

PABU

SAN FRANCISCO

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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 CHEFS

Michael Mina & Ken Tominaga

EXECUTIVE CHEF

Kevin Schantz

GENERAL MANAGER

Gregory Lee

MASTER OF SAKE

Stuart Morris

CAPACITY

Main Dining Room: 60 Seated

Sushi Bar: 22 Seated

Bar & Lounge: 78 Seated

Hikyaku Room: 76 Seated

Garden Atrium: 24 Seated

* Currently Under Renovation

Outdoor Patio: 52 Seated

* Currently Under Renovation

PRIVATE DINING

Warrior Room 1: 10 Seated

Warrior Room 2: 12 Seated

Combined 1 & 2: 22 Seated

Hikyaku Room: 76 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 in our newest HIKYAKU ROOM space. This beautiful private dining space can accommodate up to 76 guests as a seated dinner or up to 105 guests as a standing reception.

HIKYAKU ROOM



PRIVATE DINING ROOM 1 & 2





Michael Mina's story is one of over three decades of influence, passion, and achievement. With accolades including James Beard Foundation "Who's Who of Food & Beverage," Gayot Restaurateur of the Year, Bon Appétit Chef of the Year, as well as the International Food and Beverage Forum's Restaurateur of the Year, Michael continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country and beyond.

Michael'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 40 virtual brands and brick-and-mortar outlets across the U.S. and Dubai. Playing a fundamental role in the development of the San Francisco dining scene, his Bay Area projects include Bourbon Burger Bar, Bourbon Pub at San Francisco International Airport, Clock Bar, Estiatorio Ornos a Michael Mina Restaurant, Indie Superette, International Smoke, Mac 'n Cue, MINA Family Kitchen, PABU, SHACK15, Tokyo Hot Chicken, and upcoming The Bungalow Kitchen by Michael Mina - Tiburon. For a complete list of restaurants and more information, please visit michaelmina.net and follow Chef Michael Mina on Facebook and Instagram at @ChefMichaelMina.

Tokyo native and revered chef Ken Tominaga, owner of Hana Japanese Restaurant in Sonoma County, has established himself as one of the Bay Area's 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. At PABU, Ken is introducing San Francisco to his modern izakaya and sushi bar concept, highlighting his creative twist on traditional Japanese dining options.

Tominaga attended the Akasaka Cooking School in Tokyo. By day, he learned to cook everything from tempura to udon. By night, he frequented his favorite sushi restaurants, studying the work of the sushi masters he'd known since he was a boy. Coaxing them to reveal recipes and tips, Ken would then adapt their secrets to reflect his personal style, while still representing authentic Japanese tradition.

In 1990, he opened Hana Japanese Restaurant, developing a devoted, cult following among fellow chefs and the local restaurant industry. Hana was the continuation of his learning process, and he works every day to refine his cuisine. It is that same attention to detail that Ken brings to PABU, a partnership with celebrated chef and founder of Award-Winning MINA Group, Michael Mina, who met 10 years ago when Mina visited Hana. Mina fell in love with Ken's inventive omakase menu, and it was not long before Mina and his family became regulars at Hana. The two chefs developed a friendship and a mutual admiration for one another's craft, and they began plans to collaborate on a Japanese concept, PABU, that came to life in 2014.



SENSHI DINNER

SERVED FAMILY-STYLE

COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
KINPIRA	<i>lotus root, sesame, soy</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>
TOKYO FRIED CHICKEN 'KARAAAGE'	<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, eringi mushroom, bonito confit potato</i>
CRISPY PORK FRIED RICE	<i>char sui pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>(additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>(additional \$28 per person)</i>

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean mousse</i>
SAKE PANNA COTTA	<i>sesame-oat crumble, persimmon compote</i>
SEASONAL SORBET	<i>chef's selection</i>

SELECT ONE OPTION

\$85 PER PERSON



TACHI DINNER

SERVED FAMILY-STYLE

COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
KINPIRA	<i>lotus root, sesame, soy</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>
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 MEATBALL	<i>togarashi</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, eringi mushroom, bonito confit potatoes</i>
CRISPY PORK FRIED RICE	<i>char sui pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>(additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>(additional \$28 per person)</i>

SELECT TWO OPTIONS

SWEETS

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean mousse</i>
SAKE PANNA COTTA	<i>sesame-oat crumble, persimmon compote</i>
SEASONAL SORBET	<i>chef's selection</i>

SELECT ONE OPTION

\$95 PER PERSON

ODACHI DINNER

SERVED FAMILY-STYLE

EDAMAME TO BEGIN

SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
HEIRLOOM TOMATO SALAD	<i>nori green goddess, whipped tofu crème fraîche</i>
KAISO SEAWEEED SALAD	<i>san baizu, sesame dressing, lemon</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 & SASHIMI

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

SELECT ONE OPTION

ROBATAYAKI

CHICKEN MEATBALL	<i>togarashi</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, eringi mushroom, bonito 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>(additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>(additional \$28 per person)</i>

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean mousse</i>
SAKE PANNA COTTA	<i>sesame-oat crumble, persimmon</i>
SEASONAL SORBET	<i>chef's selection</i>

SELECT ONE OPTION

\$106 PER PERSON



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

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 gelato*

\$ 1 6 2 PER PERSON



ADDITIONAL SUPPLEMENTS

SUSHI, SASHIMI & MAKIMONO

SIGNATURE ROLL PLATTERS

SANSOME PLATTER 64 PIECES	90
<i>california, spicy tuna, eel cucumber, salmon avocado</i>	

CHEF'S SELECTION OF NIGIRI

DAVIS PLATTER 50 PIECES	264
<i>bigeye tuna, king salmon, yellowtail, freshwater eel, gulf shrimp</i>	

CHEF'S SELECTION OF SASHIMI

PINE PLATTER 25 PIECES	138
<i>bigeye tuna, king salmon, yellowtail, striped jack, octopus</i>	
WASHINGTON PLATTER 50 PIECES	275
<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

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
CHOCOLAE CHIP & WALNUT COOKIES	3.00

