



P A B U

PRIVATE DINING  
LUNCH





## PRIVATE DINING ROOM

*Perfect for:*

*Smaller groups (up to 20)*

*Full privacy required*

*Intimate setting*



## MAIN DINING ROOM

*Perfect for:*

*Larger groups (20+)*

*Full privacy required*

*Corporate lunches*

*Working lunches that require AV*

*All food allergies and aversions are accommodated. We have vegan, vegetarian and gluten-free menus available upon request.*

## JICHO LUNCH

\$69 PER PERSON | SERVED FAMILY STYLE

### COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
V STEAMED BROCCOLINI	<i>'goma-ae' style, toasted sesame</i>
V KAISO SEAWEED SALAD	<i>san baizu, sesame dressing</i>
*HAPPY SPOON OYSTER	<i>uni, ikura, tobiko, ponzu crème fraîche</i>

SELECT TWO OPTIONS

\*HAPPY SPOON SUPPLEMENT \$5 PER PERSON

### HOT SMALL PLATES

V MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce, matcha salt</i>
V SPICY EDAMAME	<i>togarashi, caramelized soy, sesame</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>

SELECT TWO OPTIONS

### LARGE PLATES

MISO-CURED CHILEAN SEA BASS	<i>heirloom tomato, summer bean, charred eggplant</i>
PRIME ANGUS BEEF RIB EYE	<i>mustard greens, soy pickle, ponzu</i>
*MIYAZAKI A5 WAGYU BEEF STRIPLOIN	<i>mustard greens, soy pickle, ponzu</i>
V MATCHA GREEN TEA SOBA NOODLES	<i>sauteed vegetables</i>

SELECT TWO OPTIONS

\*A5 SUPPLEMENT \$30 PER PERSON

### SWEET

V 'DOUGHNUTS' PUFFS	<i>rice pearls, matcha sugar, adzuki pudding</i>
V PEANUT BUTTER COOKIES	<i>white sesame, miso</i>

SELECT ONE OPTION



## SHACHO LUNCH

\$99 PER PERSON | SERVED FAMILY STYLE

### COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
V STEAMED BROCCOLINI	<i>'goma-ae' style, toasted sesame</i>
*HAPPY SPOON OYSTER	<i>uni, ikura, tobiko, ponzu crème fraîche</i>
V MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce, matcha salt</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>

SELECT THREE OPTIONS

\*HAPPY SPOON SUPPLEMENT \$5 PER PERSON

### SUSHI

5-PIECE	<i>sashimi</i>
6-PIECE	<i>nigiri</i>
8-PIECE	<i>makimono</i>

SELECT ONE OPTION

### LARGE PLATES

MISO-CURED CHILEAN SEA BASS	<i>heirloom tomato, summer bean, charred eggplant</i>
PRIME ANGUS BEEF RIB EYE	<i>mustard greens, soy pickle, ponzu</i>
*MIYAZAKI A5 WAGYU BEEF STRIPLOIN	<i>mustard greens, soy pickle, ponzu</i>
V MATCHA GREEN TEA SOBA NOODLES	<i>sauteed seasonal vegetables</i>

SELECT TWO OPTIONS

\*A5 SUPPLEMENT \$30 PER PERSON

### SWEET

V 'DOUGHNUTS' PUFFS	<i>rice pearls, matcha sugar, adzuki pudding</i>
V PEANUT BUTTER COOKIES	<i>white sesame, miso</i>

SELECT ONE OPTION



## ADDITIONAL SUPPLEMENTS

## SUSHI, SASHIMI &amp; MAKIMONO

## SIGNATURE ROLL PLATTERS

SOUTH END PLATTER   64 PIECES	90
<i>california, spicy tuna, eel cucumber, salmon avocado</i>	
BACK BAY PLATTER   80 PIECES	120
<i>ken's roll, rainbow, spicy scallop, eel avocado, negihama</i>	

## CHEF'S SELECTION OF NIGIRI

NORTH END PLATTER   50 PIECES	240
<i>bigeye tuna, king salmon, yellowtail, freshwater eel, gulf shrimp</i>	
BEACON HILL PLATTER   50 PIECES	280
<i>bigeye tuna, amberjack, sea bream, ocean trout, spot prawn</i>	

## CHEF'S SELECTION OF SASHIMI

SEAPORT PLATTER   25 PIECES	125
<i>bigeye tuna, king salmon, yellowtail, striped jack, octopus</i>	
LUXURY UPGRADE FOR SASHIMI PLATTER	+300
<i>osetra caviar, otoro, maine lobster tail, uni</i>	

## PABU FISH PROGRAM

Much like wine is affected by "terroir", factors such as water temperature, currents, and available biodiversity all have an impact on the flavor, texture, and overall quality of fish. The map below references our hyper local-sourcing of extremely seasonal and distinctive fish from throughout the waters of Japan. Our daily fish specials are outlined on the below map so that you know exactly where your fish is coming from.

