

PAGU

four course chef's choice

60

beverage pairing

28

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

AUTUMN SQUASH SALAD
yuzu, goji, sunflower seeds

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 provide excellent product, service and hospitality in the PAGU experience. Our team is an integral part in helping us achieve standards of excellence.

Our Kitchen Appreciation Fee is a transparent way to reward our hardest working dishwashers, line cooks, and prep cooks without increased menu prices. This allows our team to grow with us, and help us care for our community for many years to come.

Please note that parties of eight or more will be subject to a twenty percent gratuity.