



小皿

kozara small plates

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

kaiso

v, vg, gf, df
hokkaido seaweeds & wakame
salad with tsukemono
yuzu vinaigrette
12

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

chikori salad

v, vg, gf, df
endive, treviso, raddichio
escarole & onion vinaigrette
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

tempura mori

df
japanese tiger shrimp
& market vegetables
tentsuyu sauce
24

burikama

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

gindara

gf, df
ozumo's signature
robata grilled black cod
marinated in mirin & kyoto miso
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.



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
28 / 40

chutoro

medium bluefin tuna belly
21 / 32

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
16 / 23

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
48/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

aburi

gf, df

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

ozumo

df

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

hotate-san

df

seared spicy scallop roll
avocado, tobiko
crispy shallots
25

tekka mango

gf

bluefin tuna roll
spicy tuna, mango, avocado
cucumber, tobiko
mango shiso sauce
24

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

senmu

df

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

rainbow

df

snow crab roll wrapped
with seasonal fish, avocado
hana furikake
25

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, kaiware & 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