

SMALL PLATES

COLD

‘HAPPY SPOON’ OYSTER · 9

uni, ikura, tobiko, ponzu crème fraîche

AHI TUNA POKE · 18

tobiko, negi, crisp wonton

KAISO SEAWEED SALAD · 9

sanbaizu, sesame dressing, lemon

BLOOMSDALE SPINACH · 10

‘goma-ae’ style, toasted sesame

KINPIRA · 8

braised lotus root



HOT

MONTEREY SQUID OKONOMIYAKI · 17

pork belly, sunny-side up egg, bonito

SPICY EDAMAME · 9

umami soy, togarashi, sesame

TOKYO FRIED CHICKEN ‘KARAAGE’ · 14

ginger-soy marinade, spicy mayo

MISO TOFU SOUP · 10

silken tofu, hon shimeji, wakame

MISO-MARINATED BASS · 29

porcini puree, roasted vegetables

PORK FRIED RICE · 13

char siu pork , garlic, scallion, soy, maitake

MAITAKE MUSHROOM TEMPURA · 15

dashi-soy dipping sauce

HOUSE-MADE PORK GYOZA · 16

scallion, soy, chili rayu

GRILLED SQUID · 18

umami shoyu, togarashi



PABU FEAST

\$88 per person

‘HAPPY SPOON’
OYSTER

TOKYO FRIED CHICKEN
‘KARAAGE’

BLOOMSDALE SPINACH

MISO MARINATED BASS

TUNA POKE

PORK FRIED RICE

MILK CHOCOLATE-SESAME CUSTARD



ROBATAYAKI

A5 JAPANESE WAGYU · 28

ponzu, daikon

CHICKEN MEATBALL | TSUKUNE

· 12

jidori egg yolk, togarashi

MUSHROOM | SHIITAKE · 7

sake, spicy miso

CHICKEN THIGH | NEGIMA · 8

tokyo negi

PORK RIBS | RIBU · 12

red chili glaze, kewpie

PRAWN| EBI · 12

dashi pickles

BABY OCTOPUS | TAKO · 12

tare glaze

SUSHI NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BLUEFIN TUNA · 12/18

hon maguro

BIGEYE TUNA · 10/15

mebachi maguro

FLUKE · 10/15

hirame

JAPANESE MACKEREL · 12/18

masaba

MEDIUM FATTY TUNA 22/32

chu toro

YELLOWTAIL · 12/18

hon hamachi

SEA BREAM · 12/18

madai

SALMON ROE · 12/18

ikura

A5 BEEF · 18/27

japanese wagyu

BLUEFIN FATTY TUNA · 26/38

o toro

KING SALMON · 10/15

sake

FRESHWATER EEL · 10/15

unagi

TAMAGO · 7/10

egg omlette

SEA URCHIN · 16/24

uni

MAKIMONO ROLLS

MICHAEL’S NEGITORO · 27

bluefin fatty tuna, scallion

uni, ikura

NEGITORO · 17

bluefin fatty tuna, scallion

SALMON AVOCADO · 14

sesame

TUNA AVOCADO · 14

tobiko

EEL AVOCADO · 14

sesame, eel sauce

SPIDER · 16

soft shell crab, kaiware

tobiko, spicy mayo

CRISPY SPICY · 20

yellowtail, spicy mayo, eel sauce

KEN’S ROLL · 23

shrimp tempura, avocado

spicy tuna, pine nut

SALMON SKIN · 12

shiso, kaiware, sesame

NEGIHAMA · 10

yellowtail, scallion

SPICY ROLL · 13

choice of tuna, yellowtail,

salmon, scallop

TEKKA · 10

tuna, wasabi

FUTOMAKI · 12

tamago, kanpyo, oshinko,

shiitake, spinach, burdock

RAINBOW · 19

california roll w/ three fish

tobiko, sesame

CALIFORNIA · 15

crab, avocado, tobiko

VEGETABLE FUTOMAKI · 10

avocado, shiitake, kanpyo,

oshinko, spinach, burdock

KAPPA · 7

japanese cucumber, sesame

AVOCADO · 8

UMESHISO · 7

pickled plum, shiso leaf

OSHINKO · 7

pickled daikon radish, sesame

FOR THE TABLE

served with ponzu and soy pickles

IMPERIAL WAGYU RIB EYE
16 OZ · 67

IMPERIAL WAGYU NEW YORK STRIP
12 OZ · 57

JAPANESE A5 WAGYU STRIP LOIN
28 PER OZ

DESSERTS

MILK CHOCOLATE-SESAME CUSTARD | 8
black sesame sponge, red bean mousse

SAKE LEES PANNA COTTA | 8
sesame oat crumble, winter citrus

ICE CREAM OR SORBET | 3

