

white wine bottles

\$25 was \$49+	PROSECCO	LE COULTURE <i>BRUT</i> valdobiaddene, it
	RIESLING	KRUGER RUMPH <i>FEINHERB</i>
	SAUVIGNON BLANC	MÉRIEAU <i>HEXAGONALES</i> touraine, fr
	CHARDONNAY	LEYDA argentina, fr
\$35 was \$59+	PINOT GRIGIO	PERUSINI <i>CRU</i> colli orientali del friuli, it
	ALBARIÑO	LA CAÑA rias baixas, sp
	CHARDONNAY	PASCAL CLEMENT burgundy, fr
\$45 was \$69+	CHARDONNAY	LIOCO sonoma, ca
	SANCERRE	BLONDEAU <i>MOULIN BALES</i> sancerre, fr
	SPARKLING	SAUSKA <i>BRUT</i> tokaj, hun nv
	CHABLIS	DES HATES chablis, fr 17

red wine bottles

\$27 was \$49+	GRENACHE +	PIAUGIER <i>SABLET</i> cotes du rhone, fr
	CABERNET	SUBSTANCE <i>CS</i> columbia, wa
	PINOT NOIR	HOLLORAN <i>STAFFORD HILL</i> willamette, or
\$37 was \$65+	PINOT NOIR	HAHN <i>ESTATE</i> santa lucia highlands, ca
	TOURIGA NACIONAL	TOURIGA VAI NUA <i>NATURAL WINE</i> alentejano, po
	NEBBIOLO	ANTONOLIO <i>JUVENIA</i> langhe, it
	BARBERA	CASCINA LUISIN <i>MAGGIUR</i> piemonte, it
\$47 was \$68+	PINOT NOIR	LEMELSON <i>THEAS SELECTION</i> willamette, or
	SYRAH +	FAUSTE PISTE <i>GARDE MANGER</i> north coast, ca



sake bottles (40% LESS)

HONJOZO	KIKUSUI KARAKUCHI CAN 180ML	dry, clean, umami	8
JUNMAI	YUHO KIMOTO <i>CENTURIES</i>	white soy, bergamot, aged 4 years	49
JUNMAI	KIRINZAN <i>FLYING HORSE</i>	dry apple, pear, kiwi, rice	51
JUNMAI	JOZEN <i>MIZUNOGOTOSHI AQUA</i>	round, white cocoa, citrus	41
JUNMAI GINJO	SUIGEI <i>54 DRUNKEN WHALE</i>	pineapple, umami, anise	48
JUNMAI GINJO	KIKUSUI <i>ORGANIC 300ML</i>	banana, honeydew, horchata	30
JUNMAI DAIGINJO	DASSAI <i>39</i>	strawberry, stonefruit, viscous	79
JUNMAI DAIGINJO	WAKATAKE <i>ONIGOROSHI</i>	orchid, pear, ample acidity	66
NAMAZAKE	AMABUKI <i>STRAWBERRY</i>	wild strawberry, savory, floral	49
NIGORI	DAKU 500ML	oatmilk, creamy, clean	43

packaged beer (40% LESS)

SINGLE • 4-PACK

LAGER	NARRAGANSETT <i>16oz</i>	4.9% abv	• 12
LAGER	SAPPORO <i>22oz</i>	4.9% abv	6 • 24
LAGER	JACKS ABBY <i>16oz</i>	5.5% abv	4 • 16
HEFEWEIZEN	GINGA KOGEN	5.0% abv	5 • 20
IPA	ECHIGO <i>FLYING IPA</i>	5.5% abv	6 • 24
IPA	LORD HOBO <i>16oz</i>	BOOMSAUCE 7.8% abv	5 • 20
RED ALE	ECHIGO	6.0% abv	5 • 20
GOLDEN KOLSCH	NIIGATA BREWING	bottle conditioned. 7% abv	6 • 24
SANSHO ALE	SEKINOICHI	5.0% abv	5 • 20

P A B U

HOURS • 12PM - 8PM • MONDAY - SATURDAY 857-327-7228

BEVERAGE AVAILABLE FOR PICKUP (AND DELIVERY).

MANY MORE WINE & SAKE OPTIONS AVAILABLE FOR PICKUP. MUST ACCOMPANY A FOOD ORDER

HOURS

12PM - 8PM

MONDAY - SATURDAY

3 FRANKLIN ST,

BOSTON MA 02110

ORDER - DELIVERY & PICK UP ONLY

CALL US DIRECTLY 857-327-7228

OR DAILY UPDATED MENU ON **GRUBHUB, DOORDASH**

<https://www.grubhub.com/restaurant/pabu-3-franklin-st-boston/1207884>

While we're working to comply with Massachusetts official's orders to shutter in-dining options, PABU is offering delivery and to-go options for local residents and employees in our area. We are hopeful that our delivery and to-go options provide some relief during this trying time. This is a time to band together, support each other and employees in the restaurant industry. A reminder that all gratuities offered will be issued directly to our team members. Thank you!

Daily updates, dishes and discounts here [@PABUBOSTON](#)

PABU SNACKS

HOT

SPICY OR PLAIN EDAMAME · 8
togarashi, caramelized soy, sesame

BLISTERED SHISHITO PEPPERS · 7
soy glaze, itogaki

AKADASHI MISO SOUP · 8
trio of miso, tofu, mushroom

TOKYO FRIED CHICKEN 'KARAAGE' · 13
ginger-soy marinade, spicy mayo

*MAKIMONO ROLLS

KEN'S ROLL · 25
shrimp tempura, avocado, spicy tuna, pine nut

RAINBOW · 21
california roll, various fish tobiko, avocado, sesame

CALIFORNIA · 14
crab, avocado, tobiko

SPIDER · 16
soft shell crab, kaiware, tobiko, spicy mayo

TUNA AVOCADO · 15
tobiko

SALMON AVOCADO · 15
sesame

FUTOMAKI · 12
tamago, shiitake, kanpyo spinach, burdock

EEL AVOCADO · 14
sesame, eel sauce

SPICY ROLL · 12
choice of salmon or tuna

KAPPA · 7
japanese cucumber, sesame

OSHINKO · 7
pickled daikon radish sesame

AVOCADO · 8
fresh avocado

*SUSHI NIGIRI / SASHIMI

BLUEFIN TUNA · 12/18
hon maguro

BF MEDIUM FATTY TUNA · 22/33
chu toro

BLUEFIN FATTY TUNA · 28/42
o toro

FRESHWATER EEL · 10
unagi

KING SALMON BELLY · 17/25
sake toro

SALMON ROE · 12
ikura

STEAK DINNER

*CHAR-GRILLED STEAKS

served with large order of fried rice french fries, braised kale, lotus chips choice of ponzu daikon or sansho au poivre

8^{0Z} **GRASS-FED FILET MIGNON** · 60

8^{0Z} **AMERICAN WAGYU FLANK** · 55

12^{0Z} **DELMONICO-STYLE RIB EYE** · 65

PABU BOWLS & MORE

"BENTO BOX" DINNER *grilled protein, featured fried rice, maki roll, vegetable or salad* · MP

TERIYAKI CHICKEN BOWL *grilled chicken thighs, charred shishitos, teriyaki sauce* · 13

PABU POKE BOWL *salmon, tuna, ikura, avocado...oh & rice!* · 13

CHEF'S FEATURE *usually just for the day, limited in quantity* · MP

FRIED RICE *chef's daily rotation, finished with egg fried rice* · 12



WINE SAKE BEER

FULL LIST AVAILABLE
OF BEER WINE AND SAKE.

APPETIZERS & SIDES

VEAL MEATBALLS (5) *san marzano marinara, black pepper ricotta* · 11 - as available

MASHED POTATOES · 8

COMFORT CLASSICS

BRAISED SHORT RIB TACOS (3) *pickled red onion, cilantro cream, house made corn chips* · 16

FRIED CHICKEN SANDWICH *romaine, tomato, sliced red onion, sriracha aioli* · 16

TOWER BURGER *caramelized onion, cheddar cheese, secret sauce* · 15

SEARED SALMON *spring greens, yuzu vinaigrette, garlic aioli* · 14

BOLOGNESE PASTA *housemade ragú, parmigiano* · 18 - as available

CAESER SALAD *anchovy, romaine, classic dressing, parmigiano-reggiano, croutons* · 12
(with grilled flank +10, seared salmon +8)

* DENOTES FOOD ITEMS ARE COOKED TO ORDER OR SERVED RAW
CONSUMING RAW OR UNDERCOOKED ANIMAL PRODUCTS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS..