

CHILLED

RAW OYSTERS* 3 ea
ume mignonette

JAMON + HONEYDEW 18
arbequina, microarugula

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

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

MUSHROOM MAZEMEN 15
maitake, blue foot, 6 minute egg

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

LUNCH SETS

GMR 22

BRAISED PORK BELLY BAO

GUCHI'S MIDNIGHT RAMEN

MATCHA COOKIE

TAIPEI 22

CHICKEN BROTH

goji berries

BRAISED PORK OVER RICE

xo brussels sprouts, fried shallots

BLACK SESAME TOFU

sesame tuile

BARCELONA 19

AUTUMN SQUASH 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 13
pork belly, pickled cukes, peanuts

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

FROM THE SEA

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

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.