

## 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

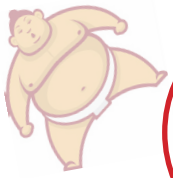
shiitake mushroom, narutomaki  
kitsune green onion, & nori  
served with shrimp & broccoli tempura  
19

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

### makimono

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

### vegetarian rolls

#### mango avo

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

#### ingen goma

v, 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