

CARPACCIOS

TUNA & NASHI PEAR • 28

pine nuts, garlic, mint, habanero-sesame oil

HAMACHI & MISSION FIGS • 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 -V

radish, grapefruit, avocado
carrot-ginger dressing

MIZUNA CITRUS SALAD • 15

candied walnuts, cara cara oranges
pomegranate, sesame dressing

'CAPRESE' • 18 -V

whipped tofu, nori, basil, balsamic

TEMPURA

MAITAKE MUSHROOM • 17 -V

yuzu aioli

VEGETABLE KAKIAGE • 25 -V

sweet potato, burdock root, carrot
onion, shiitake, enoki, dashi broth

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

HOT

EDAMAME • 10 -V

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

matsutake, asparagus, shiso dashi





JAPANESE A5 WAGYU

TARTARE • 45
crispy potato, shiso

HOT STONE • 65
yuzu kosho, truffle ponzu

SHABU SHABU • 55
*enoki mushrooms, matsutake
daikon sprouts*

ROBATA

CHICKEN MEATBALL • 12
egg yolk

CHICKEN THIGH | NEGIMA • 16
scallions

CHICKEN SKIN | KAWA • 12
house tare

PORTOBELLO MUSHROOM • 12 -V
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
kabocha squash

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

DUCK DUCK RAMEN • 45
*duck drumettes, chasu duck breast
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
matsutake, 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 114

CHEF'S 8 FISH
SELECTION SASHIMI 129

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 - HOKKAIDO 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—HAND ROLLS

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) 12
*snow crab, avocado spicy miso, masago
arari*

SHINJUKU (1PC) 11
*crispy salmon skin, avocado, negi
yamagobo*

