

FABU

PRIVATE DINING
2021

謙富家 一一宴期

PABU

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
415.535.0184

MANAGING CHEF
MICHAEL MINA
KEN TOMINAGA

CHEF DE CUISINE
KEVIN SCHANTZ

GENERAL MANAGER
GREG LEE

SAKE SOMMELIER
STUART MORRIS

PABU BUYOUT
180 SEATED
300 STANDING

THE HIKYAHU ROOM BUYOUT
50 SEATED
75 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.

The Hikyaku Room is beautiful space that can accommodate up to 50 guests as a seated dinner or up to 75 guests as a reception. The Hikyaku Room is available to reserve in its entirety for a private event.

THE HIKYAKU ROOM



WARRIOR ROOMS



MICHAEL MINA



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.

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.



TANTO LUNCH

SERVED FAMILY STYLE

SMALL PLATES

AHI TUNA POKE	*tobiko, negi, garlic, crisp wonton*
SPICY EDAMAME	*umami soy, togarashi, sesame*
MONTEREY SQUID OKONOMIYAKI	*pork belly, sunny-side up egg, bonito*
TOKYO FRIED CHICKEN 'KARAAGE'	*ginger-soy marinade, spicy mayo*

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	*porcini purée, eringi mushroom, bonito confit potato*
PAN -ROASTED SALMON	*bok choy, pea tendrils, spicy miso beurre blanc*
GRILLED BRANDT BEEF SIRLOIN	*local stir fried vegetable, au poive*
MARKET VEGETABLES	*chef's selection of seasonal sautéed vegetables*
SCHMITZ RANCH DRY-AGED RIB EYE	*(additional $22 per person)*
JAPANESE A5 WAGYU	*(additional $28 per person)*

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	*black sesame sponge, candied cocoa nibs, red bean mousse*
SAKE LEES PANNA COTTA	*sesame oat crumble, persimmon compote*
SEASONAL SORBET	*subject to change*

SELECT ONE OPTION



$64 PER PERSON

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

KATANA LUNCH

SERVED FAMILY STYLE

SMALL PLATES

AHI TUNA POKE	*tobiko, negi, garlic, crisp wonton*
BLOOMSDALE SPINACH	*'goma-ae' style, toasted sesame*
SPICY EDAMAME	*umami soy, togarashi, sesame*
MONTEREY SQUID OKONOMIYAKI	*pork belly, sunny-side up egg, bonito*
TOKYO FRIED CHICKEN 'KARAAGE'	*ginger-soy marinade, spicy mayo*

SELECT THREE OPTIONS

PABU SUSHI

5 FISH SASHIMI & KEN'S ROLL

LARGE PLATES

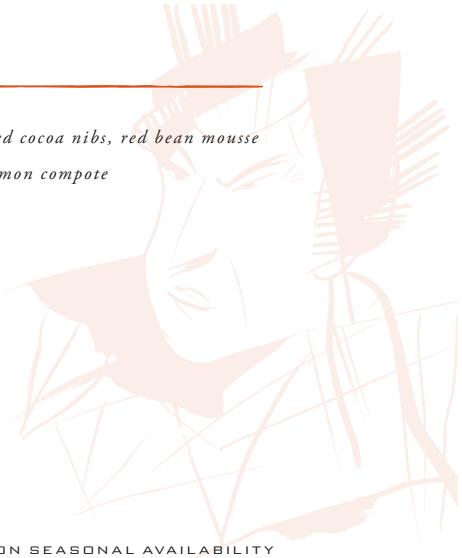
MISO-MARINATED BLACK COD	*porcini purée, eringi mushroom, bonito confit potato*
PAN-ROASTED SALMON	*bok choy, pea tendrils, spicy miso beurre blanc*
GRILLED BRANDT BEEF SIRLOIN	*local stir fried vegetable, sancho au poive*
MARKET VEGETABLE	*chef's selection of seasonal sautéed vegetables*
SCHMITZ RANCH DRY-AGED RIB EYE	*(additional $22 per person)*
JAPANESE A5 WAGYU	*(additional $28 per person)*

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	*black sesame sponge, candied cocoa nibs, red bean mousse*
SAKE PANNA COTTA	*sesame oat crumble, persimmon compote*
SEASONAL SORBET	*subject to change*

SELECT ONE OPTION



$74 PER PERSON

SENSHI DINNER

SERVED FAMILY STYLE

COLD SMALL PLATES

AHI TUNA POKE	*tobiko, negi, garlic, crisp wonton*
KINPIRA	*lotus root, sesame, soy*
KAISO SEAWEED SALAD	*san baizu, sesame dressing, lemon*
BLOOMSDALE SPINACH	*'goma-ae' style, toasted sesame*

SELECT TWO OPTIONS

HOT SMALL PLATES

SHISHITO PEPPERS	*umami soy, itogaki*
TOKYO FRIED CHICKEN 'KARAAGE'	*ginger-soy marinade, spicy mayo*
MAITAKE MUSHROOM TEMPURA	*dashi-soy dipping sauce*
MONTEREY SQUID OKONOMIYAKI	*pork belly, sunny-side egg, bonito*

SELECT TWO OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	*porcini purée, eringi mushroom, bonito confit potato*
CRISPY PORK FRIED RICE	*char sui pork, garlic, scallion, soy, maitake*
MARKET VEGETABLES	*chef's selection of seasonal sautéed vegetables*
SCHMITZ RANCH DRY-AGED RIB EYE	*(additional $22 per person)*
JAPANESE A5 WAGYU	*(additional $28 per person)*

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	*black sesame sponge, candied cocoa nibs, red bean mousse*
SAKE PANNA COTTA	*sesame oat crumble, persimmon compote*
SEASONAL SORBET	*subject to change*

SELECT ONE OPTION



$85 PER PERSON

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

TACHI DINNER

SERVED FAMILY STYLE

COLD SMALL PLATES

AHI TUNA POKE	*tobiko, negi, garlic, crisp wonton*
KINPIRA	*lotus root, sesame, soy*
KAISO SEAWEED SALAD	*san baizu, sesame dressing, lemon*
BLOOMSDALE SPINACH	*'goma-ae' style, toasted sesame*

SELECT TWO OPTIONS

HOT SMALL PLATES

SHISHITO PEPPERS	*umami soy, itogaki*
TOKYO FRIED CHICKEN 'KARAAGE'	*ginger-soy marinade, spicy mayo*
MAITAKE MUSHROOM TEMPURA	*dashi-soy dipping sauce*
MONTEREY SQUID OKONOMIYAKI	*pork belly, sunny-side up egg, bonito*

SELECT TWO OPTIONS

ROBATAYAKI

CHICKEN MEATBALL	*togarashi*
SKIRT STEAK	*yuzu kosho*
PORK BELLY	*sansho salt*
MUSHROOM	*sake, spicy miso*

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	*porcini purée, eringi mushroom, bonito confit potato*
CRISPY PORK FRIED RICE	*char sui pork, garlic, scallion, soy, maitake*
MARKET VEGETABLES	*chef's selection of seasonal sautéed vegetables*
SCHMITZ RANCH DRY-AGED RIB EYE	*sautéed local market greens (additional $22 per person)*
JAPANESE A5 WAGYU	*sautéed local market greens (additional $28 per person)*

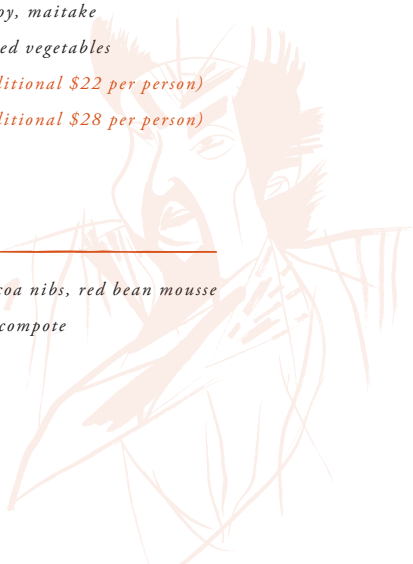
SELECT TWO OPTIONS

SWEETS

MILK CHOCOLATE-SESAME CUSTARD	*black sesame sponge, candied cocoa nibs, red bean mousse*
SAKE PANNA COTTA	*sesame oat crumble, persimmon compote*
SEASONAL SORBET	*subject to change*

SELECT ONE OPTION

$95 PER PERSON



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

ODACHI DINNER

SERVED FAMILY STYLE

EDAMAME TO BEGIN

SMALL PLATES

AHI TUNA POKE	*tobiko, negi, garlic, crisp wonton*
HEIRLOOM TOMATO SALAD	*nori green goddess, whipped tofu crème fraîche*
KAISO SEAWEED SALAD	*san baizu, sesame dressing, lemon*
TOKYO FRIED CHICKEN 'KARAAGE'	*ginger-soy marinade, spicy mayo*
MONTEREY SQUID OKONOMIYAKI	*pork belly, sunny-side egg, bonito*

SELECT THREE OPTIONS

PABU SUSHI & SASHIMI

NIGIRI	*6 piece*
SASHIMI	*5 piece*

SELECT ONE OPTION

ROBATAYAKI

CHCKEN THIGH	*tokyo negi*
SKIRT STEAK	*yuzu kosho*
PORK BELLY	*sansho salt*
MUSHROOM	*sake, spicy miso*

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	*porcini purée, eringi mushroom, bonito confit potato*
CRISPY PORK FRIED RICE	*char sui pork, garlic, scallion, soy, maitake*
MARKET VEGETABLES	*chef's selection of seasonal sautéed vegetables*
SCHMITZ RANCH DRY-AGED RIB EYE	*(additional $22 per person)*
JAPANESE A5 WAGYU	*(additional $28 per person)*

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	*black sesame sponge, candied cocoa nibs, red bean mousse*
SAKE PANNA COTTA	*sesame oat crumble, persimmon compote*
SEASONAL SORBET	*subject to change*

SELECT ONE OPTION



$106 PER PERSON

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

PABU

A MICHAEL MINA RESTAURANT
PRIVATE DINING

ONE NIGHT IN TOKYO

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

SKIRT STEAK — *yuzu kosho*
PORK BELLY — *sansho salt*
MUSHROOM — *sake, spicy miso*

RICE

CRISPY PORK FRIED RICE — *char sui pork, garlic, scallion, soy, maitake*

WAGYU

JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ — *sautéed local market greens, choice of ponzu or sansho au poivre*

SUSHI

CHEF SELECTION — *nigiri*

SWEET

MILK CHOCOLATE-SESAME CUSTARD — *black sesame sponge, candied cocoa nibs, red bean mousse*



$162 PER PERSON

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

ADDITIONAL SUPPLEMENTS

SUSHI, SASHIMI & MAKIMONO

SIGNATURE ROLL PLATTERS

SANSOME PLATTER | 64 PIECES — 99
california, spicy tuna, eel cucumber, salmon avocado

CHEF'S SELECTION OF NIGIRI

DAVIS PLATTER | 50 PIECES — 264
bigeye tuna, king salmon, yellowtail, freshwater eel, gulf shrimp

CHEF'S SELECTION OF SASHIMI

PINE PLATTER | 25 PIECES — 138
bigeye tuna, king salmon, yellowtail, striped jack, octopus

WASHINGTON PLATTER | 50 PIECES — 275
bigeye tuna, king salmon, yellowtail, striped jack, octopus

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

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
CHOCOLATE CHIP AND WALNUT COOKIE	3.00

