

COLD

AHI TUNA POKE · 17
poke sauce, tobiko, negi, crisp wonton

HEIRLOOM TOMATO SALAD · 16
nori green goddess, whipped crème fraîche tofu

KAISO SEAWEEED SALAD · 9
sanbaizu, sesame dressing, lemon

ROASTED BEET SALAD · 12
citrus, marcona almonds, yuzu miso vinaigrette

IACOPI FARMS SUGAR SNAP PEAS · 10
'goma-ae' style, toasted sesame

HAWAIIAN KAMPACHI · 18
calamansi vinaigrette, pickled asian pear & fresno preserved meyer lemon oil

KING CRAB SUNOMONO · 17
cucumber, wakame, sanbaizu

CHIRASHI · 26
chef's selection of sashimi over sushi rice



HOT

MONTEREY SQUID OKONOMIYAKI · 14
pork belly, sunny-side egg, bonito

SPICY EDAMAME · 8
umami soy, togarashi, sesame

TOKYO FRIED CHICKEN 'KARAAGE' · 12
ginger-soy marinade, spicy mayo

MISO TOFU SOUP · 10
silken tofu, hon shimeji, wakame

PORK TONKATSU SANDWICH · 24
sweet potato bun, karashi mustard, shishito peppers

GRILLED BRANDT SIRLOIN STEAK · 32
local stir fried vegetable, chimichurri

MISO-MARINATED BLACK COD · 29
cauliflower purée, roasted romanesco

PAN-SEARED SCALLOPS · 26
gochujang carrot purée, local corn relish

CHA SOBA TEMPURA · 22
chilled soba noodles, market vegetable tempura

NIGIRI, SASHIMI

NIGIRI · 2 PIECE · SASHIMI · 3 PIECE

BIGEYE TUNA · 10/15
mebachi maguro

AMBERJACK · 11/16
kanpachi

FLUKE · 10/15
hirame

OCEAN TROUT · 10/15
umimasu

SEA BREAM · 12/18
madai

SALTWATER EEL · 12
anago

GULF SHRIMP · 9
ebi

OCTOPUS · 10/15
tako

SALMON ROE · 12
ikura

KING SALMON · 10/15
sake

YELLOWTAIL · 12/17
hon hamachi

STRIPED JACK · 12/18
shima aji

HORSE MACKEREL · 12/18
aji

JAPANESE MACKEREL · 12/18
masaba

FRESHWATER EEL · 10
unagi

FRESH SCALLOP · 13/20
hotate

SEA URCHIN · 16/22
uni

EGG OMELETTE · 7/10
tamago

6 PIECE NIGIRI · 30
chef's selection of nigiri with choice of spicy roll

5 FISH SASHIMI · 28
chef's selection of sashimi, two pieces per fish

MAKIMONO

ROLLS

KEN'S ROLL · 21
shrimp tempura, avocado, spicy tuna, pine nut

SPICY ROLL · 12
choice of salmon, yellowtail, scallop or tuna

TUNA AVOCADO ROLL · 14
tobiko

RAINBOW ROLL · 19
crab, avocado, tuna, salmon, yellow tail, tobiko

CALIFORNIA ROLL · 14
crab, avocado, tobiko

SALMON AVOCADO ROLL · 14
sesame

SUMMER OF PABU

pabu's 3-course power lunch

EDAMAME
sea salt

select one

MISO TOFU SOUP
silken tofu, hon shimeji, wakame

ROASTED BEET SALAD
citrus, marcona almonds, yuzu vinaigrette

PORK TONKATSU SANDWICH
sweet potato bun, karashi mustard, shishito peppers

GRILLED BRANDT SIRLOIN STEAK
local stir fried vegetable, chimichurri

KAISO SEAWEEED SALAD
sanbaizu, sesame dressing, lemon

TOKYO FRIED CHICKEN 'KARAAGE'
ginger-soy marinade, spicy mayo

MISO-MARINATED BLACK COD
cauliflower purée, roasted romanesco

PAN-SEARED SCALLOPS
gochujang carrot purée, local corn relish

