

# PAGU

four course chef's choice

60

beverage pairing

28

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**ISLAND CREEK OYSTER SHOOTER\***  
fresh ginger, salmon roe

P I N T X O S

*2015 GRAMONA 'GESSAMI' PENEDÈS*

**PAN + AVOCADO + IKURA\***  
salmon roe, cracked black pepper

**SALMON SASHIMI\***  
cucumber, cubanelle, fish sauce

**CHEESY WAFFLATO**  
smoky mozzarella

**JAMON CROQUETAS**

B A O

*2016 CELLAR FRISACH 'L'ABRUNET TINTO'  
TERRA ALTA*

**SQUID INK OYSTER BAO**  
norioli, shiso, purple cabbage

F R O M T H E S E A

*GONZALEZ BYASS 'VIÑA AB'  
AMONTILLADO*

**CEDAR CAMPFIRE BLACK COD\***  
shiro miso, sake, seaweed salad

S O M E T H I N G S W E E T

*TELMO RODRIGUEZ MOLINO REAL 'MR' MALAGA*

**SMOKED PURPLE YAM ICE CREAM**  
sheep's milk yogurt, salsa de fruto rojo





**@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.*