



# PAGU DINNER

snacks

- JAPANESE HAMACHI SASHIMI\*** [GF] 18  
lime, garlic, tamari, fish sauce, thai chili
- LOCAL BIG EYE TUNA TARTARE\*** 18  
ponzu, wasabi, castelvetrano olive, arare
- ALJOMAR JAMÓN IBÉRICO DE BELLOTA** [GF] 17/34  
acorn-fed, 36-48 month aged spanish ham
- PAN CON TOMATE** [V] 8  
heirloom tomato, vidueña, pan de cristal
- BOQUERONES** [GF] 8  
anchovies, vinegar, togarashi, vidueña olive oil
- CHEESY WAFFLATO** [V,GF] 8  
mozzarella, caramelized onion, hot honey
- ROASTED MUSHROOMS** [V,GF] 18  
maitake & oyster mushroom, sherry, miso, carrot
- BRAISED PORK BELLY BAO** 15  
pickled cukes, candied sunflower seeds
- GREEN PEA BAO** [V] 15  
pickled papaya, thai basil alioli
- SQUID INK OYSTER BAO\*** 16  
pickled purple cabbage, norioli, yuzu kosho
- BLACK COD CROQUETAS** 15  
thai chili alioli, togarashi, sesame
- FRIED CALAMARI\*** 18  
piperrak, squid ink alioli, thai chili alioli, togarashi

greens

- SESAME SALAD** [V,GF] 14  
sugar snap peas, mesclun, watabe sesame sauce
- SHISHITO PEPPERS** [V] 9  
sunflower seed romesco, togarashi, sesame
- TEMPURA STRING BEANS** [V] 14  
thai chili hot sauce, alioli, togarashi, sesame

from the land & sea

- ROASTED BONE MARROW & MUSHROOMS** [GF] 18  
tamari, fino sherry, king oyster mushroom
- CHICKEN KATSU** 19  
curry spices, PAGU sauce, alioli, sesame, pickled cabbage
- DUCK CONFIT** [GF] 28  
kabocha hummus, pepitas, arugula, yuzu, goji berries
- KOJI MARINATED 8OZ MISHIMA WAGYU STRIPLOIN\*** [GF] 58  
arugula salad, red wine jus, za'atar fries
- ROASTED MISO BLACK COD\*** [GF] 36  
wood ear, pea & ramp puree, jamón, sesame
- SUCKLING PIG FOR 2, 4, 6** 72 / 144 / 216  
bao, hot sauce, romesco, pickles
- ROASTED BIG EYE TUNA COLLAR FOR 4-6\*** [GF] 98  
build your own handroll! seasoned nori, sushi rice, furikake, pickled red onion, citrus zest, tamari lime sauce, shiso

noodles & rice

- SPICY KNIFE CUT NOODLES** 19  
roasted pork or mushroom, sherry vinegar, chili crisp
- GUCHI'S MIDNIGHT RAMEN\*** 18  
6 minute soy egg, rita's pork belly, chili crisp, nori
- VEGGIE PAELLA** [V,GF] 16  
sofrito, piquillo pepper, peas, mushrooms
- MAPO TOFU** 16  
pork belly, chili crisp, jasmine rice, sichuan peppercorn

sweet

- MATCHA COOKIE** [V] 3  
cornmeal, dark chocolate
- OLIVE OIL POLENTA CAKE** [V,GF] 12  
maple soft serve, berry vermouth sauce
- SOFT SERVE** [V,GF] 7  
matcha, maple with kelp caramel, or matcha maple twist
- DARK CHOCOLATE CAKE** [V,GF] 13  
dark chocolate mousse, coffee, cacao nibs
- BLACK SESAME TOFU** [V,GF] 9  
hojicha tea syrup, tofu foam
- BASQUE BURNT CHEESECAKE** [V,GF] 13  
maine blueberry sauce

[GF] - gluten free [V] - vegetarian  
Please inquire with your server about vegan and additional modifications.

\*Our menu is tapas-style; the food is meant to be shared and comes out of the kitchen as it's ready.

Please inform your server of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Thank you for supporting our small business during these difficult times. The 4% kitchen appreciation fee allows us to pay our back of house employees livable, sustainable wages. It is not a tip and it is not shared with management or front of house.

A 20% gratuity is added for groups with 6 or more guests to ensure livable, sustainable wages for our front of the house team. It is not shared with management or back of the house.



# PAGU DRINKS

**cava, white, rose, orange, red**  
**NV BOHIGAS CAVA BRUT RESERVA 13/52**  
 penedès, spain  
**2021 FORAL ALVARINHO 13/52**  
 melgaço, portugal  
**2020 LA CHAPINIÈRE SAUVIGNON BLANC 13/48**  
 touraine, loire valley, france  
**2021 NIVARIUS TEMPRANILLO BLANCO 16/64**  
 rioja, spain  
**2021 GULP HABLO SAUVIGNON BLANC ORANGE 1L 15/60**  
 castilla la mancha, spain  
**2021 VERA VINHO VERDE ROSÉ 13/52**  
 vinho verde, portugal  
**2020 ZORZAL GARNACHA 14/56**  
 navarra, spain  
**2020 JOSE ANTONIO GARCIA UNCULÍN MENCÍA 15/60**  
 bierzo, spain  
**2021 EMILIO MORO FINCA RESALSO TEMPRANILLO 16/64**  
 ribera del duero, spain

**cocktails**  
**AKI ALLURE 16**  
 shochu, gin, empirical soka, chartreuse, jasmine, vermouth  
**WHITE RABBIT 15**  
 agricole rum, dolin blanc, lime acid, yogurt  
**TALE OF GENJI 15**  
 bombay sapphire, suze, salers, koval ginger, vermouth, lemon  
**CHENNAI TAI 15**  
 old monk rum, grand marnier, madras curry, coconut, lime  
**LEI IT ON ME 14/56**  
 gin, guava, lime, hibiscus, tonic  
**PICA PIKA 14**  
 tequila, mezcal, apricot, thai chili, lime  
**KYOTO TEMPLE 14**  
 toki, hojicha, fino sherry, angostura, applewood smoke  
**PAGU WHITE SANGRIA 14/64**  
 ketel one vodka, pink peppercorn, matchbook strawberry amaro  
 elderflower tonic, peychaud's bitters

**beer**  
**ESTRELLA GALICIA LAGER 12OZ 8**  
**ORION RICE LAGER 9**  
**ECHIGO FLYING IPA 12OZ 13**  
**ECHIGO KOSHIHIKARI RICE LAGER 12OZ 14**  
**HITACHINO YUZU LAGER 12OZ 11**  
**LAMPLIGHTER IPA 16OZ 11**  
**DELIRIUM TREMENS BELGIAN ALE 12OZ 11**  
**ATHLETIC RUN WILD NON ALCOHOLIC IPA 12OZ 8**

**sake, cider**  
**FARTHEST STAR 'IN A STRANGE LAND' JUNMAI SAKE 207ML 14**  
**FARTHEST STAR 'MOUNTAINS ON THE MOON' NIGORI SAKE 207ML 14**  
**ISASTEGI SAGARDOA NATURALA CIDER 12OZ/750ML 9/27**

**2% abv**  
**AMA PET-NAT TEA 'HIRU' 750ML 50**  
 malawi green and malawi white peony from east africa  
**AMA PET-NAT TEA 'LAU' 750ML 50**  
 milk oolong tea from taiwan

**non-alcoholic**  
**MAKRUT MOJITO 10**  
 coconut, lemongrass, kaffir lime leaf, club soda  
**LEI IT ON ME (NA) 8**  
 guava, lime, hibiscus, fever tree tonic  
**BARA NO BARA 9**  
 blood orange, pomegranate, rice vinegar, cacao  
 rose water, champagne acid, soda  
**LIMA DE SOL 7**  
 lime, sunflower orgeat, orange flower, saline  
**LAGUNITAS HOPPY REFRESHER 5**  
**SANZO YUZU GINGER SELTZER 6**  
**HIBISCUS LEMONADE 5**

**tea & coffee**  
**LAPSANG SOUCHONG COLD BREW TEA china 4**  
**OOLONG HOT/COLD BREW TEA taiwan 4**  
**CHRYSANTHEMUM TEA china 4**  
**BUCKWHEAT TEA boston, ma 3**  
**RUBY #18 HOT BLACK TEA taiwan 4**  
**GRACENOTE COFFEE AMERICANO boston, ma 5**

Now offering alcohol to go!  
 For a more extensive list of our liquor offerings, please ask your server.

Thank you for your continued support. We are running an initiative, Project Restore Us, to provide families in high covid, low income neighborhoods with groceries as they become food insecure. To learn more, volunteer or donate: [www.ProjectRestoreUs.org](http://www.ProjectRestoreUs.org)