



# VALENTINE'S DAY 2020

MENU 109

PAIRING 69

### 3 BITES

**WAKAME TARABAGANI** king crab, daikon & cucumber  
**PABU TUNA TEMARI ZUSHI** heart shaped tuna  
**UNI TAMAGO** savory japanese omelette, uni cream

**SZIGETI ÖSTERREICHISCHER SEKT G.U.**  
chardonnay+ • neusiedlersee, austria  
violets, chalky, apple skin 5<sup>oz</sup>

### SASHIMI

**KANPACHI, ZUKE TUNA, HOKKAIDO HOTATE**  
yellowtail, marinated tuna, japanese scallop, tosa shoyu

**YUHO YAMAOROSHI**  
junmai • ishikawa, japan  
crisp, savory, banana skin 3<sup>oz</sup>

### TEMPURA

**SHRIMP TEMPURA TOAST** • bell pepper, shiso  
matcha salt, lemon, kewpie mayo, tentsuyu

**TAMARI-PINEAPPLE-SHISHITO CLARIFIED MILK PUNCH**  
pabu bar • boston, ma  
savory, smooth, spiced 2<sup>oz</sup>

### GRILLED

**AMERICAN WAGYU FLANK STEAK KOUSOUYAKI**  
miso, nebbiolo reduction

**ANTONIOLO JUVENIA**  
nebbiolo • gattinara, italy  
youthful, mineral, polished 5<sup>oz</sup>

### NIGIRI

**CHU-TORO • WILD BURI • HIRAME • SAKE TORO**  
medium fatty tuna, adult yellowtail, fluke, fatty salmon belly

**KIKU MASAMUNE KOUJO**  
junmai • kinki, japan  
floral, dried stonefruit, melon 3<sup>oz</sup>

<p><b>LUXURY SUPPLEMENT</b> \$25 *A5 WAGYU • O-TORO • UNI • BOTAN EBI japanese beef, extra fatty tuna, sea urchin, raw spot prawn</p>	<p><b>TSUJIZENBEI TOBINGAKOI</b> \$22 junmai daiginjo • tochigi, japan complex, aromatic, exclusive to PABU 3<sup>oz</sup></p>
---	--

### DESSERT

**MANGO GELÉE**  
quince, yuzu-chocolate cream, winter berries

**ORDONEZ SELECTION NO 1**  
moscatel • malaga, spain  
honey, white flowers, 90 yr. old vines 2<sup>oz</sup>

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER/BARTENDER IF ANY PERSON IN YOUR PARTY HAS AN ALLERGY.  
\* DENOTES FOOD ITEMS ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS..