filet
df
crispy sakura pork filet
with sesame-dengaku sauce
snowy cabbage
27

石焼
ishiyaki

Prized by steak lovers around the world, Ozumo's selection of A-5 wagyu is lightly seasoned and seared, presented alongside a sizzling volcanic stone to complete the cooking to your desired doneness. Served with okinawa sea salt, freshly grated wasabi and a tamari-mirin dipping sauce.
gf, df

A-5 wagyu trio | three 1 oz selections of A-5 Japanese wagyu | 95

A-5 kagoshima
wagyu olympics winner
2017 & 2022
30/oz (minimum 3oz)

A-5 miyazaki
himawari ranch
sunflower seed fed wagyu
35/oz (minimum 3oz)

A-5 kobe
hyogo prefecture
grape lees fed wagyu
40/oz (minimum 3oz)

麺
men
noodles

yaki udon
stir fry noodles with beef, carrot
kitsune, scallion, beni shoga
& bonito flakes
19

wagyu kare udon
creamy curry udon
wagyu beef, carrot, onion
whipped potato cream
24

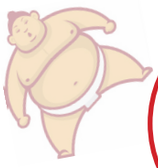
tonkotsu ramen
chashu pork, bamboo shoots
beni shoga, takana pickle
& soft cooked egg
22

tempura udon
shiitake mushroom, narutomaki
kitsune, scallion & nori
served with shrimp & broccoli
tempura
21

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.



HAPPY HOUR

classic rolls 12 | 8
veg. rolls 9 | 7
hand rolls 6

鮨 sushi

nigiri 1 piece | sashimi 3 pieces

df / gf except unagi

otoro
premium bluefin tuna belly
12 / 30

chutoro
bluefin tuna belly
10 / 25

maguro
bluefin tuna
7 / 18

zuke toro
marinated bluefin tuna belly
9 / 23

shiro maguro
albacore
6 / 15

unagi
freshwater eel
6 / 15

a-5
japanese wagyu beef
14 / 35

masunosuke
king salmon
7 / 18

benitoro
scottish salmon belly
8 / 20

sake
scottish salmon
6 / 15

buritoro
yellowtail belly
9 / 23

hamachi
yellowtail
7 / 18

kinmedai
golden eye snapper
7 / 18

kanpachi
amberjack
6 / 15

shima aji
striped jack
6 / 15

hirame
fluke
7 / 18

kurodai
black sea bream
5 / 13

tai
sea bream
6 / 15

uni
sea urchin
16 / 40

hotate
hokkaido scallop
6 / 15

aka ebi
sweet red shrimp
6 / 15

ebi
tiger shrimp
5 / 13

ikura
salmon roe
5 / 13

tamago
egg omelette
5 / 13

salmon trio
sake, benitoro, masunosuke
19

belly trio
benitoro, otoro, buritoro
26

bluefin trio
maguro, chutoro, otoro
28

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
54/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
78/person

巻き物
makimono

specialty rolls

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

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

dragon crunch
df
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
df
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

kagomachi
gf, df
seared miyazaki a-5 wagyu
wrapped roll with hamachi
cucumber, crispy shallots
serrano chili & togarashi
26

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

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

tekka mango
gf, df
bigeye tuna roll with mango
avocado & yuzu tobiko
22

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
df
glazed unagi & cucumber
tempura crunch

sake mango
gf, df
scottish salmon & mango
yuzu vinaigrette

ebi tempura
df
tempura tiger shrimp & shiso
unagi sauce

spicy toro
gf, df
bluefin toro, avocado
daikon & red yuzu aioli

matcha hamachi
df
seared yellowtail
matcha candy
togarashi tempura crunch

vegetarian rolls

mango avo
v, vg, gf, df
mango
& avocado slices
9

ingen goma
vg, gf, df
string beans & wakame
toasted sesame dressing
11

yasai yaki
vg, gf, df
grilled zucchini & asparagus
spicy cilantro aioli
11

shiitake maki
v, vg, gf, df
serrano, cilantro
ponzu & sesame
11

kyuri kado
v, vg, gf, df
crunchy cucumber
& avocado
9

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

chirashi bowl
gf, df
chef's premium selection of sashimi
with sushi rice
29