



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
robata grilled skewers
trio of sake toro
chicken negima & gyu 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 | gf - gluten free | df - dairy 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

hamachi
yellowtail
14 / 20

buritoro
yellowtail belly
18 / 26

kinmedai
golden eye snapper
13 / 18

kanpachi
amberjack
12 / 17

tai
sea bream
12 / 17

aji
horse mackerel
14 / 20

otoro
premium bluefin tuna belly
24 / 35

chutoro
medium bluefin tuna belly
19 / 28

maguro
bluefin tuna
14 / 20

zuke toro
marinated bluefin tuna belly
21 / 32

shiro maguro
albacore
11 / 16

hotate
hokkaido scallop
12 / 17

a-5
takamori japanese wagyu
28 / 40

japanese uni
hokkaido sea urchin
36 / 50

california uni
santa barbara sea urchin
28 / 40

zuwai gani
japanese snow crab
16 / 23

unagi
freshwater eel
10 / 14

anago
saltwater eel
14 / 18

masunosuke
king salmon
16 / 23

benitoro
scottish salmon belly
14 / 20

sake
scottish salmon
12 / 17

ikura
salmon roe
14/18

botan ebi
wild spot prawn
14 / 20

ebi
sweet tiger shrimp
10 / 14

salmon trio
sake, benitoro, masunosuke
20

belly trio
benitoro, otoro, buritoro
27

bluefin trio
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

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

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

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

aburi
gf, df
salmon & spicy tuna roll
cucumber, shiso
tobiko, spicy aioli
24

jomu
gf, df
hamachi roll
avocado, cucumber
serrano pepper
cilantro scallion aioli
23

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

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

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

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

hotate-san
df
seared spicy scallop roll
avocado, tobiko
crispy shallots
25

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

midori
v, vg, gf, df
vegetable roll
avocado, tomato, carrot
cucumber, kaiware & yuzu oil
16

classic rolls

california
gf, df
16

eel cucumber
df
16

negitoro
gf, df
12

spicy tuna
gf, df
14

salmon avocado
gf, df
12

vegetarian rolls

avocado cucumber
v, vg, gf, df

oshinko umeshiso
v, vg, gf, df

mango avocado
v, vg, gf, df

*\$1 from every rainbow roll purchase goes towards SF LGBT Center