



P A B U

PRIVATE DINING
2020

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PABU IZAKAYA

PABU serves a modern take on traditional Izakaya style dining. Located in the Millennium Tower in historic Downtown Crossing. Our restaurant combines rustic, old world Japanese charm with modern, urban sophistication to create a dynamic social dining experience.

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

LOCATION
3 FRANKLIN STREET
BOSTON, MA 02111



MANAGING CHEF
MICHAEL MINA
KEN TOMINAGA
EXECUTIVE CHEF
DESMOND CHOW

GENERAL MANAGER
MICHAEL ANTHONY
EVENTS MANAGER
ELEXIS FELDBRILL

PRIVATE DINING ROOM
22 SEATED
30 RECEPTION
LOUNGE
30 RECEPTION
RESTAURANT BUY OUT
180 RECEPTION



PRIVATE DINING

- 22 Seated
- 20-30 Reception Style



LOUNGE PARTY

- 10-30 Reception Style



DINING ROOM BUY-OUT

- 180 Reception Style



Chef Chow's unique culinary expressionism and attention to the subtle nuances and distinguishing characteristics of fish is rightly matched with PABU Boston's approach to sourcing the finest shellfish and seafood directly from New England's waterways and fisheries, as well as from Japan's famed Toyosu Market. He holds a Hotel / Restaurant Management Education from ICS, a division a National Education Corporation in Scranton, PA. An honor's graduate of the Western Culinary Institute and the Sushi Chef Institute, Chow is decorated in his craft, winning the Best Performance Award & Sushi Technology Black Belt Certification in 2017.

Tokyo native and revered chef and owner Ken Tominaga of Hana Japanese Restaurant in Sonoma County has established himself as one of the leading authorities on Japanese cuisine. Tominaga's evolving menu is based on the core principles of using only the highest quality, freshest fish and incorporating the best local produce. Mina and Tominaga met 10 years ago when Mina visited Hana on the recommendation of one of his chefs. Mina fell in love with Ken's inventive omakase menu, and it was not long before they began plans to collaborate on a Japanese concept.



Michelin-Starred Chef, Michael Mina's story is about a journey of influence, passion, and achievement which resulted in his company, Mina Group. His accolades include San Francisco Chronicle, "4-star Award Michael Mina 2018", James Beard Foundations "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".

JICHO DINNER

\$85 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 SEAWEEED 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

ROBATAYAKI

CHICKEN MEATBALL	<i>egg yolk, togarashi</i>
CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzukosho</i>
PORK BELLY	<i>sansho salt</i>
V TRUMPET MUSHROOM	<i>spicy miso</i>
SALMON	<i>sweet soy glaze</i>

SELECT THREE OPTIONS

LARGE PLATES

MISO-CURED CHILEAN SEA BASS	<i>kobocha squash, chanterelle mushrooms, sweet and sour glaze</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>sautéed 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 DINNER

\$115 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>

SELECT ONE OPTION

ROBATAYAKI

CHICKEN MEATBALL	<i>egg yolk, togarashi</i>
CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzukosho</i>
PORK BELLY	<i>sansho salt</i>
V TRUMPET MUSHROOM	<i>spicy miso</i>
SALMON	<i>sweet soy glaze</i>

SELECT THREE OPTIONS

LARGE PLATES

MISO-CURED CHILEAN SEA BASS	<i>kobocha squash, chanterelle mushrooms, sweet and sour glaze</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>sautéed 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



OMAKASE

\$150 PER PERSON | SERVED INDIVIDUALLY & FAMILY STYLE

HASSUN

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

OTSUKURI

3 PIECE SASHIMI *chef's selection*

AGEMONO

SPRING LOBSTER CHAWANMUSHI *tomato dashi, ikura, peas*

YAKIMONO

MAITAKE & UNI TEMPURA *matcha salt*

GOHAN

5 PIECE NIGIRI *chef's selection*

MAKIMONO

YUZAHAMAI *yellowtail, chili pepper paste*
 OSHIKO *pickled daikon radish, sesame*
 TOROTAKU *fatty tuna, tukuwan pickle*
 ZUKEWASA *marinated tuna, pickled wasabi*

SWEET

'DOUGHNUT' PUFF *rice pearls, adzuki pudding*



ADDITIONAL SUPPLEMENTS

CAVIAR SERVICE

OSETRA	1 OZ 175
RESERVE	1 OZ 275

SUSHI, SASHIMI & 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>	

ZENSAI | RECEPTION (PRICED PER PIECE)

PASSED CANAPES

AHI TUNA POKE	5.00
SHISHITO PEPPERS	2.00
HAPPY SPOONS	9.00
MAITAKE MUSHROOM TEMPURA	2.50
TOKYO FRIED CHICKEN 'KARAAGE'	3.00
HOUSE-MADE PORK GYOZA	5.00

ROBATAYAKI | SKEWERS

CHICKEN MEATBALL	5.00
CHICKEN THIGH	4.00
SKIRT STEAK	6.00
PORK BELLY	4.00
TRUMPET MUSHROOM	2.50

DESSERT

MINI MILK CHOCOLATE NAMALAKA	6.00
MISO PEANUT BUTTER COOKIES	2.00

