

DINNER PRIX FIXE MENUS

Menu price begins at \$50 per person. All of our menus are served family style “shared” allowing plenty of options for every guest to enjoy. We will provide vegetarian dishes upon request. Ozumo is happy to work with you to create a custom prix fixe menu.

1st Course

Warm Edamame | Japanese style soy beans served warm with sea salt
Miso Soup | Ozumo’s awase blend of Koji and aka miso soup with wakame and tofu

2nd Course- Salad

choice of one of the following, add \$3 for each additional item

Aoba Salad | Chopped romaine hearts, mizuna greens and parmesan tossed with miso ceasar dressing
Mixed Greens Salad | Baby Asian greens, seasonal vegetables in a honey miso vinaigrette
Kaiso Seaweed Salad | Ao tosaka, aka tosaka and wakame seaweed in an ume vinaigrette

2nd Course- Appetizer

choice of one of the following, add \$5 for each additional item

Futago | Grilled flat loin beef, sautéed garlic spinach and Japanese eggplant with a miso sesame sauce
Tempura Yasai | Assorted seasonal vegetables in a delicate tempura biter served with homemade tentsuyu
Kara-Age | Japanese style dry-fried chicken
Ikakoromo | Tempura miso-marinated Monterey calamari with a spicy house tartar sauce
Dohyo (add \$5 per person) | Spicy tuna tartar with edamame avocado cream, black tobiko and ponzu sauce
Hanabi (add \$5 per person) | Sliced hamachi & avocado drizzled with a warm ginger & jalapeno ponzu sauce

Sushi Course

please choose two rolls, sashimi & nigiri optional

Sushi Rolls

The following rolls offered at no additional costs

Spicy Tuna Roll, Yasai Maki (vegetable roll), California Roll, Shrimp Tempura Roll, Rock n’ Roll

The following specialty rolls are an additional \$3 for each person

Jalapeno Hamachi Roll, Ozumo Roll, Sekiwake Roll, Dragon Roll, Rainbow Roll, Bucho Roll

Sashimi or Nigiri (add \$5 per person for each type of fish)

Sake, Hamachi, Bincho, Maguro, Ebi, Unagi, Hirame (Specialty sashimi is available for Market Price)

4th Course

choice of two items, served with white or brown steamed rice

Grilled Sake | Miso marinated grilled salmon filet
Tori Chicken | Grilled local organic chicken breast with a house tare glaze
Gyu Shortribs | Slow braised Niman Ranch short ribs with daikon, carrots, and shimeji mushrooms in a red aka miso sauce
Gindara (add \$5 per person) | Ozumo’s famous saikyo miso marinated black cod grilled on the robata
Zabuton (add \$5 per person) | Grilled Snake River Farm prime flat loin with sansho pepper demi-glaze
Vegetarian / Vegan | Inquire for seasonal selection

Dessert Course

Chocolate fondue with seasonal fresh fruit

