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PRIVATE DINING  
2020



P A B U

SAN FRANCISCO

## PABU IZAKAYA

*PABU serves a modern take on traditional Izakaya style dining. Located at the landmark 101 California space in San Francisco's Financial District, PABU combines rustic, old world Japanese charm with modern, urban sophistication to create a dynamic social dining experience.*

*In partnership with Michael Mina and Mina Group, this modern Izakaya and sushi bar in downtown San Francisco is a dream brought to life for Ken Tominaga of the famed Hana Japanese Restaurant in Sonoma County.*

### LOCATION

101 CALIFORNIA STREET  
SAN FRANCISCO, CA 94111  
415.668.7228



### MANAGING CHEF

MICHAEL MINA  
KEN TOMINAGA

### CHEF DE CUISINE

CHERESE FEJARANG

### GENERAL MANAGER

GREG LEE

### SAKE SOMMELIER

STUART MORRIS

### PABU BUYOUT

100 SEATED  
300 STANDING

### THE RAMEN BAR BUYOUT

40 SEATED  
65 STANDING

### PRIVATE DINING

#### LARGE WARRIOR ROOM

12 SEATED

#### SMALL WARRIOR ROOM

10 SEATED

#### COMBINED ROOMS

22 SEATED

#### GARDEN ATRIUM

24 SEATED



**PRIVATE DINING**

*PABU can accommodate a party, large or small, and can host special events for either lunch or dinner. Adorned with historic images of Japanese warriors, PABU offers a private dining room separated from the main restaurant by traditional sliding shoji screens.*

*This room is equipped with flat screen monitors for AV needs and can accommodate groups up to 22 guests as a seated dinner. The restaurant is available to reserve in its entirety for any special event.*

*Enhance your PABU experience next door at THE RAMEN BAR. This beautiful venue can accommodate up to 40 guests as a seated dinner or up to 65 guests as a reception. The RAMEN BAR is available to reserve in its entirety for a private event.*

**THE RAMEN BAR****WARRIOR ROOMS**



*Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.*

*Under the auspices of Mina Group, he has opened over 45 restaurants. His accolades include a Michelin star at MICHAEL MINA from 2012 to 2018, James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.*

*Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as MICHAEL MINA, INTERNATIONAL SMOKE, TRAILBLAZER TAVERN, PABU and THE RAMEN BAR.*

## KEN TOMINAGA

*Chef Ken Tominaga is a Tokyo native who took Northern California's culinary scene by a storm when he launched Hana Japanese restaurant in Sonoma County. Thanks to Chef Ken's signature ever-evolving menus centered around highest quality, freshest fish, and the best local produce, he quickly established himself as one of the country's leading authorities on Japanese cuisine.*

*The collaboration between Chef Michael Mina and Chef Ken was fate. It wasn't long after opening Hana Japanese restaurant that Chef Ken developed a devoted, cult following among fellow chefs and the local restaurant industry. Obviously, Chef Mina had to visit and see what all the fuss was about. What he saw blew him away. Hana Japanese restaurant became one of Chef Mina's favorite restaurants! Chef Mina fell in love with Ken's craft and the two chefs developed a friendship and a mutual admiration for one another's work. Together, they created PABU and The Ramen Bar.*



## TANTO LUNCH

SERVED FAMILY STYLE

### SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
PEAR POMEGRANATE SALAD	<i>fuji apple, togarashi walnuts, pomegranate vinaigrette</i>
SPICY EDAMAME	<i>umami soy, togarashi, sesame</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>
TOKYO FRIED CHICKEN 'KARAAAGE'	<i>ginger-soy marinade, spicy mayo</i>

SELECT THREE OPTIONS

### LARGE PLATES

MISO-MARINATED BLACK COD	<i>porcini purée, squash, confit potatoes</i>
PAN-ROASTED SALMON	<i>bok choy, pea tendrils, spicy miso beurre blanc</i>
GRILLED BRANDT BEEF SIRLOIN	<i>local stir fried vegetable, chimichurri</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>pea tendrils (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>pea tendrils (additional \$28 per person)</i>

SELECT TWO OPTIONS

### SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
PUMPKIN CHEESECAKE	<i>pumpkin purée, cinnamon oat crumble, crème fraîche</i>
SEASONAL SORBET	<i>subject to change</i>

SELECT ONE OPTION

\$58 PER PERSON



KATANA LUNCH  
SERVED FAMILY STYLE

## SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
PEAR POMEGRANATE SALAD	<i>fuji apple, togarashi walnuts, pomegranate vinaigrette</i>
SPICY EDAMAME	<i>umami soy, togarashi, sesame</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>

SELECT THREE OPTIONS

## PABU SUSHI

5 FISH SASHIMI &amp; KEN'S ROLL

## LARGE PLATES

MISO-MARINATED BLACK COD	<i>porcini purée, squash, confit potatoes</i>
PAN-ROASTED SALMON	<i>bok choy, pea tendrils, spicy miso beurre blanc</i>
GRILLED BRANDT BEEF SIRLOIN	<i>local stir fried vegetable, chimichurri</i>
MARKET VEGETABLE	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>pea tendrils (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>pea tendrils (additional \$28 per person)</i>

SELECT TWO OPTIONS

## SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
PUMPKIN CHEESECAKE	<i>pumpkin purée, cinnamon oat crumble, crème fraîche</i>
SEASONAL SORBET	<i>subject to change</i>

SELECT ONE OPTION

\$ 67 PER PERSON





## SENSHI DINNER

SERVED FAMILY STYLE

## COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
PEAR POMEGRANATE SALAD	<i>fuji apple, togarashi walnuts, pomegranate vinaigrette</i>
KAISO SEAWEEED SALAD	<i>san baizu, sesame dressing, lemon</i>
BLOOMSDALE SPINACH	<i>'goma-ae' style, toasted sesame</i>

SELECT TWO OPTIONS

## HOT SMALL PLATES

SHISHITO PEPPERS	<i>umami soy, itogaki</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>

SELECT TWO OPTIONS

## LARGE PLATES

MISO-MARINATED BLACK COD	<i>porcini purée, squash, confit potatoes</i>
CRISPY PORK FRIED RICE	<i>pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>pea tendrils (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>pea tendrils (additional \$28 per person)</i>

SELECT TWO OPTIONS

## SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
PUMPKIN CHEESECAKE	<i>pumpkin purée, cinnamon oat crumble, crème fraîche</i>
SEASONAL SORBET	<i>subject to change</i>

SELECT ONE OPTION

\$ 7 7 PER PERSON



## TACHI DINNER

SERVED FAMILY STYLE

## COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
PEAR POMEGRANATE SALAD	<i>fuji apple, togarashi walnuts, pomegranate vinaigrette</i>
KAISO SEAWEEED SALAD	<i>san baizu, sesame dressing, lemon</i>
BLOOMSDALE SPINACH	<i>'goma-ae' style, toasted sesame</i>

SELECT TWO OPTIONS

## HOT SMALL PLATES

SHISHITO PEPPERS	<i>umami soy, itogaki</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>

SELECT TWO OPTIONS

## ROBATAYAKI

CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzu kosho</i>
PORK BELLY	<i>sansho salt</i>
MUSHROOM	<i>sake, spicy miso</i>

SELECT THREE OPTIONS

## LARGE PLATES

MISO-MARINATED BLACK COD	<i>porcini purée, squash, confit potatoes</i>
CRISPY PORK FRIED RICE	<i>pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>pea tendrils (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>pea tendrils (additional \$28 per person)</i>

SELECT TWO OPTIONS

## SWEETS

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
PUMPKIN CHEESECAKE	<i>pumpkin purée, cinnamon oat crumble, crème fraîche</i>
SEASONAL SORBET	<i>subject to change</i>

SELECT ONE OPTION

\$ 8 7 PER PERSON



## ODACHI DINNER

SERVED FAMILY STYLE

EDAMAME TO BEGIN

## SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
PEAR POMEGRANATE SALAD	<i>fuji apple, togarashi walnuts, pomegranate vinaigrette</i>
KAISO SEAWEEED SALAD	<i>san baizu, sesame dressing, lemon</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>

SELECT THREE OPTIONS

## PABU SUSHI &amp; SASHIMI

NIGIRI	<i>6 piece</i>
SASHIMI	<i>5 piece</i>

SELECT ONE OPTION

## ROBATAYAKI

CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzu kosho</i>
PORK BELLY	<i>sansho salt</i>
MUSHROOM	<i>sake, spicy miso</i>

SELECT THREE OPTIONS

## LARGE PLATES

MISO-MARINATED BLACK COD	<i>porcini purée, squash, confit potatoes</i>
CRISPY PORK FRIED RICE	<i>pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>pea tendrils (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>pea tendrils (additional \$28 per person)</i>

SELECT TWO OPTIONS

## SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
PUMPKIN CHEESECAKE	<i>pumpkin purée, cinnamon oat crumble, crème fraîche</i>
SEASONAL SORBET	<i>subject to change</i>

SELECT ONE OPTION

\$96 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



## ONE NIGHT IN TOKYO

SERVED FAMILY STYLE

CHEF KEN TOMINAGA TAKES YOU THROUGH  
A JOURNEY OF CLASSIC JAPANESE DISHES

### ICHI

HAPPY SPOON OYSTER *uni, ikura, tobiko, ponzu crème fraîche*

### SASHIMI

CHEF SELECTION *japanese wasabi, shiso, daikon, tamari soy*

### TEMPURA

DUELING TEMPURA *market vegetables, seasonal seafood*

### ROBATAYAKI

CHICKEN MEATBALLS	<i>togarashi</i>
SKIRT STEAK	<i>yuzu kosho</i>
PORK BELLY	<i>sansho salt</i>
MUSHROOM	<i>sake, spicy miso</i>

### RICE

CRISPY PORK FRIED RICE *pork, garlic, scallion, soy, maitake*

### WAGYU

JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ *pea tendrils, ponzu daikon, yuzukosho, sea salt*

### SUSHI

CHEF SELECTION *rolls, nigiri*

### SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
PUMPKIN CHEESECAKE	<i>pumpkin purée, cinnamon oat crumble, crème fraîche</i>

\$ 1 4 7 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY



## ADDITIONAL SUPPLEMENTS

## CAVIAR SERVICE

GOLDEN OSETRA	1 OZ   175
GOLDEN RESERVE	1 OZ   275

## SUSHI, SASHIMI &amp; MAKIMONO

## SIGNATURE ROLL PLATTERS

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

## CHEF'S SELECTION OF NIGIRI

DAVIS PLATTER   50 PIECES	240
<i>bigeye tuna, king salmon, yellowtail, freshwater eel, gulf shrimp</i>	
EMBARCADERO PLATTER   50 PIECES	280
<i>bigeye tuna, amberjack, sea bream, striped jack, ocean trout, octopus, spot prawn</i>	

## CHEF'S SELECTION OF SASHIMI

PINE PLATTER   25 PIECES	125
<i>bigeye tuna, king salmon, yellowtail, striped jack, octopus</i>	
WASHINGTON PLATTER   50 PIECES	250
<i>bigeye tuna, king salmon, yellowtail, striped jack, octopus</i>	

ZENSAI | RECEPTION  
(PRICED PER PIECE)

## PLATED CANAPES

AHI TUNA POKE	5.00
SHISHITO PEPPERS	2.00
HAPPY SPOONS	9.00
MAITAKE MUSHROOM TEMPURA	3.00
TOKYO FRIED CHICKEN 'KARAAGE'	3.00
CAVIAR CRÈME FRAÎCHE TARO CHIP	10.00

## ROBATAYAKI | SKEWERS

CHICKEN MEATBALL	6.00
CHICKEN THIGH	4.00
SKIRT STEAK	6.00
PORK BELLY	4.00
SHIITAKE MUSHROOM	3.50

## DESSERT

MINI MILK CHOCOLATE NAMALAKA	6.00
WASABI PEA RICE KRISPY TREAT	2.50
ASSORTED COOKIES	2.50

