

## CARPACCIOS

### TUNA & NASHI PEAR · 28

*pine nuts, garlic, mint, habanero-sesame oil*

### HAMACHI & STRAWBERRY · 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*

### DELTA ASPARAGUS · 19

*mizuna greens, toasted sesame,  
tempura crispies, chili-lime vinaigrette*

### 'CAPRESE' · 18 -V

*whipped tofu, nori, basil, balsamic*

## TEMPURA

### MAITAKE MUSHROOM · 17 -V

*yuzu aioli*

### VEGETABLE KAKIAGE · 25 -V

*brentwood corn, okra, dashi broth*

### HOKKAIDO 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

*blue fin 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' · 16

*soy pickles, spicy mayo  
+ ADD CAVIAR · 36*

### JAPANESE MILK BREAD SHRIMP TOAST · 24

*serrano chili, ginger mayo, sesame seeds*

### TOFU AGEDASHI · 16

*black trumpet, asparagus, shiso dashi*





## JAPANESE A5 WAGYU

**MIYAZAKI STEAK  
TARTARE · 45**  
*crispy rice, green apple,  
yuzu kosho*

**HOT STONE · 65**  
*yuzu kosho, truffle ponzu*

**SHABU SHABU · 55**  
*enoki mushrooms, black trumpet  
mushrooms, tsuyu broth*

## ROBATA

**CHICKEN MEATBALL · 12**  
*egg yolk*

**CHICKEN THIGH | NEGIMA · 16**  
*scallions*

**ASPARAGUS · 12**  
*truffle ponzu*

**PORTOBELLO MUSHROOM · 12 -V**  
*togarashi*

**KUROBUTA PORK BELLY · 18**  
*ume, shiso*

**SALMON · 18**  
*sesame gochujang 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**  
*english pea puree, asparagus, snap peas*

**ROBATA GRILLED AJI · 44**  
*charred shishito chimichurri*

**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 andebi shrimp, avocado  
cucumber, wasabi tobiko, spicy mayo  
unagi sauce*

SUPER SPIDER (5PC) 23  
*tempura fried-softshell 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*

TOROTAKU (1PC) 14  
*bluefin 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  
*snowcrab, avocado spicy miso, masago  
arari*

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

