

CHILLED

RAW OYSTERS* 3 ea
ume mignonette

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

PINTXOS

CHEESY WAFFLATO 6
smoky mozzarella, caramelized shallots

JAMON CROQUETAS 12
tomato, vidueña

VEG

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

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

OKONOMIYAKI* 15
japanese omelette, bacon, yam,
sweet cabbage, alioli, furikake

TORTILLA ESPAÑOLA* 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* 32
tamari honey glaze, soft scramble
add PAGU hot sauce 2

FROM THE SEA

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 BLACK COD* 23
shiro miso, sake, seaweed salad

SOMETHING SWEET

GRANOLA PARFAIT 6
yogurt, jam, PAGU granola

**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
WASABI JAPANESE HORSERADISH
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.*