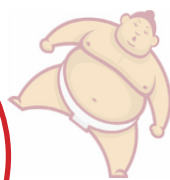




edamame
v, vg, gf, df
sea salt steamed or
tamari & garlic glazed
6



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

tempura mori

df

tiger shrimp & market vegetables
with tentsuyu sauce

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
with 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

chicken 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

tataki

df

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

14

sake

salmon

ika

squid

hamachi

yellowtail

shiro maguro

albacore

ebi

tiger shrimp

tako

octopus

sake

salmon

hon maguro

bluefin tuna

handrolls

served with sushi rice in a sesame soy wrap

9

crispy unagi

df

glazed unagi & cucumber
with tempura crunch

sake mango

gf, df

scottish salmon & mango
with yuzu vinaigrette

ebi tempura

df

tempura tiger shrimp & shiso
with unagi sauce

spicy toro

gf, df

bluefin toro
avocado & daikon
with 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.

dining

鮨 sushi

nigiri & sashimi

2 pieces | 3 pieces

gf / df except unagi

sake

scottish salmon
12 / 17

benitoro

scottish salmon belly
14 / 20

masunosuke

king salmon
16 / 23

ikura

salmon roe
14 / 18

unagi

freshwater eel
10 / 14

kanpachi

amberjack
12 / 17

tai

sea bream
12 / 17

aji

horse mackerel
14 / 20

otoro

premium bluefin tuna belly
24 / 35

chutoro

medium bluefin tuna belly
19 / 28

hon maguro

bluefin tuna
14 / 20

zuke toro

marinated bluefin tuna belly
21 / 32

shiro maguro

albacore
11 / 16

a-5

takamori japanese wagyu
28 / 40

japanese uni

hokkaido sea urchin
36 / 50

california uni

local sea urchin
28 / 40

hamachi

yellowtail
14 / 20

buritoro

yellowtail belly
18 / 26

hirame

fluke
13 / 18

kinmedai

golden eye snapper
13 / 18

hotate

hokkaido scallop
12 / 17

tamago

egg omelette
9 / 12

botan ebi

wild spot prawn
14 / 20

ebi

sweet tiger shrimp
10 / 14

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
24

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

kairiku

gf, df

seared a-5 takamori 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
21

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

negitoro

gf, df

chopped bluefin tuna roll
takuan, shiso & scallion
19

midori

v, vg, gf, df

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

classic rolls

california

df

eel cucumber

df

negihama

gf, df

mango avocado

v, vg, gf, df

spicy tuna

gf, df

salmon avocado

gf, df

sushi

wine
by the glass



sparkling

nv villa sandi il fresco prosecco	veneto, italy	11
nv szigeti brut gruner veltliner	neusiedlersee, austria	14
nv brick and mortar brut rose	sonoma coast, ca	16
nv laurent perrier la cuvée champagne	reims, france	32

white

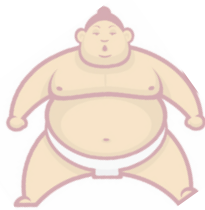
2023 stadt krems gruner veltliner	kremstal, austria	12
2024 groth sauvignon blanc	napa valley, ca	15
2024 jouan sancerre	loire valley, france	22
2023 jermann pinot grigio	friuli-venezia-giulia, italy	16
2023 freeman chardonnay	sonoma coast, ca	21

rose

2024 moulin de gassac guilhem	pays d'herault, france	11
--------------------------------------	------------------------	----

red

2023 fratelli alessandria dolcetto d'alba	italy	13
2023 gryphees morgon-beaujolais	france	16
2024 scar of the sea pinot noir	slo coast, ca	18
2021 baldacci cabernet sauvignon	napa valley, ca	17
2013 pride cabernet sauvignon	spring mountain, ca	28



beer

draft - 16oz

bottled

kirin ichiban	9	kirin ichiban	21oz	14
sapporo lager	9	sapporo lager	21oz	14
asahi super dry	11	asahi super dry	21oz	14
trumer pilsner	10	asahi super dry n/a	12oz	7
ghost town inhume ipa	10			

wine & beer

sake by the glass & carafe

90ml glass | 360ml carafe



HAPPY HOUR

chitosetsuru 6 | 22
ozumo 8 | 30
ippin 10 | 38

nigori

shochikubai silky mild
joto the blue one

berkeley, ca 10 / 38
hiroshima 16 / 60

junmai

chitosetsuru ginpu
hakurakusei tokubetsu the connoisseur
chibi zumo yokozuna
hamakawa bijofu the gentleman

hokkaido 8 / 29
miyagi 10 / 38
gunma 10 / 38
kochi 10 / 38

ginjo

ozumo seitoku
kirakucho chokarakuchi
jokigen kome kome
ippongi denshin yuki
chitosetsuru kita shizuku
maboroshi nakao's secret
dewazakura oka cherry bouquet
dewazakura dewansan green ridge

gunma 10 / 40
shiga 11 / 42
yamagata 13 / 49
fukui 10 / 38
hokkaido 14 / 54
hiroshima 14 / 54
yamagata 15 / 58
yamagata 16 / 62

junmai

ippin sake ippin
konteki tears of dawn
chitosetsuru suisei
akitabare suirakuten

ibaraki 12 / 46
kyoto 16 / 62
hokkaido 15 / 58
akita 19 / 70

flights

3 - 45ml glasses

chitosetsuru brewery flight

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

14

ginjo flight

sample three styles of premium handcrafted sake
dewazakura oka cherry bouquet - ozumo seitoku - dewazakura dewansan green ridge

18

daiginjo flight

the ultimate expression of a sake brewer's art
ippin - konteki tears of dawn - akitabare suirakuten

21



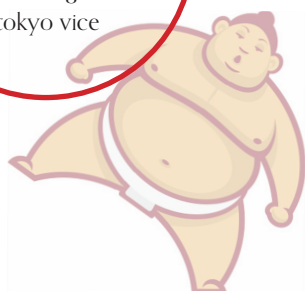
sake



sake lounge menu



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

satsuma 75

french 75
roku gin, creme de violette, aperol
satsuma mandarin, kabosu, bubbles
16

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

oni

the last word
roku gin, aloe liqueur, licor 43
green chartreuse, shishito honeyshrub
shiso, kabosu lime
17

origami plane

paper plane
suntory toki, sakura vermut
yuzu infused aperol, amaro nonino
japanese citrus blend, hojicha
16

HAPPY HOURS

Monday-Thursday 4:00pm-6:00pm

Friday | All Day Happy Hour!

Saturday-Sunday 5:00pm-7:00pm

cocktails