

## CHILLED

**RAW OYSTERS\*** 3 ea  
ume mignonette

**FLUKE SASHIMI\*** 13  
lime, garlic, fish sauce, black pepper

**JAMON + HONEYDEW\*** 18  
arbequina, microarugula

**5J'S IBÉRICO DE BELLOTA\*** 32  
acorn fed, 36 month aged Spanish ham

## PINTXOS

**WAFFLATO** 7  
smoky mozzarella

**CURRY CRAB CROQUETAS** 12  
coconut, peekytoe, aji amarillo

## VEG

**CUCUMBER SALAD** 12  
sesame yogurt, wood ear, cilantro

**AUTUMN SQUASH SALAD** 9  
yuzu, goji, sunflower seeds

**NAPA CABBAGE A LA PLANTXA** 10  
roasted sesame dressing, chili threads

**SHISHITO PEPPERS** 9  
ponzu, togarashi

## NOODLES

**ROASTED MUSHROOM MAZEMEN** 15  
maitake, blue foot, 6 minute egg

**GUCHI'S MIDNIGHT RAMEN\*** 16  
Rita's pork, 6 minute egg, nori

## FROM THE LAND

**OKONOMIYAKI\*** 15  
japanese omelette, bacon, yam,  
sweet cabbage, alioli, furikake

**TORTILLA ESPANOLA\*** 12  
spanish omelette, potato, onion  
**MAKE IT A 'JOHN BUSH'** 3  
tomato jam, torched goat cheese

**BRAISED PORK BELLY BAO** 13  
pork belly, pickled cukes, peanuts

**CHICKEN + WAFFLATO** 22  
katsu, mushroom gravy, 62°C egg

**HAMBURGUESA\*** 15  
brioche, manchego, mojo rojo  
**ADD FRIED EGG\*** 2  
**ADD HOUSE-SMOKED BACON** 3

**SHORT RIB + EGGS FOR TWO\*** 38  
tamari honey glaze, soft scramble

## FROM THE SEA

**AVOCADO TOAST** 9  
housemade milk toast, cubanelles  
**ADD BOQUERONES** 4  
**ADD IKURA\*** 6

**SQUID INK OYSTER BAO** 15  
norioli, shiso, purple cabbage

**LOBSTER ROLL** 23  
Dovetail Sake kasu brioche, avocado,  
asian pear, black sesame

**CEDAR CAMPFIRE BLACK COD\*** 23  
shiro miso, sake, seaweed salad  
**ADD BONE BROTH** 2

## PASTRIES

**CROISSANT SPECIAL** 4  
**CHOCOLATE CROISSANT** 4  
**MAINE BLUEBERRY MUFFIN** 3.5  
**MADELEINES (2)** 4  
**PASTRY BASKET** 13

## SOMETHING SWEET

**GRANOLA PARFAIT** 6  
yogurt, jam, PAGU granola

**SORBET DUO** 9  
cranberry lime, pear oolong

**SMOKED PURPLE YAM  
ICE CREAM** 6  
sheep's milk yogurt,  
salsa de fruto rojo

**COCONUT KAFFIR SORBET** 9  
Japanese yam, pineapple

**CHOCOLATE CAKE** 9  
sichuan peppercorn ice cream,  
cocoa nibs, chocolate salt

**MILK + COOKIES** 7  
matcha chocolate chip cookies

**BLACK SESAME TOFU** 9  
hojicha syrup, tofu foam, sesame tuile

# PAGU

BRUNCH





*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.*

**ALIOLI** GARLIC + OIL + MILK EMULSION  
**BELLOTA** ACORN (IN SPANISH)  
**BAO** STEAMED BUN  
**BOQUERONES** VINEGAR CURED ANCHOVY  
**CAÑA DE CABRA** SPANISH GOAT CHEESE  
**CROQUETA** SPANISH FRITTER  
**GAZPACHO** CHILLED TOMATO SOUP  
**GOJI** DRIED WOLFBERRY  
**IDIAZABAL** SMOKED BASQUE SHEEP'S MILK CHEESE  
**IKURA** CURED SALMON ROE  
**JAMÓN** 36 MONTH CURED SPANISH HAM  
**KATSU** PANKO-COATED, FRIED CUTLET  
**MANCHEGO** SPANISH SHEEP'S MILK CHEESE  
**MAZEMEN** STIRRED, SAUCY NOODLES  
**NORI** SEAWEED  
**NORIOLI** SEAWEED + ALIOLI  
**PAN** BREAD  
**PIQUILLO** RED SPANISH BELL PEPPER  
**SASHIMI** RAW FISH  
**TAMARI** GLUTEN FREE SOY  
**TORTILLA** SPANISH OMELETTE  
**WAFFLATO** POTATO BASED WAFFLE  
**WOODEAR** MUSHROOM  
**XO** CHILI SAUCE WITH DRIED SEAFOOD  
**YUZU** CITRUS  
**YUZU KOSHO** SPICY CHILI PASTE

*\*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.*