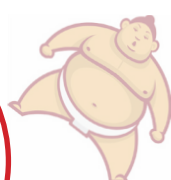




edamame
v, vg, gf, df
sea salt steamed or
garlic tamari glazed
6



miso soup
gf, df
nagano style awase miso
wakame, tofu & scallion
8

tuna cones
duo of sesame cones, smoky tuna tartare
wasabi cream & black tobiko
16

kozara

14

sayamame
df
tempura fried green beans
curry salt & yuzu ponzu

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

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

kyushu karaage
df
japanese style fried chicken
red yuzu kosho aioli

wagyumaki
df
crispy wagyu beef spring rolls
togarashi ponzu

abara
df
spicy country miso glazed
pork short ribs

ikakoromo
df
crispy miso marinated squid
yuzu tartar sauce

kani korokke
snow crab & sweet corn croquette
green yuzu kosho aioli

kushiyaki

binchotan grilled skewers, 2 per order

negima
gf, df
chicken thigh
& green onion
10

sake toro
gf
salmon belly & green onion
saikyo miso butter
14

shishito
gf, df
shishito peppers
ponzu & katsuobushi
10

butabara
gf, df
pork belly
& shishito pepper
14

tsukune
gf, df
ground jidori chicken
egg yolk & sansho tare
14

gyu spara
gf, df
wagyu & asparagus
red yuzu kosho
14

sunomono

gf, df
house pickled cucumbers served with
seafood of your choice
13

sake
salmon

ebi
tiger shrimp

ika
squid

tako
octopus

hamachi
yellowtail

sake
salmon

shiro maguro
albacore

maguro
bluefin tuna

tataki

df
seared sashimi of your choice served with
onions, yuzu ponzu & crispy shallots
14

handrolls

served with sushi rice in a sesame soy wrap
9

crispy unagi
df
glazed unagi & cucumber
tempura crunch

sake mango
gf, df
scottish salmon & mango
yuzu vinaigrette

ebi tempura
df
tempura tiger shrimp & shiso
unagi sauce

spicy toro
gf, df
bluefin toro
avocado & daikon
red yuzu aioli

matcha hamachi
df
seared yellowtail
with matcha candy &
togarashi tempura crunch

@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.

dining

鮓 sushi

nigiri 1 piece | sashimi 3 pieces

df / gf except unagi, anago

shiro maguro

albacore
6 / 15

maguro

bluefin tuna
7 / 18

chutoro

medium bluefin tuna belly
11 / 28

otoro

premium bluefin tuna belly
14 / 35

zuke toro

marinated bluefin tuna belly
11 / 28

california uni

santa barbara sea urchin
17 / 42

japanese uni

hokkaido sea urchin
21 / 54

a-5

kagoshima japanese wagyu
16 / 40

hirame

halibut
8 / 20

hamachi

yellowtail
7 / 18

buritoro

yellowtail belly
9 / 23

kanpachi

amberjack
6 / 15

aji

horse mackerel
7 / 18

tai

sea bream
6 / 15

ikura

salmon roe
7 / 18

zuwai gani

japanese snow crab
10 / 24

hotate

hokkaido scallop
6 / 15

ika

squid
7 / 18

sake

scottish salmon
6 / 15

benitoro

scottish salmon belly
8 / 20

masunosuke

king salmon
8 / 20

kinmedai

golden eye snapper
7 / 18

ebi

sweet tiger shrimp
5 / 13

botan ebi

wild spot prawn
7 / 18

unagi

freshwater eel
5 / 13

anago

saltwater eel
7 / 18

tako

octopus
7 / 18

巻き物 makimono

specialty rolls

ozumo

df

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

rainbow

df

snow crab roll wrapped
with seasonal fish, avocado
furikake, unagi & spicy aioli
25

hotate-san

df

seared spicy scallop roll
avocado, tobiko
crispy shallots
25

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
28

kagomachi

gf, df

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

tekka mango

gf

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

aburi

gf, df

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

bucho

df

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

senmu

df

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

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, kaware & yuzu oil
16

classic rolls

california

gf, df

18

eel cucumber

df

16

negitoro

gf, df

12

mango avocado

v, vg, gf, df

10

spicy tuna

gf, df

14

salmon avocado

gf, df

12

sushi

葡萄酒
wine
by the glass



sparkling

nv domaine j. laurens brut rosé	cremant de limoux, france	17
2025 scarpetta brut prosecco doc	veneto, italy	12
nv guy charlemagne grand cru champagne	france	36

white

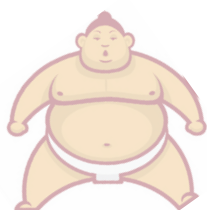
2021 fattori soave "danieli"	terrini vulcanici italy	13
2023 jermann pinot grigio	friuli-venezia-giulia, italy	16
2024 groth sauvignon blanc	napa valley, ca	17
2025 regis jouan sancerre	loire, france	24
2023 miner chardonnay	napa valley, ca	19

rosé

2025 baudry-dutour cuvée marie-justine chinon	france	16
2022 broadley vineyards ramato of pinot gris	oregon	14

red

2021 e.guigal gigondas	rhone valley, france	16
2022 azelia langhe nebbiolo	piedmont, italy	19
2020 romain moniot-nie pinot noir santenay	france	24
2022 pence ranch pinot noir	santa rita hills, ca	19
2021 baldacci cabernet sauvignon	napa valley, ca	21



麦酒
beer

draft - 16oz

kirin ichiban	9
sapporo lager	9
asahi super dry	11
trumer pilsner	10
ghost town inhume ipa	10

bottled

kirin ichiban	21oz	14
sapporo lager	21oz	14
asahi super dry	21oz	14
suntori all-free n/a	12oz	6

wine & beer

酒

sake by the glass & carafe

90ml glass | 360ml carafe



nigori

shochikubai silky mild
joto the blue one

berkeley, ca 8 / 30
hiroshima 12 / 45

junmai

chitosetsuru ginpu
hakurakusei tokubetsu the connosieur
hamakawa bijofu the gentleman
shishi no sato chokara

hokkaido 9 / 34
miyagi 13 / 49
kochi 10 / 38
ishikawa 14 / 53

ginjo

ozumo seitoku
jokigen kome kome
chitosetsuru kita shizuku
maboroshi mystery
dewazakura oka cherry bouquet
dewazakura dewansan green ridge
ozumo tsunami

gunma 10 / 38
yamagata 13 / 49
hokkaido 14 / 53
hiroshima 14 / 53
yamagata 15 / 57
yamagata 16 / 60
nagano 21 / 78

daiginjo

ippin sake ippin
joto the one with clocks
chitosetsuru suisei
ozumo 25th anniversary

ibaraki 12 / 45
hiroshima 18 / 68
hokkaido 14 / 53
gunma 24 / 78

flights

3 - 2oz glasses

chitosetsuru brewery flight

explore the varying flavor profiles of the three sake classifications
ginpu junmai - kita shizuku ginjo - suisei daiginjo
19

ginjo flight

sample three styles of premium handcrafted sake
dewazakura oka - kokuryu - dewazakura dewansan
26

sip of japan flight

the ultimate expression of a sake brewer's art
hamakawa bijofu - dewazakura oka - ozumo 25th anniversary
32



sake



SAKE LOUNGE MENU

SERVED DAILY | OPEN TO CLOSE

cocktails

giddy geisha

an ozumo classic

vodka, passion fruit
lychee puree

16

the yakuza

old fashioned

A5 wagyu japanese whiskey
smoky earl gray, bitters, orange

18

inazuma

espresso martini

vodka, kurosawa nigori, cantera negra
coffee liqueur, espresso, pandan

16

ozumo

highball

suntory toki whisky
toki soda, lemon

13

ichigo 75

french 75

awayuki gin, strawberry
sakura, yuzu, bubbles

16

HAPPY HOUR

10

giddy geisha
ozumo highball
tokyo vice

tokyo vice

spicy paloma

blanco tequila, grapefruit
ume, fresno, lime, togarashi

16

bushido

margarita

reposado tequila, kota pandan liqueur
yuzu curacao, guava agave, lime

15

shogun

corpse reviver #2

roku gin, bruto americano, absinthe rinse
domaine canton ginger, bitters

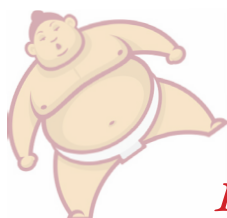
17

origami plane

paper plane

suntory toki, sakura vermut
yuzu infused aperol, amaro nonino
japanese citrus blend, hojicha

16



HAPPY HOUR

EVERY DAY 4 - 6 PM

cocktails