



P A B U

THE
RAMEN
BAR

LARGE PARTY ORDERS

415-668-7228

CATERING@
PABUIZAKAYA.COM





CRISP MARKET
VEGETABLES



MARINATED CUCUMBER



SKEWERS

P A B U

THE
RAMEN
BAR

SALAD & IZAKAYA PLATTERS

ALL PLATTERS INCLUDE FLATWARE, CHOPSTICKS,
PLATES & NAPKINS

COLD PLATES

SERVES 10 | \$62

KAISO SEAWEED SALAD sweet sesame dressing V

MARINATED CUCUMBER soy, sesame, chili V

CRISP MARKET VEGETABLES miso-mustard dipping
sauce V

🌀 AHI TUNA POKE spicy poke sauce, tobiko, ginger

SOUP

SERVES 10 | \$62

MISO TOFU SOUP scallions, seaweed GF V

SKEWERS

SERVES 10, SELECT THREE | \$165

CHICKEN THIGH red wine-soy glaze | 10 pc GF

SKIRT STEAK yuzu & shishito pepper oil | 10 pc GF

PORK BELLY lemon | 10 pc GF

SHISHITO PEPPERS red wine-soy glaze | 10 pc GF V

SERVED WITH STEAMED RICE

RAMEN

EACH BOWL SERVED WITH SOY-CURED EGG, GREEN
ONIONS, BAMBOO SHOOTS, NOODLES

SERVES 10, SELECT ONE | \$134

TOKYO-STYLE soy-infused pork broth, pork shoulder

GINGER CHICKEN roast chicken broth, yuzu, ginger

🌀 HOKKAIDO MISO rich spicy miso broth (choice of
chicken or pork)

MUSHROOM & SOY hon shimeji mushrooms, sweet
corn V

*GLUTEN-FREE NOODLES AVAILABLE UPON REQUEST, \$2 PER PERSON

POKE BOWLS

EACH BOWL SERVED WITH GREENS &
CHOICE OF WHITE OR BROWN RICE

SERVES 5 | \$62

SALMON kaiso seaweed salad, daikon, radish,
sunomono cucumber, ginger

BIGEYE TUNE POKE kaiso seaweed salad, daikon,
radish, sunomono cucumber, ginger

DESSERT

SERVES 10 | \$31

🌀 MINI COOKIE PLATTER

Yuzu Sugar Cookie
Wasabi Rice Crispy Treat
Miso Peanut Butter
Sesame Brownie

BOTTLED BEVERAGES

SOLD INDIVIDUALLY

BOTTLED WATER fiji still, st. geron sparkling

SODAS mexican coca-cola, mexican sprite, diet
coke, boylan's root beer, strawberry ramune,
melon ramune

BEER

LOS GIGANTES MEXIAN LAGER 12oz can

PABST BLUE RIBBON 16oz can

ANCHOR STEAM bottle

SAPPORO 22oz. can

TEA-TAILS

\$3.50 EACH | ADD BOBA .50 EACH

MILK TEA



THAI

OOLONG

HONG KONG

MATCHA

FRUIT TEA

CRIMSON BERRY

LYCHEE OOLONG

HONEY-LEMON ASSAM

HONEY-LEMON GREEN



CHEF KEN TOMINAGA'S FAVORITE SELECTIONS



GLUTEN FREE



VEGAN

*THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY,
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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DAVIS PLATTER

SUSHI PLATTERS

ALL PLATTERS INCLUDE SOY, WASABI, GINGER, PLATES, NAPKINS & CHOPSTICKS


ROLLS

SANSOME PLATTER | 64 PIECES

SERVES 6 | \$93

CALIFORNIA ROLL crab, avocado, tobiko, cucumber | 16 pc

SPICY TUNA spicy mayo | 16 pc

VEGETABLE ROLL seasonal vegetables
8 pc 

EEL CUCUMBER ROLL sea eel, cucumber, eel sauce | 16 pc

SALMON AVOCADO ROLL sesame | 8 pc


 MONTGOMERY PLATTER | 80 PIECES

SERVES 10 | \$124

KEN'S ROLL shrimp tempura, avocado, spicy tuna | 16 pc

RAINBOW califonia w/ three fish, tobiko, sesame | 16 pc

SPICY SCALLOP spicy mayo | 16 pc


VEGETABLE ROLL seasonal vegetables
8 pc 

EEL AVOCADO ROLL ROLL sesame, eel sauce | 8 pc

NEGIHAMA yellowtail, scallions | 16 pc



SUSHI

 **DAVIS PLATTER** | 50 PIECES
SERVES 6 | \$247

BIGEYE TUNA mebach maguro | 10 pc
KING SALMON sake | 10 pc
YELLOWTAIL hamachi | 10 pc
FRESHWATER EEL unagi | 10 pc
GULF SHRIMP ebi | 10 pc

EMBARCADERO PLATTER | 50 PIECES 
SERVES 10 | \$288

BIGEYE TUNA mebach maguro | 10 pc
AMBERJACK kanpachi | 10 pc
SEA BREAM madai | 6 pc
STRIPED JACK shima aji | 6 pc
OCEAN TROUT umimasu | 6 pc
OCTOPUS tako | 6 pc
SPOT PRAWN botan ebi | 6 pc

SASHIMI

PINE PLATTER | 25 PIECES 
SERVES 6 | \$129

BIGEYE TUNA mebach maguro | 5 pc
KING SALMON sake | 5 pc
YELLOWTAIL hamachi | 5 pc
STRIPED JACK shima aji | 5 pc
OCTOPUS tako | 5 pc

WASHINGTON PLATTER | 50 PIECES 
SERVES 10 | \$258

BIGEYE TUNA mebach maguro | 10 pc
KING SALMON sake | 10 pc
YELLOWTAIL hamachi | 10 pc
STRIPED JACK shima aji | 10 pc
OCTOPUS tako | 10 pc



YOU CAN NOW BRING THE PABU AND THE RAMEN BAR
EXPERIENCES TO YOUR HOME OR OFFICE WITH OUR
NEW LARGE PARTY ORDERING PROGRAM

A modern take on traditional izakaya-style dining, PABU offers Chef Ken Tominaga's impeccable sushi and izakaya favorites in a dynamic, social setting while The Ramen Bar blends California cooking with time-honored Japanese recipes for ramen, market-fresh salads and rice bowls.

Your favorite selections from Chef Ken Tominaga are now available for your corporate lunches, office meetings, conferences and celebrations with customizable packages to fit your exact tastes, budget and group.

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PABUIZAKAYA.COM | THERAMENBAR.COM

101 CALIFORNIA STREET | SAN FRANCISCO, CA | 94111



PLEASE SUBMIT ALL ORDERS AT LEAST 24 HOURS IN ADVANCE
A CREDIT CARD IS REQUIRED FOR ALL ORDERS