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

小皿
kozara
small plates

edamame
v, vg, gf, df
steamed with okinawa sea salt
or
glazed with garlic tamari
7

miso soup
gf, df
nagano style awase miso
wakame, tofu & scallion
7

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

gyoza
df
pan fried shrimp & pork dumplings
gyoza sauce, rayu chili oil
14

kyabetsu kaiso
v, vg, gf, df
shaved cabbage, fuyu persimmon
shinko pear, hokkaido seaweeds
yuzu vinaigrette
16

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 bluefin tuna tartare
avocado, tofu, ponzu
taro chips & endive
22

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

shishito
gf, df
grilled shishito peppers
ponzu & katsuobushi
14

kyushu karaage
df
japanese style fried chicken
red yuzu kosho aioli
16

miso caesar salad
df
market baby lettuces, radish
kombu cured egg yolk
furikake
16

定食
teishoku
set lunch

served with kabocha nimono, tsukemono, miso caesar salad & rice

kani linguine
dungeness crab
shio kosho kani miso
32

ebi tempura
df
japanese tiger shrimp
daikon oroshi & tentsuyu sauce
26

burikama
gf, df
roasted hamachi collar
& tsukemono with
oroshi ponzu sauce
26

gindara
gf, df
ozumo's signature
robata grilled black cod
with saikyo miso marinade
34

teriyaki tori
gf, df
robata grilled chicken
teriyaki sauce
24

tonkatsu pork
df
crispy panko sakura pork
snowy cabbage, tonkatsu sauce
karashi mustard
24

sake yaki
gf, df
robata grilled scottish salmon
citrus-soy glaze
yuzu togarashi
28

tokyo tower gyu
gf, df
8 oz saikoro style winterfrost wagyu
wasabi, shoyu & okinawa sea salt
46

丼
donburi
rice bowls

gyudon
gf, df
braised beef & onion, benishoga, scallion
cured jidori egg yolk
24

chirashi
gf, df
chef's premium selection of sashimi
ikura & tamago with sushi rice
34

tuna poke
gf, df
bluefin tuna poke, wakame, tsukemono
scallion, benishoga & sesame shoyu
28

麺
men
noodles

kyushu tonkotsu ramen
ramen in a creamy pork broth
pork chasu, ajitama egg, scallion
takana, bamboo shoot, beni shoga & nori
22

tempura soba
df
warm buckwheat soba, wakame, scallion
tempura shrimp & market vegetables kakiage
24

tokyo shoyu ramen
ramen in a tokyo style shoyu broth
pork chasu, ajitama egg, spinach
bamboo shoot, scallion & nori
22

wagyu kare udon
creamy curry udon
wagyu beef, carrot, onion
whipped potato cream
26

yakisoba
df
stir-fried soba noodles with wagyu beef
cabbage, onion, bean sprout
ao nori & beni shoga
26

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.

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
21 / 54

california uni
santa barbara sea urchin
17 / 42

zuwai gani
japanese snow crab
10 / 24

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
kagoshima japanese wagyu
16 / 40

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
68/person

matsu
premium 12 piece nigiri & sashimi assortment
otoro, buritoro, benitoro, hotate, kanpachi, ika
zuketoro, tai & chutoro sashimi, served with chef's handroll
96/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
yuzu aioli & spicy sesame sauce
28

kagomachi
gf, df
seared a-5 kagoshima wagyu roll
hamachi, avocado
crispy garlic & serrano
togarashi ponzu
32

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, unagi & spicy aioli
25

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

midori
v, vg, gf, df
vegetable roll
avocado, tomato, carrot
cucumber, kaiware & 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