

SMALL PLATES

COLD

‘HAPPY SPOON’ OYSTER • 9
uni, ikura, tobiko, ponzu crème fraîche

AHI TUNA POKE • 18
tobiko, negi, crisp wonton

HEIRLOOM TOMATO SALAD • 18
avocado, cucumber, tofu, green goddess

KAISO SEAWEED SALAD • 9
sanbaizu, sesame dressing, lemon

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

KINPIRA • 8
braised lotus root



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, roasted vegetables

PORK FRIED RICE • 13
char siu pork , garlic, scallion

MAITAKE MUSHROOM TEMPURA • 15
dashi-soy dipping sauce

HOUSE-MADE PORK GYOZA • 16
scallion, soy, chili rayu

GRILLED SQUID • 18
umami shoyu, togarashi

FOR THE TABLE

served with ponzu and soy pickles

A5 MIYAZAKI JAPANESE
WAGYU STRIP LOIN
32 PER OZ

SCHMITZ RANCH 28 DAY DRY
AGED RIB EYE
16 OZ • 67

SCHMITZ RANCH PRIME
NEW YORK STRIP
12 OZ • 57

PABU FEAST

\$88 per person

‘HAPPY SPOON’ OYSTER TOKYO FRIED CHICKEN ‘KARAAGE’
BLOOMSDALE SPINACH MISO MARINATED BLACK COD
TUNA POKE PORK FRIED RICE
MILK CHOCOLATE-SESAME CUSTARD



ROBATAYAKI

ROBATA OMAKASE | 63
chef’s choice

A5 JAPANESE WAGYU 30
ponzu, daikon

SKIRT STEAK | HARAMI 14
yuzu kosho

BEEF TONGUE | GYUTAN 9
sesame seeds, negi

PORK RIBS | RIBU 12
red chili glaze, kewpie

OCTOPUS | TAKO • 12
tare glaze, pickles

PRAWN | EBI 12
sancho pepper

MUSHROOM | SHIITAKE 7
sake, spicy miso

SEASONAL VEGETABLE | 9

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

HORSE MACKEREL • 12/18
aji

A5 BEEF • 20/30
japanese wagyu

MEDIUM FATTY TUNA 22/33
chu toro

YELLOWTAIL • 12/18
hon hamachi

SEA BREAM • 12/18
madai

STRIPED JACK • 14/21
shima aji

GOLDEN EYE SNAPPER • 14/21
kinmedai

SEA URCHIN • 16/24
uni

BLUEFIN FATTY TUNA • 26/39
o toro

KING SALMON • 10/15
sake

JAPANESE SCALLOP • 14/21
hotate

SPOT PRAWN • 12/18
botan ebi

SALMON ROE • 12/18
ikura

FRESHWATER EEL • 10/15
unagi

TAMAGO • 7/10
egg omlette

MAKIMONO | ROLLS

KEN’S ROLL • 23
shrimp tempura, avocado
spicy tuna, pine nut

SALMON SKIN • 12
burdock, kaiware, sesame

NEGIHAMA • 10
yellowtail, scallion

SPICY ROLL • 13
choice of tuna, yellowtail,
salmon, scallop

TEKKA • 10
tuna, wasabi

FUTOMAKI • 12
tamago, kanpyo, oshinko,
shiitake, spinach, burdock

RAINBOW • 19
california roll w/ three fish
tobiko, sesame

CALIFORNIA • 15
crab, avocado, tobiko

VEGETABLE FUTOMAKI • 10
avocado, shiitake, kanpyo,
oshinko, spinach, burdock

KAPPA • 7
japanese cucumber, sesame

AVOCADO • 8

UMESHISO • 7
pickled plum, shiso leaf

OSHINKO • 7
pickled daikon radish, sesame

DESSERTS

MILK CHOCOLATE-SESAME CUSTARD | 8
black sesame sponge, red bean mousse

SAKE LEES PANNA COTTA | 8
sesame oat crumble, seasonal fruit

ICE CREAM OR SORBET | 7

