

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

CHICKEN THIGH | NEGIMA · 8

tokyo negi

A5 JAPANESE WAGYU · 28

ponzu, daikon · 1 skewer

MUSHROOM | SHIITAKE · 7

sake, spicy miso

SKIRT STEAK | HARAMI · 12

yuzu kosho

BEEF TONGUE | GYUTAN · 12

scallion, sesame oil

SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18

hon maguro

BIGEYE TUNA · 10/15

mebachi maguro

FLUKE · 10/15

hirame

JAPANESE MACKEREL · 12/18

masaba

BLUEFIN MEDIUM FATTY TUNA ·

22/32

chu toro

YELLOWTAIL · 12/17

hon hamachi

SEA BREAM · 12/18

madai

SALMON ROE · 12/18

ikura

BLUEFIN FATTY TUNA · 26/38

o toro

KING SALMON · 10/15

sake

FRESHWATER EEL · 10/15

unagi

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

SPIDER · 16

soft shell crab, kaiware

tobiko, spicy mayo

SALMON AVOCADO · 14

sesame

TUNA AVOCADO · 14

tobiko

EEL AVOCADO · 14

sesame, eel sauce

KEN’S ROLL · 23

shrimp tempura, avocado

spicy tuna, pine nut

NEGITORO · 17

bluefin fatty tuna, scallion

NEGIHAMA · 10

yellowtail, scallion

SPICY ROLL · 13

choice of salmon, tuna

or yellowtail

TEKKA · 10

tuna, wasabi

CALIFORNIA · 15

crab, avocado, tobiko

RAINBOW · 19

california roll w/ three fish

tobiko, sesame

VEGETABLE FUTOMAKI · 10

shiitake, kanpyo

spinach, burdock

KAPPA · 7

japanese cucumber, sesame

UMESHISO · 7

pickled plum, shiso leaf

OSHINKO · 7

pickled daikon radish, sesame

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

SAKE LEES PANNA COTTA | 12
sesame oat crumble, stone fruit, yuzu curd

ICE CREAM OR SORBET | 3

