

## CHILLED

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

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

**5J'S JAMON + HONEYDEW\*** 16  
vidueña, microarugula

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

## PINTXOS

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**CHEESY WAFFLATO** 6  
smoky mozzarella, caramelized shallots

**JAMON CROQUETAS** 12  
tomato, vidueña

## VEG

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**EVA'S PEA GREEN SALAD** 12  
wasabi, avocado, toasted pistachios

**ROASTED BEET SALAD** 9  
sunflower seeds, nori

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

**SHISHITO PEPPERS** 9  
ponzu, togarashi

## NOODLES

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**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

## FROM THE LAND

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**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** 21  
mushroom gravy, 62°C egg

**BEEF SLIDERS\*** 15  
house brioche, caramelized onions,  
aged soy alioli

**ADD HOUSE-SMOKED BACON** 3

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

## FROM THE SEA

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**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 MACKEREL\*** 20  
shiro miso, sake, seaweed salad  
**ADD BONE BROTH** 2

## SOMETHING SWEET

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**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

**KABOCHA ICE CREAM** 9  
pan de especias, mandarin orange

**PAGU**  
BRUNCH





*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 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  
**NORIO** SEAWEED + ALIOLI  
**PAN** BREAD  
**SASHIMI** RAW FISH  
**TAMARI** GLUTEN FREE SOY  
**TORTILLA** SPANISH OMELETTE  
**VIDUEÑA** SPANISH OLIVE OIL VARIETAL  
**WAFFLATO** POTATO BASED WAFFLE  
**WOODGAR** 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.*