



小皿

kozara small plates

edamame

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

miso soup

gf, df
nagano style awase miso
wakame, tofu & scallion
7

shumai

df
steamed scallop, shrimp
& pork dumplings with
tamari, karashi mustard
13

gyoza

df
pan fried shrimp & pork dumplings
gyoza sauce, rayu chili oil
14

kaiso

v, vg, gf, df
hokkaido seaweeds & wakame
salad with tsukemono
yuzu vinaigrette
12

hitokuchi

df
salmon tartare & avocado
on crispy rice
with yuzu tare
18

hanabi

gf, df
sliced hamachi & avocado
shredded daikon, leeks
warm ginger-chili ponzu
21

dohyo

df
spicy bluefin tuna tartare
avocado, tofu, ponzu
taro chips & endive
22

agedashi tofu

v, vg, df
crispy silken tofu
kabocha squash, shiitake dashi
16

shishito

gf, df
grilled shishito peppers
ponzu & katsuobushi
14

kyushu karaage

df
japanese style fried chicken
red yuzu kosho aioli
16

chikori salad

v, vg, gf, df
endive, treviso, raddichio
escarole & onion vinaigrette
16

定食

teishoku set lunch

served with broccoli & shiitake goma-ae, tsukemono, mizuna salad & rice

kani linguine

dungeness crab
shio kosho kani miso
32

tempura mori

df
japanese tiger shrimp
& market vegetables
tentsuyu sauce
24

burikama

gf, df
roasted hamachi collar
& tsukemono with
oroshi ponzu sauce
26

gindara

gf
ozumo's signature
robata grilled black cod
marinated in mirin & kyoto miso
34

teriyaki tori

gf, df
robata grilled chicken
teriyaki sauce
24

tonkatsu pork

df
crispy panko sakura pork
snowy cabbage, tonkatsu sauce
karashi mustard
24

sake yaki

gf, df
robata grilled scottish salmon
citrus-soy glaze
yuzu togarashi
28

tokyo tower gyū

gf, df
8 oz saikoro style wagyu
wasabi, shoyu & okinawa sea salt
46

丼

donburi rice bowls

tuna poke

gf, df
bluefin tuna poke
onions, edamame & wakame salad
sesame shoyu
28

chirashi

gf, df
chef's premium selection of sashimi
ikura & tamago with sushi rice
34

gyudon

gf, df
sliced braised beef
with green onion, benishoga
cured jidori egg yolk
24

麺

men noodles

kyushu tonkotsu ramen

ramen noodles in a creamy pork broth
pork chasu, soft cooked egg, green onion
takana, bamboo shoots, beni shoga & nori
22

tokyo shoyu ramen

ramen noodles in a tokyo style shoyu broth
pork chasu, soft cooked egg, spinach
bamboo shoots, green onion & nori
22

sapporo miso ramen

ramen noodles in a hokkaido style miso broth
pork chasu, soft cooked egg, corn
butter, bamboo shoots, green onion & nori
22

tempura soba

df
warm buckwheat soba, tsuyu, green onions,
wakame with tempura shrimp
market vegetables & onion kakiage
24

yakisoba

df
stir-fried soba noodles with sliced wagyu,
cabbage, onions, bean sprouts topped
ao nori & beni shoga
26

v - vegan | vg - vegetarian | df - dairy free | gf - gluten free

@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.



鮨 sushi

nigiri & sashimi | 2 pieces / 3 pieces

gf / df except unagi

hamachi
yellowtail
14 / 20

buritoro
yellowtail belly
18 / 26

hirame
fluke
13 / 18

kinmedai
golden eye snapper
13 / 18

kanpachi
amberjack
12 / 17

tai
sea bream
12 / 17

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

aji
horse mackerel
14 / 20

a-5
takamori japanese wagyu
28 / 40

japanese uni
hokkaido sea urchin
36 / 50

california uni
local sea urchin
28 / 40

unagi
freshwater eel
10 / 14

hotate
hokkaido scallop
12 / 17

tamago
egg omelette
9 / 12

masunosuke
king salmon
16 / 23

benitoro
scottish salmon belly
14 / 20

sake
scottish salmon
12 / 17

ikura
salmon roe
14/18

botan ebi
wild spot prawn
14 / 20

ebi
sweet tiger shrimp
10 / 14

salmon trio
sake, benitoro, masunosuke
20

belly trio
benitoro, otoro, buritoro
27

bluefin trio
hon maguro, chutoro, otoro
28

盛り合わせ

sushi platters
hand selected by our sushi chef

ume

8 piece nigiri assortment
tai, chutoro, hamachi, sake, ebi
kani, shiro maguro, zuke toro, tamago
served with chef's handroll
45/person

matsu

premium 10 piece assortment
ika, hotate, kanpachi, california uni
a-5 wagyu, buritoro, benitoro, otoro
zuketoro, tai & chutoro sashimi
served with chef's handroll
75/person

巻き物

makimono
specialty rolls

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

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

jomu

gf, df
hamachi roll
avocado, cucumber
serrano pepper
& cilantro scallion aioli
23

*rainbow

df
snow crab roll wrapped
with seasonal fish, avocado
& hana furikake
24

ozumo

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

shacho

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

negitoro

gf, df
chopped bluefin tuna roll
takuan, shiso & scallion
19

hotate-san

df
seared spicy scallop roll
avocado, tobiko
& crispy shallots
25

kairiku

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

midori

v, vg, gf, df
vegetable roll
avocado, tomato, carrot
cucumber, kaiware & yuzu oil
16

classic rolls

16

california

df

eel cucumber

df

negihama

gf, df

spicy tuna

gf, df

salmon avocado

gf, df

vegetarian rolls

9

**avocado
cucumber**
v, vg, gf, df

**oshinko
umeshiso**
v, vg, gf, df

**mango
avocado**
v, vg, gf, df

*\$1 from every rainbow roll purchase goes towards SF LGBT Center