



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	summer kaiso v, vg, gf, df heirloom tomatoes, cucumber hokkaido seaweed sesame shiso vinaigrette 17	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 (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
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 sweet onion sauce sesame 14	sayamame df tempura fried green beans curry salt & yuzu ponzu 14	jaga-imo df crispy wagyu fat potatoes togarashi 14

野菜 yasai vegetables

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
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肉 niku meat

teriyaki tori gf, df robata grilled chicken with teriyaki sauce kabocha squash & rice 24	tokyo tower gyu gf, df 10 oz saikoro 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	tonkatsu filet df crispy sakura pork filet with sesame-dengaku sauce snowy cabbage 25
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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 | 90

A-5 kagoshima

wagyu olympics winner
2017 & 2022
28/oz (minimum 3oz)

A-5 miyazaki

himawari ranch
sunflower seed fed wagyu
32/oz (minimum 3oz)

A-5 kobe

hyogo prefecture
grape lees fed wagyu
40/oz (minimum 3oz)

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

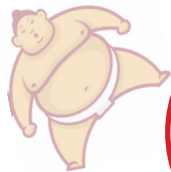
tempura udon

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.



鮓 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 maguro
marinated bluefin tuna belly
9 / 23

shiro maguro
albacore
6 / 15

unagi
freshwater eel
6 / 15

salmon trio
sake, benitoro, masunosuke
19

kinmedai
golden eye snapper
11 / 28

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

belly trio
benitoro, otoro, buritoro
25

uni
sea urchin
14 / 35

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

bluefin trio
maguro, chutoro, otoro
26

a-5
japanese wagyu beef
12 / 30

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

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