



お勧め

OSUSUME

*The Signature Collection of Sushi & Robata
The Ultimate Ozumo Experience*

tuna cones

smoky tuna tartare, wasabi cream & black tobiko

2024 Domaine Regis Jouan Sancerre

hanabi

sliced hamachi & avocado
leeks, cilantro, warm ginger-chili ponzu

sashimi & nigiri

zuke maguro, kanpachi and tai sashimi
hokkaido hotate, masunosuke and zuwai gani nigiri

Ozumo "25th Anniversary" Sake Daiginjo

gindara

ozumo's signature black cod with saikyo miso marinade
sauteed mushroom medley & ponzu vinaigrette

2021 Domaine Garnier et Fils Petit Chablis

a-5 wagyu "ishiyaki"

volcanic stone grilled striploin from kagoshima prefecture
okinawa sea salt, freshly grated wasabi and tamari-mirin sauce

2020 Chateau Trapaud St.-Emilion Grand Cru

matcha tiramisu

matcha lady fingers with whipped marscapone cream
matcha chocolate sauce

2021 Far Niente Dolce

150 per person

+60 per person with beverage pairing

Prices are exclusive of tax and gratuity.

[@ozumosanfrancisco](https://www.ozumosanfrancisco.com)

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