

BRUNCH SPECIALS

MATCHA PANCAKES 12

whipped cream/ red bean/ raspberries/ matcha/ powdered sugar

OZUMO SCRAMBLE 14

onions/ bell pepper/ sweet potato/ kale/ cauliflower/ eggs/ micro wasabi

SHORT RIB CARBONARA 18

braised short ribs/ egg noodle/ bonito flakes/ egg yolk/ nori furikake

AVOCADO TOAST 12

sourdough/ shishito-avocado yuzu puree/ sunny side up eggs/ nori furikake

OKONOMIYAKI 10

Japanese savory pancake/ carrot/ onion/ cabbage/ aioli/ house made okono sauce/ bonito flakes

YAKISOBA 14

carrot/ onion/ cabbage/ garlic/ pickled daikon/ bonito flakes/ fried egg/ black tiger prawns

STEAK AND EGGS 28

sansho salt and pepper filet/ eggs sunny side up/ Ozumo hash

OTSUMAMI | BITES & STARTERS

SHISHITO PEPPERS 7

shishito peppers/ sweet ponzu/ garlic chips/ panko/ shaved bonito

TORI GYOZA 10

chicken/ negi/ cabbage/ soy/ garlic/ ginger/ sansho pepper/ ponzu

BEEF TARTARE 16

beef tenderloin/ soy truffle sauce/ negi/ parmesan/ shiso/ quail egg/ crostini

AGEMONO | FRIED

KAKIAGE EBI 14

shrimp/ seasonal vegetables/ unagi/ furikake/ tentsuyu

CORN FRITTERS 12

sweet corn/ jalapeno/ shiso/ wasabi furikake/ yuzu tentsuyu

AGEDASHI TOFU 9

fried tofu/ shiso tempura/ ito-togarashi/ tentsuyu/ garlic/ ginger oroshi

KARAAGE 12

Japanese style fried chicken/ shishito/ lemon/ shichimi

OZUMO SHRIMP 16

shrimp tempura/ spicy mayo/ wasabi furikake/ ito-togarashi

SARADA | SALAD

WAFU YASAI 12

mixed greens/ avocado/ cucumber/ asparagus/ friséé/ wonton chips/ furikake/ sesame dressing

SASHIMI SALAD 18

seasonal greens/ tuna/ salmon/ hamachi/ radish/ kaiware/ avocado/ wasabi soy

IPPIN-MONO | ENTREE

BUTA-BARA GINGER PORK 18

pork belly/ sweet soy/ cabbage/ kale/ negi/ shishito pepper/ tomato

NABEYAKI UDON 14

cabbage/ carrots/ shiitake/ negi/ fish cake/ shrimp tempura/ spinach/ egg yolk/ furikake



BRUNCH

BRUNCH COCKTAILS

BOTTOMLESS MIMOSAS 18

choice of orange/ grapefruit/ peach/ cranberry juice

WASABI BLOODY MARY 12

Japanese pickled vegetables/ lemon/ olives/ (add botan ebi or sake sashimi garnish +5)

CUCUMBER SPICE MARTINI 12

gin/ sake/ lime/ togarashi rim

SAKE SANGRIA 12

white wine/ sake/ peach schnapps/ brandy/ ginger/ pineapple/ mango

GINGER LIMEADE 12

vodka/ sake/ ginger-green tea syrup

OZUMO CLASSICS

DOHYO 18

yellowfin tuna/ avocado/ yuzu tobiko/ soy foam/ sweet soy sauce/ crispy wonton chips

HANABI 19

hamachi/ avocado/ warm jalapeno-ginger garlic ponzu

KUSHIYAKI | GRILLED SKEWERS

two skewers per order

YASAI | ORGANIC VEGETABLES

shishito peppers 5
shiitake mushrooms 6
okra 6
broccolini 6

TORI | CHICKEN

tsukune-chicken meatball 7
negima-thigh meat/ green onion 8

GYU | BEEF

wagyu A-5 (4oz)/ tare/
sunomono 37

GYOKAI | SEAFOOD

ebi-shrimp/ lemon 9
seabass-Chilean seabass 14
hamachi kama-yellowtail collar MP
(limited availability)

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

A 4% living wage surcharge will be added to all food and beverage sales. 100% of this surcharge is used to support living wages and related benefits for employees.

SUSHI | SASHIMI



(2PCS) NIGIRI | SASHIMI (5PCS)

Toro bluefin tuna belly	22/55	Botan Ebi fresh water prawn	14/28
Maguro bigeye tuna	10/20	Ebi shrimp	8/16
Maguro Zuke marinated tuna	12/24	Uni sea urchin	18/35
Hamachi yellowtail	10/20	Ikura salmon roe	9/18
Sake salmon	10/20	Tamago egg omelette	9/18
Kanpachi amberjack	12/24	Ankimo monkfish liver	9/18
Tai red snapper	12/24	A-5 Wagyu japanese beef	MP/ -
Unagi freshwater eel	9/18	Tako octopus	10/25
Hotate scallop	9/18	Tobiko flying fish roe	8/16
Kurodai black snapper	12/24		
Kinmedai golden eye snapper	14/28		

MORIAWASE | CHEF'S SELECTION

CHEF'S CHOICE NIGIRI & SASHIMI SELECTION 65 / 135

(6 PC) NIGIRI | (10 PC) SASHIMI / (8 PC) NIGIRI | (20 PC) SASHIMI

SPECIALITY SASHIMI

TUNA TATAKI 18

thinly sliced seared black pepper encrusted tuna/ truffle oil/ ponzu/ grated ginger/ micro cilantro/ garlic chip

KANPACHI CARPACCIO 18

kanpachi/ ponzu/ chili oil/ pickled wasabi/ ito-togarashi

KAISEN TRIO 22

hotate/ uni/ ikura/ shiso/ negi oil/ tsume

WAGYU TATAKI 35

sliced wagyu/ sweet onion/ seasonal mix green

MAKIMONO | ROLLED SUSHI

OZUMO 2.0 18

salmon/ cucumber/ jalapeno/ mango/ yuzu sauce/ micro shiso

RAINBOW 25

california roll/ assorted fish on top

SHACHO 20

tuna/ salmon/ scallop/ crab salad/ takuwan/ wrapped in soy paper/ lobster sauce

Z-SAN 18

shrimp tempura/ spicy tuna/ cucumber/ yuzu tobiko/ red onion/ yuzu miso aioli

SPIDER 16

softshell crab/ asparagus/ shiso/ kaiware/ avocado/ yuzu tobiko/ unagi sauce

SUNSET 14

spicy tuna/ shiso/ kaiware/ oshinko/ cucumber/ unagi sauce

LIZARD'S EYES 15

spicy tuna/ asparagus/ red onion slices/ green onion/ sriracha/ deep-fried

NATSU NATSU 14

oshinko/ avocado/ asparagus/ okra/ yamaimo/ shiso/ salted cherry blossom

CLASSIC ROLLS 11 EACH

california/ spicy tuna/ shrimp tempura/ spicy scallop