



lunch prix fixe

Uryu

sushi · robata · izakaya



# sakura prix fixe lunch



served family style  
\$80/person

## first course

edamame | v, vg, gf, df  
steamed with okinawa sea salt

miso soup | gf, df  
aka & saikyo miso, wakame,  
tofu, scallion

## second course

kyushu karaage | df  
japanese style fried chicken,  
red yuzu kosho aioli

gyoza | df  
pan fried shrimp & pork dumplings,  
ponzu & chili crunch

mizuna salad | v, vg, df, gf  
seasonal fruits & vegetables,  
candied spiced pepitas, yuzu dressing

## third course

ozumo roll | df  
unagi & shrimp tempura roll with spicy  
tuna, cucumber tobiko, spicy aioli

senmu roll | df  
hamachi & salmon roll  
with spicy tuna, cucumber,  
tempura flake, spicy sesame sauce

## fourth course

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

tokyo gyū | gf, df  
australian wagyu ribeye,  
miso mustard, sancho tare, matcha salt

asparagasu | df  
grilled asparagus, sumiso sauce & furikake

## dessert

basuku | vg, gf  
basque cheesecake with  
fresh mangoes, passionfruit caramel  
& black sesame brittle



v - vegan | vg - vegetarian | df - dairy free | gf - gluten free



# vegan prix fixe lunch

individually plated  
\$80/person



## first course

edamame | v, vg, gf, df  
steamed with okinawa sea salt

## second course

shishito | gf, df  
grilled shishito peppers, ponzu

mizuna salad | v, vg, gf, df  
seasonal fruits & vegetables,  
candied spiced pepitas, yuzu dressing

## third course

midori roll | v, vg, gf, df  
avocado, tomato, carrot, cucumber,  
kaiware & sesame dressing

## fourth course

nasu | v, vg, gf, df  
roasted eggplant with saikyo miso,  
shiso & sesame seeds

agedashi tofu | v, vg, df  
crispy tofu, kabocha squash, shiitake dashi

## dessert

vegan mochi ice cream v, vg, gf, df



Michelle Cheng  
415.872.1118  
mcheng@ozumo.com