



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

**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  
onions, edamame & wakame salad  
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 | df - dairy free | gf - gluten 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

**kani**  
japanese snow crab  
14 / 18

**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

### maki mono

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  
21

**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  
24

**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**  
df  
16

**eel cucumber**  
df  
16

**negitoro**  
gf, df  
12

**spicy tuna**  
gf, df  
14

**salmon avocado**  
gf, df  
12

### vegetarian rolls

9

**avocado cucumber**  
v, vg, gf, df

**oshinko umeshiso**  
v, vg, gf, df

**mango avocado**  
v, vg, gf, df