



matsuri

large party family-style menu | 125 per person

小皿

k o z a r a

small plates

select three

kyushu karaage

df
japanese style fried chicken
red yuzu kosho aioli

gyoza

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

wagyumaki

df
crispy wagyu beef spring rolls
togarashi ponzu

tempura mori

df
japanese tiger shrimp
market vegetables
tentsuyu sauce

premium upgrade

hanabi

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

dohyo

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

hitokuchi

df
salmon tartare & avocado
on crispy rice with yuzu tare

+\$3 each

鮓

s u s h i

served with 3pcs chef's choice sashimi

select three

握り nigiri

sake

scottish salmon

maguro

bluefin tuna

hamachi

yellowtail

tai

sea bream

kanpachi

amberjack

unagi

freshwater eel

hotate

hokkaido scallop

ebi

sweet tiger shrimp

premium upgrade

japanese uni

hokkaido sea urchin
+\$12

california uni

local sea urchin
+\$8

select two

巻き物 makimono

ozumo

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

senmu

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

tekka mango

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

ebi gani

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

aburi

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

otoro

premium bluefin tuna belly
+\$6

zuwai gani

japanese snow crab
+\$4

炉端焼き

robata

select two

肉 niku

or

魚 sakana

tokyo tower gyu

gf, df
saikoro style winterfrost wagyu
wasabi, shoyu & okinawa sea salt

akasaka gyu

gf
margaret river wagyu new york strip
with saikyo steak sauce
+\$10

a-5 kagoshima

gf, df
wagyu olympics winner
2017 & 2022
+\$24

sake yaki

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

gindara

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

select two

野菜 yasai

shishito

gf, df
grilled shishito peppers
ponzu & katsuobushi

asparagasu

df
robata grilled asparagus
sumiso sauce & furikake

kinoko

vg, gf
grilled seasonal mushrooms
scallion & okinawa sea salt

デザート dessert flight

+\$12

choco-chan

vg
warm valrhona chocolate cake, matcha ganache
& whiskey banana ice cream

basuku

vg, gf
basque cheesecake, mango, passion fruit caramel
& black sesame brittle

matcha tiramisu

vg
matcha ladyfingers with whipped mascarpone
cream, matcha chocolate sauce

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