



## 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, df  
robata grilled skewers  
trio of sake toro  
chicken negima & gyū 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

### a-5 miyazaki

gf, df  
kuroge wagyu  
miyazaki prefecture  
30/oz (minimum 3oz)

## 野菜

yasai  
vegetables

### 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

## 魚

sakana  
fish

## 肉

niku  
meat

### akasaka gyū

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

### a-5 takamori

gf, df  
"drunken" kuroge wagyu  
yamaguchi prefecture  
45/oz (minimum 3oz)

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.



# 鮨 sushi

nigiri & sashimi | 2 pieces / 3 pieces

df / gf except unagi, anago

<b>hamachi</b> yellowtail 14 / 20	<b>otoro</b> premium bluefin tuna belly 24 / 35	<b>a-5</b> takamori japanese wagyu 28 / 40	<b>masunosuke</b> king salmon 16 / 23
<b>buritoro</b> yellowtail belly 18 / 26	<b>chutoro</b> medium bluefin tuna belly 19 / 28	<b>japanese uni</b> hokkaido sea urchin 36 / 50	<b>benitoro</b> scottish salmon belly 14 / 20
<b>kinmedai</b> golden eye snapper 13 / 18	<b>maguro</b> bluefin tuna 14 / 20	<b>california uni</b> santa barbara sea urchin 28 / 40	<b>sake</b> scottish salmon 12 / 17
<b>kanpachi</b> amberjack 12 / 17	<b>zuke toro</b> marinated bluefin tuna belly 21 / 32	<b>kani</b> japanese snow crab 14 / 18	<b>ikura</b> salmon roe 14 / 18
<b>tai</b> sea bream 12 / 17	<b>shiro maguro</b> albacore 11 / 16	<b>unagi</b> freshwater eel 10 / 14	<b>botan ebi</b> wild spot prawn 14 / 20
<b>aji</b> horse mackerel 14 / 20	<b>hotate</b> hokkaido scallop 12 / 17	<b>anago</b> saltwater eel 14 / 18	<b>ebi</b> sweet tiger shrimp 10 / 14
<b>salmon trio</b> sake, benitoro, masunosuke 20	<b>belly trio</b> benitoro, otoro, buritoro 27	<b>bluefin trio</b> maguro, chutoro, otoro 28	

## 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  
45/person

**matsu**  
premium 14 piece nigiri & sashimi assortment  
ika, hotate, kanpachi, california uni  
a-5 wagyu, buritoro, benitoro, otoro  
zuketoro, tai & chutoro sashimi  
served with chef's handroll  
75/person

## 巻き物

### makimono

specialty rolls

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

### classic rolls

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

<b>avocado cucumber</b> v, vg, gf, df	<b>oshinko umeshiso</b> v, vg, gf, df	<b>mango avocado</b> v, vg, gf, df
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\*\$1 from every rainbow roll purchase goes towards SF LGBT Center