

CARPACCIOS

TUNA & NASHI PEAR · 28

pine nuts, garlic, mint, habanero-sesame oil

HAMACHI & STRAWBERRY · 26

shiso, puffed wild rice, sanbaizu

AMERICAN WAGYU TENDERLOIN · 34

edamame, crispy onions, truffle ponzu

SALADS

KAISO SEAWEED · 12

heirloom tomato, kaiware, cucumber, sesame, sanbaizu

BUTTER LETTUCE & HEARTS OF PALM · 19 -V

radish, grapefruit, avocado, carrot-ginger dressing

GREEN BEAN GOMA-AE · 15 -V

crispy garlic, sungold tomato, goma dressing

SUMMER PEACH SUNOMONO · 15

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

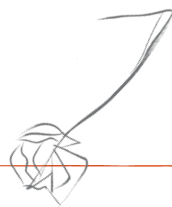
JAPANESE MILK BREAD SHRIMP TOAST · 24

serrano chili, ginger mayo, sesame seeds

TOFU AGEDASHI · 16

king trumpet, kabocha squash, edamame, shiso dashi





JAPANESE A5 WAGYU

FUJISAN HANDROLL · 49

*a5 miyazaki wagyu, teriyaki,
kaluga caviar, gold leaf*

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

SHISHITO PEPPERS · 12 -V

ponzu glaze

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

kabocha squash, parsnip puree

ROBATA GRILLED ROCKFISH · 65

*fennel sunomono, 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

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, kampyo
cucumber*

SABA OSHIZUSHI(8PC) 21

*cured mackerel, ginger blossom, yusen
vinegar, negi*

TEMAKI — HAND ROLLS

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*

