

CHILLED

ISLAND CREEK OYSTER SHOOTER* 8
fresh ginger, salmon roe

SALMON SASHIMI* 14
cucumber, cubanelle, lime

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

5J'S IBÉRICO + HONEYDEW* 18
arbequina, baby arugula

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

STEAK TARTARE* 14
yuzu kosho, century egg, potato txips

PINTXOS

PAN + AVOCADO + CUBANELLES 7

PAN + AVOCADO + IKURA* 8

PAN CON TOMATE +BOQUERONES 7

PAN CON TOMATE + 5J'S JAMÓN* 12

CURRY CRAB CROQUETAS 12
coconut, peekytoe, aji amarillo

JAMÓN CROQUETAS 9
arbequina, tomato

VEG

AUTUMN SQUASH SALAD 9
yuzu, goji, sunflower seeds

CUCUMBER SALAD 12
sesame yogurt, wood ear, cilantro

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

SHIITAKE A LA PLANTXA* 13
sherry, egg yolk, PAGU baguette

XO BRUSSEL SPROUTS 8
umami oil

SHISHITO PEPPERS 9
ponzu, togarashi

NOODLES + RICE

ROASTED MUSHROOM MAZEMEN 15
brown beech, blue foot, 6-minute egg

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

SEAFOOD MAZEMEN 22
amaebi, corn, tomato, saffron

CHILDHOOD FRIED RICE 15
taiwanese sausage, peas, fried garlic

SALMON FRIED RICE 16
hijiki, sesame, watercress

**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 18
idiazabal, manchego, caña de cabra

TORTILLA ESPAÑOLA* 12
spanish omelette, potato, onion

MAKE IT A 'JOHN BUSH' 3
tomato jam, torched goat cheese

CHICKEN KATSU 16
PAGU sauce, cabbage, aged soy alioli

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

GRASS-FED BEEF SHORT RIB 32
tamari glaze, ginger, honey

FROM THE SEA

SQUID INK OYSTER BAO 15
panko oyster, norioli, shiso, purple cabbage

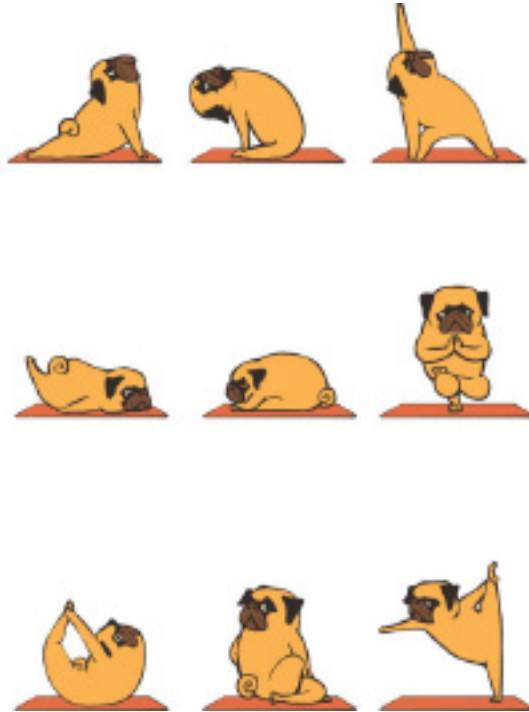
PULPO A LA PLANTXA 17
mojo rojo, mint, watermelon radish

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

PAGU
DINNER





@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.

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
GOJI DRIED WOLFBERRY
IDIAZABAL SMOKED SHEEP'S MILK CHEESE
IKURA CURED SALMON ROE
JAMÓN 36 MONTH CURED SPANISH HAM
KATSU PANKO-COATED, FRIED CUTLET
MAITAKE HEN OF THE WOODS MUSHROOM
MANCHEGO SPANISH SHEEP'S MILK CHEESE
MAZEMEN STIRRED, SAUCY NOODLES
NORI SEAWEED
NORIOLI SEAWEED + ALIOLI
PAN BREAD
PONZU CITRUS + SOY SAUCE
PULPO SPANISH OCTOPUS
SASHIMI RAW FISH
SHISHITO PEPPER, 1/10 ARE SPICY!
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

SUCKLING PIG



Gather a group of 10+ friends to pig out!

Give us one week's time to throw together a menu of pig and sides for you and your friends.

\$45/guest: pig and choice of four sides.

Reserve with events@gopagu.com