

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.

101 CALIFORNIA STREET  
SAN FRANCISCO, CA 94111  
415.535.0184



**MANAGING CHEF**  
MICHAEL MINA

**CONSULTING CHEF**  
SHO KAMIO

**GENERAL MANAGER**  
FARRAH EBRAHIMI

**SAKE SOMMELIER**  
STUART MORRIS

**PABU BUYOUT**  
180 SEATED  
400 STANDING

**THE HIKYAKU 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



SENSHI DINNER  
SERVED FAMILY STYLECOLD  
SMALL PLATES

## SELECT TWO OPTIONS

TUNA TARTARE 'AVO-YUKKE'	AVOCADO, NORI, WASABI, EGG, CHILI-SOY
SUNOMONO SALAD	CUCUMBER, SOY VINAIGRETTE
SPINACH SALAD	TOFU, CARROT, YAM, SESAME, WHITE MISO
PABU CAESAR SALAD	ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO

HOT  
SMALL PLATES

## SELECT TWO OPTIONS

FRIED CHICKEN 'KARAAGE'	KARASHI MUSTARD, SPICY MAYO
MAITAKE MUSHROOM TEMPURA	DASHI BROTH (ON THE SIDE)
MISO EGGPLANT	GINGER, SHISO
KAREI YAKISOBA NOODLES	MUSHROOM, CABBAGE, JAPANESE CURRY

## LARGE PLATES

(SERVED WITH WHITE RICE)

## SELECT TWO OPTIONS

BROILED BLACK COD	SAIKYO-MISO GLAZED
CHICKEN TERIYAKI	SCALLION
GRILLED MARKET VEGETABLES	CHEF'S SELECTION
SCHMITZ RANCH DRY-AGED NEW YORK	(ADDITIONAL \$35 PER PERSON)
MIYAZAKI A5 WAGYU	(ADDITIONAL \$63 PER PERSON)

## SWEET

## SELECT ONE OPTION

MILK CHOCOLATE CUSTARD	BLACK SESAME, COCOA NIBS, RED BEAN MOUSSE
CRÈME FRAÎCHE PANNA COTTA	POPPY SEED, KIWI, HONEY
SEASONAL FRUIT	SUBJECT TO CHANGE





## TACHI DINNER

SERVED FAMILY STYLE

COLD  
SMALL PLATES

SELECT TWO OPTIONS

TUNA TARTARE 'AVO-YUKKE'	AVOCADO, NORI, WASABI, EGG, CHILI
SPINACH SALAD	TOFU, CARROT, YAM, SESAME, WHITE MISO
SUNOMONO SALAD	CUCUMBER, SOY VINAIGRETTE
PABU CAESAR SALAD	ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO

HOT  
SMALL PLATES

SELECT TWO OPTIONS

FRIED CHICKEN 'KARAAGE'	KARASHI MUSTARD, SPICY MAYO
MUSHROOM TEMPURA	DASHI BROTH (ON THE SIDE)
MISO EGGPLANT	GINGER, SHISO
KAREI YAKISOBA NOODLES	MUSHROOM, CABBAGE, MILD JAPANESE CURRY

## CHARCOAL GRILL

SELECT THREE OPTIONS

KING SALMON	SENDAI NEGI-MISO, OROSHI PONZU
AMERICAN WAGYU SKIRT STEAK	STEAK SAUCE
PRIME SHORT RIB 'KALBI'	UMAMI-SOY MARINATED
PORTOBELLO MUSHROOM	DAIKON PONZU

## LARGE PLATES

(SERVED WITH WHITE RICE)

SELECT TWO OPTIONS

BROILED BLACK COD	SAIKYO-MISO GLAZED
CHICKEN TERIYAKI	SCALLION
GRILLED MARKET VEGETABLES	CHEF'S SELECTION
SCHMITZ RANCH DRY-AGED NEW YORK	(ADDITIONAL \$35 PER PERSON)
MIYAZAKI A5 WAGYU	(ADDITIONAL \$63 PER PERSON)

## SWEET

SELECT ONE OPTION

MILK CHOCOLATE CUSTARD	BLACK SESAME, COCOA NIBS, RED BEAN MOUSSE
CRÈME FRAÎCHE PANNA COTTA	POPPY SEED, KIWI, HONEY
SEASONAL FRUIT	SUBJECT TO CHANGE



## O D A C H I D I N N E R

SERVED FAMILY STYLE

## S M A L L P L A T E S

S E L E C T F O U R O P T I O N S

SUNOMONO SALAD	CUCUMBER, SOY VINAIGRETTE
SPINACH SALAD	TOFU, CARROT, YAM, WHITE MISO
PABU CAESAR SALAD	ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO
FRIED CHICKEN 'KARAAGE'	KARASHI MUSTARD, SPICY MAYO
MAITAKE MUSHROOM TEMPURA	DASHI BROTH (ON THE SIDE)

## P A B U S U S H I

C H E F ' S S E L E C T I O N   N I G I R I ( 4 P C )

## C H A R C O A L G R I L L

S E L E C T T H R E E O P T I O N S

KING SALMON	SENDAI NEGI-MISO, OROSHI PONZU
AMERICAN WAGYU SKIRT STEAK	STEAK SAUCE
PRIME SHORT RIB 'KALBI'	UMAMI-SOY MARINATED
PORTOBELLO MUSHROOM	DAIKON PONZU

## L A R G E P L A T E S

(SERVED WITH WHITE RICE)

S E L E C T T W O O P T I O N S

BROILED BLACK COD	SAIKYO-MISO GLAZED
CHICKEN TERIYAKI	SCALLION
GRILLED MARKET VEGETABLES	CHEF'S SELECTION
SCHMITZ RANCH DRY-AGED NEW YORK	(ADDITIONAL \$35 PER PERSON)
MIYAZAKI A5 WAGYU	(ADDITIONAL \$63 PER PERSON)

## S W E E T

S E L E C T O N E O P T I O N

MILK CHOCOLATE CUSTARD	BLACK SESAME, COCOA NIBS, RED BEAN MOUSSE
CRÈME FRAÎCHE PANNA COTTA	POPPY SEED, KIWI, HONEY
SEASONAL FRUIT	SUBJECT TO CHANGE

# ONE NIGHT IN TOKYO

A JOURNEY THROUGH CLASSIC IZAKAYA DISHES

## ICHI

HOKKAIDO SCALLOP    UNI, IKURA, NORI, UME PLUM

## SASHIMI

CHEF'S SELECTION    SASHIMI (3PC)

## TEMPURA

WAGYU MENCHI-KATSU    PANKO-CRUSTED WAGYU, SESAME, BBQ SAUCE  
MUSHROOM TEMPURA    DASHI BROTH (ON THE SIDE)

## CHARCOAL GRILL

(SERVED WITH WHITE RICE)

CHICKEN TERIYAKI    SCALLION  
PRIME SHORT RIB 'KALBI'    UMAMI-SOY MARINATED  
PORTABELLO MUSHROOM    DAIKON PONZU

## OKONOMIYAKI

PABU OKONOMIYAKI    SAVORY 'PANCAKE', SHRIMP, SCALLOP  
CABBAGE, PORK BELLY, SWEET TARE

## WAGYU

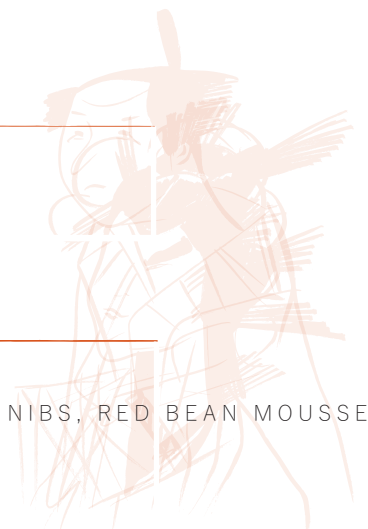
2oz A5 MIYAZAKI WAGYU RIBEYE    PABU STEAK SAUCE

## NIGIRI

CHEF'S SELECTION    NIGIRI (5PC)

## SWEET

MILK CHOCOLATE CUSTARD    BLACK SESAME, COCOA NIBS, RED BEAN MOUSSE



## ADDITIONS

### SUSHI, SASHIMI & MAKIMONO

#### MAKIMONO ROLL PLATTERS

##### SANSOME PLATTER | 70 PIECES **125**

CALIFORNIA, SPICY TUNA, UNAGI-AVOCADO, SALMON-AVOCADO, VEGETABLE

##### MONTGOMERY PLATTER | 90 PIECES **192**

KEN'S, RAINBOW, UNAGI-AVOCADO, SALMON-AVOCADO, CALIFORNIA, VEGETABLE

#### CHEF'S SELECTION OF NIGIRI

##### DAVIS PLATTER | 50 PIECES **285**

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, SCALLOP

##### EMBARCADERO PLATTER | 50 PIECES **305**

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, SCALLOP  
CURED MACKEREL, EGG OMELETTE

#### CHEF'S SELECTION OF SASHIMI

##### PINE PLATTER | 25 PIECES **170**

TUNA, SALMON, YELLOWTAIL, AMBER JACK, SCALLOP

##### WASHINGTON PLATTER | 50 PIECES **340**

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, AMBER JACK, SCALLOP

### ZENSAI | RECEPTION

(PRICED PER SINGLE PIECE)

#### COLD CANAPES

SPINACH SALAD

SUNOMONO 'CUCUMBER' SALAD

SNOW CRAB & AVOCADO SPOONS

TUNA TARTARE 'AVO YUKKE' SPOONS

#### HOT CANAPES

FRIED CHICKEN 'KARAAGE'

BLISTERED SHISHITO PEPPERS

MUSHROOM TEMPURA

SMOKED BACON & MOCHI HAND ROLL

TERIYAKI SALMON SKEWERS

TERIYAKI CHICKEN SKEWERS

#### DESSERTS

MINI MILK CHOCOLATE CUSTARD

CHOCOLATE CHIP AND WALNUT COOKIE

