

CHILLED

ISLAND CREEK OYSTER SHOOTER* fresh ginger, salmon roe	8
GAZPACHO nectarine, tomato, cucumber	6
CHILLED STEAMED LITTLENECKS ramp pesto	12
STRIPED BASS SASHIMI* yuzu kosho relish, house soy, kombu	14
SALMON SASHIMI* cucumber, cubanelle, lime	13
KAMPACHI SASHIMI* lime, garlic, fish sauce, black pepper	15
5J'S IBÉRICO + CANTALOUPE* arbequina, baby arugula	18
5J'S JAMÓN IBÉRICO DE BELLOTA* acorn fed, 36 month aged Spanish ham	29
STEAK TARTARE* yuzu kosho, century egg, potato txips	12
PINTXOS	
PAN + AVOCADO + CUBANELLES	7
PAN + AVOCADO + IKURA*	8
PAN CON TOMATE +BOQUERONES	7
PAN CON TOMATE + 5J'S JAMÓN*	12
CURRY CRAB CROQUETAS coconut, peekytoe, aji amarillo	12
JAMÓN CROQUETAS	9
CHEESY WAFFLATO smoky mozzarella	6

VEG

ZUCCHINI SALAD yuzu, goji, sunflower seeds	9
CUCUMBER SALAD sesame yogurt, wood ear, cilantro	12
PIQUILLO PEPPERS roasted red bell pepper, microarugula	12
SAMBAL PATATAS BRAVAS alioli, smoked paprika	9
SHIITAKE A LA PLANTXA* sherry, egg yolk, PAGU baguette	12
XO BRUSSEL SPROUTS umami oil	6
NOODLES + RICE	
CHILLED TOMATO MAZEMEN thai basil flowers, arbequina	12
ADD 62°C EGG*	2
ADD LOBSTER	8
GUCHI'S MIDNIGHT RAMEN* Rita's pork, 6 minute egg, nori	15
CHILDHOOD FRIED RICE taiwanese sausage, peas, fried garlic	15
SALMON FRIED RICE watercress	16

**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

THREE CHEESE PLATE idiazabal, manchego, caña de cabra	18
TORTILLA ESPAÑOLA* spanish omelette, potato, onion	12
MAKE IT A 'JOHN BUSH' tomato jam, torched goat cheese	3
CHICKEN KATSU PAGU sauce, cabbage, aged soy alioli	15
BRAISED PORK BELLY BAO pork belly, pickled cukes, peanuts	12
GRASS-FED BEEF SHORT RIB* tamari glaze, ginger, honey	32

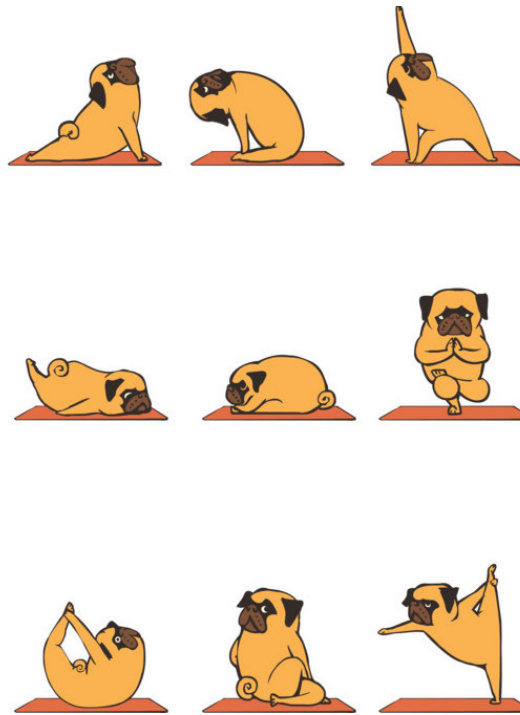
FROM THE SEA

SQUID INK OYSTER BAO panko oyster, norioli, shiso, purple cabbage	14
STEAMED HALIBUT* yu choy, enoki, ginger	22
LOBSTER ROLL Dovetail Sake kasu brioche, avocado, asian pear, black sesame	21
CEDAR CAMPFIRE BLACK COD* shiro miso, sake, seaweed salad	22
ADD BONE BROTH	2

PAGU

DINNER





@huebucket

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.