Osusume

a 6-course tasting menu featuring our most celebrated dishes | 150 per person

前菜 zensai

starters

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

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

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

gyoza
df
pan fried shrimp & pork dumplings
gyoza sauce, rayu chili oil
16

小皿 kozara

small plates

kyabetsu kaiso
v, vg, gf, df
shaved cabbage, fuyu persimmon
shinko pear, hokkaido seaweeds
yuzu vinaigrette
16

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

miso caesar salad
df
market baby lettuces, radish
kombu cured egg yolk
furikake
16

kani korokke
creamy snow crab &
sweet corn croquette
green yuzu kosho aioli
19

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

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

dohyo
df
spicy bluefin tuna tartare
avocado, tofu, ponzu
taro chips & endive
24

tuna cones
trio of sesame cones
with smoky tuna tartare
wasabi cream & black tobiko
24
add additional cones + 8

niku maki
gf, df
robata grilled wagyu
rolled with spinach & eggplant
goma miso sauce
19

kushiyaki mori
gf
robata grilled skewers
trio of sake toro
chicken negima & gyu spara
21

ebi tempura
df
japanese tiger shrimp
daikon oroshi & tentsuyu sauce
26

kyushu karaage
df
japanese style fried chicken
red yuzu kosho aioli
16

炉端焼き robata grill

野菜 yasai vegetables

shishito
gf, df
grilled shishito peppers
ponzu & katsuobushi
16

sayamame
df
tempura fried green beans
curry salt & yuzu ponzu
14

kinoko
vg, gf
sauteed wild mushroom
ponzu vinaigrette
17

jaga-imo
df
crispy wagyu fat potatoes
with togarashi
14

魚 sakana fish

sake yaki
gf, df
scottish salmon
citrus-soy glaze & yuzu togarashi
29

gindara
gf, df
ozumo's signature black cod
with saikyo miso marinade
36

burikama
gf, df
roasted hamachi collar
oroshi ponzu sauce
27

hotate
gf
seared sea scallops
dashi risotto, shiitake & squash
39

肉 niku meat

tokyo tower gyu
gf, df
10 oz saikoro style winterfrost wagyu
wasabi, shoyu & okinawa sea salt
58

akasaka gyu
gf
10 oz margaret river wagyu new york strip
with saikyo steak sauce
76

石焼 ishiyaki

Prized by steak lovers around the world, Ozumo's selection of A-5 wagyu is lightly seasoned and seared, presented alongside a sizzling volcanic stone to complete the cooking to your desired doneness. Served with okinawa sea salt, freshly grated wasabi and a tamari-mirin dipping sauce.
gf, df

A-5 wagyu trio | three 1 oz selections of A-5 Japanese wagyu | 95

A-5 kagoshima
wagyu olympics winner
2017 & 2022
30/oz (minimum 3oz)

A-5 miyazaki
himawari ranch
sunflower seed fed wagyu
35/oz (minimum 3oz)

A-5 kobe
hyogo prefecture
grape lees fed wagyu
40/oz (minimum 3oz)

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

Omakase

an 8-course sushi experience showcasing seasonality, creativity and japanese mastery | 185 per person

鮨 sushi

nigiri 1 piece | sashimi 3 pieces

df / gf except unagi, anago

otoro
premium bluefin tuna belly
14 / 35

chutoro
medium bluefin tuna belly
11 / 28

maguro
bluefin tuna
7 / 18

zuke toro
marinated bluefin tuna belly
11 / 28

shiro maguro
albacore
6 / 15

ika
squid
7 / 18

tako
octopus
7 / 18

buritoro
yellowtail belly
9 / 23

hamachi
yellowtail
7 / 18

kinmedai
golden eye snapper
7 /18

kanpachi
amberjack
6 / 15

hirame
halibut
8 / 20

tai
sea bream
6 / 15

aji
horse mackerel
7 / 18

japanese uni
hokkaido sea urchin
21 / 54

california uni
santa barbara sea urchin
17 / 42

zuwai gani
japanese snow crab
10 / 24

hotate
hokkaido scallop
6 / 15

botan ebi
wild spot prawn
7 / 18

ebi
sweet tiger shrimp
5 / 13

tamago
jidori egg omelette
6 / 15

a-5
kagoshima japanese wagyu
16 / 40

masunosuke
king salmon
8 / 20

benitoro
scottish salmon belly
8 / 20

sake
scottish salmon
6 / 15

ikura
salmon roe
7 / 18

unagi
freshwater eel
5 / 13

anago
saltwater eel
7 / 18

salmon trio
sake, benitoro, masunosuke
20

belly trio
benitoro, otoro, buritoro
29

bluefin trio
maguro, chutoro, otoro
30

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
served with tamago & chef's handroll
68/person

matsu
premium 12 piece nigiri & sashimi assortment
otoro, buritoro, benitoro, hotate, kanpachi, ika
zuketoro, tai & chutoro sashimi, served with chef's handroll
96/person

巻き物 makimono

specialty rolls

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

aburi
gf, df
salmon & spicy tuna roll
cucumber, shiso
tobiko, spicy aioli
24

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

hotate-san
df
seared spicy scallop roll
avocado, tobiko
crispy shallots
25

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

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

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

kagomachi
gf, df
seared a-5 kagoshima wagyu roll
hamachi, avocado
crispy garlic & serrano
togarashi ponzu
32

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

rainbow
df
snow crab roll wrapped
with seasonal fish, avocado
hana furikake, unagi & spicy aioli
25

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

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

classic rolls

california
gf, df
18

eel cucumber
df
16

negitoro
gf, df
12

spicy tuna
gf, df
14

salmon avocado
gf, df
12

vegetarian rolls

mango avo
v, vg, gf, df
mango
& avocado slices
9

ingen goma
vg, gf, df
string beans & wakame
toasted sesame dressing
11

yasai yaki
vg, gf, df
grilled zucchini & asparagus
spicy cilantro aioli
11

shiitake maki
v, vg, gf, df
serrano, cilantro
ponzu & sesame
11

kyuri kado
v, vg, gf, df
crunchy cucumber
& avocado
9

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