



sushi · robata · izakaya

appetizer platters

all platters serve up to 10 guests



kaiso | v, vg, gf, df
hokkaido seaweed & wakame salad,
with tsukemomo, yuzu vinaigrette
90

mizuna salad | v, vg, gf, df
mizuna greens, season fruit & vegetables,
candied spiced pepitas,
yuzu vinaigrette
80

shishito | gf, df
grilled shishito peppers,
ponzu, katsuobushi
90

edamame | v, vg, gf, df
steamed w/okinawa sea salt | 50
glazed w/tamari & garlic | 65

karaage | df
japanese style fried chicken,
red yuzu kosho aioli
130

shumai | df
steamed shrimp, scallop &
pork dumplings with
chili crunch
150

gyoza | df
pan fried shrimp & pork
dumplings with ponzu & chili crunch
120

dohyo | df
spicy tuna tartare, avocado,
ponzu, taro chips
160

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

entree platters

all platters serve up to 10 guests

ginza gyū | gf, df

australian wagyu petite filet,
yakimiku sauce

380

tokyo gyū | gf, df

australian wagyu ribeye,
miso mustard, sancho tare, matcha salt

320

teriyaki tori | gf, df

mary's organic grilled chicken
thigh with teriyaki sauce

180

gindara | gf

robata grilled marinated miso black cod
with tsukemomo

250

sake | gf, df

grilled scottish salmon with
citrus-soy glaze & yuzu togarashi

190



side dishes

all platters serve up to 10 guests



kinoko | vg, gf, df
roasted maitake, hon shimeji,
oyster mushrooms with garlic,
tamari & chives
90

asparagasu | df
grilled asparagus
with sumiso sauce & furikake
90

nasu | v, vg, df, gf
roasted eggplant, saikyo miso,
shiso & sesame seeds
90

gohan
steamed japanese rice
40





add on nigiri & sashimi

nigiri & sashimi platters

selection of
nigiri or sashimi
or
half & half

sensei platter

16 pieces each

sake | scottish salmon
hamachi | yellowtail
hon maguro | bluefin tuna
344

sensei deluxe platter

16 pieces each

sake | scottish salmon
hamachi | yellowtail
hon maguro | bluefin tuna
hirame | halibut
tai | sea bream
552

hamachi | yellowtail
14

hirame | halibut
13

kinmedai | golden eye snapper
13

kanpachi | amberjack
12

hon maguro | bluefin tuna
14

otoro | premium bluefin tuna belly
24

chutoro | medium bluefin tuna belly
19

zuke toro | marinated bluefin tuna belly
21

aji | horse mackerel
14

shiro maguro | albacore
11

japanese uni | hokkaido sea urchin
36

california uni | fort bragg sea urchin
28

unagi | freshwater eel
10

a-5 | japanese wagyu beef
28

buritoro | yellowtail belly
18

tamago | egg omelette
9

tai | seabream
12

masunosuke | king salmon
16

benitoro | scottish salmon belly
14

sake | scottish salmon
12

ikura | salmon roe
10

botan ebi | wild spot prawn
14

ebi | sweet tiger shrimp
10

hotate | hokkaido scallop
12



specialty rolls

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

jomu | gf, df
hamachi roll with avocado,
cucumber, serrano pepper
& cilantro scallion sauce

tekka mango | gf, df
bluefin tuna roll with
mango, avocado
& yuzu tobiko

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

senmu | df
hamachi & salmon roll
with spicy tuna,
tempura flake, cucumber,
tobiko, spicy sesame sauce

hotate-san | df
spicy scallop roll with
cucumber, tobiko, shiso
& crispy shallot

midori | v, vg, gf, df
vegetable roll with avocado,
tomato, carrot, cucumber,
kaiware & sesame dressing

classic rolls

california | gf, df
snow crab, avocado

spicy tuna | gf, df
bluefin spicy tuna

salmon avocado | gf, df

cucumber | gf, df, v, vg
bluefin spicy tuna

tekka maki | gf, df
bluefin tuna

ebi tempura | df
shrimp tempura

vegan rolls

umeshiso | v, vg, df
pickled plum

oshinko | gf, df, v, vg
pickled daikon radish

cucumber | gf, df, v, vg

avocado | gf, df, v, vg

sushi platters

yasai maki platter
12 pieces each
umeshiso
oshinko
cucumber
avocado
80

ozumo platter
24 pieces each
ozumo
senmu
bucho
jomu
tekka mango
350

classic maki platter
12 pieces each
california
spicy tuna
salmon avocado
cucumber
tekka
ebi tempura
200

ozumo deluxe platter
24 pieces each
ozumo
senmu
bucho
jomu
tekka mango
hotate-san
midori
470

additional specialty rolls

rainbow | df

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

24

negitoro | gf, df

chopped bluefin tuna roll with
takuan, shiso & scallion

19

kairiku | gf, df

seared takamori wagyu
wrapped roll with hamachi,
avocado, crispy garlic, serrano
chilies & togarashi

29

shacho | df

lobster, yellowfin tuna mango,
jalapeno cilantro, wasabi tobiko
unagi sauce & spicy aioli

28

aburi | gf, df

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

24



desserts

cookies

matcha white chocolate chip

black sesame

brown butter miso chocolate chip

40 /each dozen

mini basuku | gf, vg

basque cheesecake with
fresh mangos, passionfruit

6

beverages

refreshers

64oz includes ice, cups

Yuzu Lemonade

Passion Fruit & Lychee Spritz

Green Tea

60

sodas

12oz can

Coke

Diet Coke

Sprite

4

water

16oz bottle

Still

Sparkling

6







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