



前菜

zensai
starters

edamame

v, vg, gf, df
steamed with okinawa sea salt
or
glazed with tamari & garlic
8

miso soup

gf, df
awase miso with
wakame, tofu & scallion
8

shumai

df
steamed scallop, shrimp
& pork dumplings with
tamari, karashi mustard
15

gyoza

df
pan fried shrimp
& pork dumplings
with chili crunch
16

小皿

kozara
small plates

kaiso

v, vg, gf, df
hokkaido seaweeds & wakame
salad with tsukemono
yuzu vinaigrette
13

niku maki

gf, df
robata grilled wagyu ribcap
rolled with spinach & eggplant
goma miso sauce
18

hitokuchi

df
salmon tartare & avocado
on crispy rice
with yuzu tare
21

kani korokke

df
creamy snow crab &
sweet corn croquette
with green yuzu kosho aioli
19

chikori salad

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

hanabi

gf, df
sliced hamachi & avocado
shredded daikon, leeks
warm ginger-chili ponzu
23

dohyo

df
spicy bluefin tuna tartare
avocado, ponzu & wasabi
with taro chips
24

kyushu karaage

df
japanese style fried chicken
with red yuzu kosho aioli
24

agedashi tofu

df
crispy tofu
& kabocha squash
with tentsuyu sauce
16

kushiyaki mori

gf, df
robata grilled skewers
trio of niku dango
chicken negima & gyū sara
19

tempura mori

df
japanese tiger shrimp
& market vegetables
with tentsuyu sauce
24

tuna cones

trio of sesame cones
with smoky tuna tartare
wasabi cream & black tobiko
24

add additional cone - 8

vegetarian upon request

robata

野菜

yasai
vegetables

shishito

gf, df
grilled shishito peppers
with ponzu & katsuobushi
16

nasu

v, vg, gf, df
roasted eggplant with
saikyo miso, shiso & sesame seed
14

kinoko tsutsumi yaki

vg, gf
steamed maitake, hon shimeji, oyster
mushrooms with ponzu & lemon
17

asparagasu

df
robata grilled asparagus
with sumiso sauce & furikake
17

魚

sakana
fish

sake yaki

gf, df
robata grilled scottish salmon
with citrus-soy glaze & yuzu togarashi
29

burikama

gf, df
roasted hamachi collar
& tsukemono with oroshi ponzu sauce
27

hotate

gf
seared scallops
with dashi risotto, shiitake & squash
39

gindara

gf
robata grilled miso marinated
black cod with tsukemono
36

肉

niku
meat

ginza gyu

gf, df
8 oz winterfrost zabuton steak
with yakiniku sauce
47

tokyo gyu

gf, df
8 oz rosewood ranches new york strip
with miso mustard, sansho tare, matcha salt
69

sukureto sutēki

gf, df
4oz grilled iberico pork steak
onions, carrots, apples, persimmons
with fig balsamic sauce
42

a-5 miyazaki

gf, df
kuroge wagyu,
miyazaki prefecture
40/oz (minimum 3oz)

a-5 takamori

gf, df
“drunken” kuroge wagyu,
yamaguchi prefecture
60/oz (minimum 3oz)

@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.

A 6% fee will be added to your check to fund the San Francisco Health Care Security Ordinance.

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



sushi

盛り合わせ

sushi platters | hand selected by our sushi chef

ume

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

matsu

ultra premium 8 piece nigiri assortment featuring
ika, hotate, kanpachi, california uni,
a-5 wagyu, buritoro, benitoro, otoro
served with zuketoro, tai, chutoro sashimi
with chef's handroll
75/person

寿司

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
10 / 14

botan ebi

wild spot prawn
14 / 20

ebi

sweet tiger shrimp
10 / 14

三種類

san shurui

salmon trio

sake, benitoro, masunosuke
20

belly trio

benitoro, otoro, buritoro
27

bluefin trio

hon maguro, chutoro, otoro
28

巻き物

makimono

specialty rolls

bucho

df

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

aburi

gf, df

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

ozumo

df

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

hotate-san

df

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

senmu

df

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

jomu

gf, df

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

shacho

df

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

kairiku

gf, df

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

tekka mango

gf

bluefin tuna roll
with spicy tuna, mango,
avocado, cucumber, tobiko
& mango shiso sauce
21

*rainbow

df

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

negitoro

gf, df

chopped bluefin tuna roll
with takuan, shiso & scallion
19

midori

v, vg, gf, df

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

classic rolls

16

california

df

eel cucumber

df

negihama

gf, df

hamachi & scallion

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