

white wine bottles

\$25 was \$49+	PROSECCO	LE COULTURE <i>BRUT</i> valdobiaddene, it
	RIESLING	KRUGER RUMPH <i>FEINHERB</i>
	SAUVIGNON BLANC	MÉRIEAU <i>HEXAGONALES</i> touraine, fr
	CHARDONNAY	LEYDA argentina, fr
\$35 was \$59+	PINOT GRIGIO	PERUSINI <i>CRU</i> colli orientali del friuli, it
	ALBARIÑO	LA CAÑA rias baixas, sp
	CHARDONNAY	PASCAL CLEMENT burgundy, fr
\$45 was \$69+	CHARDONNAY	LIOCO sonoma, ca
	SANCERRE	BLONDEAU <i>MOULIN BALES</i> sancerre, fr
	SPARKLING	SAUSKA <i>BRUT</i> tokaj, hun nv
	CHABLIS	DES HATES chablis, fr 17

red wine bottles

\$27 was \$49+	GRENACHE +	PIAUGIER <i>SABLET</i> cotes du rhone, fr
	CABERNET	SUBSTANCE <i>CS</i> columbia, wa
	PINOT NOIR	HOLLORAN <i>STAFFORD HILL</i> willamette, or
\$37 was \$65+	PINOT NOIR	HAHN <i>ESTATE</i> santa lucia highlands, ca
	TOURIGA NACIONAL	TOURIGA VAI NUA <i>NATURAL WINE</i> alentejano, po
	NEBBIOLO	ANTONOLIO <i>JUVENIA</i> langhe, it
	BARBERA	CASCINA LUISIN <i>MAGGIUR</i> piemonte, it
\$47 was \$68+	PINOT NOIR	LEMELSON <i>THEAS SELECTION</i> willamette, or
	SYRAH +	FAUSTE PISTE <i>GARDE MANGER</i> north coast, ca



sake bottles (40% LESS)

HONJOZO	KIKUSUI KARAKUCHI CAN 180ML	dry, clean, umami	8
JUNMAI	YUHO KIMOTO <i>CENTURIES</i>	white soy, bergamot, aged 4 years	49
JUNMAI	KIRINZAN <i>FLYING HORSE</i>	dry apple, pear, kiwi, rice	51
JUNMAI	JOZEN <i>MIZUNOGOTOSHI AQUA</i>	round, white cocoa, citrus	41
JUNMAI GINJO	SUIGEI <i>54 DRUNKEN WHALE</i>	pineapple, umami, anise	48
JUNMAI GINJO	KIKUSUI <i>ORGANIC 300ML</i>	banana, honeydew, horchata	30
JUNMAI DAIGINJO	DASSAI <i>39</i>	strawberry, stonefruit, viscous	79
JUNMAI DAIGINJO	WAKATAKE <i>ONIGOROSHI</i>	orchid, pear, ample acidity	66
NAMAZAKE	AMABUKI <i>STRAWBERRY</i>	wild strawberry, savory, floral	49
NIGORI	DAKU 500ML	oatmilk, creamy, clean	43

packaged beer (40% LESS)

SINGLE • 4-PACK

LAGER	NARRAGANSETT <i>16oz</i>	4.9% abv	• 12
LAGER	SAPPORO <i>22oz</i>	4.9% abv	6 • 24
LAGER	JACKS ABBY <i>16oz</i>	5.5% abv	4 • 16
HEFEWEIZEN	GINGA KOGEN	5.0% abv	5 • 20
IPA	ECHIGO <i>FLYING IPA</i>	5.5% abv	6 • 24
IPA	LORD HOBO <i>16oz</i>	BOOMSAUCE 7.8% abv	5 • 20
RED ALE	ECHIGO	6.0% abv	5 • 20
GOLDEN KOLSCH	NIIGATA BREWING	bottle conditioned. 7% abv	6 • 24
SANSHO ALE	SEKINOICHI	5.0% abv	5 • 20

P A B U

HOURS • 12PM - 8PM • MONDAY - SATURDAY 857-327-7228

BEVERAGE AVAILABLE FOR PICKUP (AND DELIVERY).

MANY MORE WINE & SAKE OPTIONS AVAILABLE FOR PICKUP. MUST ACCOMPANY A FOOD ORDER

***SUSHI NIGIRI / SASHIMI**

- BLUEFIN TUNA · 12/18
hon maguro
- BF MEDIUM FATTY TUNA · 22/33
chu toro
- BLUEFIN FATTY TUNA · 28/42
o toro
- FRESHWATER EEL · 10
unagi
- SALMON · 12/18
sake
- KING SALMON BELLY · 17/25
sake toro
- SALMON ROE · 12
ikura

***MAKIMONO ROLLS**

- KEN'S ROLL · 25
shrimp tempura, avocado, spicy tuna, pine nut
- RAINBOW · 21
california roll, various fish tobiko, avocado, sesame
- CALIFORNIA · 14
crab, avocado, tobiko
- SPIDER · 16
soft shell crab, kaiware, tobiko, spicy mayo
- TUNA AVOCADO · 15
tobiko
- SALMON AVOCADO · 15
sesame
- FUTOMAKI · 12
tamago, shiitake, kanpyo spinach, burdock
- EEL AVOCADO · 14
sesame, eel sauce
- SPICY ROLL · 12
choice of salmon or tuna
- KAPPA · 7
japanese cucumber, sesame
- OSHINKO · 7
pickled daikon radish sesame
- AVOCADO · 8
fresh avocado

STEAK DINNER

***CHAR-GRILLED STEAKS**

served with large order of fried rice french fries, braised kale, lotus chips choice of ponzu daikon or sansho au poivre

- 8⁰² GRASS-FED FILET MIGNON · 60
- 8⁰² AMERICAN WAGYU FLANK · 55
- 12⁰² DELMONICO-STYLE RIB EYE · 65

PABU BOWLS & MORE

"BENTO BOX" DINNER

grilled protein, featured fried rice, maki roll, vegetable or salad · MP (see our instagram for current box)

TERIYAKI CHICKEN BOWL

grilled chicken thighs, charred shishitos, teriyaki sauce · 13

PABU POKE BOWL

salmon, tuna, ikura, avocado...oh & rice! · 13

FRIED RICE

chef's daily rotation, finished with egg fried rice · 12

COMFORT CLASSICS

TOWER BURGER

caramelized onion, cheddar, secret sauce · 15

SEARED SALMON

spring greens, yuzu vinaigrette, garlic aioli · 14

BOLOGNESE PASTA

housemade ragu, parmigiano · 18

SPICY OR PLAIN EDAMAME · 8

togarashi, caramelized soy, sesame

AKADASHI MISO SOUP · 8

trio of miso, tofu, mushroom

TOKYO FRIED CHICKEN 'KARAAGE' · 13

ginger-soy marinade, spicy mayo