

SMALL PLATES

COLD

‘HAPPY SPOON’ OYSTER • 9

uni, ikura, tobiko, ponzu crème fraîche

AHI TUNA POKE • 18

tobiko, negi, crisp wonton

KINPIRA • 10

lotus root, sesame, soy

KAISO SEAWEED SALAD • 9

sanbaizu, sesame dressing, lemon

BLOOMSDALE SPINACH • 10

‘goma-ae’ style, toasted sesame



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

porcini puree, eringi mushrooms, bonito confit
potato

PORK FRIED RICE • 13

char siu 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

IMPERIAL WAGYU 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

