

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

HOTATE GRATIN 18

scallop/ parmesan/ mozzarella/ lemon aioli

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

NABEYAKI UDON 16

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

GARLIC SOY TONKATSU RAMEN 16

charshu/ spinach/ green onion/ soft boiled egg/ red pickled ginger/ bamboo shoot/ pea shoot/ chili oil

BUTA-BARA GINGER PORK 18

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

SAKE YUAN 18

soy marinated salmon/ grilled lotus/ sunomono/ grilled onion/ orashi

HONEY GINGER KAMO 27

duck breast/ honey ginger soy/ bok choy/ sunomono /bubu-arare

SHORT RIB KAKUNI 28

sweet soy braised short ribs/ micro wasabi/ pickled onion/ frisee

SANCHO PEPPER FILET 32

dry rubbed filet mignon/ broccolini/ sweet potato puree/ daikon ponzu oroshi/ bubu-arare/ micro wasabi

LOBSTER TAIL DYNAMITE 32

lobster tail/ lemon aioli/ green onion/ shiitake/ onion/ bok choy/ nori furikake

A-5 WAGYU BEEF 65

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



YORU | DINNER

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

GINDARA 28

grilled miso marinated black cod/ lotus root/ broccolini/ gold flakes/ pickled onion

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

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/ cucumber/ asparagus/ okra/ yamaimo/ shiso/ ume

CLASSIC ROLLS 11 EACH

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