



CATERING | PLATTERS



SUSHI IZAKAYA

355 SANTANA ROW | SAN JOSE, CA
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SALADS

KAISO SALAD
 \$100 | serves 10 °GF
 red & green tosaka seaweed, wood ear mushrooms, green onion, sweet chili dressing

KABETSU KALE
 \$90 | serves 10 °GF
 raw cabbage, kale, radish oroshi, yuzu wafu dressing
 add chicken \$20 | add salmon \$30

HIJIKI
 \$90 | serves 10 °GF
 hijiki seaweed, carrots, edamame, ponzu, mixed sesame seeds

CUCUMBER SUNOMONO
 \$100 | serves 10 °GF
 crab meat, pickled persian cucumbers, sweet vinegar

GOMA-AE
 \$90 | serves 10
 blanched spinach, creamy sesame dressing



APPETIZERS

HITOKUCHI EBI
 \$90 | serves 10 °GF
 deep-fried crab and popcorn shrimp, wasabi seaweed salt, yuzu mango aioli

KARAAGE
 \$80 | serves 10 °GF
 japanese style deep fried marinated chicken pieces, lemon wedge, togarashi pepper

IKA TEMPURA
 \$80 | serves 10 °GF
 tempura Monterey baby squid with sansho salt, meyer lemon, chili ponzu

SIDES

TSUKEMONO
 \$40 | serves 10 °GF
 Japanese sea salt cured pickles

GARLIC EDAMAME
 \$50 | serves 10 °GF
 steamed soy beans served warm with garlic shoyu

EDAMAME
 \$45 | serves 10 °GF
 warm with sea salt

STEAMED RICE
 \$40 | serves 10 °GF

FRUIT BOWL
 \$65 | serves 10 °GF
 assorted cut fruits



KUSHI PLATTER

KUSHI SKEWERS
 \$140 | 40pcs
 skewers (10pcs each)
 negima, gyu, assorted yasai

SHACHO SKEWERS PLATTER
 \$165 | 60pcs
 kushi | skewers (10pcs each)
 sake, negima, assorted yasai
 robata
 abara, kara-age, edamame



ENTREE PLATTERS

GYU
 \$165 | serves 10
 grilled flank steak, shimeji mushrooms, sweet onion, arima sansho, demi glaze served over steamed white rice

TORI CHICKEN
 \$145 | serves 10
 grilled free-range chicken breast, sautéed asian mushrooms, tare glaze, served over steamed white rice

GINDARA
 \$165 | serves 10
 sweet miso and sake kasu marinated black cod, grilled shishito peppers

SAKE
 \$145 | serves 10
 grilled salmon fillet, shishito peppers, lemon, grated daikon, sweet soy sauce served over steamed white rice

GRILLED VEGETABLES
 \$110 | serves 10
 grilled seasonal vegetables, sweet soy sauce, served over steamed white rice



SKEWERS
 YASAI - seasonal vegetables
 SAKE - atlantic salmon & shishito peppers
 NEGIMA - thigh meat, green onion, tare, sichimi pepper shio
 GYU - tenderloin, marinated in sweet soy, sichimi pepper shio
 SHISHITO - japanese peppers, sichimi pepper shio, sake soy glaze

ROBATA
 ABARA - braised pork ribs
 KARAAGE - japanese style fried chicken pieces

MAKI PLATTERS

SMALL SUSHI PLATTER
 \$100
 76 pcs (feeds 6 people)
 ozumo 2.0 (16pcs)
 california, spicy tuna, spider, kappa, tekka (12pcs), edamame

LARGE SUSHI PLATTER
 \$220
 120 pcs (premium platter feeds 10-14 people)
 ozumo 2.0, z-san, spider, kokoro, california (24pcs each) edamame

DELUXE SUSHI PLATTER
 \$250
 152 pcs (premium platter feeds 10-14 people)
 ozumo 2.0, z-san, spider, kokoro (36pcs each), california (24pcs each) edamame



MAKI DESCRIPTIONS

OZUMO 2.0 - salmon, cucumber, jalapeno, mango, yuzu sauce, micro shiso
 SHACHO - tuna, salmon, scallop, crab salad, takuwan wrapped in soy paper, lobster sauce
 Z-SAN - shrimp tempura, spicy tuna, cucumber, yuzu tobiko, red onion, yuzu miso aioli
 SPIDER- softshell crab, asparagus, shiso, kaiware, avocado, yuzu tobiko, unagi sauce
 KOKORO - takuwan, avocado, cucumber, toasted sesame, yuzu miso sauce
 CALIFORNIA- snow crab with avocado

CUSTOM SUSHI PLATTERS available upon request.
 Platters include wasabi, ginger, soy sauce, plates, napkins and chopsticks.



NIGIRI & MAKI COMBO PLATTERS

BUY LOW PLATTER
\$175

96 pcs (feeds 10-12 people)

NIGIRI | maguro, ebi (8pcs each)

MAKI | california (24pcs), spicy tuna (24pcs), salmon & avocado, cucumber (16pcs), kokoro (16pcs)

BULL MARKET PLATTER
\$300

120 pcs (premium platter feeds 10-12 people)

NIGIRI | maguro, hamachi, sake, ebi (10pcs each)

MAKI | ozumo 2.0, shacho, z-san, spider, kokoro, california (16pcs each)



MAKI DESCRIPTIONS

- OZUMO 2.0 - salmon, cucumber, jalapeño, mango, yuzu sauce, micro shiso
- SHACHO - tuna, salmon, scallop, crab salad, takuwan wrapped in soy paper, lobster sauce
- Z-SAN - shrimp tempura, spicy tuna, cucumber, yuzu tobiko, red onion, yuzu miso aioli
- SPIDER- soft-shell crab, asparagus, shiso, kaiware, avocado, yuzu tobiko, unagi sauce
- KOKORO - takuwan, avocado, cucumber, toasted sesame, yuzu miso sauce
- CALIFORNIA- snow crab with avocado
- SPICY TUNA - maguro

CUSTOM SUSHI PLATTERS available upon request.
Platters include wasabi, ginger, soy sauce, plates, napkins and chopsticks.

NIGIRI & SASHIMI COMBO PLATTERS

HOKUSAI PLATTER
SAKE, HAMACHI, MAGURO

\$300 | 37 pcs sashimi, 24 nigiri (feeds 6-10 people)

\$440 | 52 pcs sashimi, 39 nigiri (feeds 11-15 people)

\$680 | 90 pcs sashimi, 51 nigiri (feeds 15-20 people)

SUMO PLATTER
SAKE, HAMACHI, MAGURO, HIRAME, TAI, KANPACHI

\$535 | 67 pcs sashimi, 48 nigiri (feeds 6-10 people)

\$845 | 120 pcs sashimi, 78 nigiri (feeds 11-15 people)

\$1,095 | 135 pcs sashimi, 102 nigiri (feeds 16-20 people)

MASUTA DELUXE PLATTER
SAKE, HAMACHI, MAGURO, HIRAME, TAI, KANPACHI, BENITORO, TORO

\$860 | 97 pcs sashimi, 64 nigiri (feeds 10-15 people)

\$1,170 | 120 pcs sashimi, 104 nigiri (feeds 16-20 people)

\$1,615 | 143 pcs sashimi, 136 nigiri (feeds 20-25 people)



FISH DESCRIPTIONS

- MAGURO - tuna
- SAKE - salmon
- HAMACHI - yellowtail
- HIRAME - halibut
- KANPACHI - amberjack
- BENITORO - salmon belly
- TORO - blue fin tuna belly
- SASHIMI - sliced fish
- NIGIRI - slice fish over sushi rice & wasabi

CUSTOM SUSHI PLATTERS available upon request.
Platters include wasabi, ginger, soy sauce, plates, napkins and chopsticks.

NIGIRI PLATTERS

KONTEKI PLATTER

SAKE, HAMACHI, MAGURO

\$225 | 48 pcs (feed 6-10 people)

\$370 | 78 pcs (feed 11-15 people)

\$495 | 102 pcs (feed 15-20 people)

CHERRY BLOSSOM PLATTER

SAKE, HAMACHI, MAGURO, HIRAME, TAI, KANPACHI

\$448 | 96 pcs (feed 6-10 people)

\$760 | 165 pcs (feed 11-15 people)

\$995 | 204 pcs (feed 16-20 people)

FUJI PLATTER

SAKE, HAMACHI, MAGURO, HIRAME, TAI,
KANPACHI, BENITORI, TORO

\$716 | 128 pcs (feed 12-14 people)

\$1165 | 208 pcs (feed 15-19 people)

\$1525 | 272 pcs (feed 20-25 people)



SASHIMI PLATTERS

SENSEI PLATTER

SAKE, HAMACHI, MAGURO

\$360 | 75 pcs (feed 6-10 people)

\$505 | 105 pcs (feed 11-14 people)

\$865 | 272 pcs (feed 15-18 people)

GEISHA PLATTER

SAKE, HAMACHI, MAGURO, HIRAME, KANPACHI

\$620 | 135 pcs (feed 6-10 people)

\$890 | 210 pcs (feed 11-15 people)

\$1,235 | 270 pcs (feed 16-20 people)

YOKOZUNA PLATTER

SAKE, HAMACHI, MAGURO, HIRAME, TAI,
KANPACHI, BENITORI, TORO

\$1,005 | 195 pcs (feed 10-16 people)

\$1,435 | 240 pcs (feed 17-23 people)

\$1,705 | 285 pcs (feed 24-30 people)

CUSTOM SUSHI PLATTERS available upon request.

Platters include wasabi, ginger, soy sauce, plates, napkins and chopsticks.

