

OMAKASE

TASTING MENU | JANUARY 2019



For the month of January, Pabu will be donating 10% of our Omakase menu sales to the American Red Cross to support the victims of the recent Northern California wildfires.

PIN

HAPPY SPOON

kusshi oyster, uni, ikura, tobiko, ponzu crème fraîche

• JOZEN MIZUNOGOTOSHI | JUNMAI GINJO •

RYAN

CHILLED SOMEN NOODLE

uni, caviar, quail egg, citrus

• KAMEIZUMI | JUNMAI GINJO NAMA •

GETA

DASHI CHAWANMUSHI

shiitake, crab, scallop

• BORN NAMA GENSHU | JUNMAI DAIGINJO

DARI

NODOGURO *black throat sea perch*

SAWARA *fluke fin*

KAMASU *barracuda*

• AIZU CHUSHOU | JUNMAI •

MENOJI

SAYORI *japanese halfbeak*

MASABA *japanese mackerel*

KOHADA *gizzard shad*

• GASAAN RYU | HONJOZO •

RONJI

HON MAGURO *blue fin tuna*

UMIMASU *ocean trout*

BURI *wild yellowtail*

• SEIKYO | JUNMAI GINJO 'OMACHI' •

ZEITAKU +38

O TORO *fatty bluefin tuna*

A5 WAGYU *japanese wagyu beef*

ZUWAIGANI *snow crab*

FOAGURA *foie gras*

• KATAFUNE | HONJOZO NAMA +13 •



SEINAN

ANAGO *salt water eel*

TAMAGO *egg omelette*

KANPYO *simmered squash*

• ICHINOKURA | HONJOZO •

DEZAATO

SHISO SORBET

asian pear, pomegranate, sake gelée

120 FOOD | 55 SAKE PAIRINGS

38 SUPPLEMENTAL | 13 SUPPLEMENT SAKE PER PERSON

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