PABU

LUNCH

FALL 2026

COLD SMALL PLATES

TUNA & NASHI PEAR CARPACCIO · 28
pine nuts, garlic, mint, habanero-sesame oil

BUTTER LETTUCE & HEARTS OF PALM · 19
radish, grapefruit, avocado, carrot-ginger dressing

FUYU PERSIMMON & CHICORY SALAD · 15 - V
endives, pepitas, pomegranate, cider vinaigrette

GREEN BEAN GOMA-AE · 15 - V
toasted almonds, sungold tomato, goma dressing

HOT SMALL PLATES

EDAMAME · 10 - V
plain, spicy, or truffle salted

MISO SOUP · 12
silken tofu, enoki mushroom, wakame

'KARAAGE' TOKYO FRIED CHICKEN · 16
soy pickles, spicy mayo

MAITAKE MUSHROOM TEMPURA · 17 - V
yuzu aioli

JAPANESE MILK BREAD SHRIMP TOAST · 24
serrano chili, ginger mayo, sesame seeds

TOFU AGEDASHI · 16
king trumpet, kabocha squash, edamame, shiso dashi

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

AMERICAN WAGYU STRIP STEAK · 64
fondant daikon, grilled maitake mushroom

MOTOYAKI WHOLE LOBSTER 'SPAGHETTI' · 105
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, kanypo, 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 - V
daikon and ponzu · 21

BARTENDER'S CHOICE

LYCHEE MARTINI · 18
TOKI HIGHBALL · 17
HITACHINO WHITE ALE · 18

BOTTLED WATER

AQUA PANNA - STILL · 10
SAN PELLEGRINO - SPARKLING · 10

GARDEN REFRESHERS

JAPANESE CUCUMBER & MINT · 14
ASIAN PEAR & WARM SPICES · 14
FUYU PERSIMMON · 14

*FOR YOUR CONVENIENCE, 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