**KALE AND BRUSSELS SALAD**  9 
candied cashew, verjus, shallot

**PATATAS BRAVAS**  8 
PAGU hot sauce, alioli, togarashi

**GREEN PEA BAO**  13 
papaya salad, alioli, thai basil

**PORK BELLY BAO**  14 
pickled cucumbers, peanuts, cilantro

**SQUID INK OYSTER BAO**  15 
pickled purple cabbage, norioli, shiso

**GUCHI’S MIDNIGHT RAMEN**  16 
rita’s pork, 6 minute soy egg, umami oil

**CHICKEN KATSU**  16 
PAGU sauce, soy alioli, sesame

**CEDAR CAMPFIRE BLACK COD**  25 
seaweed salad, sesame

ADD MISO SOUP OR RICE  3

**SOFT SERVE**  6 
matcha, black sesame or twist

**COCONUT LIME SORBET**  6 
lime, pineapple, crumble

**WAFFLE CHURROS**  8 
cinnamon sugar, chocolate drizzle, buckwheat

**MATCHA COOKIES**  6 
dark chocolate, almonds

**BOTTOMLESS SUCKLING PIG CONGEE**  14 
rice porridge, 62°C egg, suckling pig broth, rita’s pork, umami oil, crispy shallots, togarashi

**CRISPY EGG + ACRON-FED AGED JAMÓN IBÉRICO**  11 
panko crusted 6 minute soy egg, 5J’s jamón, baguette

**KABOCHA CURRY & RICE**  15 
japanese squash, 62°C egg, coconut, pepitas

**CHEESY WAFFLATO + AVOCADO + EGGS**  16 
smoked mozzarella, caramelized shallots, arugula salad

ADD HOT HONEY .5

**OKONOMIYAKI**  15 
‘japanese frittata’, rita’s pork, egg, cabbage, PAGU sauce, furikake

**TORTILLA DE JOHN BUSH**  15 
spanish omelette, egg, potato, tomato jam, torched goat cheese

**KOJI MARINATED STEAK + EGGS**  23 
arugula, mushroom sauce, patatas bravas

**LARGE FORMAT**

**STICKY RICE HEN (FOR 2-4)**  32 
cornish game hen, shiitake mushrooms, peas, carrots, shallots, soy, sesame

**KOJI TOMAHAWK STEAK** (FOR 4-6)  145 
48oz bone-in, dry-aged prime, bravas

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*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.

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 six or more will be subject to a twenty percent gratuity.
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 4% Kitchen Appreciation Fee is a transparent way to reward our hard working PAGUs 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 six or more will be subject to a twenty percent gratuity.