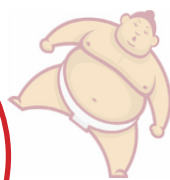




edamame
v, vg, gf, df
sea salt steamed or
garlic tamari glazed
6



miso soup
gf, df
nagano style awase miso
wakame, tofu & scallion
8

tuna cones
duo of sesame cones, smoky tuna tartare
wasabi cream & black tobiko
16

kozara

12

tempura mori
df
tiger shrimp & market vegetables
tentsuyu sauce

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

hitokuchi
df
salmon tartare & avocado
on crispy rice with yuzu tare

kyushu karaage
df
japanese style fried chicken
red yuzu kosho aioli

wagyumaki
df
crispy wagyu beef spring rolls
togarashi ponzu

abara
df
spicy country miso glazed
pork short ribs

ikakoromo
df
crispy miso marinated squid
yuzu tartar sauce

kani korokke
snow crab & sweet corn croquette
green yuzu kosho aioli

kushiyaki

binchotan grilled skewers, 2 per order

negima
gf, df
chicken thigh
& green onion
9

butabara
gf, df
pork belly
& shishito pepper
12

sake toro
gf
salmon belly & green onion
saikyo miso butter
12

tsukune
gf, df
ground jidori chicken
egg yolk & sansho tare
12

shishito
gf, df
shishito peppers
ponzu & katsuobushi
9

gyu spara
gf, df
wagyu & asparagus
red yuzu kosho
12

sunomono

gf, df
house pickled cucumbers served with
seafood of your choice
13

sake
salmon

ebi
tiger shrimp

ika
squid

tako
octopus

hamachi
yellowtail

sake
salmon

tataki

df
seared sashimi of your choice served with
onions, yuzu ponzu & crispy shallots
14

shiro maguro
albacore

maguro
bluefin tuna

handrolls

served with sushi rice in a sesame soy wrap
9

crispy unagi
df
glazed unagi & cucumber
tempura crunch

sake mango
gf, df
scottish salmon & mango
yuzu vinaigrette

ebi tempura
df
tempura tiger shrimp & shiso
unagi sauce

spicy toro
gf, df
bluefin toro
avocado & daikon
red yuzu aioli

matcha hamachi
df
seared yellowtail
with matcha candy &
togarashi tempura crunch

@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

shiro maguro

albacore
11 / 16

maguro

bluefin tuna
14 / 20

chutoro

medium bluefin tuna belly
19 / 28

otoro

premium bluefin tuna belly
24 / 35

zuke toro

marinated bluefin tuna belly
21 / 32

california uni

santa barbara sea urchin
28 / 40

japanese uni

hokkaido sea urchin
36 / 50

a-5

takamori japanese wagyu
28 / 40

hamachi

yellowtail
14 / 20

buritoro

yellowtail belly
18 / 26

kanpachi

amberjack
12 / 17

aji

horse mackerel
14 / 20

tai

sea bream
12 / 17

ikura

salmon roe
14 / 18

zuwai gani

japanese snow crab
16 / 23

hotate

hokkaido scallop
12 / 17

sake

scottish salmon
12 / 17

benitoro

scottish salmon belly
14 / 20

masunosuke

king salmon
16 / 23

kinmedai

golden eye snapper
13 / 18

ebi

sweet tiger shrimp
10 / 14

botan ebi

wild spot prawn
14 / 20

unagi

freshwater eel
10 / 14

anago

saltwater eel
14 / 20

巻き物 makimono

specialty rolls

ozumo

df

unagi & shrimp tempura roll
spicy tuna, cucumber
tobiko, spicy aioli
25

rainbow

df

snow crab roll wrapped
with seasonal fish, avocado
hana furikake
24

hotate-san

df

seared spicy scallop roll
avocado, tobiko
crispy shallots
25

jomu

gf, df

hamachi roll
avocado, cucumber
serrano pepper
cilantro scallion aioli
23

shacho

df

lobster roll
wrapped in yellowfin tuna
mango, jalapeno, cilantro
unagi sauce & spicy aioli
28

takamachi

gf, df

seared a-5 takamori wagyu
roll hamachi, avocado
crispy garlic & serrano
togarashi ponzu
29

tekka mango

gf

bluefin tuna roll
spicy tuna, mango, avocado
cucumber, tobiko
mango shiso sauce
21

aburi

gf, df

salmon & spicy tuna roll
cucumber, shiso
tobiko, spicy aioli
24

bucho

df

shrimp tempura roll
snow crab, avocado
tobiko & yuzu aioli
22

senmu

df

hamachi & salmon roll
spicy tuna, cucumber
tempura flake, spicy sesame
sauce
23

ebi gani

gf

tiger shrimp & snow crab roll
avocado, asparagus
ginger garlic sauce
24

midori

v, vg, gf, df

vegetable roll
avocado, tomato, carrot
cucumber, kaware & yuzu oil
16

classic rolls

california

gf, df

16

eel cucumber

df

16

negitoro

gf, df

12

mango avocado

v, vg, gf, df

10

spicy tuna

gf, df

14

salmon avocado

gf, df

12

sushi

葡萄酒
wine
by the glass



sparkling

nv villa sandi il fresco prosecco	veneto, italy	11
nv szigeti brut gruner veltliner	neusiedlersee, austria	14
nv brick and mortar brut rose	sonoma coast, ca	16
nv laurent-perrier la cuvée brut champagne	france	32

white

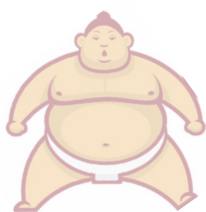
2023 stadt krems gruner veltliner	kremstal, austria	12
2024 groth sauvignon blanc	napa valley, ca	15
2024 andre vatan sancerre	loire valley, france	22
2023 jermann pinot grigio	friuli-venezia-giulia, italy	16
2023 freeman chardonnay	sonoma coast, ca	21

rose

2024 moulin de gassac guilhem	pays d'herault, france	11
-------------------------------	------------------------	----

red

2022 pence ranch pinot noir	santa rita hills, ca	16
2021 baldacci cabernet sauvignon	napa valley, ca	17
2021 piattelli cabernet sauvignon	mendoza, argentina	19
2022 azelia langhe nebbiolo	piedmont, italy	19
2021 e.guigal gigondas	rhône valley, france	20
2020 domaine moniot-nie le bievoux santenay	france	24



麦酒
beer

draft - 16oz

bottled

kirin ichiban	9	kirin ichiban	21oz	14
sapporo lager	9	sapporo lager	21oz	14
asahi super dry	11	asahi super dry	21oz	14
trumer pilsner	10	asahi super dry n/a	12oz	7
ghost town inhume ipa	10			

wine & beer

酒

sake by the
glass & carafe

90ml glass | 360ml carafe



HAPPY HOUR

chitosetsuru 6 | 22
ozumo 8 | 30
ippin 10 | 38

nigori

shochikubai silky mild
joto the blue one

berkeley, ca 10 / 38
hiroshima 16 / 60

junmai

chitosetsuru ginpu
hakurakusei tokubetsu the connoisseur
chibi zumo yokozuna
hamakawa bijofu the gentleman

hokkaido 8 / 30
miyagi 10 / 38
gunma 10 / 38
kochi 10 / 38

ginjo

ozumo seitoku
kirakucho chokarakuchi
jokigen kome kome
ippongi denshin yuki
chitosetsuru kita shizuku
maboroshi nakao's secret
dewazakura oka cherry bouquet
dewazakura dewansan green ridge

gunma 10 / 38
shiga 11 / 42
yamagata 13 / 49
fukui 10 / 38
hokkaido 14 / 53
hiroshima 14 / 53
yamagata 15 / 57
yamagata 16 / 60

daiginjo

ippin sake ippin
konteki tears of dawn
chitosetsuru suisei
akitabare suirakuten

ibaraki 12 / 45
kyoto 16 / 60
hokkaido 15 / 57
akita 19 / 72

flights

3 - 45ml glasses

chitosetsuru brewery flight

explore the varying flavor profiles of the three sake classifications
ginpu junmai - kita shizuku ginjo - suisei daiginjo

14

ginjo flight

sample three styles of premium handcrafted sake
dewazakura oka cherry bouquet - ozumo seitoku - dewazakura dewansan green ridge

18

daiginjo flight

the ultimate expression of a sake brewer's art
ippin - konteki tears of dawn - akitabare suirakuten

21



sake



SAKE LOUNGE MENU

SERVED DAILY | OPEN TO CLOSE

cocktails

giddy geisha

an ozumo classic
vodka, passion fruit
lychee puree
16

the yakuza

old fashioned
A5 wagyu japanese whiskey
smoky earl gray, bitters, orange
18

inazuma

espresso martini
vodka, kurosawa nigori, cantera negra
coffee liqueur, espresso, pandan
16

ozumo

highball
suntory toki whisky
toki soda, lemon
13

ichigo 75

french 75
awayuki gin, strawberry
sakura, yuzu, bubbles
16

HAPPY HOUR

10

giddy geisha
ozumo highball
tokyo vice

tokyo vice

spicy paloma
blanco tequila, grapefruit
ume, fresno, lime, togarashi
16

bushido

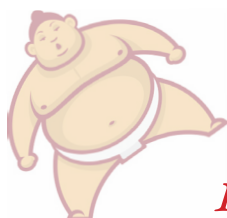
margarita
reposado tequila, kota pandan liqueur
yuzu curacao, guava agave, lime
15

shogun

corpse reviver #2
roku gin, bruto americano, absinthe rinse
domaine canton ginger, bitters
17

origami plane

paper plane
suntory toki, sakura vermut
yuzu infused aperol, amaro nonino
japanese citrus blend, hojicha
16



HAPPY HOUR
EVERY DAY 4 - 6 PM

cocktails