

COLD

AHI TUNA POKE 18  
tobiko, scallion, crisp wonton

KAISO SEAWEEED SALAD 9  
sanbaizu, sesame dressing, lemon

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

KINPIRA 8  
lotus root, sesame, soy

HOT

EDAMAME 9  
sea salt

SPICY EDAMAME 9  
umami soy, togarashi, sesame

TOKYO FRIED CHICKEN ‘KARAAGE’ 14  
ginger-soy marinade, spicy mayo

MISO TOFU SOUP 11  
silken tofu, hon shimeji, wakame

MISO-MARINATED BLACK COD 31  
porcini purée, roasted vegetables

PORK FRIED RICE 14  
chashu, garlic, scallion

VEGETABLE FRIED RICE 12  
vegetable, garlic, scallion

CHAR-GRILLED & BUTTER BASTED STEAKS

served with ponzu

SCHMITZ RANCH  
28 DAY DRY AGED RIB EYE  
16 OZ · 81

SCHMITZ RANCH  
PRIME NEW YORK STRIP  
12 OZ · 69



SIDE

WHITE RICE 6

SUSHI RICE 6



PABU FEAST

FEAST FOR ONE 101

‘goma-ae’, ahi tuna poke, pork fried rice, miso black cod  
tokyo fried chicken “karaage”  
milk chocolate sesame custard



SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA 12/18  
hon maguro

BIGEYE TUNA 12/18  
mebachi maguro

FLUKE 12/18  
hirame

BLUEFIN MEDIUM FATTY TUNA  
22/33  
chu toro

YELLOWTAIL 12/18  
hon hamachi

SEA BREAM 12/18  
madai

JAPANESE MACKEREL 12/18  
masaba

BLUEFIN FATTY TUNA 28/42  
o toro

KING SALMON 10/15  
sake

FRESHWATER EEL 10/15  
unagi

CHEF’S NIGIRI

6 PIECE 42

10 PIECE 70

CHEF’S SASHIMI-

10 PIECE 60

20 PIECE 95

PLATTER

HANDROLL KIT 105

make handrolls at hoem with chef yama’s fine selection  
of fresh fish, fillings & sushi rice. an interactive food  
experience for your friend & family. up to 12 rolls

CHEF YAMA’S SUSHI PLATTER FOR 2 110  
hand selected 10 pieces nigiri & 3 rolls

CHEF YAMA’S SUSHI PLATTER FOR 4 220  
hand selected 20 pieces nigiri & 5 rolls including the  
luxury negitoro roll

BENTO BOX

BENTO BITES 28

maguro nigiri 2pc, sake nigiri 2pc, tamago nigiri,  
choice of maki roll (avocado or cucumber)

CLASSIC BENTO 41

5 pc nigiri (maguro, sake, hamachi, unagi, tamago),  
choice of maki (california, spicy tuna, spicy salmon),  
seaweed salad, kinpira

LUXURY BENTO 68

5pc nigiri (chu-toro, hon maguro, sake, hamachi,  
hirame), choice of maki (spicy tuna, spicy salmon, ken’s  
roll, salmon avocado) seaweed salad, kinpira

MAKIMONO ROLLS

SPICY ROLL 13  
choice of salmon, tuna  
or yellowtail

SALMON AVOCADO 14  
sesame

TUNA AVOCADO 14  
tobiko

EEL AVOCADO 14  
sesame, eel sauce

AVOCADO ROLL 9

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

NEGITORO 19  
bluefin fatty tuna, scallion

CALIFORNIA 15  
crab, avocado, tobiko

NEGIHAMA 10  
yellowtail, scallion

TEKKA 14  
bluefin tuna

VEGETABLE FUTOMAKI 10  
kanpyo  
spinach, burdock

KAPPA 7  
japanese cucumber, sesame

UMESHISO 7  
pickled plum, shiso leaf

OSHINKO 7  
pickled daikon radish, sesame

CUCUMBER ROLL 7

CHIRASHI

CHIRASHI BOWL 22

magura, hamachi, sake, ikura, tamago

LUXURY CHIRASHI BOWL 40

magura, hamachi, sake, ikura, hirame, madai, tamago

DESSERT

MILK CHOCOLATE-SESAME CUSTARD 11  
black sesame sponge, red bean mousse

SAKE LEES PANNA COTTA 9  
sesame oat crumble, seasonal fruit