



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

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
19

kushiyaki mori
gf
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
16

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, df
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
54

野菜
yasai
vegetables

nasu
v, vg, gf, df
roasted eggplant with
saikyo miso, shiso & sesame seed
15

asparagasu
df
robata grilled asparagus
sumiso sauce & furikake
17

burikama
gf, df
roasted hamachi collar
oroshi ponzu sauce
27

hotate
gf
seared sea scallops
dashi risotto, shiitake & squash
39

魚
sakana
fish

肉
niku
meat

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

A-5 takamori
yamaguchi prefecture, fermented sake mash fed wagyu
35/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.



鮓 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
28 / 40

chutoro

medium bluefin tuna belly
21 / 32

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
16 / 23

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
48/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

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

tekka mango

gf

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

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
25

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, 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