

SUSHI & SASHIMI

TORO blue fin tuna belly	26	TAI red snapper	14
MAGURO bigeye tuna	12	AJI spanish mackerel	12
SHIRO MAGURO albacore	10	SHIME-SABA cured mackerel	10
SAKE scottish salmon	12	UNAGI freshwater eel	12
BENIJAKE wild salmon	14	HOTATE hokkaido scallop	10
BENITORO salmon belly	14	EBI steamed tiger shrimp	8
MASUNOSUKE king salmon	14	BOTAN EBI sweet tiger shrimp	18
HAMACHI yellowtail	12	UNI sea urchin	22
BURITORO yellowtail belly	14	HOKKAIDO UNI japanese uni	28
KANPACHI amberjack	14	IKURA salmon roe	10
KINMEDAI golden eye snapper	14	TAMAGO egg omelette	8
HIRAME halibut	10	WAGYU A5 miyazaki	32

MAKIMONO

SHACHO 25

lobster, tuna & mango rolled in soy paper with spicy sesame aioli

FUTOMAKI 22

salmon, hamachi, tuna, tamago, tiger shrimp & asparagus roll

YUYAKE 19

salmon, cucumber roll topped with salmon sashimi, shiso & yuzu kosho

BUCHO 20

ebi tempura roll topped with snow crab, avocado, tobiko & yuzu aioli

HAMACHI MAKI 20

hamachi, cucumber roll topped with hamachi sashimi, avocado, serrano & garlic miso sauce

OZUMO 22

ozumo signature unagi, snow crab roll topped with tuna sashimi, avocado, unagi sauce & spicy aioli

SEKIWAKE 20

spicy tuna, cucumber, tempura flakes, topped with salmon, hamachi, tobiko & sesame sauce

MIDORI 16

assorted vegetable, topped with avocado, tomato & yuzu sesame dressing

CLASSIC MAKI 13

california | spicy tuna
shrimp tempura | salmon avocado

YASAI CLASSIC MAKI 10

avocado | cucumber

O Z U M O

LUNCH

SAISHO

MISO SOUP 5

shinshu koji miso soup with tofu & wakame

EDAMAME

steamed with okinawa sea salt 6
chilled with shiso 6
glazed with tamari & garlic 7

KAISO 10

hokkaido seaweed salad with shiso & umeboshi dressing

TSUBOMI 15

summer lettuce & vegetable salad with yuzu vinaigrette

KOZARA

GYOZA 15

tiger shrimp & pork dumplings

KYUSHU KARAAGE 14

japanese style fried chicken with spicy yuzu aioli & lemon

AGEDASHI TOFU 14

crispy silken tofu with warm savory shiitake dashi broth

EBI TEMPURA 18

tiger shrimp tempura with ginger tentsuyu

HOTATE 19

seared scallops with granny smith apple, fresh wasabi & brown butter

DOHYO 20

spicy tuna tartare with avocado, ponzu & taro chips

WAGYU TARTARE 22

wagyu filet tartare over crispy rice

HANABI 26

ozumo signature hamachi sashimi with avocado & warm chili ginger ponzu

SUSHI SETS

KUROSAWA 45

curated selection of nigiri & sashimi served with miso soup, 3 pieces of each style

GOKUJO CHIRASHI 58

curated selection of assorted fish & shellfish over sushi rice

SASHIMI MORIAWASE 54

5 types of hand picked sashimi, 2 pieces of each selection

MATSU 108

curated omakase selection of premium sashimi & nigiri, 8 of pieces each style

YOKOZUNA 198

curated omakase selection of premium sashimi & nigiri, 15 pieces of each style

TONAI SAN SUSHI 68

5 types of hand picked ozumo style nigiri, 2 pieces of each premium selection

ROBATA

TOKYO GYU BENTO 32

robata grilled wagyu new york strip served with rice, daily vegetables & miso soup

BURIKAMA BENTO 24

roasted hamachi collar, yuzu-kosho sauce served with rice, daily vegetables & miso soup

GINDARA 36

ozumo signature sweet miso & sake kasu marinated black cod

GINZA GYU 56

8oz wagyu filet with ozumo signature yakiniku sauce

premium imported japanese wagyu selections (3oz. minimum) grilled tableside or prepared by the chef

MIYAZAKI WAGYU 30 per oz
kuroge beef from miyazaki prefecture

TAKAMORI 40 per oz
drunken wagyu from iwakuni ranch in yamaguchi prefecture

OMI 45 per oz
emperor's beef from okaki ranch in shiga prefecture

DONBURI & RAMEN

KAISEN DON 26

assorted seared fish & shellfish with chili garlic sauce over rice

KAMO SHOYU RAMEN 22

temomi ramen noodles in shoyu duck broth, with duck confit, soft boiled egg & sweet corn

YASAI

NASU 12

robata grilled eggplant with kinome & sancho tare

JAGAIMO 12

crispy heirloom potatoes with nori pesto

KINOKO 12

roasted king trumpet mushrooms with brown butter miso & chives

ASPARAGUS 12

robata grilled asparagus with wadaman black sesame & furikake