



For catering inquiries contact
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CATERING MENU

161 STEUART STREET • SAN FRANCISCO, CA • 94105
WWW.OZUMOSANFRANCISCO.COM



KUSHI PLATTER

\$140 40pcs

KUSHI - SKEWERS

10 pcs each

yasai
sake
negima
gyu

SACHO SKEWERS PLATTER

\$165 60pcs

KUSHI - SKEWERS

10 pcs each

sake
yasai
negima

ROBATA

abara
kara-age
edamame



PLATTERS

ENTREES

GYU (serves 10) – \$165

Grilled flank steak, shimeji mushrooms, sweet onion, arima sansho demi glaze served over steamed white rice

TORI CHICKEN (serves 10) – \$145

Grilled free-range chicken breast, sautéed asian mushrooms, tare glaze, served over steamed white rice

GINDARA (serves 10) – \$165

Sweet miso and sake, kasu marinated black cod, grilled shishito

SAKE (serves 10) – \$145

Grilled salmon filet, shishito peppers, lemon, grated daikon, sweet soy sauce served over steamed white rice

GRILLED VEGETABLE (serves 10) – \$110

Grilled seasonal vegetables, sweet soy sauce, served over steamed white rice

yasai • seasonal vegetable skewer
sake • atlantic salmon & shishito pepper skewer
negima • chicken breast & scallions skewer
gyu • beef filet with shishito peppers skewer
abara • braised pork ribs
kara-age • dry fried chicken

izakaya
catering platters



San Francisco

MAKI PLATTERS

SMALL SUSHI PLATTER

\$100 76pcs
(6 ppl)

MAKI

- sekiwake (16pcs)
- california (12pcs)
- spicy tuna (12pcs)
- spider (12pcs)
- kappa • cucumber (12pcs)
- tekka • tuna (12pcs)

edamame



LARGE SUSHI PLATTER

\$220 120pcs
PREMIUM PLATTER (10-14 ppl)

MAKI

- ozumo (24pcs)
- sekiwake (24pcs)
- bucho (24pcs)
- spider (24pcs)
- california (24pcs)

edamame



YASAI MAKI PLATTER

\$70 54pcs
(5ppl)

MAKI

- veggie tempura (12pcs)
- yasai vegetable (12pcs)
- kappa cucumber (18pcs)
- avocado (12pcs)

edamame

DELUXE SUSHI PLATTER

\$250 152pcs
PREMIUM PLATTER (10-14 ppl)

MAKI

- ozumo (36pcs)
- sekiwake (36pcs)
- bucho (36pcs)
- spider (36pcs)
- california (24pcs)

edamame

OZUMO ROLL Grilled unagi and cucumber roll topped with snow crab, tuna, avocado and spicy sauce

BUCHO Tempura Shrimp Roll with crab meat, avocado, tobiko and yuzu aioli

SEKIWAKE Spicy Tuna Roll with salmon, hamachi tobiko, tempura flakes, and peanut sauce

SPIDER Tempura soft shell crab, tobiko, kaiware and cucumber

YASAI Seasonal vegetables with a tart ume plum sauce

CALIFORNIA Snow Crab with avocado

Platters include wasabi, ginger, soy sauce, compostable plates, napkins, and chopsticks

maki
catering platters



San Francisco

NIGIRI & MAKI COMBO PLATTERS



Custom sushi and sashimi platters available upon request

BUY LOW PLATTER

\$175 96pcs
(10-12 ppl)

NIGIRI

8 pcs each

maguro (tuna)
ebi (tiger prawn)

MAKI

california (24pcs)
spicy tuna (24pcs)
salmon cucumber (16pcs)
yasai (16pcs)



BULL MARKET PLATTER

\$300 120pcs
PREMIUM PLATTER (10-12 ppl)

NIGIRI

10 pcs each

maguro (tuna)
hamachi (yellowtail)
ebi (tiger prawn)
sake (salmon)

MAKI

16 pcs each

ozumo
bucho
california
sekiwake
yasai



OZUMO ROLL Grilled unagi and cucumber roll topped with snow crab, tuna, avocado and spicy sauce.

BUCHO Tempura Shrimp Roll with crabmeat, avocado, tobiko and yuzu aioli

SEKIWAKE Spicy Tuna Roll with tobiko, tempura flakes, salmon, hamachi and peanut sauce

YASAI Seasonal vegetables with a tart ume plum sauce

CALIFORNIA Snow Crab with avocado

CUSTOM Sushi platters availbe upon request.

Platters include wasabi, ginger, soy sauce plates, napkins, and chopsticks

izakaya
sushi platters



San Francisco

NIGIRI PLATTERS

KONTEKI PLATTER

\$225 48 pcs
(feeds 6-10 ppl)

\$370 78 pcs
(feeds 11-15 ppl)

\$495 102 pcs
(feeds 15-20 ppl)

NIGIRI

Sake
Hamachi
Maguro

CHERRY BLOSSOM PLATTER

\$448 96 pcs
(feeds 6-10 ppl)

\$760 165 pcs
(feeds 11-15 ppl)

\$995 204 pcs
(feeds 16-20 ppl)

NIGIRI

Sake Hirame
Hamachi Tai
Maguro Kanpachi



SASHIMI PLATTERS

SENSEI PLATTER

\$360 75 pcs
(feeds 6-10 ppl)

\$505 105 pcs
(feeds 11-14 ppl)

\$865 272 pcs
(feeds 15-18 ppl)

SASHIMI

Sake
Hamachi
Maguro

FUJI PLATTER

\$716 128 pcs
(feeds 12-14 ppl)

\$1,165 208 pcs
(feeds 15-19 ppl)

\$1,525 272 pcs
(feeds 20-25 ppl)

NIGIRI

Sake Tai
Hamachi Kanpachi
Maguro Benitoro
Hirame Toro



GEISHA PLATTER

\$620 135 pcs
(feeds 6-10 ppl)

\$690 210 pcs
(feeds 11-15 ppl)

\$1,235 270 pcs
(feeds 16-20 ppl)

SASHIMI

Sake
Hamachi
Maguro
Hirame
Kanpachi

YOKOZUNA PLATTER

\$1,005 195 pcs
(feeds 10-16 ppl)

\$1,435 240 pcs
(feeds 17-23 ppl)

\$1,705 285 pcs
(feeds 24-30 ppl)

SASHIMI

Sake Tai
Hamachi Kanpachi
Maguro Toro
Hirame Benitoro



CUSTOM Sushi platters available upon request.

Platters include wasabi, ginger, soy sauce plates, napkins, and chopsticks

nigiri platters
sashimi platters



San Francisco

NIGIRI & SASHIMI COMBO PLATTERS

HOKUSAI PLATTER

\$300 37 sashimi, 24 nigiri
(feeds 6-10 ppl)

\$440 52 sashimi, 39 nigiri
(feeds 11-15 ppl)

\$680 90 sashimi, 51 nigiri
(feeds 15-20 ppl)

NIGIRI & SASHIMI

Sake
Hamachi
Maguro

SUMO PLATTER

\$535 67 sashimi, 48 nigiri
(feeds 6-10 ppl)

\$845 120 sashimi, 78 nigiri
(feeds 11-15 ppl)

\$1,095 135 sashimi, 102 nigiri
(feeds 16-20 ppl)

NIGIRI & SASHIMI

Sake Hirame
Hamachi Tai
Maguro Kanpachi

MASUTA DELUXE PLATTER

\$860 97 sashimi, 64 nigiri
(feeds 10-15 ppl)

\$1,170 120 sashimi, 104 nigiri
(feeds 16-20 ppl)

\$1,615 143 sashimi, 136 nigiri
(feeds 20-25 ppl)

NIGIRI & SASHIMI

Sake Tai
Hamachi Kanpachi
Maguro Toro
Hirame Benitoro



MAGURO Tuna

SAKE Salmon

HAMACHI Yellowtail

HIRAME Halibut

TAI Red Snapper

KANPACHI Amberjack

BENITORO Salmon Belly

TORO Blue Fin Tuna Belly

SASHIMI Sliced Fish

NIGIRI Slice of fish over sushi rice and wasabi

CUSTOM Sushi platters available upon request.

Platters include wasabi, ginger, soy sauce plates, napkins, and chopsticks

nigiri & sashimi
combo platters



San Francisco



KAISO SEAWEED

(serves 10) **\$90** *GF (gluten free)
Three varieties of seaweed tossed with ume-shiso dressing

KALE

(serves 10) **\$90** *GF
Mixed baby kale, fugi apples, kabocha chips, toasted almond and ginger-yuzu vinaigrette

AOBA

(serves 10) **\$90** *GF
Grilled organic chicken, baby romaine lettuce, kaiware, cucumber, shallots and shaved parmesan with sesame vinaigrette dressing



TUNA TATAKI

\$90 *GF
Togarashi crusted albacore sashimi served with spicy onions, asian greens and tamanegi vinaigrette

MAGURO SOBA

(serves 10) **\$90**
Soba noodles, soy marinated tuna, radishes, nori, wasabi vinaigrette

YASAI SOBA

(vegetarian) (serves 10) **\$75**
Soba noodles served with daikon, cabbage, cucumbers, carrots, wasabi vinaigrette



* all salads are served family style on large platters

salad
catering platters



San Francisco

CATERING LIST OF SIDES



KARA-AGE *24 hour notice needed*
 (serves 10) **\$110**
 house made fried chicken
 bites with aioli

STEAMED RICE
 (serves 10) **\$40**

EDAMAME
 (serves 10) **\$45** *GF
 cold with shiso OR
 warm with sea salt



GARLIC EDAMAME
 (serves 10) **\$50** *GF
 steamed soy beans served
 warm with garlic-shoyu

IKA TEMPURA
 (serves 10) **\$80**
 tempura Monterey baby squid with
 sansho salt, meyer lemon, chili-ponzu

FRUIT BOWL
 (serves 10) **\$65**
 assorted cut fruit

* all sides are served family style on large platters



sides
 catering platters



San Francisco