

## 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

## RAMEN

**NAGASAKI CHAMPON 17**  
egg noodles, umami pork broth, ground pork, scallops, shrimp, vegetables

**SAPPORO RAMEN 16**  
egg noodles, miso broth, wood ear mushroom, fish cake, scallion, egg

**HAKATA RAMEN 17**  
egg noodles, soy broth, pork belly, corn, wood ear mushroom, scallion, egg

**YASAI 15**  
miso kombu broth, wood ear mushroom, corn, cabbage, moyashi

## BENTO BOX

**CHICKEN KARAAGE 19**  
japanese style fried chicken

**SAKE 21**  
soy marinated salmon

**GYU 25**  
marinated beef tenderloin

**SEKIWAKE 22**  
tuna and salmon sashimi (5 pc), california roll (4 pc)

**OZEKI 27**  
yellowtail, salmon, tuna, shrimp nigiri (4 pc), california roll (4 pc), tuna and hamachi sashimi (4 pc)

**YOKOZUNA 35**  
hamachi, ocean trout, freshwater eel, sea urchin nigiri (4 pc), spicy tuna roll (4 pc), assorted sashimi (5 pc)

## DONBURI BOWL

**POKE 16**  
selection of fish in sesame dressing, avocado

**GYU 17**  
marinated beef tenderloin, shiitake mushrooms and onion, onsen egg

**KATSU CURRY 17**  
pork tenderloin cutlet, japanese curry, pickled ginger

**KAKIAGE 15**  
vegetable tempura

**CHIRASHI 35**  
chef selection of fish assortment

## 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
<b>SAKE</b>			
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
<b>BEER</b>		
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
<b>WINES</b>			
<b>WHITE</b>			
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

<b>RED</b>			
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

<b>SPARKLING</b>			
Louis Pommery Brut	12		

<b>DESSERTS</b>		
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

<b>HOT TEA</b>	5.5
ORGANIC SPRING JASMINE GREEN	
GINGER TWIST	
MINT MÉLANGE	

<b>COCKTAILS</b>	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	

<b>JAPANESE WHISKY</b>	
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



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