



Osusume

a 6-course tasting menu featuring our most celebrated dishes | 150 per person

前菜

zensai

starters

edamame

v, vg, gf, df

steamed with okinawa sea salt
or
glazed with garlic tamari
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

summer kaiso

v, vg, gf, df

heirloom tomatoes, cucumber
hokkaido seaweed
sesame shiso vinaigrette
17

agedashi tofu

v, vg, df

crispy silken tofu
kabocha squash, nori
shiitake dashi
16

miso caesar salad

df

market baby lettuces, radish
kombu cured egg yolk
furikake
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
19

kushiyaki mori

gf

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

ebi tempura

df

japanese tiger shrimp
daikon oroshi & tentsuyu sauce
26

kyushu karaage

df

japanese style fried chicken
red yuzu kosho aioli
16

炉端焼き

robata grill

野菜 yasai vegetables

shishito

gf, df

grilled shishito peppers
ponzu & katsuobushi
16

sayamame

df

tempura fried green beans
curry salt & yuzu ponzu
14

kinoko

vg, gf

sauteed wild mushroom
ponzu vinaigrette
17

jaga-imo

df

crispy wagyu fat potatoes
with togarashi
14

魚 sakana fish

sake yaki

gf, df

scottish salmon
citrus-soy glaze & yuzu togarashi
29

gindara

gf, df

ozumo's signature black cod
with saikyo miso marinade
36

burikama

gf, df

roasted hamachi collar
oroshi ponzu sauce
27

hotate

gf

seared sea scallops
dashi risotto, shiitake & squash
39

肉 niku meat

tokyo tower gyu

gf, df

10 oz saikoro style winterfrost wagyu
wasabi, shoyu & okinawa sea salt
54

akasaka gyū

gf

10 oz margaret river wagyu new york strip
with saikyo steak sauce
72

石焼

ishiyaki

Prized by steak lovers around the world, Ozumo's selection of A-5 wagyu is lightly seasoned and seared, presented alongside a sizzling volcanic stone to complete the cooking to your desired doneness. Served with okinawa sea salt, freshly grated wasabi and a tamari-mirin dipping sauce.

gf, df

A-5 wagyu trio | three 1 oz selections of A-5 Japanese wagyu | 90

A-5 kagoshima

wagyu olympics winner
2017 & 2022
28/oz (minimum 3oz)

A-5 miyazaki

himawari ranch
sunflower seed fed wagyu
32/oz (minimum 3oz)

A-5 kobe

hyogo prefecture
grape lees fed wagyu
40/oz (minimum 3oz)

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.



Omakase

an 8-course sushi experience showcasing seasonality, creativity and japanese mastery | 185 per person

鮨 sushi

nigiri 1 piece | sashimi 3 pieces

df / gf except unagi, anago

otoro
premium bluefin tuna belly
14 / 35

chutoro
medium bluefin tuna belly
11 / 28

maguro
bluefin tuna
7 / 18

zuke toro
marinated bluefin tuna belly
11 / 28

shiro maguro
albacore
6 / 15

ika
squid
7 / 18

tako
octopus
7 / 18

buritoro
yellowtail belly
9 / 23

hamachi
yellowtail
7 / 18

kinmedai
golden eye snapper
7 / 18

kanpachi
amberjack
6 / 15

hirame
halibut
8 / 20

tai
sea bream
6 / 15

aji
horse mackerel
7 / 18

japanese uni
hokkaido sea urchin
18 / 45

california uni
santa barbara sea urchin
14 / 35

zuwai gani
japanese snow crab
8 / 20

hotate
hokkaido scallop
6 / 15

botan ebi
wild spot prawn
7 / 18

ebi
sweet tiger shrimp
5 / 13

tamago
jidori egg omelette
6 / 15

a-5
takamori japanese wagyu
14 / 35

masunosuke
king salmon
8 / 20

benitoro
scottish salmon belly
8 / 20

sake
scottish salmon
6 / 15

ikura
salmon roe
7 / 18

unagi
freshwater eel
5 / 13

anago
saltwater eel
7 / 18

salmon trio
sake, benitoro, masunosuke
20

belly trio
benitoro, otoro, buritoro
29

bluefin trio
maguro, chutoro, otoro
30

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

54/person

matsu

premium 14 piece nigiri & sashimi assortment

otoro, buritoro, benitoro, hotate, kanpachi, california uni, ika, a-5 wagyu
zuketoro, tai & chutoro sashimi, served with chef's handroll

86/person

巻き物

makimono

specialty rolls

bucho

df

shrimp tempura roll
snow crab, avocado
tobiko & yuzu aioli
22

tekka mango

gf

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

senmu

df

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

aburi

gf, df

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

jomu

gf, df

hamachi roll
avocado, cucumber
serrano pepper
cilantro scallion aioli
23

rainbow

df

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

ozumo

df

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

shacho

df

lobster roll
wrapped in yellowfin tuna
mango, jalapeno, cilantro
unagi sauce & spicy aioli
28

ebi gani

gf

tiger shrimp & snow crab roll
avocado, asparagus
ginger garlic sauce
24

hotate-san

df

seared spicy scallop roll
avocado, tobiko
crispy shallots
25

kagomachi

gf, df

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

midori

v, vg, gf, df

vegetable roll
avocado, tomato, carrot
cucumber, kaware & 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