

CHILLED

RAW OYSTERS* 3 ea
ume mignonette

GAZPACHO 6
nectarine, tomato, cucumber

JAMON + CANTALOUPE 18
arbequina, microarugula

KAMPACHI SASHIMI* 15
lime, garlic, fish sauce, black pepper

PINTXOS

WAFFLATO 6
smoky mozzarella

CURRY CRAB CROQUETAS 12
coconut, peekytoe, aji amarillo

VEG

PIQUILLO PEPPERS 12

CUCUMBER SALAD 12
sesame yogurt, wood ear, cilantro

ZUCCHINI SALAD 9
yuzu, goji, sunflower seeds

NOODLES

CHILLED TOMATO MAZEMEN 12
thai basil flowers, arbequina

ADD 62°C EGG* 2

ADD LOBSTER 8

GUCHI'S MIDNIGHT RAMEN 15
Rita's pork, 6 minute egg, nori

LUNCH SETS

GMR 22

BRAISED PORK BELLY BAO

GUCHI'S MIDNIGHT RAMEN

COOKIES
matcha chocolate chip, hojicha

TAIPEI 22

CHICKEN BROTH
goji berries

BRAISED PORK OVER RICE
xo brussels sprouts, fried shallots

BLACK SESAME TOFU
sesame tuile

BARCELONA 19

ZUCCHINI SALAD

TORTILLA DE JOHN BUSH

SORBET
cranberry, hojicha

TOKYO 21

SALMON MISO SOUP
tofu, wakame

CHICKEN KATSU*

CARAMEL MOU
cider, sal de escamas

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

***before placing your order, please inform your server if anyone has a food allergy.*

FROM THE LAND

TORTILLA ESPANOLA* 12
MAKE IT A 'JOHN BUSH' 3
tomato jam, torched goat cheese

CHICKEN KATSU SANDO* 12
PAGU sauce, cabbage,
housemade milk toast

BRAISED PORK BELLY BAO 12
pork belly, pickled cukes, peanuts

SAKE KASU BRIOCHE BURGER* 15
caramelized onion, soy alioli, smoky
mozzarella, sesame

FROM THE SEA

SQUID INK OYSTER BAO 14
norioli, shiso, purple cabbage

LOBSTER ROLL 21
Dovetail Sake kasu brioche, avocado,
asian pear, black sesame

CEDAR CAMPFIRE BLACK COD* 22
shiro miso, sake, seaweed salad,
ADD BONE BROTH 2

IKURA RICE BOWL* 15

PAGU
LUNCH





@cossori

We believe the best way to take care of our guests, is to continue to provide excellent product, service and hospitality in the PAGU experience. Our team is integral in helping us achieve standards of excellence. Our 4% Kitchen Appreciation Fee helps us provide a livable and sustainable wage, so our PAGU team can continue to grow with us, and help us care for our community for many years to come. It is not a gratuity, nor a subsidization of hourly wages. We believe this is our responsibility to our community and team alike.