

OTSUMAMI | STARTERS

MISO SOUP 4
koji and aka miso paste, tofu, wakame seaweed

EDAMAME 4/5
steamed with sea salt / saute with garlic soy

TSUKEMONO 4
japanese sea salt cured vegetable pickles

SARADA & SUNOMONO | SALADS & SIDE DISHES

KABETSU KALE 6
raw cabbage, kale, radish oroshi, yuzu-wafu dressing

HIJIKI 6
hijiki seaweed, carrots, edamame, ponzu, mixed sesame seeds

CUCUMBER SUNOMONO 12
crabmeat, pickled persian cucumbers, sweet vinegar

GOMA-AE 6
blanched spinach, creamy sesame dressing

KAISO SALAD 5
red & green tosaka seaweed, wood ear mushroom, green onion, sweet chili dressing

NAMAMONO | RAW DISHES

TUNA TATAKI 18
thinly sliced seared black pepper encrusted tuna, truffle oil, ponzu, grated ginger, micro cilantro

DOHYO 18
yellowfin tuna, diced avocado, yuzu tobiko, soy foam, sweet soy sauce

HANABI 18
sliced hamachi, avocado, warm jalapeno-ginger ponzu

UNI-MEN 14
somen noodles, uni, slightly cured salmon roe, onsen tamago, kizami nori

KOZARA | SMALL PLATES

SWEET CORN AGE 9
sweet corn fritters, jalapeno, shiso, nori furikake, yuzu tentsuyu

KAKAIAGE 9
farmer's market vegetable fritters, warm tentsuyu dipping sauce

HITOKUCHI EBI 14
deep-fried crab and popcorn shrimp, nori furikake, yuzu mango aioli

KYUSHU KARAAGE 12
japanese style fried chicken pieces, lemon wedge

AGEDASHI TOFU 10
tofu, green onion, shiso, grated daikon, grated ginger & garlic, warm tentsuyu dipping sauce

YAKITORI | SKEWERS

TORI | CHICKEN
NEGIMA thigh meat, green onion, tare, sichimi pepper shio 8
TSUKUNE chicken meatballs 9
TEBIYAKI chicken wings, tare, sichimi pepper shio 8
MOMO thigh meat, ginger, garlic, sancho pepper, tare 8

GYU | MEAT
GYU tenderloin, marinated in sweet soy, sichimi pepper shio 12
GYU KAKUNI braised wagyu short ribs, pickled onion 14
BUTA-BARA sake & sea salt braised pork belly, tare glaze 10
WAGYU japanese a-5, tare (3oz) 28

SAKANA | FISH
GINDARA black cod marinated in sake soy 21
EBI black tiger prawn 12
SEABASS chilean seabass, sake soy & sichimi shio glaze 15
TARABAGANI king crab, yuzu butter sauce 24

YASAI | VEGETABLE
KINOKO shiitake, sake, soy, daikon ponzu, bonito flakes 6
KOIMO baby potato, aioli 6
SWEET CORN sweet yellow corn, tare, sichimi shio, aioli 5
SHISHITO japanese peppers, sichimi shio, sake soy glaze, bonito flakes 5

SUSHI | SASHIMI

	NIGIRI (2PCS) SASHIMI (5PCS)		
TORO	22	55	blue fin tuna belly
MAGURO	10	20	bigeye tuna
HAMACHI	10	20	yellowtail
SAKE	10	20	salmon
KANPACHI	12	24	amberjack
TAI	12	24	red snapper
UMI MASU	9	18	ocean trout
UNAGI	9	18	freshwater eel
HOTATE	9	18	scallop
BOTAN EBI	14	28	fresh sweet prawn
EBI	8	16	shrimp
KANI	10	20	snow crab
UNI	18	35	sea urchin
IKURA	9	18	salmon roe
TAMAGO	6	12	egg omelette

MORIAWASE

CHEF'S CHOICE NIGIRI & SASHIMI SELECTION 65 / 135

MAKIMONO | ROLLS

KAPPA cucumber 8
TEKKA tuna 10
NEGI TORO blue fin tuna, green onion 14
NEGI HAMACHI spicy yellowtail 12
EBITEM shrimp tempura 12

OZUMO 2.0 18
salmon, cucumber, jalapeno, mango, yuzu sauce, micro shiso

SHACHO 20
tuna, salmon, scallop, crab salad, takuwan wrapped in soy paper, lobster sauce

Z-SAN 19
shrimp tempura, spicy tuna, cucumber, yuzu tobiko, red onion, yuzu miso aioli

SPIDER 17
softshell crab, asparagus, shiso, kaiware, avocado, yuzu tobiko, unagi sauce

KOKORO 13
takuwan, avocado, cucumber, toasted sesame, yuzu miso sauce

	3oz 90ml	12oz 360ml	24oz 720ml
SAKE			
Kanpai Sake	8	30	
Ozumo Ginjo	10	36	66
Mizubasho Ginjo	10	36	66
Dewazakura Oka Ginjo	12	40	76
Dewazakura Dewa 33 Ginjo	12	40	76
Hakutsura Daiginjo	12	40	76
Wakatake Demon Slayer Daiginjo	14	52	96
Hoyo Kura No Hana Daiginjo (500 ML)	15	56	72
Koshi No Kanbai Chotokusen Daiginjo (500 ML)			140
Yumedono Daiginjo (750 ML)			150
Masumi Arabashiri Nama	12	40	76
Mizubasho Sparkling Sake			76
Sayuri Nigori	8	30	56
Toji-Kan Hot Sake		26	

	draft	bottle/can
BEER		
Sapporo	8	
Asahi	8	
Kirin Ichiban	8	
Suntory Malt	10	
Hitachino Nest White	10	
Coedo Pilsner	9	
Coedo Hefeweizen	9	
Kirin Lite		9
Kawabe Snow Weizen		8
Kawabe Summer Ale		8
Orion		10
Koshihikari Echigo		7
Suntory All Free NA		5

	glass	carafe	bottle
WINES			
WHITE			
Kanpai White	8	22	
Drylands Sauvignon Blanc '16	10	28	40
La Scolca Gavi White Label '16	12	33	48
Davis Bynum Chardonnay '16	13	36	52
Terlato Pinot Grigio '16			60
Stag's Leap Karia Chardonnay '15			70
Flowers Chardonnay '15			80
La Scolca Gavi Black Label '16			90

RED			
Kanpai Red	8	22	
Fiulot Italian Rustic Red '14	10	28	40
Erath Pinot Noir '15	12	33	48
Divining Rod Cabernet Sauvignon '13	13	36	52
Il Bruciato Super Tuscan '15			65
Justin Cabernet Sauvignon '16			75
Patz & Hall Pinot Noir '15			85
Prisoner '16			95

SPARKLING			
Louis Pommery Brut	12		

DESSERTS	
SATA ANDAGI Okinawan-style fried cake donuts	7
CHOCOLATE MOCHI CAKE chewy and awesome!	7
SOFT ICE CREAM seasonal flavors	5

Sauces / Toppings (.50 each) miso caramel, kuromitsu, chocolate sauce, local honey, sesame seed brittle, mochi, shaved coconut, seasonal fruits

HOT TEA	5.5
ORGANIC SPRING JASMINE GREEN	
GINGER TWIST	
MINT MÉLANGE	

COCKTAILS	12
GIDDY GEISHA Smirnoff Vodka, Lychee, Passionfruit	
GINZA SAPPHIRE Bombay Sapphire Gin, Lime, Mint, Blueberry	
GO GO YUBARI Makers 46, Cherry Heering, Sparkling Sake, Lemon	
KEMURI El Tesoro Reposado, Vida Mezcal, Apricot, Ginger, Lime	
MOMO CHAN Grey Goose Pear, Lime, Simple Syrup, Momochan Juice	
TOKI-MAN Toki Japanese Whisky, Averna, Carpano Antica, Club Soda	
SUMOKAZE Smirnoff Lime, Stirrings Orange, Yuzu, Shiso	

JAPANESE WHISKY	
Hakashu 12	32
Hakushu 18	100
Hibiki 17	86
Hibiki 21	210
Hibiki Harmony	23
Nikka Coffey	21
Suntory	12
Yamazaki 12	40
Yamazaki 18	90



SUSHI IZAKAYA

355 SANTANA ROW
SAN JOSE, CA

www.ozumosantantarow.com