

CHILLED

ISLAND CREEK OYSTER SHOOTER* fresh ginger, salmon roe	4
ORA KING SALMON SASHIMI* cucumber, cubanelle, lime	14
NANTUCKET BAY SCALLOP SASHIMI* ikura, white soy, citrus, shiso	17
5J'S IBÉRICO + HONEYDEW* vidueña, baby arugula	16
5J'S JAMÓN IBÉRICO DE BELLOTA* acorn fed, 36-month aged Spanish ham	32
STEAK TARTARE* yuzu kosho, century egg, potato txips	14

PINTXOS

PAN + AVOCADO + CUBANELLES	7
PAN + AVOCADO + IKURA*	8
THE GILDA boqueron, castelvetrano olive, piparra	8
CURRY CRAB CROQUETAS coconut, peekytoe, aji amarillo	12
JAMÓN CROQUETAS tomato, vidueña	12
CHEESY WAFFLATO smoky mozzarella, caramelized shallots	6

VEG

CHILLED BEET SALAD endive, turnip, shio kombu, miso	10
EVA'S PEA GREEN SALAD wasabi, avocado, toasted pistachios	12
NAPA CABBAGE A LA PLANTXA roasted sesame dressing, chili threads	10
SHIITAKE A LA PLANTXA* sherry, egg yolk, PAGU baguette	13
XO BRUSSELS SPROUTS umami oil	8
SHISHITO PEPPERS ponzu, togarashi	9

NOODLES + RICE

ROASTED MUSHROOM MAZEMEN* brown beech, blue foot, 6-minute egg	15
GUCHI'S MIDNIGHT RAMEN* Rita's pork, 6-minute egg, nori	16
UNI IKURA MAZEMEN* maine uni, ikura, shiro miso	22
CHILDHOOD FRIED RICE taiwanese sausage, peas, fried garlic	15
SALMON FRIED RICE hijiki, sesame, watercress	16

**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 idiazabal, manchego, caña de cabra	18
TORTILLA ESPAÑOLA* spanish omelette, potato, onion MAKE IT A 'JOHN BUSH' tomato jam, torched goat cheese	12 3
CHICKEN KATSU PAGU sauce, cabbage, aged soy alioli	16
BRAISED PORK BELLY BAO pork belly, pickled cukes, peanuts	13
STICKY RICE HEN cornish game hen, taiwanese sausage, dried shrimp, peas, carrots ***please pre-order with your server	32

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

SQUID INK OYSTER BAO panko oyster, norioli, purple cabbage	15
LOBSTER ROLL Dovetail Sake kasu brioche, avocado, asian pear, black sesame	23
CEDAR CAMPFIRE MACKEREL* shiro miso, sake, seaweed salad	20

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
MANCHEGO SPANISH SHEEP'S MILK CHEESE
MAZEMEN STIRRED, SAUCY NOODLES
NORI SEAWEED
NORIOLI SEAWEED + ALIOLI
PAN BREAD
PONZU CITRUS + SOY SAUCE
SASHIMI RAW FISH
SHISHITO PEPPER, 1/10 ARE SPICY!
SHIO KOMBU NUTTY SEAWEED
TORTILLA SPANISH OMELETTE
VIDUEÑA TYPE OF SPANISH OLIVE
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