

P A B U

LUNCH

SUMMER 2026

COLD SMALL PLATES

TUNA & NASHI PEAR CARPACCIO	pine nuts, garlic, mint, habanero-sesame oil · 28
BUTTER LETTUCE & HEARTS OF PALM	radish, grapefruit, avocado, carrot-ginger dressing · 19
SUMMER PEACH SUNOMONO	braised lotus root, campari tomato, cucumber, togarashi · 14 -V
DELTA ASPARAGUS SALAD	mizuna greens, toasted sesame, tempura crispies, chili-lime vinaigrette · 19
WATERMELON & SHISHITO PEPPERS	yuzu vinaigrette · 16 -V

HOT SMALL PLATES

EDAMAME	plain, spicy, or truffle salted · 10 -V
MISO SOUP	silken tofu, enoki mushroom, wakame · 12
‘KARAAGE’ TOKYO FRIED CHICKEN	soy pickles, spicy mayo · 17
MAITAKE MUSHROOM TEMPURA	yuzu aioli · 17 -V
JAPANESE MILK BREAD SHRIMP TOAST	serrano chili, ginger mayo, sesame seeds · 24
TOFU AGEDASHI	black trumpet mushrooms, asparagus, shiso dashi · 16

ENTREES

HAMACHI KAMA · 25
daikon ponzu
DUCK DUCK RAMEN · 36
duck drumette, chasu duck breast, soy poached egg
AHI TUNA POKE BOWL · 28
sesame sriracha dressing, negi, tobiko, ginger, avocado, sushi rice
TRIPLE SEARED AMERICAN WAGYU STRIP STEAK · 64
fondant daikon, grilled maitake mushroom
MOTOYAKI WHOLE LOBSTER ‘SPAGHETTI’ · 95
udon noodles, garlic, yuzu kosho butter sauce
A5 WAGYU HOT STONE · 65
yuzu kosho, truffle ponzu

MAKIMONO-ROLLS

THE FIDI (8PC) · 43
hokkaido scallop, chu-toro, kaluga caviar
KEN’S (8PC) · 27
shrimp tempura, avocado, spicy tuna, toasted pine nuts
RAINBOW (8PC) · 29
tuna, yellowtail, salmon, avocado, serrano chili, crispy onion
CALI 101 (8PC) · 19
snow crab, cucumber, kewpie mayo, avocado
SPICY TUNA (8PC) · 17
cucumber, sesame
FUTOMAKI (5PC) · 18
tamago, spinach, gobo, kaiware, shitake, kanpyo, cucumber

LUNCH COMBOS

ALL SERVED WITH:

MISO SOUP, STEAMED WHITE RICE, SESAME CABBAGE SLAW, AND SOY PICKLES

JIDORI CHICKEN	teriyaki sauce · 25
KING SALMON	sesame gochujang glaze · 28
MORRO BAY BLACK COD	saikyo miso-glazed · 29
KUROBUTA PORK ‘KATSU’	panko-crusted · 25
PORTABELLO MUSHROOM	daikon and ponzu · 21

*FOR YOUR CONVINIENCE, A SUGGESTED GRATUITY OF 20% IS INCLUDED FOR PARTIES OF SIX OR MORE WHICH IS DISTRIBUTED TO THE SERVICE STAFF. A GUEST MAY MAKE ADJUSTMENTS TO THIS SUGGESTED AMOUNT.

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS