

CHILLED

RAW OYSTERS* 3 ea
ume mignonette

JAMON + HONEYDEW 18
arbequina, microarugula

NANTUCKET BAY SCALLOP SASHIMI* 17
ikura, white soy, blood orange, shiso

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

PINTXOS

JAMON CROQUETAS 12
tomato, arbequina

VEG

CUCUMBER SALAD 12
sesame yogurt, wood ear, cilantro

WARM ROASTED BEET SALAD 9
sunflower seeds, nori

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

UNI IKURA MAZEMEN* 22
maine uni, ikura, shiro miso

LUNCH SETS

GMR 23

BRAISED PORK BELLY BAO

GUCHI'S MIDNIGHT RAMEN*

MATCHA COOKIE

TAIPEI 22

CHICKEN BROTH

goji berries

BRAISED PORK OVER RICE

xo bok choy, fried shallots

BLACK SESAME TOFU

hojicha syrup, tofu foam, sesame tuile

BARCELONA 19

WARM ROASTED BEET SALAD

TORTILLA DE JOHN BUSH*

SORBET

cranberry, hojicha

TOKYO 21

SEAFOOD 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

CHILDHOOD FRIED RICE 15
taiwanese sausage, peas, fried garlic

CHICKEN KATSU SANDO 12
PAGU sauce, cabbage,
housemade milk toast

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

BEEF SLIDERS* 15
house brioche, caramelized onions,
aged soy alioli
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
62°C egg, shiso, lemon

PAGU
LUNCH 



@cossori

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.