

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

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

AGEMONO | FRIED

KAKIAGE EBI 14

shrimp/ seasonal vegetables/ unagi/ furikake/ 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

deep fried Florida shrimp/ yuzu-honey aioli/ micro greens/ togarashi

SARADA | SALAD

WAFU YASAI 12

baby arugula/ mixed greens/ golden pea shoot/ cucumber/
cherry tomato/ micro greens/ sweet tamari lemon vinaigrette

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 16

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

A-5 WAGYU BEEF 65

wagyu A-5 (4oz)/ tare/ seasonal vegetables



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

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 48

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 / unagi sauce

Z-SAN 18

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

SPIDER 16

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

SUNSET 14

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

LIZARD'S EYES 15

spicy tuna / asparagus / red onion slices / green onion / honey-mustard / spicy mayo / tsume / deep-fried

NATSU NATSU 14

oshinko / avocado / asparagus / okra / yamaimo / shiso / ume

CLASSIC ROLLS 11 EACH

california / spicy tuna / shrimp tempura / spicy scallop / negi hamachi / negi toro(+2)