

OZUMO MENU



ZENSAI 前菜

- Edamame**
served warm, cold or with garlic-soy sauce
- Miso Soup**
Ozumo's blend of koji and aka miso with tofu, negi and wakame seaweed
- Goma Ae**
haricot vert green beans with shiro goma dressing
- Kaiso Salad**
aotosaka and akatosaka, wakame seaweed with cucumber, daikon and sanbaisu dressing
- Ozumo Caesar**
petite romaine hearts with white anchovies and a poached jidori egg dressing
- Asparagus Salad**
grilled asparagus with sweet tamago and wasabi vinaigrette
- Tomato Salad**
charred vine-ripe tomatos with crispy iced vegetables and a tamari vinaigrette

AGEMONO 揚げ物

- Tempura Yasai**
seasonal vegetables fried in delicate tempura batter
- Tempura Ebi**
tiger prawns fried in delicate tempura batter
- Age Dashi Tofu**
crispy tofu in bonito flakes with dashi and grated ginger
- Tempura Nasu**
crispy fried eggplant served in soy dashi broth
- Ikakoromo**
spicy miso marinated Monterey calamari

ABURI SUSHI 炙り寿司

Ozumo-style "lightly seared" sushi - choice of three 17, platter of six 32

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|---|---|
| Seared Tuna
ginger-garlic ponzu, scallion | Seared Salmon
ponzu and scallion |
| Seared Hamachi
yuzu aioli and jalapeno | Seared Saba
oroshi shoyu and gari |
| Toro Tartar
shiso, ginger dressing | Hamachi Tartar
pickled wasabi and kaiware |

NIHON TEIEN SUSHI 司

vegetarian nigiri selections - choice of three 12, platter of six 23

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|--|---|
| Yaki Piman Amazuzuke
rice vinegar marinated, mitsuba | Eryngi Yaki
oyster mushroom, sesame oil |
| Kinoko Gunkan
sauteed mushrooms, squash | Ingen-Age
tempura green beans |
| Nasu
konbu marinated eggplant | Nama Yasai
cucumber, tomato salsa |

Chef's Osusume Course お勧めコース 125

IPPIN RYORI 一品料理

- Nama Dofu**
tofu prepared fresh at the table with tamari, ginger and moromi miso accompaniments
- Hotate Ishi Datami**
thinly sliced Hokkaido scallop sashimi with ikura and truffle oil dressing
- Shiro Maguro Tataki**
thin slices of seared albacore tuna with shichimi ponzu and pickled red onion
- Mawashi**
washu beef tataki with shiitake mushrooms, daikon and pickled wasabi
- Uni to Ebi Toast**
Botan ebi served on toasted ao nori bread with petite celery hearts and uni-truffle butter
- Cured Salmon Tataki**
house cured salmon tataki with pickled shallots and sesame lemon dressing
- Kaki**
seasonal oysters with roasted ginger dipping sauce
- Dohyo**
spicy big eye tuna tartar with cucumber, edamame and shiso, white ponzu, wasabi oil and caviar
- Hanabi**
slices of hamachi and avocado drizzled with a warm ginger and jalapeno ponzu sauce

NABEMONO HOTPOTS 鍋物

- Sukiyaki**
washu rib-eye, tofu, shiitake mushrooms, napa cabbage prepared in an iron pot with sukiyaki broth and poached jidori egg
- Shabu-Shabu**
washu rib eye and seasonal vegetables swished through a simmering pot of aka miso broth served with daikon-ponzu dipping sauce

OZUMO MENU



KAISEN 海鮮料理

- Gindara**
black cod marinated in saikyo miso and sake kasu
- Burikama**
salt grilled hamachi collar with spicy ponzu and tomato and shiso relish
- Yaki Karuma Ebi**
grilled giant tiger prawn with yuzu, garlic and olive oil
- Hotate**
pan seared scallops with ankimo and english pea puree

NIKU 肉料理

- Chibi Tori**
moromi miso marinated baby chicken roasted on cedar wood with mizuna salad
- Gyu Filet**
prime filet with baby leeks, asparagus and spicy soy
- Washu Gyu**
washu rib-eye with wild mushrooms and yuzu-kosho aioli
- Ton Toro**
simmered kurobuta pork with braised daikon and kikuna
- Hitsiju**
aka miso marinated lamb chops with haricot verts
- Ryogoku Gyu**
dry-aged bone in rib-eye steak from Snake River Farms, with shishito peppers, matcha salt and daikon-ponzu

YASAI 野菜料理

- Shishito**
grilled japanese peppers with ponzu and bonito flakes
- Murasaki Imo**
purple sweet potato with teriyaki sauce and ginger
- Kinoko**
shiitake and eryngi mushrooms with daikon-ponzu
- Mame Croquette**
english pea croquette with sansho salt
- Tomorokoshi**
grilled sweet corn with butter and garlic
- Okitashi**
blanched kikuna with buta dashi

SUSHI BAK 寿司バー

				sushi 1 pc sashimi 2 pc
Mebachi Maguro	Big Eye Tuna	めばち鮪	Hawaii	4
Hamachi	Yellowtail	はまち	Japan	4
Sake	Salmon	鮭	Scotland	3.5
Bincho Maguro	Albacore Tuna	びんちょう鮪	California	3.5
Hotate Gai	Scallop	帆立貝	Japan	4
Botan Ebi	Spotted Prawn	牡丹海老	Canada	4
Murasaki Uni	Purple Sea Urchin	雲丹	Santa Barbara	4
Hama Harasu	Hamachi Belly	はまちはらす	Japan	6
Sake Harasu	Salmon Belly	鮭はらす	Scotland	6
Saba	Mackerel	鯖	Japan	4
Anago	Saltwater Eel	穴子	Japan	5
Kani	Crab Leg	蟹	Alaska	4
Ika	Squid	いか	Japan	3.5
Tako	Octopus	蛸	Japan	3.5
Kodako	Baby Octopus	酢だこ	Japan	3.5
Ikura	Salmon Roe	いくら	Alaska	5
Ankimo	Monkfish Foie	鮫肝	east coast	5
Tobiko	Flying Fish Roe	とびこ	California	3
Mushi Ebi	White Prawn	蒸し海老	Baja	3
Unagi	Freshwater Eel	鰻	Taiwan	3.5
Tamago	Omelet	玉子焼き	California	3
Toro	Blue Fin Tuna Belly	とろ	Mediterranean	mp
Aji	Spanish Mackerel	鰯	Japan	4
Shima Aji	Striped Jack	縞鰯	Japan	6
Hirame	Halibut	平目	east coast	4
Tai	Sea Bream	鯛	Japan	5
Kampachi	Amber Jack	間八	Japan	6
Mirugai	Geoduck Clam	みる貝	Washington	8
Suzuki	Sea Bass	鱸	Japan	6
Kinmedai	Golden Eye Snapper	金目鯛	Japan	6
Benisake	Sockeye Salmon	紅鮭	Alaska	5

SUSHI ROLLS 巻き寿司

Ozumo	Lobster, tuna, mango and jalapeno wrapped in soy paper, with chive, cilantro and yuzu aioli	16
Yokozuna	Negi hama roll with mango, jalapeno and tenkasu, topped with snow crab, unagi and cilantro	13
Ozeki	Tempura shrimp roll topped with crab salad, avocado, tobiko and yuzu aioli	12
Sekiwake	Spicy tuna roll with hamachi, salmon, tobiko, avocado and tempura flakes	14
Komusubi	Asparagus, kaiware and avocado roll with chopped toro and wrapped with pickled daikon	12
Gyoji	Kinpira gobo roll with Asian micro greens and yuzu vinaigrette	9
O-Rainbow	California roll topped with salmon, albacore, unagi, tuna, hamachi, crab and spicy scallop	12

always available: spider roll, dragon roll, rock 'n roll, tempura shrimp roll