

COLD SMALL PLATES

'HAPPY SPOON' OYSTER	UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE · 9
HOUSE-MADE TOFU	MATCHA SALT, WASABI, LEMON SOY · 11
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME · 7
MATCHA SOBA NOODLES	UNI ESPUMA, DASHI PONZU, CHIVE · 14
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, WONTON CHIPS · 16
LOCAL OYSTERS 1/2 DOZEN	'MAPLE LEAF' CHILI DAIKON, PONZU · 18
ANKIMO OCEAN FOIE GRAS	CUCUMBER, WAKAME, PONZU · 14

HOT SMALL PLATES

SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME · 7
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT · 13
AKADASHI MISO SOUP	BLACK MISO, MANILA CLAM, MUSHROOM · 8
TRUFFLE CHAWANMUSHI EGG CUSTARD	SHIITAKE MUSHROOM, KAMABOKO, SCALLION · 17
BINCHOTAN-GRILLED KAMA	YUZU-PICKLED DAIKON, KUMQUAT & CHIVE RELISH · 18
MISO-CURED BLACK COD	CHARRED ONION, SPAGHETTI SQUASH, ROASTED BONE BROTH · 25
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO · 12
HOUSE-MADE PORK GYOZA	SCALLION, SOY SAUCE, CHILI RAYU · 15
SEARED HUDSON VALLEY FOIE GRAS	CRISPY RICE, ANAGO, BALSAMIC GLAZE · 26

ROBATAYAKI | 2 SKEWERS PER ORDER

TRUMPET MUSHROOM ERINGI	SPICY MISO · 7
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	KONNICHIHA 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

RAINBOW TROUT MESHU NABE	ERINGI, IKURA, SANSHO, BUTTER RICE · 38
8 oz GRASS-FED FILET MIGNON	BUTTER-BATHED 48
8 oz AMERICAN WAGYU FLANK	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