



お勧め

## OSUSUME

*The Signature Collection of Sushi & Robata  
The Ultimate Ozumo Experience*

### **tuna cones**

smoky tuna tartare, wasabi cream & black tobiko

*2024 Domaine Regis Jouan Sancerre*

### **hanabi**

sliced hamachi & avocado  
leeks, cilantro, warm ginger-chili ponzu

### **sashimi & nigiri**

zuke maguro, kanpachi and tai sashimi  
hokkaido hotate, masunosuke and zuwai gani nigiri

*Ozumo "25th Anniversary" Sake Daiginjo*

### **gindara**

ozumo's signature kyoto miso black cod  
grilled asparagus, sumiso & furikake

*2021 Domaine Garnier et Fils Petit Chablis*

### **a-5 wagyu "ishiyaki"**

volcanic stone grilled striploin from kagoshima prefecture  
okinawa sea salt, freshly grated wasabi and tamari-mirin sauce

*2020 Chateau Trapaud St.-Emilion Grand Cru*

### **matcha tiramisu**

matcha lady fingers with whipped marscapone cream  
matcha chocolate sauce

*2021 Far Niente Dolce*

150 per person

*+60 per person with beverage pairing*

Prices are exclusive of tax and gratuity.

[@ozumosanfrancisco](https://www.ozumosanfrancisco.com)

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.