

GLUTEN FREE MENU

COLD SMALL PLATES

'HAPPY SPOON' OYSTER	UNI, IKURA, TOBIKO, PONZU · 9
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CUCUMBER · 15
HOUSE-MADE TOFU	MATCHA SALT, WASABI, PONZU · 11
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME · 7
DUXBURY COVE OYSTERS 1/2 DOZEN	'MAPLE LEAF' CHILI DAIKON, PONZU · 18

HOT SMALL PLATES

BINCHOTAN-GRILLED KAMA	SHIBAZUKE, LEMON DAIKON RELISH · 18
EDAMAME	SEA SALT · 7
AKADASHI MISO SOUP	BLACK MISO, MANILA CLAM, MUSHROOM · 8
MAITAKE MUSHROOM "TEMPURA"	MATCHA SALT · 13
MISO-CURED BLACK COD	CHARRED ONION, SPAGHETTI SQUASH, ROASTED BONE BROTH · 25

ROBATAYAKI | 2 SKEWERS PER ORDER

TRUMPET MUSHROOM ERINGI	SPICY MISO · 7
PEARL ONION TAMANEKI	TARE GLAZE · 6
LOBSTER CLAW ROBUSUTA	UME BUTTER, KIZAMI WASABI ONE CLAW · 12
CHICKEN SKIN KAWA	TOGARASHI, SPICY MISO · 6
CHICKEN MEATBALLS TSUKUNE	EGG YOLK, TOGARASHI · 8
CHICKEN THIGH NEGIMA	TOKYO NEGI · 8
CHICKEN HEARTS KOKORO	KONNICHIIHA SAKE-CURED · 7
PORK BELLY BUTABARA	SANSHO SALT · 8
SKIRT STEAK HARAMI	YUZUKOSHO, SEA SALT · 12
JAPANESE WAGYU A5 RIB CAP	KIZAMIWASABI, SEA SALT ONE SKEWER · 28
TASTING OF ROBATA	CHEF'S FAVORITE CUTS · 24

FOR THE TABLE

WHOLE MAINE LOBSTER RYOSHI-NABE	CLAM, COD BELLY, ANKIMO BUTTER · 69
8 oz GRASS-FED FILET MIGNON	BUTTER BATHED 48
6 oz CENTER-CUT SIRLOIN	BUTTER BATHED 36
8 oz AMERICAN WAGYU HANGER	BUTTER BATHED 37
30 oz AUSTRALIAN WAGYU TOMAHAWK	BUTTER BATHED 115
12 oz DELMONICO-STYLE RIB EYE	CHERRY WOOD SMOKED 56
2 oz MIYAZAKI A5 WAGYU STRIP LOIN	CHERRY WOOD SMOKED 56

SIDES

ROASTED EGGPLANT	CRISPY SAKURA SHRIMP, SPICY MISO · 7
PABU POTATO PURÉE	SESAME GRAVY, BONITO, BROWN BUTTER · 8
HITOMEBORE RICE SERVICE	PREMIUM RICE, TRADITIONAL SEASONINGS · 6
BLISTERED SHISHITO PEPPERS	SOY GLAZE, ITOGAKI · 7
WILD MUSHROOMS & LOTUS ROOT	TOGARASHI THREADS · 10

'OMAKASE' IS A TRADITIONAL TASTING MENU THAT TRANSLATE TO 'CHEF'S CHOICE'. OUR OMAKASE IS AN EIGHT COURSE TASTING CURATED BY OUR EXECUTIVE CHEF, BEN STEIGERS. THE OMAKASE MENU HIGHLIGHTS A COMBINATION OF COLD & HOT ITEMS AS WELL AS SUSHI WHICH IS THE HEART AND SOUL OF PABU. WE KINDLY ASK THAT THE ENTIRE TABLE PARTICIPATE IN THE OMAKASE EXPERIENCE.

99 FOOD | 65 PAIRING
PER PERSON