

P A B U

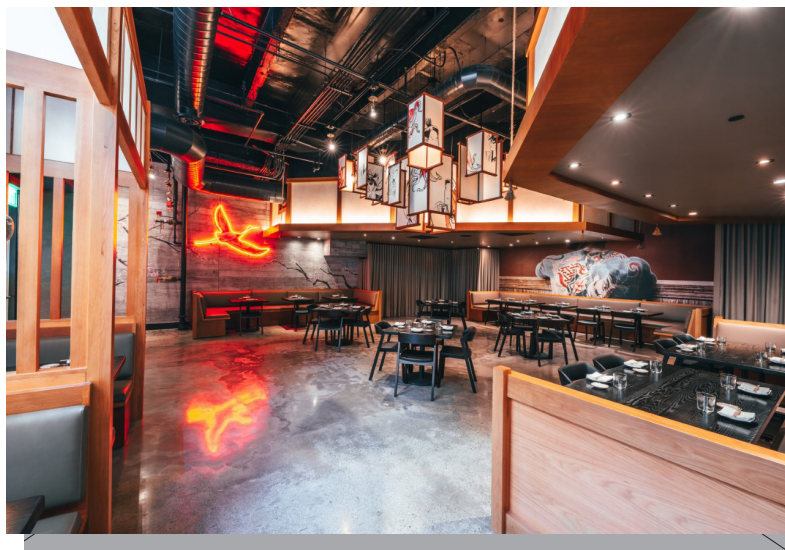
## SAN FRANCISCO

### 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

**GENERAL MANAGER**  
BOBBY CAFFESE

**EXECUTIVE CHEF**  
PATRICK COLLINS

**DIRECTOR OF EVENTS**  
NANCY ZAMMIT

**PABU BUYOUT**  
180 SEATED  
400 STANDING

**THE HIKYAKU ROOM BUYOUT**  
60 SEATED  
75 STANDING

**OUTDOOR PATIO**  
UP TO 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

FAMILY STYLE

COLD  
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

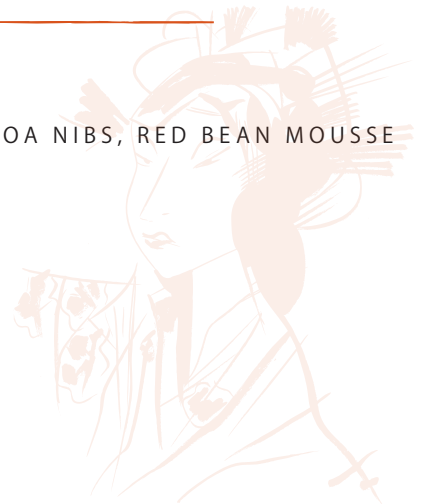
## LARGE PLATES

SELECT TWO OPTIONS

BROILED BLACK COD	SAIKYO-MISO GLAZED
CHICKEN TERIYAKI	SCALLION
VEGETABLE FRIED RICE	GARLIC, SCALLION, TAMARI
AMERICAN WAGYU SKIRT STEAK	<b>(ADDITIONAL \$24 PER PERSON)</b>
MIYAZAKI A5 WAGYU	<b>(ADDITIONAL \$63 PER PERSON)</b>

## SWEET

MILK CHOCOLATE CUSTARD	BLACK SESAME, COCOA NIBS, RED BEAN MOUSSE
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## 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 'KARAAAGE'	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

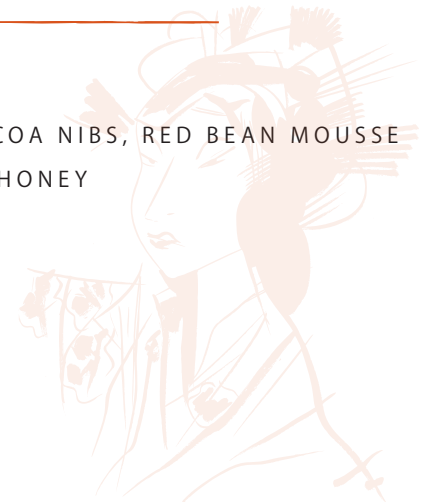
SELECT TWO OPTIONS

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

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	<b>(ADDITIONAL \$24 PER PERSON)</b>
MIYAZAKI A5 WAGYU	<b>(ADDITIONAL \$63 PER PERSON)</b>

## SWEET

SELECT ONE OPTION

MILK CHOCOLATE CUSTARD	BLACK SESAME, COCOA NIBS, RED BEAN MOUSSE
CRÈME FRAÎCHE PANNA COTTA	POPPY SEED, KIWI, HONEY



## ODACHI DINNER

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 'KARAAAGE'	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

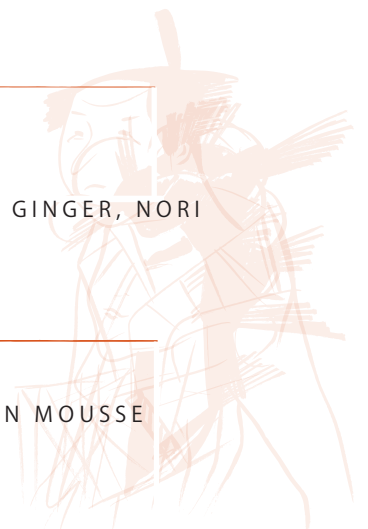
CHEF'S SELECTION NIGIRI (5PC)

## TEMPURA

HOT SHRIMP TEMPURA CREAMY SPICY YUZU AIOLI  
MAITAKE MUSHROOM DASHI BROTHCHARCOAL GRILL  
& NOODLES2oz 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

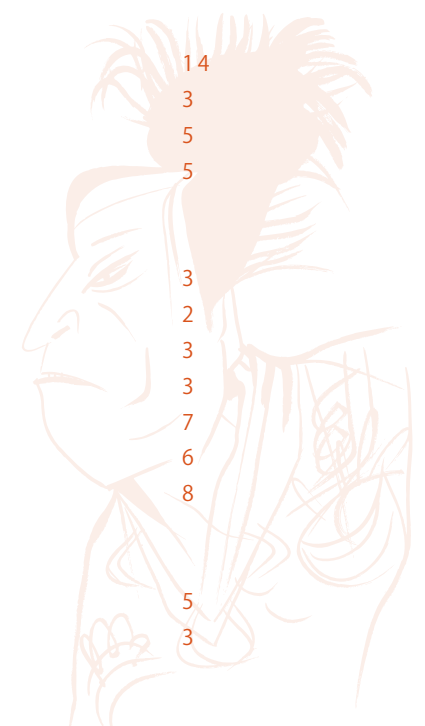
TERIYAKI CHICKEN SKEWER

TERIYAKI STEAK SKEWER

#### DESSERTS

MINI MILK CHOCOLATE CUSTARD

CHOCOLATE CHIP AND WALNUT COOKIE





## BEVERAGE PACKAGES

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

**FULL BAR PACKAGE 48PP | 24PP FOR EACH ADDITIONAL HOUR**  
TWO SPECIALTY COCKTAILS, WELL SPIRITS, SEASONAL BEER, HOUSE RED, WHITE,  
AND SPARKLING WINE.

**PREMIUM BAR PACKAGE 55PP | 27.50PP FOR EACH ADDITIONAL HOUR**  
TWO SPECIALTY COCKTAILS, PREMIUM SPIRITS, SEASONAL BEER, HOUSE RED, WHITE,  
AND SPARKLING WINE.

**BEER & WINE PACKAGE \$38PP | 19PP FOR EACH ADDITIONAL HOUR**  
SEASONAL BEER, HOUSE RED, WHITE, AND SPARKLING WINE.

\*Add Sake for an additional \$15pp

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

