



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
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

麵
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
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

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
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
gf, df
16

eel cucumber
df
16

negitoro
gf, df
12

spicy tuna
gf, df
14

salmon avocado
gf, df
12

vegetarian rolls

avocado cucumber
v, vg, gf, df

oshinko umeshiso
v, vg, gf, df

mango avocado
v, vg, gf, df