



dinner prix fixe menus



sushi · robata · izakaya



ozumo prix fixe dinner

served family style
\$195/person

first course

edamame | v, vg, gf, df
steamed with okinawa sea salt

miso soup | gf, df
awase miso, wakame,
tofu, scallion

second course

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

hitokuchi | df
salmon tartare & avocado,
on crispy rice, yuzu tare

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

third course

nigiri & sashimi moriawase
chef to select, 5pc per person

fourth course

miyazaki | gf, df
Japanese A-5 wagyu with maitake
mushroom & jidori egg yolk tare

gindara | gf
robata grilled marinated miso black cod
with tsukemomo

asparagasu | df
grilled asparagus
with sumiso sauce & furikake

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

dessert

choco chan | vg
warm valrhona chocolate cake, matcha
ganache with whisky & banana ice cream



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

yokozuna prix fixe dinner

served family style
\$150/person

first course

edamame | v, vg, gf, df
steamed with okinawa sea salt

miso soup | gf, df
awase miso, wakame,
tofu, scallion



second course

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

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

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

third course

nigiri moriawase
chef to select, 3 pc per person

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

fourth course

tokyo gyū | gf, df
australian wagyu ribeye
miso mustard, sancho tare, matcha salt

gindara | gf
robata grilled marinated miso black cod
with tsukemomo

asparagasu | df
grilled asparagus
with sumiso sauce & furikake

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

dessert

basuku | vg, gf
basque cheesecake with
fresh mangoes, passionfruit caramel
& black sesame brittle



ozeki prix fixe dinner



served family style
\$95/person

first course

edamame | v, vg, gf, df
steamed with okinawa sea salt

miso soup | gf, df
aawase miso, wakame,
tofu, scallion



second course

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

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

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

third course

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

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

fourth course

ginza gyu | gf, df
australian wagyu petite filet, yakiniku
sauce

sake yaki | gf, df
robata grilled scottish salmon with
citrus-soy glaze & yuzu togarashi
upgrade \$10per person
gindara | gf
robata grilled marinated miso black cod
with tsukemomo

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

dessert

basuku | vg, gf
basque cheesecake with
fresh mangoes, passionfruit caramel
& black sesame brittle

vegan prix fixe dinner

individually plated
\$95/person



first course

edamame | v, vg, gf, df
steamed with okinawa sea salt

second course

shishito | v, vg, gf, df
grilled shishito peppers, ponzu

mizuna salad | v, vg, gf, df
seasonal fruits & vegetables,
candied spiced pepitas, yuzu vinaigrette

third course

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

fourth course

kinoko | v, vg, gf, gf
roasted maitake, hon shimeji,
oyster mushrooms with garlic,
tamari

agedashi tofu | v, vg, df
crispy tofu, kabocha squash,
shiitake dashi

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

dessert

vegan mochi ice cream | v, vg, gf, df



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