



前菜

zensai
starters

edamame

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

miso soup

gf, df
aka & shiro miso
with wakame, tofu
scallion
8

shumai

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

gyoza

df
pan fried shrimp and
pork dumplings with
ponzu & chili crunch
16

小皿

kozara
small plates

kaiso

v, vg, gf, df
hokkaido seaweed mix
wakame salad with house
pickled cucumbers & radishes
yuzu vinaigrette
13

agedashi tofu

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

hitokuchi

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

kani korokke

snow crab & corn croquette
with tonkatsu sauce, shaved
cabbage, green yuzu aioli
19

mizuna salad

v, vg, gf, df
seasonal fruits & vegetables
candied spiced pepitas
with yuzu vinaigrette
16

hanabi

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

dohyo

df
spicy tuna tartare
avocado, ponzu & wasabi
with taro chips
24

tuna cones

sesame cone trio
with smoky tuna tartare
wasabi cream & black tobiko
24
add additional cone - 8

niku maki

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

kushiyaki mori

gf, df
robata grilled beef tsukune
chicken negima
& pork belly skewers
19

tempura mori

df
tiger shrimp, kabocha squash
shiitake, onion, sweet potato
& broccoli with tentsuyu sauce
24

kyushu karaage

df
japanese style fried chicken
with red yuzu kosho aioli
18

robata

shishito

gf, df
grilled shishito peppers
with ponzu & katsuobushi
16

kinoko

vg, gf
roasted maitake, hon shimeji, oyster mushrooms
with garlic, tamari & chives
17

sake yaki

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

hotate

gf
seared scallops
with dashi risotto, shiitake & summer squash
39

ginza gyū

gf, df
8 oz robata grilled australian wagyu petite filet
with yakiniku sauce
47

a-5 miyazaki

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

野菜

yasai
vegetables

nasu

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

asparagus

df
robata grilled asparagus
with sumiso sauce & furikake
17

burikama

df, gf
roasted hamachi collar
with daikon oroshi & ponzu sauce
27

gindara

gf
robata grilled black cod
with miso dashi sauce
36

魚

sakana
fish

肉

niku
meat

tokyo gyū

gf, df
8 oz australian wagyu ribeye
with miso mustard, sansho tare, matcha salt
69

a-5 takamori

gf, df
drunken wagyu, yamaguchi prefecture
60/oz (minimum 3oz)

@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.

A 6% fee will be added to your check to fund the San Francisco Health Care Security Ordinance.

v - vegan | vg - vegetarian | df - dairy free | gf - gluten free



sushi

盛り合わせ

sushi platters | hand selected by our sushi chef

ume

traditional 8 piece nigiri assortment featuring
tai, chutoro, hamachi, sake, ebi, kani
shiro maguro, zuke toro, tamago
served with unagi handroll
45/person

matsu

ultra premium 8 piece nigiri assortment featuring
ika, hotate, kanpachi, california uni,
a-5, buritoro, benitoro, otoro
served with zuketoro, tai, chutoro sashimi
& unagi handroll
75/person

寿司

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
10 / 14

botan ebi

wild spot prawn
14 / 20

ebi

sweet tiger shrimp
10 / 14

三種類

san shurui

salmon trio

sake, benitoro, masunosuke
20

belly trio

benitoro, otoro, buritoro
27

bluefin trio

hon maguro, chutoro, otoro
28

巻き物

makimono

specialty rolls

bucho

df

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

aburi

gf, df

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

ozumo

df

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

hotate-san

df

seared spicy scallop roll
with avocado, tobiko
& crispy shallots
25

senmu

df

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

jomu

gf, df

hamachi roll
with avocado, cucumber
serrano pepper
& cilantro scallion aioli
23

shacho

df

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

kairiku

gf, df

seared a-5 takamori wagyu
wrapped roll with hamachi,
avocado, crispy garlic,
serrano chilies & togarashi
29

tekka mango

gf

bluefin tuna roll
with spicy tuna, mango,
avocado, cucumber, tobiko
& yuzu miso sauce
21

*rainbow

df

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

negitoro

gf, df

chopped bluefin tuna roll
with takuan, shiso & scallion
19

midori

gf, df, vg, v

vegetable roll
with avocado, tomato carrot
cucumber, kaiware & yuzu oil
16

classic rolls

16

california

gf, df

eel cucumber

df

negihama

gf, df

hamachi & scallion

spicy tuna

gf, df

salmon avocado

gf, df

vegetarian rolls

9

avocado cucumber

gf, df, v, vg

oshinko umeshiso

gf, df, v, vg

mango avocado

gf, df, v, vg

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