

HAPPY

4pm - 7pm

SAKE

OZUMO, cold. 6

OZEKI SAKE, hot. 5

SHO CHIKU BAI, nigori. 5

BARTENDER'S CHOICE, cold. 6

**TAKE \$5 OFF ANY PREMIUM SAKE
BY THE CARAFE!**

WINE

HAY MAKER, sauvignon blanc. 7

TWO VINES, chardonnay. 7

TEN SPAN, pinot noir. 7

HOGUE, cabernet sauvignon. 7

BUILD YOUR OWN BUBBLES. 7
add your choice to sparkling wine:

lychee • elderflower • ginger

DRAFT BEER

KIRIN. 5

SAPPORO. 5

BLACK DIAMOND IPA. 5

A 3% sustainable surcharge will be applied to all sales.
Thank you for your continuous support and patronage.

HOUR

4pm - 7pm

COCKTAILS

BASIL HAVEN

gin, st germaine, basil, lemon. 8

TOKYO LEMONADE

vodka, yuzu shochu,
lemon, sugar. 6

SPICED KENTUCKY MULE

bourbon, apple cider,
lime, ginger beer. 8

OZUMO-CANE

rum, gin, housemade grenadine,
orange & pineapple juice. 6

THAI PALOMA

blanco tequila, grapefruit,
lime, thai chili . 8

ICHIGO-TINI

vanilla vodka, mint, lime,
strawberry meyer lemon shrub. 7

A note to our visitors and patrons. we are doing our part to help lessen the impact that we all have on California's severe drought. We will now be offering water only upon request

BAR

4pm - close

EDAMAME

fresh soy beans served cold, warm or garlic soy. 6/7

BEET SALAD

spinach, golden beets, parsnips, orange segments,
wasabi vinaigrette. 12

SASHIMI SAMPLER*

assortment of tuna, yellowtail, and salmon. 18

DOHYO*

spicy tuna tartare, avocado, cucumber, edamame,
tobiko, ponzu, wasabi oil. 18

TOGARASHI FRIES

togarashi dusted fries, roasted jalepeño aioli. 8

IKA TEMPURA

tempura calamari, spicy tartar. 12

KARA-AGE

japanese style fried chicken with garlic and onion,
white pepper, spicy mustard. 12

HACHIMITSU TEBA

chicken wings, white asparagus kimchi,
honey sriracha sauce. 13

JIDORI

pan roasted chicken, marbled potatoes, rainbow
carrots, black garlic kuromitsu, amakara sauce. 25

SAKE

pan seared salmon, sautéed kale, crispy salmon skin,
koshihikari rice, sakura shoyu dashi. 22

BITES

4pm - close

BUTA GYOZA

housemade pork belly dumplings. 12

OKONOMIYAKI

japanese style pancake, black tiger prawns, cabbage,
bonito flake, tonkatsu sauce. 9

ABARA

grilled pork ribs, sweet and sour chili glaze. 14

WAGYU MEATBALLS

miyazaki beef meatballs, cherry tomato,
shishito pepper, housemade barbeque sauce. 11

WAGYU BURGER

brioche bun, garlic pickles, grilled onions, romaine,
tomato, kennebec fries, dijon aioli. 14

KUSHI-YAKI

SELECTION OF TWO. 12 SELECTION OF FOUR. 18

negima: chicken breast, negi

gyu: steak, shishito pepper

sake: salmon, shishito pepper

buta: pork belly, spicy miso

tsukune: chicken pork sausage, spicy mustard

VEGETABLES

SELECTION OF TWO. 10 SELECTION OF FOUR. 16

broccolini: shiso green goddess

tokyo turnips: yuzu salt

oyster mushrooms: tamari butter

shun: chef's market vegetable of the day

- please advise your server of any food allergies -

*these items are served raw. consuming raw dishes
may increase your risk of food borne illness*

SUSHI*

NIGIRI 2 pc / SASHIMI 4 pc

toro: blue fin tuna belly 20 / 40

maguro: big eye tuna 9 / 18

bincho: albacore tuna 8 / 16

sake: salmon 8 / 16

benitoro: salmon belly 10 / 20

benijake: sockeye salmon 10 / 20

hirame: fluke 9 / 18

kurodai: black snapper 10 / 20

kanpachi: amberjack 12 / 24

hamachi: yellowtail 9 / 18

saba: mackerel 9 / 18

aji: jack mackerel 10 / 20

hotate: japanese scallop 9 / 18

amaebi: raw sweet prawn 10 / 20

ebi: poached tiger prawn 7 / 14

tarabagani: red crab 8 / 16

hotate: japanese scallop 9 / 18

tako: octopus 8 / 16

ika: squid 7 / 14

anago: saltwater eel 10 / 20

unagi: freshwater eel 10 / 20

tamago: omelette 6 / 12

ikura: salmon roe 9 / 18

tobiko: flying fish roe 8 / 16

uni: sea urchin MP

SUSHI HAPPY HOUR SPECIAL!!!
\$2 OFF ALL ROLLS
\$1 OFF NIGIRI

discount applies when items are ordered
between 4pm-7pm

MAKIMONO*

OZUMO

eel, cucumber, topped with red crab, tuna, avocado, sweet soy, spicy aioli. 15

MAKUSHITA

spicy albacore, macadamia nuts, shiso leaf, topped with seared scallop, jalapeño, sweet soy, yuzu aioli. 16

GOSHO

fresh salmon, avocado, topped with poached langostine, plum wine braised apple, marinated salmon. 17

JALAPEÑO HAMACHI

spicy yellowtail, avocado, cucumber, topped with jalapeño, yuzu aioli. 13

SEKIWAKE

spicy tuna roll topped with salmon, yellowtail, tempura flakes, tobiko, peanut sauce. 15

BUCHO

tempura shrimp topped with red crab, avocado, tobiko, yuzu aioli. 15

SPIDER

tempura soft shell crab, tobiko, kaiware, cucumber. 13

DRAGON

tempura shrimp topped with eel, avocado. 14

SPICY SCALLOP

spicy hokkaido scallop, cucumber, daikon sprout. 12

MIDORI

asparagus, carrot, shiso leaf, topped with avocado, garlic parsnips, ume vinaigrette. 14

LILY

fried tofu, mango, avocado, chili garlic almond sauce, wrapped in soy paper. 11

CLASSIC ROLLS 10 per roll

california roll • spicy tuna roll

tempura shrimp roll • spicy salmon roll

salmon skin roll • rock 'n roll