

## 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
LOCAL 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
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

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