

— THE PABU EXPERIENCE —

JUNE 2017

おまかせ

— OMAKASE —

'OMAKASE', AN EXPERIENCE OF ITEMS THOUGHTFULLY CHOSEN BY THE SUSHI CHEF. THIS TASTING MENU OF NIGIRI IS A SPECIAL & UNIQUE WAY TO INTIMATELY ENJOY PABU. THE 9-COURSE EXPERIENCE HIGHLIGHTS FISH HAND SELECTED BY THE SUSHI CHEF THAT IS THE BEST THE SEASON HAS TO OFFER.

95 FOOD | 60 PAIRING
PER PERSON

懐石料理

— KAISEKI —

'KAISEKI' IS A TRADITIONAL TASTING MENU HIGHLIGHTING A COLLECTION OF SKILLS & TECHNIQUES. THE EXPERIENCE IS AN ART FORM THAT BALANCES THE TASTE, TEXTURE, APPEARANCE & COLORS OF JAPANESE CUISINE. THIS 7-COURSE MENU IS A GUIDE THROUGH THE DYNAMIC CRAFT CHEF KEN TOMINAGA HAS BEEN PERFECTING FOR OVER 25 YEARS.

85 FOOD | 55 PAIRING
PER PERSON

WE KINDLY ASK THAT THE TABLE DO EITHER THE KAISEKI OR OMAKASE EXPERIENCE, ARIGATO!

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

PLEASE BE SURE TO KINDLY INFORM YOUR SERVER/BARTENDER OF ANY ALLERGIES OR DIETARY RESTRICTIONS