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**MENU**

**starters**

**MISO SOUP 5**
hearty country-style miso soup
with tofu and wakame seaweed

**EDAMAME 6**
served warm with seasalt, cold with chopped shiso,
or with tamari soy and garlic +1

**KAISO SALAD 12**
variety of Hokkaido seaweed and hijiki with
daikon radish tossed in ume-sesame dressing

**BEET SALAD 13**
poached farmer’s market beets and
baby carrots served with saikyo-miso yogurt

**TEMPURA MORIAWASE 15**
selection of tempuraed vegetables, daikon, tentsuyu

**KANI KORROKE 12**
crispy dungeness crab croquettes
served with a yuzu aioli dipping sauce

**KYUSHU KARAAGE 14**
fried pieces of boneless chicken marinated in
ozumo’s secret seasoning served with spicy aioli

**ramen**

**HAKATA TONKOTSU RAMEN 18**
A rich pork broth served with thin ramen noodles,
beni shoga, shiitake mushrooms & chashu pork
topped with a poached egg.

**SAPPORO MISO RAMEN 18**
A hearty chicken, pork & miso broth served with
thick egg noodles, chrysanthemum, spicy ground
duck & chashu pork topped with butter, poached egg &
sweet corn.

**TOKYO SHOYU RAMEN 18**
A dashi, soy & chicken broth served with thick
hand-crafted egg noodles, chashu pork & naruto topped
with wakame seaweed, nori, poached egg & sweet corn.

**grill**

**SAKE BENTO 22**
grilled scottish salmon with sweet yuzu-miso sauce

**GYU BENTO 26**
grilled washu flatiron steak served with sea salt,
house made tare sauce

**VEGETABLE CURRY-DON 8**
Japanese style curry served with seasonal,
local vegetables over rice

**KAISEN-DON 22**
seared tiger prawns, dayboat scallops and grilled salmon
with chili-garlic sauce, over rice

**GINDARA 34**
black cod filet marinated in saikyo-miso
and sake lees with grilled shishito pepper

**TOKYO GYU 48**
8oz wagyu ribeye steak with potato puree
shiitake mushrooms and a miso bordelaise sauce

**WAGYU BURGER AND FRIES 20**
wagyu beef, tomato, onion, dijonnaise, cheddar,
bbq sauce, bun

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SUSHI BAR

DOHYO 20
diced dashi-marinated tuna sashimi and avocado with gyoza skin dipping chips

HANABI 26
sashimi-sliced hamachi and avocado with a warm jalapeno-yuzu ponzo dressing

sushi  sashimi

toro | blue fin tuna belly  26/65
maguro | bigeye tuna  12/30
shiomaguro | albacore tuna  10/25
sake | Scottish salmon  12/30
benitoro | salmon toro  14/35
hamachi | yellowtail  12/30
buritoro | yellowtail toro  14/35
shime-saba | cured mackerel  10/25
unagi | freshwater eel  10/25
hotate | hokkaido scallop  10/25

makimono

MAKE YOUR OWN HANDROLLS  40
spicy tuna, snow crab, salmon, cucumber, & house-made temaki sauces served with individually packed nori, sushi rice, gigner, wasbi, and soy sauce

OZUMO 20
our classic unagi, cucumber and snow crab roll topped with diced tuna and avocado with spicy aioli

BUCHO 18
tempura shrimp roll topped with crab salad, avocado and tobiko with yuzu aioli

MIDORI MAKI  15 GF
vegetable roll with asparagus, cucumber carrots and kaiware topped with avocado

HAMACHI MAKI  18
yellowtail tuna, avocado and cucumber with jalapeno, tempura flakes and garlic miso sauce

CLASSIC MAKI  12
CALIFORNIA | SPICY TUNA | SALMON & AVOCADO | KAPA | AVOCADO

omakase chef selections

松  135  横綱  240
MATSU  YOKOZUNA

Consuming raw or undercooked meats, poultry, seafood, shellfish & egg may increase your risk of foodborne illness.
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