



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

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

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

**chikori salad**  
v, vg, gf, df  
endive, treviso, raddichio  
escarole & onion vinaigrette  
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  
18

**kushiyaki mori**  
gf  
robata grilled skewers  
trio of sake toro  
chicken negima & gyu sara  
19

**tempura mori**  
df  
japanese tiger shrimp  
market vegetables  
tentsuyu sauce  
24

**kyushu karaage**  
df  
japanese style fried chicken  
red yuzu kosho aioli  
18

炉端焼き  
robata grill

**shishito**  
gf, df  
grilled shishito peppers  
ponzu & katsuobushi  
16

**kinoko tsutsumi yaki**  
vg, gf  
steamed maitake, hon shimeji and  
oyster mushrooms with ponzu & lemon  
17

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

**gindara**  
gf, df  
ozumo's signature black cod  
marinated in mirin & kyoto miso  
36

**tokyo tower gyū**  
gf, df  
10 oz saikoro style winterfrost wagyu  
wasabi, shoyu & okinawa sea salt  
54

野菜  
yasai  
vegetables

魚  
sakana  
fish

肉  
niku  
meat

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

**asparagasu**  
df  
robata grilled asparagus  
sumiso sauce & furikake  
17

**burikama**  
gf, df  
roasted hamachi collar  
oroshi ponzu sauce  
27

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

**akasaka gyū**  
gf  
10 oz margaret river wagyu new york strip  
with saikyo steak sauce  
72

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 kagoshima**  
wagyu olympics winner 2017 & 2022  
20/oz (minimum 3oz)

**A-5 takamori**  
yamaguchi prefecture, fermented sake mash fed wagyu  
35/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.



# 鮨 sushi

nigiri & sashimi | 2 pieces / 3 pieces

df / gf except unagi, anago

**hamachi**  
yellowtail  
14 / 20

**buritoro**  
yellowtail belly  
18 / 26

**kinmedai**  
golden eye snapper  
13 / 18

**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

**maguro**  
bluefin tuna  
14 / 20

**zuke toro**  
marinated bluefin tuna belly  
21 / 32

**shiro maguro**  
albacore  
11 / 16

**hotate**  
hokkaido scallop  
12 / 17

**a-5**  
takamori japanese wagyu  
28 / 40

**japanese uni**  
hokkaido sea urchin  
36 / 50

**california uni**  
santa barbara sea urchin  
28 / 40

**zuwai gani**  
japanese snow crab  
16 / 23

**unagi**  
freshwater eel  
10 / 14

**anago**  
saltwater eel  
14 / 18

**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**  
maguro, chutoro, otoro  
28

## 盛り合わせ

### sushi platters

hand selected by our sushi chef

<p><b>ume</b> 8 piece nigiri assortment tai, chutoro, hamachi, sake, ebi kani, shiro maguro, zuke toro served with tamago &amp; chef's handroll 45/person</p>	<p><b>matsu</b> premium 14 piece nigiri &amp; sashimi assortment ika, hotate, kanpachi, california uni a-5 wagyu, buritoro, benitoro, otoro zuketoro, tai &amp; chutoro sashimi served with chef's handroll 75/person</p>
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## 巻き物

### maki mono

specialty rolls

<p><b>bucho</b> df shrimp tempura roll snow crab, avocado tobiko &amp; yuzu aioli 22</p>	<p><b>aburi</b> gf, df salmon &amp; spicy tuna roll cucumber, shiso tobiko, spicy aioli 24</p>	<p><b>ozumo</b> df unagi &amp; shrimp tempura roll spicy tuna, cucumber tobiko, spicy aioli 25</p>	<p><b>hotate-san</b> df seared spicy scallop roll avocado, tobiko crispy shallots 25</p>
<p><b>tekka mango</b> gf bluefin tuna roll spicy tuna, mango, avocado cucumber, tobiko mango shiso sauce 21</p>	<p><b>jomu</b> gf, df hamachi roll avocado, cucumber serrano pepper cilantro scallion aioli 23</p>	<p><b>shacho</b> df lobster roll wrapped in yellowfin tuna mango, jalapeno, cilantro unagi sauce &amp; spicy aioli 28</p>	<p><b>takamachi</b> gf, df seared a-5 takamori wagyu roll hamachi, avocado crispy garlic &amp; serrano togarashi ponzu 29</p>
<p><b>senmu</b> df hamachi &amp; salmon roll spicy tuna, cucumber tempura flake, spicy sesame sauce 23</p>	<p><b>rainbow</b> df snow crab roll wrapped with seasonal fish, avocado hana furikake 24</p>	<p><b>ebi gani</b> gf tiger shrimp &amp; snow crab roll avocado, asparagus ginger garlic sauce 24</p>	<p><b>midori</b> v, vg, gf, df vegetable roll avocado, tomato, carrot cucumber, kaiware &amp; yuzu oil 16</p>

### classic rolls

<p><b>california</b> gf, df 16</p>	<p><b>eel cucumber</b> df 16</p>	<p><b>negitoro</b> gf, df 12</p>	<p><b>spicy tuna</b> gf, df 14</p>	<p><b>salmon avocado</b> gf, df 12</p>
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### vegetarian rolls

<p><b>mango avo</b> v, vg, gf, df mango &amp; avocado slices 9</p>	<p><b>ingen goma</b> vg, gf, df string beans &amp; wakame toasted sesame dressing 11</p>	<p><b>yasai yaki</b> vg, gf, df grilled zucchini &amp; asparagus spicy cilantro aioli 11</p>	<p><b>shiitake maki</b> v, vg, gf, df serrano, cilantro ponzu &amp; sesame 11</p>	<p><b>kyuri kado</b> v, vg, gf, df crunchy cucumber &amp; avocado 9</p>
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\*\$1 from every rainbow roll purchase goes towards SF LGBT Center