

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

BLOOMSDALE SPINACH • 10
‘goma-ae’ style, toasted sesame

KINPIRA • 10
lotus root, sesame, soy



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 purée, ereengi, 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 OMAKASE MENU

\$108 per person

‘HAPPY SPOON’
OYSTER

ALASKAN KING CRAB
CHAWANMUSHI

3 PIECE ASSORTED SASHIMI

AMERICAN WAGYU FLAT IRON

RENKON TEMPURA

3 PIECE ASSORTED NIGIRI

CHESTNUT CAKE



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

SEA BREAM • 12/18
madai

HORSE MACKEREL • 12/18
aji

BIGEYE TUNA • 10/15
mebachi maguro

SALMON ROE • 12/18
ikura

STRIPED JACK • 12/18
shima aji

FLUKE • 10/15
hirame

BLUEFIN FATTY TUNA • 26/38
o toro

A5 BEEF • 17/26
japanese wagyu

JAPANESE MACKEREL • 12/18
masaba

KING SALMON • 10/15
sake

FRESH SCALLOP • 13/20
hotate

BLUEFIN MEDIUM FATTY TUNA •
22/32
chu toro

FRESHWATER EEL • 10/15
unagi

SPOT PRAWN • 12/18
botan ebi

YELLOWTAIL • 12/17
hon hamachi

SEA URCHIN • 16/22
uni

GOLDEN EYE SNAPPER • 13/20
kinmedai

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

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, persimmon compote

ICE CREAM OR SORBET | 3

