

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*

SUMMER PEACH

SUNOMONO · 14

*braised lotus root, campari tomato,
cucumber, togarashi -V*

TEMPURA

MAITAKE MUSHROOM · 17 -V

yuzu aioli

VEGETABLE KAKIAGE · 25 -V

*summer squash, sweet potato,
fresno chili, shiso, dashi broth*

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

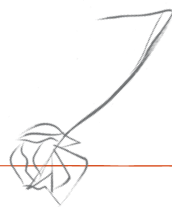
scallion, pickled ginger, chili rayu

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

king 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, king trumpet
mushrooms, tsuyu broth*

ROBATAYAKI

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' · 105**
udon noodles, garlic, yuzu kosho butter sauce

MISO BROILED BLACK COD · 45
brentwood miso corn, roasted tomato & squash

ROBATA GRILLED ROCKFISH · 65
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 · 35

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*

