



## 前菜

zensai  
starters

### edamame

v, vg, gf, df  
steamed with okinawa sea salt  
or  
glazed with tamari & garlic  
8

### miso soup

gf, df  
nagano style awase miso  
wakame, tofu & scallion  
8

### shumai

df  
steamed scallop, shrimp  
& pork dumplings  
tamari, karashi mustard  
15

### gyoza

df  
pan fried shrimp & pork dumplings  
gyoza sauce, rayu chili oil  
16

## 小皿

kozara  
small plates

### kaiso

v, vg, gf, df  
hokkaido seaweeds & wakame  
salad with tsukemono  
yuzu vinaigrette  
13

### agedashi tofu

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

### chikori salad

v, vg, gf, df  
endive, treviso, raddichio  
escarole & onion vinaigrette  
16

### kani korokke

creamy snow crab &  
sweet corn croquette  
green yuzu kosho aioli  
19

### hitokuchi

df  
salmon tartare & avocado  
on crispy rice  
with yuzu tare  
21

### hanabi

gf, df  
sliced hamachi & avocado  
shredded daikon, leeks  
warm ginger-chili ponzu  
23

### dohyo

df  
spicy bluefin tuna tartare  
avocado, tofu, ponzu  
taro chips & endive  
24

### tuna cones

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

### niku maki

gf, df  
robata grilled wagyu  
rolled with spinach & eggplant  
goma miso sauce  
18

### kushiyaki mori

gf, df  
robata grilled skewers  
trio of sake toro  
chicken negima & gyu sara  
19

### tempura mori

df  
japanese tiger shrimp  
market vegetables  
tentsuyu sauce  
24

### kyushu karaage

df  
japanese style fried chicken  
red yuzu kosho aioli  
18

## 炉端焼き

## robata grill

### shishito

gf, df  
grilled shishito peppers  
ponzu & katsuobushi  
16

### kinoko tsutsumi yaki

vg, gf  
steamed maitake, hon shimeji and  
oyster mushrooms with ponzu & lemon  
17

### sake yaki

gf, df  
scottish salmon  
citrus-soy glaze & yuzu togarashi  
29

### gindara

gf  
ozumo's signature black cod  
marinated in mirin & kyoto miso  
36

### tokyo tower gyū

gf, df  
10 oz saikoro style winterfrost wagyu  
wasabi, shoyu & okinawa sea salt  
52

### a-5 miyazaki

gf, df  
kuroge wagyu,  
miyazaki prefecture  
30/oz (minimum 3oz)

## 野菜

yasai  
vegetables

### nasu

v, vg, gf, df  
roasted eggplant with  
saikyo miso, shiso & sesame seed  
14

### asparagasu

df  
robata grilled asparagus  
sumiso sauce & furikake  
17

### burikama

gf, df  
roasted hamachi collar  
oroshi ponzu sauce  
27

## 魚

sakana  
fish

### hotate

gf  
seared sea scallops  
dashi risotto, shiitake & squash  
39

### akasaka gyū

gf  
12 oz rosewood ranches wagyu new york strip  
with saikyo steak sauce  
75

## 肉

niku  
meat

### a-5 takamori

gf, df  
"drunken" kuroge wagyu,  
yamaguchi prefecture  
45/oz (minimum 3oz)

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

gf / df except unagi

**hamachi**  
yellowtail  
14 / 20

**buritoro**  
yellowtail belly  
18 / 26

**hirame**  
fluke  
13 / 18

**kinmedai**  
golden eye snapper  
13 / 18

**kanpachi**  
amberjack  
12 / 17

**tai**  
sea bream  
12 / 17

**otoro**  
premium bluefin tuna belly  
24 / 35

**chutoro**  
medium bluefin tuna belly  
19 / 28

**hon maguro**  
bluefin tuna  
14 / 20

**zuke toro**  
marinated bluefin tuna belly  
21 / 32

**shiro maguro**  
albacore  
11 / 16

**aji**  
horse mackerel  
14 / 20

**a-5**  
takamori japanese wagyu  
28 / 40

**japanese uni**  
hokkaido sea urchin  
36 / 50

**california uni**  
local sea urchin  
28 / 40

**unagi**  
freshwater eel  
10 / 14

**hotate**  
hokkaido scallop  
12 / 17

**tamago**  
egg omelette  
9 / 12

**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**  
hon 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, tamago  
served with chef's handroll  
45/person

### matsu

premium 10 piece 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

### senmu

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

### 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

### kairiku

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

### tekka mango

gf  
bluefin tuna roll  
spicy tuna, mango, avocado  
cucumber, tobiko  
& mango shiso sauce  
21

### \*rainbow

df  
snow crab roll wrapped  
with seasonal fish, avocado  
& hana furikake  
24

### negitoro

gf, df  
chopped bluefin tuna roll  
takuan, shiso & scallion  
19

### midori

v, vg, gf, df  
vegetable roll  
avocado, tomato, carrot  
cucumber, kaiware & yuzu oil  
16

classic rolls

16

**california**  
df

**eel cucumber**  
df

**negihama**  
gf, df

**spicy tuna**  
gf, df

**salmon avocado**  
gf, df

vegetarian rolls

9

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

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

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

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