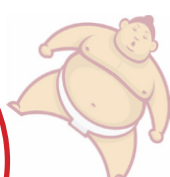




**edamame**  
v, vg, gf, df  
sea salt steamed or  
garlic tamari glazed  
6



**miso soup**  
gf, df  
nagano style awase miso  
wakame, tofu & scallion  
8

**tuna cones**  
duo of sesame cones, smoky tuna tartare  
wasabi cream & black tobiko  
16

## kozara

12

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

**gyoza**  
df  
pan fried shrimp & pork dumplings  
gyoza sauce, rayu chili oil

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

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

**wagyumaki**  
df  
crispy wagyu beef spring rolls  
togarashi ponzu

**abara**  
df  
spicy country miso glazed  
pork short ribs

**ikakoromo**  
df  
crispy miso marinated squid  
yuzu tartar sauce

**kani korokke**  
snow crab & sweet corn croquette  
green yuzu kosho aioli

## kushiyaki

binchotan grilled skewers, 2 per order

**negima**  
gf, df  
chicken thigh  
& green onion  
9

**sake toro**  
gf  
salmon belly & green onion  
saikyo miso butter  
12

**shishito**  
gf, df  
shishito peppers  
ponzu & katsuobushi  
9

**butabara**  
gf, df  
pork belly  
& shishito pepper  
12

**tsukune**  
gf, df  
ground jidori chicken  
egg yolk & sansho tare  
12

**gyu spara**  
gf, df  
wagyu & asparagus  
red yuzu kosho  
12

## sunomono

gf, df  
house pickled cucumbers served with  
seafood of your choice  
13

**sake**  
salmon  
**ebi**  
tiger shrimp

**ika**  
squid  
**tako**  
octopus

**hamachi**  
yellowtail  
**sake**  
salmon

**shiro maguro**  
albacore  
**maguro**  
bluefin tuna

## tataki

df  
seared sashimi of your choice served with  
onions, yuzu ponzu & crispy shallots  
14

## handrolls

served with sushi rice in a sesame soy wrap  
9

**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  
with matcha candy &  
togarashi tempura crunch

@ozumosanfrancisco

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.

To offset costs associated with the San Francisco Health Care Security Ordinance, a 6% fee will be added to your check.

## 鮓 sushi

### nigiri 1 piece | sashimi 3 pieces

df / gf except unagi, anago

#### shiro maguro

albacore  
6 / 15

#### maguro

bluefin tuna  
7 / 18

#### chutoro

medium bluefin tuna belly  
11 / 28

#### otoro

premium bluefin tuna belly  
14 / 35

#### zuke toro

marinated bluefin tuna belly  
11 / 28

#### california uni

santa barbara sea urchin  
14 / 35

#### japanese uni

hokkaido sea urchin  
18 / 45

#### a-5

takamori japanese wagyu  
14 / 35

#### hirame

halibut  
8 / 20

#### hamachi

yellowtail  
7 / 18

#### buritoro

yellowtail belly  
9 / 23

#### kanpachi

amberjack  
6 / 15

#### aji

horse mackerel  
7 / 18

#### tai

sea bream  
6 / 15

#### ikura

salmon roe  
7 / 18

#### zuwai gani

japanese snow crab  
8 / 20

#### hotate

hokkaido scallop  
6 / 15

#### ika

squid  
7 / 18

#### sake

scottish salmon  
6 / 15

#### benitoro

scottish salmon belly  
8 / 20

#### masunosuke

king salmon  
8 / 20

#### kinmedai

golden eye snapper  
7 / 18

#### ebi

sweet tiger shrimp  
5 / 13

#### botan ebi

wild spot prawn  
7 / 18

#### unagi

freshwater eel  
5 / 13

#### anago

saltwater eel  
7 / 18

#### tako

octopus  
7 / 18

## 巻き物 makimono

### specialty rolls

#### ozumo

df

unagi & shrimp tempura roll  
spicy tuna, cucumber  
tobiko, spicy aioli  
25

#### rainbow

df

snow crab roll wrapped  
with seasonal fish, avocado  
hana furikake  
25

#### hotate-san

df

seared spicy scallop roll  
avocado, tobiko  
crispy shallots  
25

#### jomu

gf, df

hamachi roll  
avocado, cucumber  
serrano pepper  
cilantro scallion aioli  
23

#### shacho

df

lobster roll  
wrapped in yellowfin tuna  
mango, jalapeno, cilantro  
unagi sauce & spicy aioli  
28

#### kagomachi

gf, df

seared a-5 kagoshima wagyu  
roll hamachi, avocado  
crispy garlic & serrano  
togarashi ponzu  
29

#### tekka mango

gf

bluefin tuna roll  
spicy tuna, mango, avocado  
cucumber, tobiko  
mango shiso sauce  
24

#### aburi

gf, df

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

#### bucho

df

shrimp tempura roll  
snow crab, avocado  
tobiko & yuzu aioli  
22

#### senmu

df

hamachi & salmon roll  
spicy tuna, cucumber  
tempura flake, spicy sesame  
sauce  
23

#### ebi gani

gf

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

#### midori

v, vg, gf, df

vegetable roll  
avocado, tomato, carrot  
cucumber, kaware & yuzu oil  
16

### classic rolls

#### california

gf, df

18

#### eel cucumber

df

16

#### negitoro

gf, df

12

#### mango avocado

v, vg, gf, df

10

#### spicy tuna

gf, df

14

#### salmon avocado

gf, df

12

## sushi

葡萄酒  
wine  
by the glass



sparkling

|                                               |                           |    |
|-----------------------------------------------|---------------------------|----|
| nv domaine j. laurens <b>brut rosé</b>        | cremant de limoux, france | 17 |
| nv villa sandi il fresco <b>prosecco</b>      | veneto, italy             | 14 |
| nv guy charlemagne grand cru <b>champagne</b> | france                    | 36 |

white

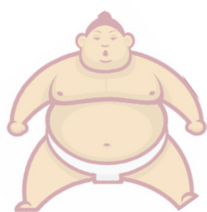
|                                              |                              |    |
|----------------------------------------------|------------------------------|----|
| 2021 fattori <b>soave "danieli"</b>          | terrini vulcanici italy      | 13 |
| 2023 jermann <b>pinot grigio</b>             | friuli-venezia-giulia, italy | 16 |
| 2024 groth <b>sauvignon blanc</b>            | napa valley, ca              | 17 |
| 2024 andre vatan les charmes <b>sancerre</b> | loire, france                | 24 |
| 2023 sandhi <b>chardonnay</b>                | santa rita hills, ca         | 19 |

rosé

|                                                     |                        |    |
|-----------------------------------------------------|------------------------|----|
| 2024 moulin de <b>gassac guilhem</b>                | pays d'herault, france | 11 |
| 2022 broadley vineyards ramato of <b>pinot gris</b> | oregon                 | 14 |

red

|                                                   |                      |    |
|---------------------------------------------------|----------------------|----|
| 2021 e.guigal <b>gigondas</b>                     | rhone valley, france | 16 |
| 2022 azelia langhe <b>nebbiolo</b>                | piedmont, italy      | 19 |
| 2020 romain moniot-nie <b>pinot noir santenay</b> | france               | 24 |
| 2022 pence ranch <b>pinot noir</b>                | santa rita hills, ca | 19 |
| 2021 baldacci <b>cabernet sauvignon</b>           | napa valley, ca      | 21 |



麦酒  
beer

draft - 16oz

|                       |    |
|-----------------------|----|
| kirin ichiban         | 9  |
| sapporo lager         | 9  |
| asahi super dry       | 11 |
| trumer pilsner        | 10 |
| ghost town inhume ipa | 10 |

bottled

|                      |      |    |
|----------------------|------|----|
| kirin ichiban        | 21oz | 14 |
| sapporo lager        | 21oz | 14 |
| asahi super dry      | 21oz | 14 |
| suntori all-free n/a | 12oz | 6  |

wine & beer

酒

## sake by the glass & carafe

90ml glass | 360ml carafe



### nigori

**shochikubai** silky mild  
**joto** the blue one

berkeley, ca 8 / 30  
hiroshima 12 / 45

### junmai

**chitosetsuru** ginpu  
**hakurakusei tokubetsu** the connosieur  
**hamakawa bijofu** the gentleman  
**shishi no sato** chokara

hokkaido 9 / 34  
miyagi 13 / 49  
kochi 10 / 38  
ishikawa 14 / 53

### ginjo

**ozumo** seitoku  
**jokigen** kome kome  
**chitosetsuru** kita shizuku  
**maboroshi** mystery  
**dewazakura oka** cherry bouquet  
**dewazakura dewansan** green ridge  
**ozumo** tsunami

gunma 10 / 38  
yamagata 13 / 49  
hokkaido 14 / 53  
hiroshima 14 / 53  
yamagata 15 / 57  
yamagata 16 / 60  
nagano 21 / 78

### daiginjo

**ippin** sake ippin  
**konteki** tears of dawn  
**chitosetsuru** suisei  
**ozumo** 25th anniversary

ibaraki 12 / 45  
kyoto 18 / 68  
hokkaido 14 / 53  
gunma 24 / 78

### flights

3 - 2oz glasses

#### chitosetsuru brewery flight

explore the varying flavor profiles of the three sake classifications  
ginpu junmai - kita shizuku ginjo - suisei daiginjo  
19

#### ginjo flight

sample three styles of premium handcrafted sake  
dewazakura oka - kokuryu - dewazakura dewansan  
26

#### sip of japan flight

the ultimate expression of a sake brewer's art  
hamakawa bijofu - dewazakura oka - ozumo 25th anniversary  
32



sake



# SAKE LOUNGE MENU

SERVED DAILY | OPEN TO CLOSE

## cocktails

### **giddy geisha**

*an ozumo classic*

vodka, passion fruit  
lychee puree

16

### **the yakuza**

*old fashioned*

A5 wagyu japanese whiskey  
smoky earl gray, bitters, orange

18

### **inazuma**

*espresso martini*

vodka, kurosawa nigori, cantera negra  
coffee liqueur, espresso, pandan

16

### **ozumo**

*highball*

suntory toki whisky  
toki soda, lemon

13

### **ichigo 75**

*french 75*

awayuki gin, strawberry  
sakura, yuzu, bubbles

16

## HAPPY HOUR

10

giddy geisha  
ozumo highball  
tokyo vice

### **tokyo vice**

*spicy paloma*

blanco tequila, grapefruit  
ume, fresno, lime, togarashi

16

### **bushido**

*margarita*

reposado tequila, kota pandan liqueur  
yuzu curacao, guava agave, lime

15

### **shogun**

*corpse reviver #2*

roku gin, bruto americano, absinthe rinse  
domaine canton ginger, bitters

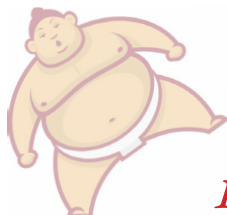
17

### **origami plane**

*paper plane*

suntory toki, sakura vermut  
yuzu infused aperol, amaro nonino  
japanese citrus blend, hojicha

16



*HAPPY HOUR*

*EVERY DAY 4 - 6 PM*

cocktails