

DINNER



pabu

GRILL & SAKE

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Maguro & sake salad / Salmon tuna salad



Nasu dengaku / Grilled eggplant



Tsukemono / Japanese pickles



Kushi mono / Mix skewers

# あまかせ OMAKASE

## CHEF'S DEGUSTATION MENUS (MIN 2 PERSON)



### TASTE OF PABU

SIGNATURE DISHES 65  
W/ SAKE MATCHING 85

\* Price per person

#### EDAMAME

Japanese soybeans

#### NAMAGAKI SALSA

Fresh oysters with salsa japonaisque, citrus soy, mint, cucumber, red onion & chilli

#### GYU TATAKI

Seared beef slices served with citrus soy red ginger, wasabi mayo, spring onion & sesame seed

#### HAMACHI SASHIMI

Thinly sliced king fish served with Ponzu, white radish, jalapeno & spring onion

#### MAGURO & SALMON SALAD

Fresh tuna & salmon topped with rocket salad tossed in sesame soy served with our chefs secret spicy sauce & mayo

#### EBI CAPCICUM

King tiger prawns in a light tempura, tossed with grill capcium & onion in a spicy mayo

#### COD MISOYAKI

Grilled black cod marinated in miso mirin & sake

#### ABURI SUSHI

Lightly grilled salmon sushi topped with mayo, chilli & spring onion

#### KUSHI MONO

Buta kushi (pork), Yakitori/Tsukune (chicken) & Hotate (scallops)

#### DESSERT

Green tea crème brulee or green tea cheese cake served with vanilla ice cream & mix fruits



### VEGE TASTE OF PABU

VEGETARIAN DISHES 60  
W/ SAKE MATCHING 80

\* Price per person

#### EDAMAME

Japanese soybeans

#### RENKON CHIPS

Lotus roots chips

#### WAKAME SALAD

Seaweed salad with roasted sesame seeds

#### HIYAYAKKO

Cold crème silky tofu topped with Latatue Japonisque served with sesame sauce

#### YASAI GYOZA

Pan fried sweet potato dumplings

#### NASU DENGAKU

Grilled eggplant with sweet miso sauce & sesame

#### KUSHI MONO

Inari kushi (sweet bean curd), Yasai kushi (vegetables) & Kinoko kushi (king oyster mushroom)

#### CHA SOBA

Green tea wheat buck noodles served with ginger ponzu soy

#### CREME CORN AGE

Deep fried crème corn served with chilli & wasabi salt

#### YASAI MAKI

Special vegetarian maki sushi roll topped with seaweed salad

#### DESSERT

Green tea or black sesame ice cream, citrus sorbet or mix fruits platter





Teriyaki chicken
















Lamb koshoyaki / Grilled lamb cutlets



Sukiyaki nabe / Sukiyaki hot pot

# 季節のスペシャル

## SEASONAL SPECIALS

- 1 **QUAIL YAKI**  13.5  
Grilled quail marinated in spicy ginger soy & fish stock served with rocket salad
- 2 **SUKIYAKI NABE** 18  
Thinly sliced beef & seasonal vegetables served in a flamed hot pot with sweet soy soup broth cooked on your table to your choice
- 3 **TEPPANYAKI BEEF** 17  
Grilled porterhouse steak with mash sweet potato served with sizzling sweet soy in a hot iron plate
- 4 **TERIYAKI CHICKEN**   **Onigoroshi** 16  
Grilled chicken thigh fillet with mash sweet potato served with sizzling creamy sweet soy in a hot iron plate
- 5 **LAMB KOSHOYAKI**  **Tateyama** 15  
Grilled lamb cutlets coated in herbs & spices served with mash sweet potato & garlic butter soy
- 6 **NAMAGAKI (OYSTERS)**  12  
Fresh oysters served with Ponzu mint salsa, 4 pieces
- 7 **SPICY LOBSTER ROLL**  19.5  
Toasted bun, Lobster meat, with our famous spicy sauce, 2 pieces
- 8 **SWEET POTATO GYOZA**  8  
Boiled sweet potato & leeks wrapped with gyoza skin served with spicy garlic sesame ponzu soy, 5 pieces
- 9 **COD MISOYAKI (FISH)**  14.5  
Grilled blk Cod marinated in miso, mirin & sake served with sweet & spicy miso, 2 pieces
- 10 **HIYASHI TOFU**   6.5  
Creamy tofu served with capsicum ratatouille sesame soy, nori & chilli
- 11 **CORN KARARGGE**   6.5  
Deep fried crème corn served with chilli & wasabi salt
- 12 **KANI BAO (SOFT SHELL CRAB)** 13  
Steamed bao buns filled with soft shell crab coriander & spicy mayo, 2pieces
- 13 **SARU** 12  
Cold buck wheat noodles served with fish broth, Julian cut cucumber, tomato, spring onion, ginger & Nori. (can also be Vegetarian)
- 14 **GYU ASAPARA**  14.5  
Beef porter house slices wrapped with asparagus then pan fried with herbs sweet soy served with orange & fennel salad





Gyu tataki / Seared slices of beef



Nama kaki / Fresh oysters with ponzu

## あ QUICK TAPAS

- |    |   |      |
|----|---|------|
| 1  | <b>EDAMAME</b> ✪ ✪<br>Lightly salted soy beans  | 6    |
| 2  | <b>PIRI KARA EDAMAME</b> ✪ ✪<br>Lightly salted soy bean with Japanese assorted chilli pepper  | 6    |
| 3  | <b>RENKON CHIPS</b> ✪<br>Sliced lotus root chips  | 5.5  |
| 4  | <b>YASAI TEMPURA</b> ✪<br>Assorted seasonal vegetable tempura   | 8    |
| 5  | <b>WAKAME SALAD</b> ✪<br>Seaweed salad topped with roasted sesame   | 6    |
| 6  | <b>IKA NO OKI ZUKE</b><br>Squid marinated in spices   | 6.5  |
| 7  | <b>EBI KARAAGE</b> ✪ 🍷 <b>Rihaku</b><br>Crispy marinated spicy prawns with chilli mayo or sweet chilli sauce  | 8    |
| 8  | <b>KAKI FRY</b><br>Deep-fried crumbed oyster with Japanese special sauce, 3 pieces  | 7    |
| 9  | <b>GYU TATAKI</b> ✪ 🍷 <b>Tateyama</b><br>Seared porterhouse beef thinly spiced topped with roasted sesame, spring onion, red ginger, wasabi mayo & garlic ginger citrus soy | 14.5 |
| 10 | <b>CHASOBA (PRAWN)</b><br>Green tea soba noodles in icy cold fish, soy & ginger broth with cucumber & prawns  | 12   |
| 11 | <b>TSUKEMONO</b> ✪<br>Varieties of Japanese pickles   | 4.5  |
| 12 | <b>MISO SHIRU</b><br>Hot miso soup  | 3.5  |





Pabu tsukune set



Kushi mono / Mix skewers
























Pabu sumiyaki set



Kushi mono / Mix skewers

# 炭焼 CHARCOAL GRILLED

- 1 **PABU SUMIYAKI SET**   **Onigoroishi** 16.5  
Includes 5 mix skewers: Tsukune (chicken ball), Yakitori (chicken thigh), Chilli Inari Kushi (bean curd), Gyu Kushi (beef) & Buta Kushi (pork belly)
- 2 **PABU TSUKUNE SET**  14.5  
5 chicken ball skewers topped with different flavours
- 3 **TSUKUNE**  3.5  
Chicken balls skewer with teriyaki sauce
- 4 **YAKITORI**   4  
Juicy chicken thigh skewer
- 5 **SWEET CORN KUSHI**  3.5  
Charcoaled grilled fresh corn skewer served with a sprinkle of spicy Parmesan cheese
- 6 **QUAIL TAMAGO KUSHI**   4  
Boiled quail eggs skewers
- 7 **GYU KUSHI**  4  
Beef loin skewer grilled with salt, pepper & soy
- 8 **BUTA KUSHI**   4  
Grilled pork skewer seasoned with salt & lemon
- 9 **UNAGI KUSHI**  4.5  
Grilled sweet teriyaki Eel skewer
- 10 **INARI KUSHI**   3.5  
Grilled spicy sweet bean curd skewer
- 11 **YASAI KUSHI**   4  
Fresh seasonal veggie skewer cooked on charcoal with your choice of teriyaki sauce or special soy sauce
- 12 **IKA KUSHI**  **Onigoroishi** 6  
Grilled squid skewers, 3 pieces
- 13 **SAKE KUSHI**  4.5  
Grilled salmon skewer with salt pepper & lemon
- 14 **EBI KUSHI**  5  
Tiger prawns with sweet miso, 2 pieces
- 15 **HOTATE**  **Jokigen** 6  
Large juicy scallops wrapped with bacon & wasabi mayo, 2 pieces





Takoyaki / Octopus ball



Buta gyoza / Pork gyoza















Ebi tempura / Prawn tempura



Watari kani karaage / Soft shell crab

# WARM DISHES 料理

- 1 **TAKOYAKI**   **Rihaku** 6.5  
Octopus pancake balls topped with sauce, Japanese mayo, spring onions, sesame, red ginger & shredded bonito
- 2 **OKONOMIYAKI**  8  
Seafood & vegetable pancake topped with Japanese sauce, mayo, spring onions, sesame, red ginger & shaved bonito
- 3 **AGEDASHI TOFU**  8  
Deep-fried bean curd with sweet miso, tomato, & herb soy dressed rocket salad
- 4 **TORI KARAAGE**  **Miyozakura** 8  
Chicken spare ribs marinated in spicy light soy then deep-fried served with chilli mayo
- 5 **WATARI KANI KARAAGE** 11  
Soft shell crab lightly coated & deep fried, served with herbs soy tossed rocket salad, spicy miso & chilli mayo
- 6 **EBI TEMPURA** 10  
Large fresh tiger prawns deep-fried in light tempura batter, 3 pieces
- 7 **BUTA GYOZA**   **Tateyama** 8  
Juicy pan-fried pork dumplings served with spicy ponzu sauce
- 8 **YASAI GYOZA**  8  
Fried vegetarian dumplings served with spicy ponzu sauce
- 9 **YAKI BUTA**   **Tateyama** 10  
Pan-fried slices of pork belly in light sweet soy served with herb soy tossed mix salad & fried leeks
- 10 **NASU DENGAKU**  9.5  
Baked then grilled egg plant with sweet & spicy miso sauce
- 11 **UNAGI KABAYAKI**  **Fukuchitose** 9  
Grilled juicy eel with sauce & roasted sesame
- 12 **EBI SOBA**  **Jokigen** 16  
Fresh prawns & mix mushrooms tossed with garlic, butter & chili soy served on buckwheat noodles
- 13 **SANSAI UDON OR SOBA**  15  
Japanese mountain mushroom & fresh local mushrooms tossed with garlic, butter & spicy light soy on udon noodles or buckwheat
- 14 **EBI TO CAPSICUM AYE**   **Onigoroshi** 16  
Fresh tiger prawns in a light tempura tossed with a creamy spicy mayo





Maguro aburi sashimi / Tuna sashimi



Hamachi sashimi / King fish sashimi



Mix sashimi



Sushi sashimi set

## 暖かい料理 WARM DISHES

- 15 **POTATO CHIPS** 🌿 6  
Potato chips served with Japanese wasabi mayo
- 16 **POTATO WEDGES** 🌿 6  
Potato wedges served with Japanese wasabi mayo or spicy mayo
- 17 **FISH & CHIPS** 11  
Deep-fried lightly battered fish of the day & potato chips with mayo or spicy mayo
- 18 **RICE** 🌿 3.5

## 寿司と刺身 SUSHI & SASHIMI

- 1 **NIGIRI & MAKI** 🍣  
SMALL 5 pieces nigiri sushi & 3 pieces large maki sushi 17  
LARGE 8 pieces nigiri sushi & 6 pieces large maki sushi 27
- 2 **MIX SASHIMI** 🍣 🍷 **Onigoroshi**  
SMALL 10 pieces mix sashimi 22  
LARGE 20 pieces mix sashimi 40
- 3 **SUSHI SASHIMI SET** 🍣 🍣  
SMALL 5 pieces nigiri sushi, 3 pieces maki sushi & approx 10 pieces sashimi 36  
LARGE 10 pieces nigiri sushi, 6 pieces maki sushi & approx 18 pieces sashimi 60
- 4 **MAGURO ABURI SASHIMI** 🍣 🍷 **Onigoroshi** 16  
Slices of tuna lightly seared with hot sesame oil, yuzu soy sauce & wasabi mayo, 8 pieces
- 5 **SAKE ABURI SASHIMI** 🍣 15  
Slices of salmon lightly seared with hot sesame oil, ponzu soy, ginger, spring onion & roasted sesame, 8 pieces
- 6 **HAMACHI SASHIMI** 🍣 🍷 **Miyozakura** 14.5  
Thinly sliced fresh king fish with jalapeños & yuzu (citrus) soy sauce
- 7 **UNI** 8  
Fresh sea urchin served with sushi rice wrapped nori topped with fresh sea urchin, 2 pieces





Rainbow maki / Rainbow sushi roll



Uni



Yasai maki / Vegetarian sushi roll



Pabu famous watari kani maki / Pabu's famous soft shell crab roll

## 卷 **SUSHI ROLLS**

- 1 **PROSCIUTTO CHEESE MAKI**  19  
Fresh Salmon, Philadelphia cheese, avocado, cucumber roll wrapped with thin prosciutto slices served with Rock melon & mayo
- 2 **PABU FAMOUS WATARI KANI MAKI**   **Tateyama** 18.5  
Soft shell crab rolled with avocado cucumber topped with flying fish roe, toasted sesame & mayo
- 3 **PABU LOBSTER MAKI**  18.5  
Lobster rolled with cucumber, avocado & fish roe topped with toasted sesame seed & spicy sauce
- 4 **ALASKA MAKI**   18.5  
Sliced fresh salmon on top & rolled with crab, avocado & smoked salmon
- 5 **RAINBOW MAKI**  19  
Topped with assorted fish & rolled with crab, cucumber, avocado & mayo
- 6 **UNAGI MAKI**   **Fukuchitose** 19  
Grilled eel topped with crab, avocado, cucumber, mayo & roasted sesame
- 7 **YASAI MAKI (VEGAN)**   17.5  
Vegan roll with tofu, avocado, cucumber, pickled radish, lettuce, semi dried tomato & sweet bean curd topped with roasted sesame

## サ **SALAD**

- 1 **MAGURO & SALMON SALAD**  14  
Fresh tuna & salmon topped with rocket salad tossed in sesame soy served with our chefs secret spicy sauce & mayo
- 2 **SOBA SALAD**  12  
Cold buckwheat noodles served with cucumber salad & special soy & sesame sauce
- 3 **IKA SALAD** 13  
Deep-fried salt & pepper squid with mix salad tossed in sesame soy, cherry tomatoes & sweet chilli sauce
- 4 **DUCK SALAD**  **Masukagami** 14  
Smoked duck with special sauce on a bed of rocket salad





Kinoko salad / Mushroom salad



Matcha creme brulee / Green tea creme brulee



Dessert moriawase / Dessert platter

## サラダ SALAD

- 5 **TOFU SALAD (VEGAN) \*** 12  
Creamy tofu topped with rocket salad & sesame herb dressing
- 6 **KINOKO SALAD (VEGAN) \*** 13  
Varieties of mushroom with mix salad tossed in sesame soy & tomatoes in our special soy dressing
- 7 **SHABU SHABU SALAD (BEEF) \*** 13  
Slightly cooked slices porterhouse beef tossed in sesame sauce served with boc choy, fried onions, sesame & chilli sauce

## デザート DESSERT

- 1 **NASHI PEAR ASUKI** 8.5  
Nashi pear poached in white wine, cinamon & staranise served with sweet soybean
- 2 **MATCHA ICE CREAM** 8  
Premium green tea ice cream with chilled mochi made from bracken starch
- 3 **KUROGOMA ICE CREAM** 8  
Premium black sesame ice cream with chilled mochi
- 4 **YUZU SORBET** 8  
Home made lemon & Japanese citrus sorbet with mixed fruit
- 5 **MACHA CHEESE CAKE** 10  
Green tea flavored cheesecake served with vanilla ice cream & fruits
- 6 **MACHA CREME BRULEE** 12  
Green tea creme brulee served with mix fruits
- 7 **KUROGOMA COCONUT PANNA COTTA** 10  
Roasted ground black sesame, Coconut cream infused panna cotta served with vanilla ice cream & mix fruits
- 8 **DESSERT MORIAWASE \*** 18  
Green tea creme brulee, black sesame icecream, citrus sorbet, melon mochi & mixed fruits