

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

DIRECTOR OF EVENTS
NANCY ZAMMIT

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
25 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



PABU LUNCH
SERVED FAMILY STYLECOLD
SMALL PLATES

TUNA TARTARE 'AVO-YUKKE'	AVOCADO, NORI, WASABI, EGG, CHILI-SOY
MISO CAESAR SALAD	ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO

HOT
SMALL PLATES

FRIED BRUSSELS SPROUTS	DASHI BROTH (ON THE SIDE)
MABO UDON NOODLES	LEMON VINAIGRETTE, SICHIMI

LARGE PLATES

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
VEGETABLE FRIED RICE	GARLIC, SCALLION, TAMARI
AMERICAN WAGYU SKIRT STEAK	(ADDITIONAL \$24 PER PERSON)
MIYAZAKI A5 WAGYU	(ADDITIONAL \$63 PER PERSON)

SWEET

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



SENSHI DINNER

SERVED FAMILY STYLE

COLD
SMALL PLATES

SELECT TWO OPTIONS

TUNA TARTARE 'AVO-YUKKE'	AVOCADO, NORI, WASABI, EGG, CHILI-SOY
MARINATED EGGPLANT	GINGER, KATSUOBUSHI
MISO 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)
FRIED BRUSSELS SPROUTS	LEMON VINAIGRETTE, SICHIMI
MABO UDON NOODLES	MISO GROUND PORK, SANSHO

LARGE PLATES

SELECT TWO OPTIONS

BROILED BLACK COD	SAIKYO-MISO GLAZED
CHICKEN TERIYAKI	SCALLION
VEGETABLE FRIED RICE	GARLIC, SCALLION, TAMARI
AMERICAN WAGYU SKIRT STEAK	(ADDITIONAL \$24 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



TACHI DINNER

SERVED FAMILY STYLE

COLD
SMALL PLATES

SELECT TWO OPTIONS

TUNA TARTARE 'AVO-YUKKE'	AVOCADO, NORI, WASABI, EGG, CHILI-SOY
MARINATED EGGPLANT	GINGER, KATSUOBUSHI
MISO 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)
FRIED BRUSSELS SPROUTS	LEMON VINAIGRETTE, SICHIMI
MABO UDON NOODLES	MISO GROUND PORK, SANSHO

CHARCOAL GRILLED
SKEWERS

SELECT THREE OPTIONS

KING SALMON	SENDAI NEGI-MISO, OROSHI PONZU
AMERICAN WAGYU SKIRT STEAK	STEAK SAUCE
CHICKEN TERIYAKI	SCALLION
SEASONAL MUSHROOMS	DAIKON PONZU

LARGE PLATES

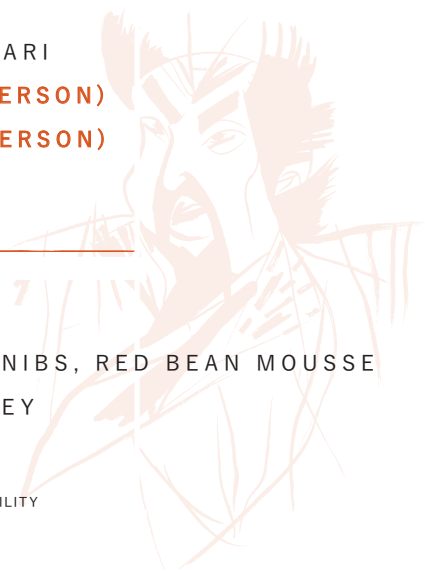
SELECT TWO OPTIONS

BROILED BLACK COD	SAIKYO-MISO GLAZED
VEGETABLE FRIED RICE	GARLIC, SCALLION, TAMARI
AMERICAN WAGYU SKIRT STEAK	(ADDITIONAL \$24 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



ODACHI DINNER

SERVED FAMILY STYLE

SMALL PLATES

SELECT FOUR OPTIONS

TUNA TARTARE 'AVO-YUKKE'	CUCUMBER, SOY VINAIGRETTE
MAITAKE MUSHROOM TEMPURA	DASHI BROTH (ON THE SIDE)
MARINATED EGGPLANT	GINGER, KATSUOBUSHI
MISO CAESAR SALAD	ROMAINE, ARUGULA, PARMESAN, SAIKYO-MISO
FRIED CHICKEN 'KARAAGE'	KARASHI MUSTARD, SPICY MAYO

PABU SUSHI

CHEF'S SELECTION NIGIRI (4PC)

CHARCOAL GRILL
SKEWERS

SELECT THREE OPTIONS

KING SALMON	SENDAI NEGI-MISO, OROSHI PONZU
AMERICAN WAGYU SKIRT STEAK	STEAK SAUCE
CHICKEN TERIYAKI	SCALLION
SEASONAL MUSHROOMS	DAIKON PONZU

LARGE PLATES

SELECT TWO OPTIONS

BROILED BLACK COD	SAIKYO-MISO GLAZED
VEGETABLE FRIED RICE	GARLIC, SCALLION, TAMARI
AMERICAN WAGYU SKIRT STEAK	(ADDITIONAL \$24 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

ONE NIGHT IN TOKYO

A JOURNEY THROUGH CLASSIC IZAKAYA DISHES

ICHI

HAPPY SPOON UNI, OYSTER, IKURA, PONZU CREME FRAICHE

CHAWANMUSHI

WARM EGG CUSTARD SHRIMP, SCALLOP, SHIRO-DASHI

SASHIMI

CHEF SELECTION SASHIMI (3PC)

NIGIRI

CHEF'S SELECTION NIGIRI (5PC)

TEMPURA

HOT SHRIMP TEMPURA CREAMY SPICY YUZU AIOLI
MAITAKE MUSHROOM DASHI BROTH

CHARCOAL GRILL & NOODLES

2oz A5 MIYAZAKI WAGYU RIBEYE PABU STEAK SAUCE
MENTAIKO NOODLES SPICY COD ROE, GARLIC, GINGER, NORI

SWEET

MILK CHOCOLATE CUSTARD BLACK SESAME, 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

HAPPY SPOON

MARINATED EGGPLANT

CRAB, CUCUMBER & AVOCADO SUSHI

TUNA TARTARE 'AVO YUKKE' SPOONS

HOT CANAPES

FRIED CHICKEN 'KARAAGE'

FRIED BRUSSELS SPROUTS

MUSHROOM TEMPURA

SMOKED BACON & MOCHI HAND ROLL

TERIYAKI SALMON SKEWER

TERIYAKI CHICKEN SKEWER

TERIYAKI STEAK SKEWER

DESSERTS

MINI MILK CHOCOLATE CUSTARD

CHOCOLATE CHIP AND WALNUT COOKIE



BEVERAGE

PARTIES OF 20 OR MORE
BASED ON 2 HOURS OF SERVICE
(ADDITIONAL HOURS AVAILABLE)

FULL BAR PACKAGE 48PP I 24PP FOR EACH ADDITIONAL HOUR

TWO SPECIALTY COCKTAILS, WELL SPIRITS, SEASONAL BEER, HOUSE RED WHITE, AND SPARKING WINE.

PREMIUM BAR PACKAGE 55PP I 27.50PP FOR EACH ADDITIONAL HOUR

TWO SPECIALTY COCKTAILS, PREMIUM SPIRITS, SEASONAL BEER, HOUSE RED WHITE, AND SPARKING WINE.

BEER & WINE PACKAGE \$38PP I 19PP FOR EACH ADDITIONAL HOUR

SEASONAL BEER, HOUSE RED WHITE, AND SPARKING WINE.

RESERVE SAKE & WINE PAIRING I MP

AVAILABLE WITH PLATED MENU OFFERINGS.

SPARKLING GREET \$15PP I CHAMPAGNE GREET \$25PP

*Add Sake to any package for an additional \$15pp

If you do not wish to select a bar package, all beverages will be charged based on consumption

