



お任せ

## OMAKASE

*An Expression of the Ocean's Finest  
Crafted Through Japanese Mastery and Seasonality*

### yuzu hamachi

yellowtail, pickled onion, tobiko

*NV Brut Champagne Guy Charlemagne Le Mesnil Grand Cru*

### uni tofu

ikura, bonito, shiso

### sashimi

hirame, zuke maguro, smoked kanpachi, masunosuke

*Chitosetsuru Suisei Junmai Daiginjo, Hokkaido Prefecture*

### chawanmushi

shiitake, ginkgo nut, uni, smoked trout roe

### sazanami

tai, kinmedai, hotate, kamasu

*Ozumo "25th Anniversary" Daiginjo, Gunma Prefecture*

### tsunami

uni ika, benitoro, buritoro, otoro

a-5 kagoshima wagyu & caviar +25

*2023 Hourglass proprietary HG III, Napa Valley +20*

### temaki

anago, avocado, sesame soy paper

*Muni "Second to None" Junmai Daiginjo, Nagano Prefecture*

### tamago brulee

sweet jidori egg omelette, candied matcha

*2021 Dolce by Far Niente Late Harvest Wine, Napa Valley*

185 per person

*+90 per person with beverage pairings*

Prices are exclusive of tax and gratuity.

@ozumosanfrancisco

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food-borne illness.