



お勧め

OSUSUME

*The Signature Collection of Sushi & Robata
The Ultimate Ozumo Experience*

tuna cones

smoky tuna tartare, wasabi cream & black tobiko

2024 Domaine Regis Jouan Sancerre

hanabi

sliced hamachi & avocado
leeks, cilantro, warm ginger-chili ponzu

sashimi & nigiri

zuke maguro, kanpachi and tai sashimi
hokkaido hotate, masunosuke and zuwai gani nigiri

Ozumo "25th Anniversary" Sake Daiginjo

gindara

ozumo's signature kyoto miso black cod
grilled asparagus, sumiso & furikake

2021 Domaine Garnier et Fils Petit Chablis

a-5 wagyu "ishiyaki"

volcanic stone grilled striploin from kagoshima prefecture
okinawa sea salt, freshly grated wasabi and tamari-mirin sauce

2020 Chateau Trapaud St.-Emilion Grand Cru

matcha tiramisu

matcha lady fingers with whipped marscapone cream
matcha chocolate sauce

2021 Far Niente Dolce

192 per person

+78 per person with beverage pairing

Prices are inclusive of tax and gratuity.

[@ozumosanfrancisco](#)

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.