






## GRAZING

- |  |    |  |       |
|--|----|--|-------|
| 1 EDAMAME             | 6  | 8 GYU TATAKI                    | 14.5  |
| Sea salt, japanese soy beans   |    | Thinly sliced seared beef, roasted sesame, spring onion, red ginger, mayo, garlic ginger citrus soy, wasabi snow |       |
| 2 RENKON CHIPS   | 6  | 9 NAMAKAKI - 4PC/6PC   | 12/18 |
| Sliced lotus root chips, spicy/wasabi mayo   |    | Freshly shucked oysters, rice wine vinaigrette, mountain caviar  |       |
| 3 WAKAME SALAD   | 6  | 10 HAMACHI TATAKI  | 14.5  |
| Seaweed salad, roasted sesame, nori  |    | Kingfish, yuzu, white radish, jalapeno, spring onion, ginger   |       |
| 4 CORN KARAAGE - 2PC  | 7  | 11 KAKI FRY - 4PC  | 10    |
| Sweet corn fritter, green tea & chilli salt, mayo  |    | Deep fried crumbed oysters, Pabu's special sauce   |       |
| 5 TAKOYAKI   | 8  | 12 FISH CRACKER - 4PC  | 16    |
| Octopus pancake balls, mayo, spring onion, bonito flakes   |    | Mixed raw fish, avocado, wasabi mayo, lemon zest, lime, mountain caviar, black sesame rice cracker               |       |
| 6 FISH TACOS - 4PC   | 14 | 13 MISO SHIRU  | 3.5   |
| Crispy nori tacos, tuna, salmon, Kingfish spicy miso, wasabi, mayo, caviar                             |    | Fish broth, bean curd, spring onion, seaweed   |       |
| 7 OYSTER SHOTS - 4PC   | 13 | 14 STEAMED RICE  | 3.5   |
| Fresh oysters, sweet soy, Tabasco, vinaigrette, chilli radish, salmon roe                              |    |  |       |

## WARM BITES

- |   |     |  |    |
|---|-----|--|----|
| 1 TORI KARAAGE  | 8.5 | 8 EBI TEMPURA - 3PC  | 11 |
| Fried chicken spare ribs, chilli mayo, wasabi mayo, lemon   |     | Tempura tiger prawns, lemon, chilli & green tea salt                         |    |
| 2 YASAI GYOZA - 5PC   | 9   | 9 SPICY EBI BAO - 2PC  | 14 |
| Pan fried sweet potato dumpling, spicy ponzu sauce  |     | King tempura tiger prawn, spicy mayo in Bao                                  |    |
| 3 BUTA GYOZA - 5PC  | 9   | 10 KANI / PORK BAO - 2PC   | 12 |
| Pork dumpling, spicy ponzu sauce  |     | KANI Crispy soft shell crab, spicy mayo, coriander                           |    |
| 4 AGEDASHI TOFU  | 9   | PORK Panfried slice pork belly, ginger soy, coriander                        |    |
| Fried bean curd, sweet miso, nori, creamy daikon, spring onion                                      |     | 11 WATARI KANI KARAAGE   | 14 |
| 5 NASU DENGAKU   | 9   | Lightly battered soft shell crab, fried kale, spicy miso, mayo               |    |
| Baked & grilled eggplant, sweet & spicy miso sauce  |     | 12 CHARCOAL LAMB   | 14 |
| 6 SCALLOP WASABI CREAM - 2PC  | 9   | Charcoal grilled lamb cutlets coated in herbs                                |    |
| Japanese scallops, butter, sweet balsamic, mushroom, wasabi cream, micro herbs                      |     | 13 CHARCOAL GYU MISOYAKI   | 14 |
| 7 EBI CAPSICUM - 2PC  | 10  | Charcoal grilled beef porterhouse steak, miso, sweet sake, sea urchin butter |    |
| Tempura tiger prawn, spicy mayo, sesame onion capsicum sauté  |     | 14 GRILLED EEL MERINGUE  | 20 |
|   |     | Grilled smoked eel, egg white, pickled baby radish, cucumber                 |    |

 Gluten friendly  Can be made gluten free  Vegan option

**\$75**  
PER PERSON

## SIGNATURE TASTE OF PABU

8 Course Meal \$75 pp  
Chef's Selection Omakase

Extra matching sake \$25 pp

EDAMAME,  
OYSTERS SHOTS,  
KING FISH SASHIMI,  
BEEF TATAKI,  
FISH TACOS,  
SPICY PRAWN,  
CHARCOAL SKEWER,  
CHOICE OF MAIN,  
DESSERTS

**\$60**  
PER PERSON








## VEGETARIAN TASTE OF PABU

9 Course Meal \$60 pp  
Chef's Selection Omakase

Extra matching sake \$25 pp

LOTUS ROOTS,  
SEAWEED SALAD,  
MISO EGGPLANT,  
FRIED CORN,  
AGEDASHI TOFU,  
VEGGIE GYOZA,  
AVOCADO MAKI ROLL,  
SOBA NOODLES,  
DESSERT






## THE SUSHI BAR

- |  |    |  |      |
|--|----|--|------|
| 1 SASHIMI                             |    | 7 EEL NIGIRI - 4PC   | 18   |
| SML 10 pc mix sashimi  | 22 | Smoked sweet eel on sushi rice   |      |
| LRG 20 pc mix sashimi  | 40 | 8 YASAI MAKI  | 17.5 |
| 2 SUSHI, SASHIMI                      |    | Avocado, cucumber, pickled radish, sundried tomato, sweet bean curd, sesame                        |      |
| SML 5pc nigiri, 2pc maki, 10pc sashimi   | 36 | 9 WATARI KANI MAKI   | 19   |
| LRG 10pc nigiri, 2pc maki, 15pc sashimi, 2 oyster  | 60 | Soft shell crab roll, avocado, cucumber, fish roe, sesame  |      |
| 3 NIGIRI MAKI                         |    | 10 SIGNATURE BLACK MAKI ROLL   | 22   |
| SML 5pc nigiri, 3pc maki   | 18 | Avocado, cucumber, spicy mayo, salmon roe, blow torched salmon, black sesame                       |      |
| LRG 8pc nigiri, 6pc maki   | 28 | 11 SCALLOP SASHIMI   | 14   |
| 4 SAKE ABURI, SASHIMI                 | 16 | Fresh Scallops, radish kiwi sweet & sour, salmon roe   |      |
| Seared salmon, ponzu, ginger soy, spring onion, sesame oil   |    | 12 SPICY RAINBOW TEMPURA ROLL  | 22   |
| 5 MAGURO ABURI                        | 17 | Salmon, tuna, kingfish, spicy mayo   |      |
| Seared tuna, yuzu soy, wasabi mayo, sesame oil   |    |  |      |
| 6 ROBINSON ISLAND WAGYU NIGIRI - 4PC  | 22 |  |      |
| Blow torched wagyu beef on sushi rice  |    |  |      |

## STICKS ON BAMBOO CHARCOAL

- |  |     |  |      |
|--|-----|--|------|
| 1 JUMBO EBI KUSHI  | 6.5 | 6 YAKITORI - 2PC  | 8    |
| Charcoal grilled butterfly black tiger king prawn, spicy soy mirin glaze                                 |     | Juicy chicken thigh skewers  |      |
| 2 HOTATE - 2 SCALLOP  | 7.5 | 7 UNAGI KUSHI - 2PC  | 11   |
| Canadian scallops wrapped in bacon, wasabi mayo  |     | Teriyaki eel skewers   |      |
| 3 INARI KUSHI - 2PC  | 7   | 8 TSUKUNE SET  | 14.5 |
| Spicy sweet bean curd skewers  |     | 5 chicken ball skewers with different flavours   |      |
| 4 SAKE KUSHI - 2PC    | 8   | 9 SUMIYAKI SET    | 18   |
| Salmon skewers, salt, pepper, lemon  |     | 5 mixed skewers - chicken ball, salmon, bean curd, beef, chicken thigh                               |      |
| 5 GYU KUSHI - 2PC  | 8.5 | 10 CHARCOAL BABY WHOLE SQUID   | 16   |
| Beef loin skewer, salt, pepper, lemon  |     | Baby squid, pickled cucumber, white wine wasabi sauce  |      |

## A BIT MORE

- |   |      |  |      |
|---|------|--|------|
| 1 SANSAI SOBA NOODLE    | 22   | 5 FLINDERS ISLAND LAMB RACK - 3PC          | 29.5 |
| Buckwheat noodles, mountain mushroom, garlic chilli butter, edamame beans, spring onion, nori, sesame seeds |      | Blue cheese miso sauce, carrot, fried kale, raddish pickle leaf  |      |
| 2 TORI NANBAN CHA SOBA  | 23   | 6 KAMO NO MUNENIKU                        | 29.5 |
| PFC (pabu fried chicken), green tea soba noodles, nanban sauce  |      | Cornfed juicy duck breast, confit potato, radish pickle leaf, kale, balsamic soy glaze   |      |
| 3 EBI CHILLI UDON   | 22   | 7 ROBINSONS ISLAND WAGYU 6+ MARBLE SCORE  | 31   |
| Udon noodles, prawns, garlic, hot paprika, tomato   |      | 120g wagyu porterhouse, sea urchin & wasabi butter, onion stalk, baby pickled radish   |      |
| 4 COD MISOYAKI         | 23.5 |  |      |
| Grilled black cod marinated in miso mirin & sake  |      |  |      |

## HAPPY ENDING

- |  |    |  |    |
|--|----|--|----|
| 1 ICE CREAM - 2 SCOOPS                   | 7  | 3 YUZU GINGER BRULEE   | 11 |
| Green tea / black sesame / scoop of each |    | Yuzu citrus, fresh ginger, egg, cream, vanilla ice cream, ginger biscuit crumb |    |
| 2 GREEN TEA CRÈME BRULEE                 | 11 | 4 YUZU CHEESE CAKE   | 12 |
| Served with vanilla ice cream            |    | Served with berry sorbet   |    |

\* whilst we will do our best to accommodate any allergies or food sensitivities, we are unable to guarantee that trace elements will not be present.

## SAKE

### SML BOTTLE

300ML

- 1 SAKE ONE JUNMAI 360ml 29  
NSW, pure fresh taste Australian made Sake, chill or warm, 14.5%.
- 2 KIZAKURA MATCHA NIGORI 30  
Kyoto, nigori-rich, green tea infused, chill, 10%.
- 3 HANAKIZAKURA JUMMAI GINJO 32  
Kyoto, light & fruity, chill, 12%.

### LRG BOTTLE

100/360/720ML

- 1 KIZAKURA JUNMAI DAIGINJO S 100/500ml 14.5/65  
Kyoto, semi sweet & rich, chill, 15%.
- 2 TATEYAMA HONJOZO 14.5/50/80  
Toyama, dry & light, warm, 16%.
- 3 RIHAKU TONKUBETSU JUNMAI 16/54/94  
Shimane, dry & medium, chill, 15.8%.
- 4 UGONOTSUKI JUNMAI GINJO 17/56/98  
Hiroshima, medium-light & dry, juicy & mid bodied dry sake, chill or warm, 16%.
- 5 NARA TOYOSAWA JUNMAI GINJO 17/56/98  
Nara, semi dry, light chill or warm, 16%.

### SPARKLING SAKE

- 1 KIZAKURA YUZU HIGHBALL 15  
Kyoto, sweet & zesty, chill, 7%, 330ml.
- 2 KIZAKURA PIANO 24  
Kyoto, sweet & light, chill, 375ml.

### UMESHU

Plum wines. 60ml. Serve a glass, on ice. Soda water optional.

- 1 NAKANO B.C CITRUS 8.5/83.5
- 2 CHOYA GREEN TEA UJI 8.5/83.5
- 3 CHOYA CLASSIC 9/85
- 4 CHOYA HONEY 9/85

### SOCHU

60/360/720ML

Japanese traditional liquor, serves on its own or on the rocks.

- 1 KAIDO 12/48/92.5  
Sweet potato liqueur.
- 2 KAKUSHI-GURA 12/48/92.5  
Oak-aged barley.

### SAKE FLIGHT

45ML X 3

- 1 UGONOTSUKI chill NARA TOYOSAWA chill KIZAKURA 'S' chill 25

### SUPER PREMIUM

300ML

- 1 SHIOKAWA SHUZO 'COWBOY' YAMAHAI JUNMAI GINJO 48  
Niigata, medium rich, medium dry, chilled, 18.5%. Big flavour! Match with strong flavoured food, such as wagyu & charcoal skewered meats.
- 2 TATSURIKI SAKURA CHERRY BLOSSOM SAKE 65  
Hyogo, medium light, gentle sweet, aromatic, 15.5%. This is the only Junmai sake made from wild sake yeast found from the cherry blossom flowers at Himeji Castle in Hyogo. Beautiful aroma, sweetness & well-balanced acidity.

### SML SERVES

180ML

- 1 WAKASHIKA 18  
Medium light, semi dry, warm or chill.
- 2 KAMIMUSUBI 18  
Medium rich, semi sweet, warm or chill.
- 3 MIYOZAKURA 20  
Light & dry, served chill.
- 4 TAKAMARUKUN 23  
Rich & sweet, strong first impact, smooth, served warm.
- 5 HOUSE SAKE 150 ml 10  
Rich & sweet, served warm.

### GIN

- 1 TANQUAERAY England, 40% 10  
Great for Gin & Tonic cocktail. Fresh on the nose with hints of juniper & citrus.
- 2 WEST WINDS 'THE SABRE' WA, 40% 11  
Strong undercurrent of citrus weaving through twelve spices & botanical. Great to be served with tonic & lime.
- 3 HENDRICK'S GIN Scotland, 41.4% 12  
Handcrafted Gin, cucumber infused & rose petals.
- 4 WA BI GIN Kagoshima, 45% 14  
"Wa Bi Gin" is a shochu base Gin, created along with 9 local ingredients such as yuzu, green tea, perilla leaf, & juniper berries. Great to be served on it's own, on ice, with soda or tonic.  
Nose: ginger, cinnamon, light citrus  
Palate: ginger sweet, rich & oily.

## WHISKY

- 1 MARS IWAI WHISKY 11  
Japan, 40%  
Stunning, beautiful, soft whisky, delicate & well-balanced.  
Nose: light, floral, sweet aromas. Notes of cherry ripe, dark cacao, candied ginger  
Palate: soft sweetness of gingerbread, raspberry & spiced honey with underlying flavours of dried fig.  
Finish: soft malt, medium mellow finish of spiced port, ginger cookie, dried fig.
- 2 MARS 'TRADITION' IWAI 13  
Japan, 40%  
Soft & rounded, yet full bodied & mellow.  
Nose: malt, sweet honey, complex, peaty.  
Palate: full bodied, sweet peat, orange marmalade, cedar, cigar.  
Finish: distinctively full bodied, rounded, richer styler, long finish.
- 3 MARS 'COSMO' 14  
Japan, 43%  
Nose: complex, sweet & ripe fruit aromas with a hint of spice/nutmeg  
Palate: soft & elegant body with vanilla custard, honey, caramel, & cinnamon  
Finish: long & smoky with delicate malt
- 4 HAKUSHU SINGLE MALT 14.5  
Japan, 43%  
Nose: peppermint, pine, pleasant grassy note, cucumber & melon  
Palate: gentle sweet mint, citrus zest.  
Finish: gentle smoke in the long finish.
- 5 NIKKA FROM THE BARREL 14.5  
Japan, 51.4%  
Nose: medium-body with notes of cut flower & fresh fruits, spice & gentle oak.  
Palate: winter spice & toffee, some vanilla, caramel & generous amount of fruit.  
Finish: long, fruity with a little oaken spice.
- 6 HIBIKI HARMONY 18  
Japan, 43%  
Nose: aromas of apricots, orange blossom, marmalade & gentle spices.  
Palate: generous fruits with oranges & apricots, peppery spice.  
Finish: gentle spices takes over the fruits, little barrel char, medium-long finish.
- 7 YAMAZAKI 12 YEAR OLD 25  
Japan, 43%  
Nose: medium body, plenty of nut oils & zest, pleasant floral character with some tropical & rooty note.  
Palate: winter spices, citrus notes develop with tropical fruits & rum.  
Finish: medium with fruit & zest.

## WINE

### SPARKLING

125/750ml

- 1 CASTELLI ESTATE 'CHECKMATE' SPARKLING 45  
NV Great Southern WA
- 2 RUGGERI 'ARGEO' PROSECCO DOC 11/48  
NV Veneto Italy

### WHITE

150/750ml

- 1 COOPER BURNS RIESLING 10/48  
2016 Eden Valley SA
- 2 TENUTA MACCAN PINOT GRIGIO IGT 10/48  
2016 Friuli Italy
- 3 MONTEVECCHIO MOSCATO 9/42  
2016 Heathcote Vic
- 4 STARBOROUGH SAUVIGNON BLANC 10/45  
2016 Marlborough NZ
- 5 XANADU 'DJL' CHARDONNAY 9/42  
2015 Margaret River WA

### ROSÉ

150/750ml

- 1 TOBACCO ROAD ROSÉ 9/42  
2016 King Valley Vic

### RED

150/750ml

- 1 BELLVALE 'ESTATE' PINOT NOIR 12/54  
2016 Gippsland Vic
- 2 MOUNT MONUMENT PINOT NOIR 58  
2013 Macedon Ranges Vic
- 3 SOGNO DI ULISSE MONTEPULCIAN D'ABRUZZO 9/42  
2015 Abruzzo Italy
- 4 MITOLO 'JESTER' CABERNET SAUVIGNON 9/42  
2015 McLaren Vale SA
- 5 TORZI MATTHEWS 'SCHIST ROCK' SHIRAZ 10/48  
2015 Barossa Valley SA

## COCKTAIL

### TO BEGIN WITH

- 1 TOKYO HIGHBALL 10  
UPGRADE TO HAKUSHU HIGHBALL +5  
Suntory Kakubin whisky, wedge of lemon, topped with soda water.
- 2 JAPANESE SPRITZ 14  
Aperol, Prosecco (Veneto, Italy), yuzu, a dash of soda, orange slice.

### SOME MORE

- 1 KAGOSHIMA MOJITO-SHOCHU 15  
Bacardi white rum, Kaido sweet potato shochu, lime wedges, bruised mint leaves, a touch of sugar & soda.
- 2 ORIENTAL FLUX 16  
Tanqueray Gin, lychee liqueur, Kizakura sake, yuzu, lychee juice. Serves with cinnamon bark & fresh basil.
- 3 MISS MIYAGI #3 16  
Green tea plum wine, Tanqueray Gin, St. Germain elderflower, angostura bitters, lychee juice, fresh lemon juice.
- 4 ESPRESSO SAKETINI 15  
UPGRADE TO SWEETER TWIN SISTER (SPICED RUM) +2  
Vodka, kahlua, Kizakura sake, fresh brewed coffee, chocolate bitters.
- 5 PABU SLIPPER 16  
Midori, Cointreau, Choya classic plum wine, pineapple juice, fresh lemon juice.
- 6 BLUE SATIN KIMONO 15  
Hendrick's Gin, Kizakura sake, Saito Shuzo ginger liqueur, fresh ginger, tonic water.
- 7 LELIANA 16  
Vodka, Saito Shuzo ginger liqueur, Shiro no Takumi rice shochu, pickled ginger, ginger beer.

### SIGNATURE

- 1 YUZU VENOM 17  
Tanqueray Gin, fresh lemon juice, yuzu, Owl & Whale lemongrass bitters, touch of sugar, egg-white. Served with smoked lavender, kaffir lime leaves & angostura bitters.
- 2 OKINAWA FASHION 17  
Suntory Kakubin Whisky, egg white, yuzu, passionfruit pulp, dash of sugar syrup, fresh lemon juice, dash of angostura bitters, touch of salt & pepper. Served with fresh mint leaves on an ice rock.

### TO FINISH WITH

- 1 DARK CHOCOLATE MARTINI 18  
Mozart chocolate liqueur, Sailor Jerry spiced rum, Monin dark chocolate, thickened-cream, Scrappy's aromatic chocolate bitters.

### MOCKTAIL

- UPGRADE TO ALCOHOLIC, 30ML VODKA OR GIN +6
- 1 PASSIONFRUIT AMOUR 12  
Pineapple juice, passionfruit pulp, passionfruit syrup, fresh lemon juice, served with mixed of fruits.
  - 2 KIWI LOVE 12  
Fresh kiwi fruit, passionfruit syrup, apple juice, served with mixed of fruits.

### BEER & CIDER

- 1 BEER ON TAP KIRIN 9.5
- 2 HITACHINO NEST WHITE ALE 330ml 13
- 3 HITACHINO DAI DAI IPA 330ml 13
- 4 SAPPORO PREMIUM 330ml 8.5
- 5 ASAHI SUPER DRY 330ml 8.5
- 6 ASAHI BLACK 334 ml 10
- 7 ECHIGO KOSHIKARI RICE LAGER 500ml 16
- 8 KIRIN APPLE CIDER 330ml 9.5

### OTHER DRINKS

- 1 SPARKLING WATER 7.5
- 2 CALPICO Original/Melon/Grape 4
- 3 COKE, ZERO, DIET, SPRITE 4
- 4 JUICE Apple/Orange/Pineapple 4
- 5 RAMUNE Japanese lemonade 4.5
- 6 LEMON, LIME & BITTERS 4.5
- 7 ICED TEA Peach/Lemon 4.5
- 8 HOT TEA Green/Jasmine/Rice Tea 4.5