

COLD

AHI TUNA POKE · 17
poke sauce, tobiko, negi, crisp wonton

KAISO SEAWEED SALAD · 9
sanbaizu, sesame dressing, lemon

PEAR POMEGRANATE SALAD · 12
fuji apple, togarashi walnuts, pickled pomegranate, pomegranate vinaigrette

BLOOMSDALE SPINACH · 10
'goma-ae' style, toasted sesame

HAWAIIAN KAMPACHI · 18
calamansi vinaigrette, pickled asian pear & fresno preserved meyer lemon oil

KING CRAB SUNOMONO · 17
cucumber, wakame, sanbaizu

CHIRASHI · 26
chef's selection of sashimi over sushi rice



HOT

MONTEREY SQUID OKONOMIYAKI · 15
pork belly, sunny-side egg, bonito

SPICY EDAMAME · 8
umami soy, togarashi, sesame

TOKYO FRIED CHICKEN 'KARAAGE' · 13
ginger-soy marinade, spicy mayo

MISO TOFU SOUP · 10
silken tofu, hon shimeji, wakame

PORK TONKATSU SANDWICH · 24
sweet potato bun, karashi mustard, shishito peppers

GRILLED BRANDT SIRLOIN STEAK · 32
local stir fried vegetable, chimichurri

MISO-MARINATED BLACK COD · 29
squash, confit potatoes, porcini purée

PAN-ROASTED SALMON · 26
bok choy, pea tendrils, spicy miso beurre blanc

CHA SOBA TEMPURA · 22
chilled soba noodles, market vegetable tempura

NIGIRI, SASHIMI

NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BIGEYE TUNA · 10/15
mebachi maguro

AMBERJACK · 11/16
kanpachi

FLUKE · 10/15
hirame

OCEAN TROUT · 10/15
umimasu

SEA BREAM · 12/18
madaï

GULF SHRIMP · 9
ebi

OCTOPUS · 10/15
tako

SALMON ROE · 12
ikura

EGG OMELETTE · 7/10
tamago

KING SALMON · 10/15
sake

YELLOWTAIL · 12/17
hon hamachi

STRIPED JACK · 12/18
shima aji

HORSE MACKEREL · 12/18
aji

JAPANESE MACKEREL · 12/18
masaba

FRESHWATER EEL · 10
unagi

FRESH SCALLOP · 13/20
hotate

SEA URCHIN · 16/22
uni

6 PIECE NIGIRI · 30
chef's selection of nigiri with choice of spicy roll

5 FISH SASHIMI · 28
chef's selection of sashimi, two pieces per fish

MAKIMONO

ROLLS

KEN'S ROLL · 21
shrimp tempura, avocado, spicy tuna, pine nut

SPICY ROLL · 13
choice of salmon, yellowtail, scallop or tuna

TUNA AVOCADO ROLL · 14
tobiko

RAINBOW ROLL · 19
crab, avocado, tuna, salmon, yellow tail, tobiko

CALIFORNIA ROLL · 15
crab, avocado, tobiko

SALMON AVOCADO ROLL · 14
sesame

PABU POWER LUNCH

pabu's 3-course lunch

EDAMAME
sea salt

select one

MISO TOFU SOUP
silken tofu, hon shimeji, wakame

KAISO SEAWEED SALAD
sanbaizu, sesame dressing, lemon

BLOOMSDALE SPINACH
'goma-ae' style, toasted sesame

TOKYO FRIED CHICKEN 'KARAAGE'
ginger-soy marinade, spicy mayo

select one

PORK TONKATSU SANDWICH
sweet potato bun, karashi mustard, shishito peppers

MISO-MARINATED BLACK COD
squash, confit potatoes, porcini purée

GRILLED BRANDT SIRLOIN STEAK
local stir fried vegetable, chimichurri

CHIRASHI
chef's selection of sashimi over sushi rice

