

SMALL PLATES

COLD

'HAPPY SPOON' OYSTER · 9

uni, ikura, tobiko, ponzu crème fraîche

AHI TUNA POKE · 18

tobiko, negi, crisp wonton

KAISO SEAWEEED SALAD · 9

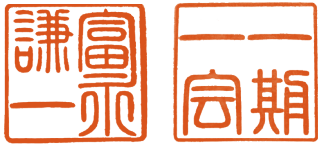
sanbaizu, sesame dressing, lemon

SUGAR SNAP PEAS · 10

'goma-ae' style, toasted sesame

HEIRLOOM TOMATO SALAD · 16

nori green goddess, whipped tofu crème fraîche



HOT

MONTEREY SQUID OKONOMIYAKI · 17

pork belly, sunny-side up egg, bonito

SPICY EDAMAME · 9

umami soy, togarashi, sesame

TOKYO FRIED CHICKEN 'KARAAGE' · 14

ginger-soy marinade, spicy mayo

MISO TOFU SOUP · 10

silken tofu, hon shimeji, wakame

MISO-MARINATED BLACK COD · 29

heirloom cherry tomato, local squash

PORK FRIED RICE · 13

char sui pork, garlic, scallion, soy, maitake

MAITAKE MUSHROOM TEMPURA · 15

dashi-soy dipping sauce

HOUSE-MADE PORK GYOZA · 16

scallion, soy, chili rayu



PABU'S GREATEST HITS

\$88 per person

'HAPPY SPOON'
OYSTER

TOKYO FRIED CHICKEN
'KARAAGE'

HEIRLOOM TOMATO SALAD

MISO BLACK COD

3 PIECE ASSORTED SASHIMI

3 PIECE ASSORTED NIGIRI

MILK CHOCOLATE-SESAME CUSTARD



ROBATAYAKI

CHICKEN MEATBALL | TSUKUNE · 12

jidori egg yolk, togarashi

A5 JAPANESE WAGYU · 28

ponzu, daikon · 1 skewer

SKIRT STEAK | HARAMI · 12

yuzu kosho

CHICKEN THIGH | NEGIMA · 8

tokyo negi

MUSHROOM | SHIITAKE · 7

sake, spicy miso

BEEF TONGUE | GYUTAN · 12

scallion, sesame oil

SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18

hon maguro

BLUEFIN MEDIUM FATTY TUNA ·

22/32

chu toro

BLUEFIN FATTY TUNA · 26/38

o toro

BIGEYE TUNA · 10/15

mebachi maguro

YELLOWTAIL · 12/17

hon hamachi

KING SALMON · 10/15

sake

FLUKE · 10/15

hirame

SEA BREAM · 12/18

madai

FRESHWATER EEL · 10/15

unagi

JAPANESE MACKEREL · 12/18

masaba

SALMON ROE · 12/18

ikura

SEA URCHIN · 16/22

uni

6/10 FISH NIGIRI · 38/60

5/10 FISH SASHIMI · 55/80

MAKIMONO ROLLS

MICHAEL'S NEGITORO · 27

*bluefin fatty tuna, scallion
uni, ikura*

KEN'S ROLL · 23

*shrimp tempura, avocado
spicy tuna, pine nut*

RAINBOW · 19

*california roll w/ three fish
tobiko, sesame*

SPIDER · 16

*soft shell crab, kaiware
tobiko, spicy mayo*

NEGITORO · 17

bluefin fatty tuna, scallion

VEGETABLE FUTOMAKI · 10

*shiitake, kanpyo
spinach, burdock*

SALMON AVOCADO · 14

sesame

NEGIHAMA · 10

yellowtail, scallion

KAPPA · 7

japanese cucumber, sesame

TUNA AVOCADO · 14

tobiko

SPICY ROLL · 13

*choice of salmon, tuna
or yellowtail*

UMESHISO · 7

pickled plum, shiso leaf

EEL AVOCADO · 14

sesame, eel sauce

TEKKA · 10

tuna, wasabi

OSHINKO · 7

pickled daikon radish, sesame

CALIFORNIA · 15

crab, avocado, tobiko

FOR THE TABLE

served with sansho au poivre or ponzu

SCHMITZ RANCH DRY-AGED RIB EYE
16 OZ · 67

IMPERIAL WAGYU NEW YORK STRIP
12 OZ · 57

JAPANESE A5 WAGYU STRIP LOIN
28 PER OZ

DESSERTS

MILK CHOCOLATE-SESAME CUSTARD | 12

black sesame sponge, red bean mousse

ICE CREAM OR SORBET | 3

