



ORIENTAL RESTOBAR

Shared dining

Sushi rolls · Sashimi · Nigiri · Temaki · Mains · Bites





CHILLED DELIGHTS

Our menu is inspired by flavors from around the world, carefully curated by our chefs to delight and pamper your taste buds. Our chilled dishes, crafted with the finest and freshest ingredients, offer a versatile and refreshing experience. We encourage you to share our dishes with your companions, so you can enjoy together the rich flavors and special moments they bring. Do you have allergies or special dietary requirements? Ask our crew for more information on allergens. Share the flavors, share the moments, and enjoy an unforgettable evening at OZZO!

BITES

Edamame • 8.00

Kombu salt

Yuca chips • 8.00

Togarashi • Miso mayonnaise

Izakaya • 18.00

On a tray

Oyster • 6.50

‘Plain’ or ‘Asian style’

RAW BAR

Salmon • 20.00

Mango • Cucumber • Citrus ponzu

Beef tataki • 20.00

Ponzu • Garlic • Red chili • Spring onion

SMALL PLATES

Roasted red beetroot

Truffle • Radish • Umeboshi

15.00

Vegetable tempura

Spring onion • Lime • Spicy mayonnaise

15.00

Chicken tsukune

Shiso chimichuri • Spring onion

16.00

Spicy tuna tartare

Kimchi vegetables • Cucumber

16.00

Shrimp gyoza

Teriyaki • Radish • Wasabi mayonnaise

20.00

Gua Bao

Pork belly • Sesame • Barbecue mayonnaise

24.00

Caviar Oscietra (50 gr.) • 65.00

Salmon blinis • Crème fraîche

Pairing: Enhance your caviar experience with a glass of our finest champagne or tripel. The delicate bubbles perfectly complement the rich, briny flavors of caviar, tantalizing your taste buds.

Champagne Brut Pommery • Pinot Noir • Pinot Meunier • Chardonnay • France, Rheims • Glass 14.50 | Bottle 85.00

Vuurzee, de Goede & de Stoute • Tripel • Pinot Noir • Champagnegist • The Netherlands • Glass 9.75 | Bottle 49.50



MAIN DISHES

Our main courses are the heart of our menu, carefully crafted to offer a culinary journey of flavors and textures. Our chefs blend traditional techniques with innovative influences to create dishes that are both authentic and surprising.

Our side dishes and desserts complement the meal with harmonious flavors, ensuring a complete culinary experience. We invite you to share these dishes with your companions, allowing you to enjoy together the diversity and richness of our cuisine.

CHEF'S SPECIALS

Flank steak Teriyaki · Furikake · Rice cake	30.00	Red mullet King oyster · Pak choi	22.00
Peking duck pancake Hoisin · Cucumber	25.00	Crispy cauliflower Padron peppers · Kimchi mayonnaise	20.00
John Dory Miso · Citrus antioise	25.00		

Wagyu rib eye A4 (300 gr.) 'Tomasu' · 125.00
Soy · Broccolini

Pairing: Enrich your Wagyu rib-eye with our finest tripel. The sparkling bubbles beautifully contrast with the rich marbling and savory flavors of Wagyu, creating a luxurious and harmonious dining experience.

Vuurzee, de Goede & de Stoute · Tripel · Pinot Noir · Champagnegist · The Netherlands
Glass 9.75 | Bottle 49.50

ON THE SIDE

Asian salad · 8.00
Radish · Edamame · Mango

Bimi · 8.00
Kewpie · Soy · Fried onion

Rice cake · 8.00
Wasabi · Shiitake · Spring onion

DESSERTS

Kakigori · 10.00
Choice of various syrups

Hokkaido bread · 13.00
Bread · Banana · Chocolate · Mochi ice cream

Matcha trifle · 15.00
Spekkoek · Mascarpone · Vanilla

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THE SUSHI

Our passionate Japanese chef, Takashi, has carefully curated a selection of delightful sushi and nigiri for sharing. With years of experience and deep-rooted traditions, he brings authentic Japanese flavors to your table. Indulge in our Sashimi Omakase and be surprised by our chef's selection of the finest fish and seafood, sourced directly from the market to your plate. "Omakase" literally means "I leave it up to you" and symbolizes the trust between the chef and the guest. Experience the passion and craftsmanship in every dish and savor an authentic Japanese culinary journey...

SUSHI ROLLS

Salmon hamachi

Avocado · Ebi fry · Chives · Kizami · Nori
Teriyaki · Ponzu-yuzu mayo

Spicy tuna

Tuna · Cucumber · Tempura crisp
Avocado · Sriracha · Jalapeño

Chili ebi tempura

Tempura prawn · Avocado · Cucumber · Chives
Shichimi · Spring onion · Teriyaki · Spicy truffle mayo

Garlic beef

Beef · Asparagus · Cucumber · Kataifi · Spring onion
Chives · Teriyaki · Truffle mayo

Salmon flambee

Ebi fry · Avocado · Salmon · Spring onion · Ikura · Mix
cress · Herring · Caviar · Spicy mayo · Teriyaki sauce

Snowcrab 'Volcano'

Snow crab salad · Cucumber · Spicy salmon · Red
chili · Fried onion · Chukawakame · Tempura
crumble · Spicy mayo · Teriyaki sauce

OZZO House roll

Avocado · Prawn · Salmon · Tuna · White fish · Masago

Chef's 'Omakase' Roll

Trust the chef and let yourself be surprised...

Per 5 pieces · 13.00 | Per 10 pieces · 23.00

NIGIRI (2 PC.)

Maguro · 9.00

Zalm · 7.00

Hamachi · 7.00

Unagi · 7.00

Taraba gani · 10.00

Aburi toro · 11.00

Herring · Caviar · Chives · Teriyaki
Truffle mayo

Aburi salmon · 9.00

Ikura · Chives · Truffle · Teriyaki
Wasabi mayo

Wagyu · 15.00

Beef · Kizami · Spring onion · Wasabi

Ikura · 9.00

Salmon roe

MAKI (6 PC.)

Tekke maki · Tuna · 14.00

Sake maki · Salmon · 12.00

Kappa maki · Cucumber · 8.00

SASHIMI OMAKASE

Wasabi · Ginger · Soy

6 pc · 19.00 | 9 pc · 29.00 | 12 pc · 37.00



GROUP MENUS (FROM 8 PERS.)

For groups of 8 or more, we offer special menus to enjoy the best Japanese and Oriental dishes together. We serve group menus exclusively per table (i.e. for the entire party).

THE SIGNATURE

€ 45.50 p.p.

Yuca chips

Miso mayonnaise · Togarashi

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Nigiri

Salmon · Maguro

Maki

Maik Tekke · Maki Sake

Spicy tuna roll

Tuna · Cucumber · Tempura crisp
Avocado · Sriracha · Jalapeño

Chili ebi tempura roll

Tempura prawn · Avocado · Cucumber · Chives
Shichimi · Spring onion · Teriyaki · Spicy truffle mayo

Salmon flambee roll

Ebi fry · Avocado · Salmon · Spring onion · Ikura · Caviar
Herring · Mix cress · Spicy mayo · Teriyaki sauce

Garlic beef roll

Beef · Asparagus · Cucumber · Kataifi · Spring onion
Chives · Teriyaki · Truffle mayo

Chef's 'Omakase' Roll

Trust the chef and let us surprise you...

...

Matcha trifle

Spekkoek · Mascarpone · Vanilla

THE PRESTIGE

€ 54.50 p.p.

Yuca chips

Miso mayonnaise · Togarashi

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Nigiri

Maguro

Spicy tuna tartare

Kimchi vegetables · Cucumber

Gua Bao

Pork belly · Sesams · Barbecue mayonnaise

Chicken tsukune

Shiso chimichuri · Spring onion

Peking duck pancake

Hoisin · Cucumber

Salmon flambee roll

Ebi fry · Avocado · Salmon · Spring onion · Ikura · Caviar
Herring · Mix cress · Spicy mayo · Teriyaki sauce

Flank steak

Teriyaki · Furikake · Rice cake

Bimi

Kewpie · Soy · Fried onion

...

Matcha trifle

Spekkoek · Mascarpone · Vanilla