



PAGU DINNER

chilled

JAPANESE HAMACHI CRUDO* [GF] 18

lime, garlic, tamari, fish sauce, thai chili

BASS CEVICHE* [GF] 22

passionfruit, orange, purple yam, corn, salsa verde

TUNA TARTARE* [GF] 20

pickled daikon, aji amarillo, ginger, maple

HEIRLOOM TOMATO & BURRATA SALAD [V, GF] 15

thai basil pesto, yuzu dressing, olive oil, herbs

CHILLED JAPANESE EGGPLANT [V, GF] 11

tamari, sherry vinegar, cilantro, sesame

tapas

ALJOMAR JAMÓN IBÉRICO DE BELLOTA [GF] 17/34

acorn-fed, 36-48 month aged spanish ham

PAN CON TOMATE [V] 8

tomato, garlic, picual olive oil, pan de cristal

BOQUERONES [GF] 8

anchovies, vinegar, togarashi, picual olive oil

PATATAS BRAVAS [V] 12

thai chili alioli, mojo verde

TEMPURA STRING BEANS [V] 14

thai chili hot sauce, alioli, togarashi, sesame

BLACK COD CROQUETAS 15

thai chili alioli, togarashi, pickled red onion

SHIO KOJI ROASTED CORN [V, GF] 14

za'atar, feta, alioli, lime, togarashi

baos

BRAISED PORK BELLY BAO 16

pickled cukes, candied seeds

GREEN PEA BAO [V] 15

pickled papaya, thai basil alioli

SQUID INK OYSTER BAO 18

fried oyster, norioli, pickled red cabbage, shiso leaf

from the land & sea

96 HOUR CHICKEN KATSU 22

curry spices, black garlic BBQ sauce, alioli, sesame

KOJI MARINATED 8OZ MISHIMA WAGYU STRIPLOIN* 58

caramelized onion sauce, za'atar fries, piquillo peppers

MISO ROASTED BLACK COD [GF] 36

pea puree, koji corn, wood ear mushroom, watermelon radish

SUCKLING PIG FOR 2, 4, 6 72 / 144 / 216

bao, hot sauce, romesco, pickles, kimchi, cranberry hoisin

ROASTED LOCAL TUNA COLLAR FOR 4-6* [GF] 98

build your own handroll! seasoned nori, sushi rice,

furikake, pickled red onion, citrus, tamari lime sauce, shiso

noodles & rice

SPICY KNIFE CUT NOODLES 19

pork or mushrooms, sherry vinegar, chili crisp, scallions

2011 GUCHI'S MIDNIGHT RAMEN* 18

6 minute soy egg, rita's pork belly, chili crisp, scallions, nori

GREEN CRAB LAKSA 24

ramen noodles, shrimp, coconut milk, chili crisp,

fried shallots, herbs

VEGGIE PAELLA [V, GF] 18/34

sofrito, turmeric, piquillo pepper, peas, mushrooms,

squash, herb alioli

sweet

MATCHA COOKIE [V] 3

cornmeal, dark chocolate

DARK CHOCOLATE CAKE [V, GF] 14

dark chocolate mousse, coffee, cacao nibs

YUZU BASQUE BURNT CHEESECAKE [V, GF] 14

maine blueberry sauce

UBE PANNA COTTA [GF] 12

coconut, passionfruit caramel

[GF] - gluten free [V] - vegetarian
Please inquire with your server about modifications. or cross contamination risks.

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.

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. We accept a maximum of 4 credit cards per party.



PAGU DRINKS

wines

NV BOHIGAS CAVA BRUT RESERVA 13/52
penedès, spain

2024 FORAL ALVARINHO 13/52
melgaço, portugal

2023 LA CHAPINIÈRE SAUVIGNON BLANC 13/52
touraine, loire valley, france

2024 MUGA TEMPRANILLO BLANCO 16/64
rioja, spain

2024 GULP HABLO SAUVIGNON BLANC ORANGE 1L 15/70
castilla la mancha, spain

2024 REZABAL TXAKOLI ROSÉ 15/60
getaria, spain

2023 ZORZAL GARNACHA 14/56
navarra, spain

2021 FAMILIA TORRES IBERICOS TEMPRANILLO 15/60
rioja, spain

cocktails

CRANBERRY SPRITZ 14
cranberry, st-germain, lemon, cava, club soda

86 GRAPEFRUIT 14
four roses bourbon, campari, apple cider, lemon

A WHOLE NEW WORLD 15
plantray rum, jasmine, grand marnier, grapefruit, lemon

GIN GIN TEA 15
wire works gin, honey, kalamansi, ginger liqueur, oolong tea

LEI IT ON ME 14/56
gin, guava, lime, hibiscus, tonic

PICA PIKA 14
tequila, mezcal, apricot, thai chili, lime

KYOTO TEMPLE 16
toki, hojicha, fino sherry, angostura, applewood smoke

PAGU WHITE SANGRIA 15/58
pink peppercorn infused vodka, matchbook strawberry amaro,
strawberry triple sec, elderflower tonic water

beer

ORION RICE LAGER 12OZ 10

ESTRELLA GALICIA LAGER 12OZ 8

LAMPLIGHTER BIRDS OF A FEATHER IPA 16OZ 11

HITACHINO NEST RED RICE ALE 11.2OZ 13

ATHLETIC RUN NON-ALCOHOLIC IPA 12OZ 8

sake, cider

FUKUCHO SEASIDE SPARKLING JUNMAI SAKE 500ML 80

FARTHEST STAR 'IN A STRANGE LAND' JUNMAI SAKE 8oz 17

FARTHEST STAR 'MOUNTAINS ON THE MOON' NIGORI SAKE 8oz 17

DASSAI 45 JUNMAI DAIGINJO 300ML 22/64

ISASTEGI SAGARDOA NATURALA CIDER 12OZ 13

low abv

AMA PET-NAT TEA 'HIRU' 750ML 75

malawi green & malawi white peony from east africa

AMA PET-NAT TEA 'BI' 750ML 75

lemongrass from sri lanka

PAGU SPARKLING TEA 187ML/750ML 12/42

housemade rotating selections

non-alcoholic

AMAZAKE PINA COLADA 10

hibiscus, ginger ale

OOLONG-JITO 10

mint, ginger, oolong tea

G & H 8

guava, lime, hibiscus, club soda

POMO ROJO 9

pomegranate, chocolate bitters, lemon, hibiscus, rose water, soda

STRAWBERRY RHUBARB SHRUB SODA 8

strawberry & rhubarb infused vinegar syrup, club soda

tea, coffee

OOLONG HOT/COLD BREW TEA taiwan 4

CHRYSANTHEMUM TEA china 5

BUCKWHEAT TEA boston, ma 4

RUBY #18 HOT BLACK TEA taiwan 4

GRACENOTE COFFEE AMERICANO boston, ma 5

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