



小皿

kozara

small plates

miso soup

gf, df
aka & saikyo miso
with wakame, tofu
scallion
7

edamame

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

gyoza

df
pan fried shrimp & pork
dumplings, with chili ponzu
shrimp oil
14

sunomono

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

agedashi tofu

v, vg, df
crispy silken tofu
with kabocha squash
& shiitake dashi
13

midori salad

v, vg, gf, df
seasonal greens with asian pear,
cucumber, tomato &
sesame dressing
14

kyushu karaage

df
japanese style fried chicken
with red yuzu kosho aioli
16

kakuni

gf, df
braised sakura pork belly
with soft egg
18

hitokuchi

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

hanabi

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

dohyo

df
spicy tuna tartare
avocado, ponzu & wasabi
served with taro chips
23

wagyu tarutaru

gf, df
beef tartare, cucumber, jalapeno
yuzu aioli, crispy onion
served with rice chips
21

串焼き

kushiyaki

robata grilled skewers (2 per order)
11

nakamoto

chicken wing
with kizami wasabi

yakitori

chicken thigh
with togarashi

butabara

pork belly
with shishito pepper

beef tsukune

with chives
jidori dipping sauce

野菜

yasai

vegetables
14

shishito

gf, df
grilled shishito peppers
with ponzu & katsuobush

kinoko

vg, gf
roasted enoki, hon shimeji
oyster mushrooms with garlic
tamari & chives

mekyabetsu

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

broccolini

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

天ぷら

tempura

yasai

df, vg, v
kabocha squash, shiitake, eggplant
red pepper, broccolini & onion
18

nobashi ebi

df
tiger shrimp & shiso leaf
21

moriwase

df
tiger shrimp, kabocha squash,
shiitake, eggplant, broccolini
red pepper & onion
24

魚

sakana

fish

burikama

df
roasted hamachi collar
with ponzu sauce
26

sake yuan yaki

gf, df
grilled salmon
with citrus-soy glaze
& yuzu togarashi
24

teriyaki tori

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

tonkatsu filet

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

gindara

gf
grilled black cod
with miso dashi sauce
34

teriyaki gyu

gf, df
robata grilled flank steak
with teriyaki sauce & broccolini
32

肉

niku

meat

ラーメン うどん

ramen / udon

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.



chirashi bowl
chef's premium selection of sashimi
with sushi rice
34

sushi platters | hand selected by our sushi chef

ume

traditional 7 piece nigiri assortment featuring tai, chutoro
hamachi, sake, ebi, shiro maguro & zuke toro
served with unagi hand roll
38/person

matsu

ultra premium 7 piece nigiri assortment featuring
kurodai, buritoro, benitoro, otoro, ebi, hotate & a-5
served with tai, chutoro & zuke toro sashimi & unagi hand roll
58/person

nigiri & sashimi | 2 pieces / 3 pieces

gf / df 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

hon 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

三種類

san shurui

belly trio

benitoro, otoro, buritoro
25 / 46

bluefin trio

hon maguro, chutoro, otoro
26 / 48

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 tobiko, sesame seeds
chives
23

kairiku

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

spider

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

negitoro

gf, df
chopped bluefin tuna roll
with oshinko, shiso & scallion
18

tekka mango

gf, df
bigeye tuna roll with mango
avocado & yuzu tobiko
21

sekitori

hamachi, avocado roll
with cucumber, shiso & ponzu
21

honcho

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

classic rolls

16

california

gf, df

spicy tuna

gf, df

ebi tempura

df

salmon avocado

gf, df

tekka maki

gf, df

hand rolls

8

spicy tuna

tempura nori

hamachi mango

gf, df
soy paper

shiro maguro

tataki

gf, df
grilled pineapple & ponzu

unagi

cucumber, sesame seed
& unagi sauce

sake

gf, df
ikura & kaiware

vegetarian rolls

classic roll 9 | hand roll 5

cucumber

v, vg, gf, df

oshinko

v, vg, gf, df

avocado

v, vg, gf, df