



小皿
kozara
small plates

tuna cones
trio of sesame cones
with smoky tuna tartare
wasabi cream & black tobiko
24
add additional cones + 8

edamame
v, vg, gf, df
steamed with okinawa sea salt
or
glazed with garlic tamari
7

miso soup
gf, df
nagano style awase miso
wakame, tofu & scallion
7

shumai
df
steamed scallop, shrimp
& pork dumplings with
tamari, karashi mustard
13

gyoza
df
pan fried shrimp & pork dumplings
gyoza sauce, rayu chili oil
14

summer kaiso
v, vg, gf, df
heirloom tomatoes, cucumber
hokkaido seaweed
sesame shiso vinaigrette
17

hitokuchi
df
salmon tartare & avocado
on crispy rice
with yuzu tare
18

hanabi
gf, df
sliced hamachi & avocado
shredded daikon, leeks
warm ginger-chili ponzu
21

dohyo
df
spicy bluefin tuna tartare
avocado, tofu, ponzu
taro chips & endive
22

agedashi tofu
v, vg, df
crispy silken tofu
kabocha squash, shiitake dashi
16

shishito
gf, df
grilled shishito peppers
ponzu & katsuobushi
14

kyushu karaage
df
japanese style fried chicken
red yuzu kosho aioli
16

miso caesar salad
df
market baby lettuces, radish
kombu cured egg yolk
furikake
16

定食
teishoku
set lunch

served with broccoli & shiitake goma-ae, tsukemono, mizuna salad & rice

kani linguine
dungeness crab
shio kosho kani miso
32

ebi tempura
df
japanese tiger shrimp
daikon oroshi & tentsuyu sauce
26

burikama
gf, df
roasted hamachi collar
& tsukemono with
oroshi ponzu sauce
26

gindara
gf, df
ozumo's signature
robata grilled black cod
with saikyo miso marinade
34

teriyaki tori
gf, df
robata grilled chicken
teriyaki sauce
24

tonkatsu pork
df
crispy panko sakura pork
snowy cabbage, tonkatsu sauce
karashi mustard
24

sake yaki
gf, df
robata grilled scottish salmon
citrus-soy glaze
yuzu togarashi
28

tokyo tower gyu
gf, df
8 oz saikoro style winterfrost wagyu
wasabi, shoyu & okinawa sea salt
46

丼
donburi
rice bowls

tuna poke
gf, df
bluefin tuna poke
wakame salad, tsukemono, scallion
benishoga & sesame shoyu
28

chirashi
gf, df
chef's premium selection of sashimi
ikura & tamago with sushi rice
34

gyudon
gf, df
sliced braised beef
with green onion, benishoga
cured jidori egg yolk
24

麺
men
noodles

kyushu tonkotsu ramen
ramen noodles in a creamy pork broth
pork chasu, soft cooked egg, green onion
takana, bamboo shoots, beni shoga & nori
22

tokyo shoyu ramen
ramen noodles in a tokyo style shoyu broth
pork chasu, soft cooked egg, spinach
bamboo shoots, green onion & nori
22

sapporo miso ramen
ramen noodles in a hokkaido style miso broth
pork chasu, soft cooked egg, corn
butter, bamboo shoots, green onion & nori
22

tempura soba
df
warm buckwheat soba, tsuyu, green onions,
wakame with tempura shrimp
market vegetables & onion kakiage
24

yakisoba
df
stir-fried soba noodles with sliced wagyu,
cabbage, onions, bean sprouts topped
ao nori & beni shoga
26

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.



鮓 sushi

nigiri 1 piece | sashimi 3 pieces

df / gf except unagi, anago

otoro
premium bluefin tuna belly
14 / 35

chutoro
medium bluefin tuna belly
11 / 28

maguro
bluefin tuna
7 / 18

zuke toro
marinated bluefin tuna belly
11 / 28

shiro maguro
albacore
6 / 15

ika
squid
7 / 18

tako
octopus
7 / 18

buritoro
yellowtail belly
9 / 23

hamachi
yellowtail
7 / 18

kinmedai
golden eye snapper
7 / 18

kanpachi
amberjack
6 / 15

hirame
halibut
8 / 20

tai
sea bream
6 / 15

aji
horse mackerel
7 / 18

japanese uni
hokkaido sea urchin
18 / 45

california uni
santa barbara sea urchin
14 / 35

zuwai gani
japanese snow crab
8 / 20

hotate
hokkaido scallop
6 / 15

botan ebi
wild spot prawn
7 / 18

ebi
sweet tiger shrimp
5 / 13

tamago
jidori egg omelette
6 / 15

a-5
takamori japanese wagyu
14 / 35

masunosuke
king salmon
8 / 20

benitoro
scottish salmon belly
8 / 20

sake
scottish salmon
6 / 15

ikura
salmon roe
7 / 18

unagi
freshwater eel
5 / 13

anago
saltwater eel
7 / 18

salmon trio
sake, benitoro, masunosuke
20

belly trio
benitoro, otoro, buritoro
29

bluefin trio
maguro, chutoro, otoro
30

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

54/person

matsu

premium 14 piece nigiri & sashimi assortment

otoro, buritoro, benitoro, hotate, kanpachi, california uni, ika, a-5 wagyu
zuketoro, tai & chutoro sashimi, served with chef's handroll

86/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
24

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
25

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

kagomachi

gf, df

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

midori

v, vg, gf, df

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

classic rolls

california

gf, df

18

eel cucumber

df

16

negitoro

gf, df

12

spicy tuna

gf, df

14

salmon avocado

gf, df

12

vegetarian rolls

mango avo

v, vg, gf, df

mango
& avocado slices
9

ingen goma

vg, gf, df

string beans & wakame
toasted sesame dressing
11

yasai yaki

vg, gf, df

grilled zucchini & asparagus
spicy cilantro aioli
11

shiitake maki

v, vg, gf, df

serrano, cilantro
ponzu & sesame
11

kyuri kado

v, vg, gf, df

crunchy cucumber
& avocado
9

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