



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

小皿

kozara small plates

edamame

v, vg, gf, df

steamed with okinawa sea salt
or
glazed with tamari & garlic
7

miso soup

gf, df

aka & shiro miso
with wakame, tofu
scallion
7

shumai

df

steamed scallop, shrimp
and pork dumplings with
tamari & karashi mustard
13

gyoza

df

pan fried shrimp and
pork dumplings with
ponzu sauce & chili crunch
14

agedashi tofu

v, vg, df

crispy silken tofu
with kabocha squash
& shiitake dashi
14

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 tuna tartare
avocado, ponzu & wasabi
with taro chips
22

kaiso

v, vg, gf, df

hokkaido seaweed mix
wakame salad with house
pickled cucumbers & radishes
yuzu vinaigrette
12

shishito

gf, df

grilled shishito peppers
with ponzu & katsuobushi
14

kyushu karaage

df

japanese style fried chicken
with red yuzu kosho aioli
16

mizuna salad

v, vg, gf, df

seasonal fruits & vegetables
candied spiced pepitas
with yuzu vinaigrette
15

定食

teishoku set lunch

served with broccoli & shiitake goma-ae, tsukemono, mizuna salad & rice

uni pasta

spaghetti in a creamy uni sauce
topped with santa barbara uni
& ikura
29

tempura mori

df

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

burikama

gf, df

roasted hamachi collar
with daikon oroshi
& ponzu sauce
26

gindara

gf

robata grilled black cod
with saikyo miso marinade
& miso dashi sauce
34

teriyaki tori

gf, df

robata grilled chicken
with teriyaki sauce
24

tonkatsu filet

df

crispy sakura pork filet
with snowy cabbage &
tonkatsu sauce
24

sake yaki

gf, df

robata grilled scottish salmon
with citrus-soy glaze
& yuzu togarashi
28

ginza gyu

gf, df

6 oz robata grilled
australian wagyu petite filet
with yakiniku sauce
38

丼

donburi rice bowls

spicy poke

gf, df

spicy bigeye tuna & scottish salmon
radish, takuan, cucumber, scallion
pickled ginger, crushed avocado
28

chirashi

gf, df

chef's premium selection of sashimi
ikura & tamago with sushi rice
34

wagyu don

gf, df

sauteed wagyu beef, onion, daikon
shiitake in a dengaku miso glaze with cured
jidori egg yolk, beni shoga & scallions
32

ラーメン

men noodles

shoyu soba

df

buckwheat soba noodles in a light beef
broth, with wagyu beef, bok choy
shiitake, leeks & bamboo shoots
24

tonkotsu ramen

ramen noodles in a creamy pork broth with
pork belly, soft cooked egg, green onion,
takana, bamboo shoots, beni shoga & nori
22

yakisoba

df

stir-fried soba noodles with sliced wagyu,
cabbage, onions, bean sprouts topped
with ao nori & beni shoga
26

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.

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



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

belly trio

benitoro, otoro, buritoro
27

bluefin trio

hon maguro, chutoro, otoro
28

salmon trio

sake, benitoro, masunosuke
20

巻き物

makimono

specialty rolls

bucho

df

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

senmu

df

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

tekka mango

gf

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

aburi

gf, df

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

jomu

gf, df

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

*rainbow

df

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

ozumo

df

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

shacho

df

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

negitoro

gf, df

chopped bluefin tuna roll
with takuan, shiso & scallion
19

hotate-san

df

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

kairiku

gf, df

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

midori

v, vg, gf, df

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