

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 was a dream brought to life for our co-founder, the late 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
KEITA TOMINAGA

GENERAL MANAGER
FARRAH EBRAHIMI

SAKE SOMMELIER
STUART MORRIS

PABU BUYOUT
180 SEATED
400 STANDING

THE HIKYAHU ROOM BUYOUT
60 SEATED
75 STANDING

OUTDOOR PATIO
30 - 120 STANDING

PRIVATE DINING

LARGE WARRIOR ROOM
12 SEATED

SMALL WARRIOR ROOM
10 SEATED

COMBINED ROOMS
22 SEATED

GARDEN ATRIUM
24 SEATED

THE HIKYAKU ROOM

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.



WARRIOR ROOMS





James Beard Award-winning Chef Michael Mina first emerged on the culinary scene as the executive chef of Aqua Restaurant in San Francisco. Chef Mina's culinary and business vision led to the founding of his company, MINA Group which now owns and operates more than 30 restaurants around the world.

Honored with numerous accolades, including a Michelin star at MICHAEL MINA from 2012 to 2018, James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Gayot Restaurateur of the Year 2011, Bon Appétit Chef of the Year 2005, and many more, Chef Mina continues to dazzle the culinary world with bold dining concepts.

KEITA TOMINAGA

Keita Tominaga is Chef/Partner at PABU Izakaya. Keita's father, Chef Ken Tominaga, partnered with Michael Mina to open the modern izakaya during the course of his noteworthy career.

After growing up in and around the restaurants watching his father invent new dishes and run the business, Keita earned a degree from the Culinary Institute of America. His experience includes working in kitchens across the U.S. and Japan.

In 2021, Keita returned to California to work alongside his father at Hana Japanese, where the two worked together until Ken's passing in spring of 2022.



SENSHI DINNER

SERVED FAMILY STYLE

COLD SMALL PLATES

| | |
|----------------------|---|
| AHI TUNA POKE | <i>tobiko, scallion, 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> |
| KAMPACHI TATAKI | <i>apple-sake purée, hijiki, celery, pear</i> |

SELECT TWO OPTIONS

HOT SMALL PLATES

| | |
|-------------------------------|---|
| ROASTED BRUSSELS SPROUTS | <i>fish sauce vinaigrette, torn herbs</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

LARGE PLATES

| | |
|--------------------------------|---|
| MISO-MARINATED BLACK COD | <i>lobster mushroom, clams, ginger dashi</i> |
| PORK FRIED RICE | <i>pork belly, garlic, scallion, soy, maitake</i> |
| FARMER'S MARKET VEGETABLES | <i>chef's selection</i> |
| SCHMITZ RANCH DRY-AGED RIB EYE | <i>(additional \$35 per person)</i> |
| JAPANESE A5 WAGYU | <i>(additional \$63 per person)</i> |

SELECT TWO OPTIONS

SWEET

| | |
|---------------------------|---|
| MILK CHOCOLATE CUSTARD | <i>black sesame sponge, candied cocoa nibs, red bean mousse</i> |
| CRÈME FRAÎCHE PANNA COTTA | <i>passion fruit</i> |
| SEASONAL FRUIT | <i>subject to change</i> |

SELECT ONE OPTION

\$ 91 PER PERSON



TACHI DINNER
SERVED FAMILY STYLE

COLD SMALL PLATES

| | |
|----------------------|---|
| AHI TUNA POKE | <i>tobiko, scallion, 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> |
| KAMPACHI TATAKI | <i>apple-sake purée, hijiki, celery, pear</i> |

SELECT TWO OPTIONS

HOT SMALL PLATES

| | |
|--------------------------------|--|
| ROASTED BRUSSELS SPROUTS | <i>fish sauce vinaigrette, torn herbs</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 up 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>lobster mushroom, clams, ginger dashi</i> |
| PORK FRIED RICE | <i>pork belly, garlic, scallion, soy, maitake</i> |
| FARMER'S MARKET VEGETABLES | <i>chef's selection</i> |
| SCHMITZ RANCH DRY-AGED RIB EYE | <i>(additional \$35 per person)</i> |
| JAPANESE A5 WAGYU | <i>(additional \$63 per person)</i> |

SELECT TWO OPTIONS

SWEETS

| | |
|---------------------------|---|
| MILK CHOCOLATE CUSTARD | <i>black sesame sponge, candied cocoa nibs, red bean mousse</i> |
| CRÈME FRAÎCHE PANNA COTTA | <i>passion fruit</i> |
| SEASONAL FRUIT | <i>subject to change</i> |

SELECT ONE OPTION

\$115 PER PERSON



ODACHI DINNER

SERVED FAMILY STYLE

EDAMAME TO BEGIN

SMALL PLATES

| | |
|-------------------------------|---|
| AHI TUNA POKE | <i>tobiko, scallion, garlic, crisp wonton</i> |
| KAISO SEAWEED SALAD | <i>san baizu, sesame dressing, lemon</i> |
| KAMPACHI TATAKI | <i>apple-sake purée, hijiki, celery, pear</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>5 piece</i> |
| SASHIMI | <i>5 piece</i> |

SELECT ONE OPTION

ROBATAYAKI

| | |
|-----------------|-------------------------|
| CHCKEN 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>lobster mushroom, clams, ginger dashi</i> |
| PORK FRIED RICE | <i>pork belly, garlic, scallion, soy, maitake</i> |
| FARMER'S MARKET VEGETABLES | <i>chef's selection</i> |
| SCHMITZ RANCH DRY-AGED RIB EYE | <i>(additional \$35 per person)</i> |
| JAPANESE A5 WAGYU | <i>(additional \$63 per person)</i> |

SELECT TWO OPTIONS

SWEET

| | |
|---------------------------|---|
| MILK CHOCOLATE CUSTARD | <i>black sesame sponge, candied cocoa nibs, red bean mousse</i> |
| CRÈME FRAÎCHE PANNA COTTA | <i>passion fruit</i> |
| SEASONAL FRUIT | <i>subject to change</i> |

SELECT ONE OPTION

\$ 131 PER PERSON

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



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*
(add caviar \$19 per person)

SASHIMI

CHEF SELECTION *sashimi (3 piece)*

TEMPURA

DUELING TEMPURA *market vegetables, seasonal seafood*

ROBATAYAKI

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

RICE

PORK FRIED RICE *pork belly, garlic, scallion, soy, maitake*
(add truffle \$38 per person)

WAGYU

JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ *ponzu, soy pickles*

SUSHI

CHEF SELECTION *nigiri (5 piece)*

SWEET

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

\$ 1 6 5 P E R P E R S O N (M A X I M U M 3 0 G U E S T S)

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 | 125 |
| <i>california, spicy tuna, eel cucumber, salmon avocado, vegetable</i> | |
| MONTGOMERY PLATTER 80 PIECES | 192 |
| <i>ken's, rainbow, spicy scallop, negihama, eel avocado, vegetable</i> | |

CHEF'S SELECTION OF NIGIRI

| | |
|--|-----|
| DAVIS PLATTER 50 PIECES | 285 |
| <i>bigeye tuna, king salmon, yellowtail, freshwater eel, gulf shrimp</i> | |
| EMBARCADERO PLATTER 50 PIECES | 305 |
| <i>bigeye tuna, king salmon, yellowtail, sea bream, striped jack scallop, spot prawn</i> | |

CHEF'S SELECTION OF SASHIMI

| | |
|---|-----|
| PINE PLATTER 25 PIECES | 170 |
| <i>bigeye tuna, king salmon, yellowtail, sea bream, scallop</i> | |
| WASHINGTON PLATTER 50 PIECES | 340 |
| <i>bigeye tuna, king salmon, yellowtail, sea bream, scallop</i> | |

ZENSAI | RECEPTION
(PRICED PER PIECE)

PLATED CANAPES

| | |
|-------------------------------|--------|
| AHI TUNA POKE | 5.00 |
| SHIITAKE MUSHROOM | 5.00 |
| HAPPY SPOONS | 12.00 |
| +ADD CAVIAR | +18.00 |
| MAITAKE MUSHROOM TEMPURA | 3.00 |
| ROASTED BRUSSELS SPROUTS | 2.00 |
| TOKYO FRIED CHICKEN 'KARAAGE' | 3.00 |

ROBATAYAKI | SKEWERS

| | |
|------------------|------|
| CHICKEN MEATBALL | 6.00 |
| CHICKEN THIGH | 6.00 |
| SKIRT STEAK | 7.00 |
| PORK BELLY | 7.00 |

DESSERT

| | |
|----------------------------------|-------|
| MINI MILK CHOCOLATE CUSTARD | 11.00 |
| CHOCOLATE CHIP AND WALNUT COOKIE | 2.50 |

