



P A B U

## INDIVIDUAL & LARGE ORDERS

415-535-0184  
CATERING@  
PABUIZAKAYA.COM







CRISP MARKET  
VEGETABLES



MARINATED CUCUMBER



SKEWERS

# INDIVIDUAL LUNCH CATERING

## BENTO BOXES

YAMA'S BENTO | \$25 3 pc sashimi, 2 pc nigiri, goma-ae,  
choice of ken's roll, california roll, or vegetable futomaki

KIKO'S BENTO | \$24 edamame, goma-ae, rice, choice of  
chicken robata, skirt steak robata, or tofu/eryngii robata.

## DONBURI

SPICY GINGER GLAZED CHICKEN | \$17 rice,  
cucumber sunomono, negi, shaved daikon-radish

SESAME BROILED SALMON | \$18 rice, negi, furikake,  
pickled daikon, spicy mayo

TUNA POKE BOWL | \$19 sushi rice, ginger, negi, kaiso  
seaweed, daikon

CHIRASHI | \$22 assortment of chef's selection

## DESSERT

CHOCOLATE CHIP AND WALNUT COOKIE | \$4

MILK CHOCOLATE-SESAME CUSTARD | \$10

SAKE PANNA COTTA | \$12

## BOTTLED BEVERAGES

BOTTLED WATER fiji still, st. geron sparkling

SODAS mexican coca-cola, mexican sprite, diet coke,  
boyland's root beer

## BEER

ANCHOR STEAM bottle

KIRIN bottle

SAPPORO 22oz. can



CHEF KEN TOMINAGA'S FAVORITE SELECTIONS



GLUTEN FREE



VEGAN



# PABU KAISEKI

TASTING MENU DESIGN FOR ONE | \$65 PER PERSON

BLOOMSDALE SPINACH 'goma-ae' style, toasted sesame

AHI TUNA POKE tobiko, negi, garlic, crisp wonton

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

PORK FRIED RICE char sui pork, garlic, scallion, soy, maitake

MISO-MARINATED BLACK COD heirloom cherry tomato, local squash, haricot vert

MILK CHOCOLATE-SESAME CUSTARD black sesame sponge, red bean gelato, candied cocoa nibs



## LARGE PARTIES

### SALAD & IZAKAYA PLATTERS

ALL PLATTERS INCLUDE FLATWARE, CHOPSTICKS, PLATES & NAPKINS

#### SALAD

SERVES 10 | \$150

CHEF'S SEASONAL SALAD

#### COLD PLATES

SERVES 10 | \$65

KAISO SEAWEED SALAD sweet sesame dressing ☒

MARINATED CUCUMBER soy, sesame, chili ☒

CRISP MARKET VEGETABLES miso-mustard dipping sauce ☒

 AHI TUNA POKE spicy poke sauce, tobiko, ginger



#### SOUPS

SERVES 10 | \$62

MISO TOFU SOUP scallions, seaweed

#### SKEWERS

SERVES 10, SELECT THREE | \$165

CHICKEN THIGH red wine-soy glaze | 10 pc

SKIRT STEAK yuzu & shishito pepper oil | 10 pc

PORK BELLY lemon | 10 pc

SEASONAL VEGTABLES tare glaze | 10 pc ☒



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





DAVIS PLATTER



PINE PLATTER

## SUSHI PLATTERS

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

### ROLLS

SANSOME PLATTER | 64 PIECES

SERVES 6 | \$105

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

SPICY TUNA spicy mayo | 16 pc

VEGETABLE ROLL seasonal vegetables 8 pc GF

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

SALMON AVOCADO ROLL sesame | 8 pc

### NIGIRI

GF DAVIS PLATTER | 50 PIECES

SERVES 6 | \$255

BIGEYE TUNA mebachu maguro | 10 pc

KING SALMON sake | 10 pc

YELLOWTAIL hamachi | 10 pc

FRESHWATER EEL unagi | 10 pc

GULF SHRIMP ebi | 10 pc

### SASHIMI

PINE PLATTER | 25 PIECES GF

SERVES 6 | \$130

BIGEYE TUNA mebachu 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 GF

SERVES 10 | \$270

BIGEYE TUNA mebachu 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 EXPERIENCE TO YOUR  
HOME OR OFFICE WITH OUR NEW INDIVIDUAL AND 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

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