

CARPACCIOS

TUNA & NASHI PEAR · 28
pine nuts, garlic, mint, habanero-sesame oil

HAMACHI & STONE FRUIT · 26
shiso, puffed wild rice, sanbaizu

WATERMELON & SHISHITO
PEPPERS · 16
yuzu vinaigrette

AMERICAN WAGYU TENDERLOIN · 34
edamame, crispy onions, truffle ponzu

SALADS

KAISO SEAWEEED · 12
apple, kaiware, cucumber, sesame, sanbaizu

BUTTER LETTUCE &
HEARTS OF PALM · 19 -✓
radish, grapefruit, avocado
carrot-ginger dressing

DELTA ASPARAGUS · 15
toasted sesame seeds, chili vinegar

'CAPRESE' · 18 -✓
whipped tofu, nori, basil, balsamic

TEMPURA

MAITAKE MUSHROOM · 17 -✓
yuzu aioli

VEGETABLE KAKIAGE · 25 -✓
brentwood corn, okra

SCALLOP · 32
caviar co. kaluga & nori mayo

CHILLED

'HAPPY SPOON' OYSTER · 15
uni, ikura, tobiko, ponzu crème fraîche
+ ADD CAVIAR · 20

TUNA POKE · 26
tobiko, negi, crisp wontons

TORO & CAVIAR TARTARE · 65
bluefin tuna belly, fresh wasabi, 18k gold
+ ADD UNI · 18

TUNA TATAKI · 32
mizuna greens, soba noodles, truffle ponzu

HOT

EDAMAME · 10 -✓
plain, spicy or truffle salted

MISO SOUP · 12
silken tofu, enoki mushroom, wakame

PANKO CRUSTED
DUNGENESS CRABCAKE · 29
lobster & yuzu butter sauce

HOUSE-MADE DUCK GYOZA · 19
scallion, pickled ginger, chili rayu

KARAAGE 'TOKYO FRIED CHICKEN' · 17
soy pickles, spicy mayo
+ ADD CAVIAR · 36

JAPANESE MILK BREAD
SHRIMP TOAST · 24
serrano chili, ginger mayo, sesame seeds

TOFU AGEDASHI · 16
morel mushrooms, asparagus, shiso dashi





JAPANESE A5 WAGYU

TARTARE · 45
crispy potato, shiso

HOT STONE · 65
yuzu kosho, truffle ponzu

SHABU SHABU · 55
enoki mushrooms, shiitake
daikon sprouts

ROBATA

CHICKEN MEATBALL · 12
egg yolk

CHICKEN THIGH | NEGIMA · 16
scallions

CHICKEN SKIN | KAWA · 12
house tare

PORTOBELLO MUSHROOM · 12 -✓
togarashi

BRENTWOOD CORN · 12
red miso butter, togarashi

KUROBUTA PORK BELLY · 18
ume, shiso

SALMON · 18
sweet & spicy glaze

HAMACHI KAMA · 25
daikon ponzu



LARGE PLATES

MOTOYAKI WHOLE LOBSTER
'SPAGHETTI' · 95
udon noodles, garlic, yuzu kosho butter sauce

MISO BROILED BLACK COD · 45
corn espuma, succotash

TERIYAKI GLAZED HALF CHICKEN · 44
sesame, green onions, furikake steamed rice
fried egg

DUCK DUCK RAMEN · 45
duck drumettes, chasu duck breast
morel mushrooms, soy poached egg

AMERICAN WAGYU FILET MIGNON · 69
fondant daikon, grilled maitake mushroom

TRIPLE SEARED AMERICAN WAGYU
STRIP STEAK · 64
fondant daikon, grilled maitake mushroom

FRIED RICE

BONE MARROW · 24

DUNGENESS CRAB · 30

PORK BELLY · 19

VEGETABLE · 16

PABU'S "SAN FRANCISCO TREAT" · 55
brown butter, vermicelli noodles, all the above

OMAKASE 195 PER PERSON

AN ELEVATED DINING EXPERIENCE CURATED DAILY BY
OUR CHEF.

IMMERSE YOURSELF IN THE ARTISTRY OF JAPANESE CUISINE WITH
OUR OMAKASE—A MULTI-COURSE TASTING MENU THAT HIGHLIGHTS
THE FRESHEST INGREDIENTS FROM LOCAL MARKETS AND JAPAN'S
TOP PURVEYORS.

SUSHI TASTING PLATTER

CHEF'S 10 FISH
SELECTION NIGIRI 129

CHEF'S 8 FISH
SELECTION SASHIMI 114

SASHIMI & NIGIRI

3 Slices of Sashimi
2 Pieces of Nigiri

FATTY BLUEFIN TUNA - O TORO 44 / 29

MEDIUM FATTY BLUEFIN TUNA -
CHU-TORO 30 / 19

LEAN BLUEFIN TUNA - MAGURO 23 / 15

YELLOWTAIL - HAMACHI 22 / 16

SALMON - SAKE 21 / 14

AMBER JACK - KANPACHI 26 / 14

FLUKE - HIRAME 21 / 14

CURED MACKEREL - SABA 24 / 16

RED SNAPPER - TAI 28 / 15

HORSE MACKEREL - AJI 27 / 14

SCALLOP - HOTATE 25 / 17

SPOT PRAWN - BOTAN EBI 27 / 18

SALMON ROE - IKURA 27 / 18

SEA URCHIN -
SANTA BARBARA UNI 40 / 26

JAPANESE UNI - HOKAIDO UNI 60 / 42

FRESH WATER EEL - UNAGI 26 / 14

SALT WATER EEL - ANAGO 28 / 18

STRIPED JACK - SHIMA AJI 21 / 14

EGG OMELETTE-TAMAGO 12 / 8

MAKIMONO—ROLLS

MICHAEL'S NEGITORO (5PC) 33
fatty tuna, scallion, uni, ikura

THE FIDI (8PC) 43
hokkaido scallop, chu-toro, kaluga caviar

KEN'S (8PC) 27
shrimp tempura, avocado, spicy tuna,
toasted pine nuts

CALI 101 (8PC) 19
snow crab, cucumber, kewpie mayo,
avocado

GENESIS ROLL (8PC) 28
tempura and ebi shrimp, avocado,
cucumber, wasabi tobiko, spicy mayo,
unagi sauce

SUPER SPIDER (5PC) 23
tempura fried-soft shell crab, avocado,
gobo, cucumber, tobiko

RAINBOW (8PC) 29
tuna, yellowtail, salmon, avocado,
serrano chili, crispy onion

FUTOMAKI (5PC) 18
tamago, spinach, gobo, shiitake, kanpyo,
cucumber

TEMAKI—HANDROLLS

FUJISAN (1PC) 49
a5 miyazaki wagyu, teriyaki, kaluga
caviar, gold leaf

TOROTAKI (1PC) 14
blue fin tuna, oshinko onions, ponzu

UNA-LOVE (1PC) 11
unagi, avocado, cucumber, sansho
pepper, tobiko

ROPPONGI (1PC) 16
hokkaido scallop, spicy mayo, scallion

DODANBURI KANI (1PC) 14
snow crab, avocado spicy miso, masago
arari

SHINJUKU (1PC) 12
crispy salmon skin, avocado, negi,
yamagobo

