

PABU

## **SPECIAL EVENTS**

**PABU IZAKAYA**  
101 California street  
San Francisco, CA 94111  
415.535.0184  
[events-sf@pabuizakaya.com](mailto:events-sf@pabuizakaya.com)

# ABOUT US

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.

## EVENT SPACES

### **PABU BUYOUT**

180 seated  
400 standing

### **THE HIKYAKU ROOM BUYOUT**

70 seated  
80 standing

### **OUTDOOR PATIO**

Up to 120 standing

### **LARGE WARRIOR ROOM**

12 seated

### **COMBINED ROOMS**

22 seated

### **SMALL WARRIOR ROOM**

10 seated

### **GARDEN ATRIUM**

25 seated



Garden Atrium



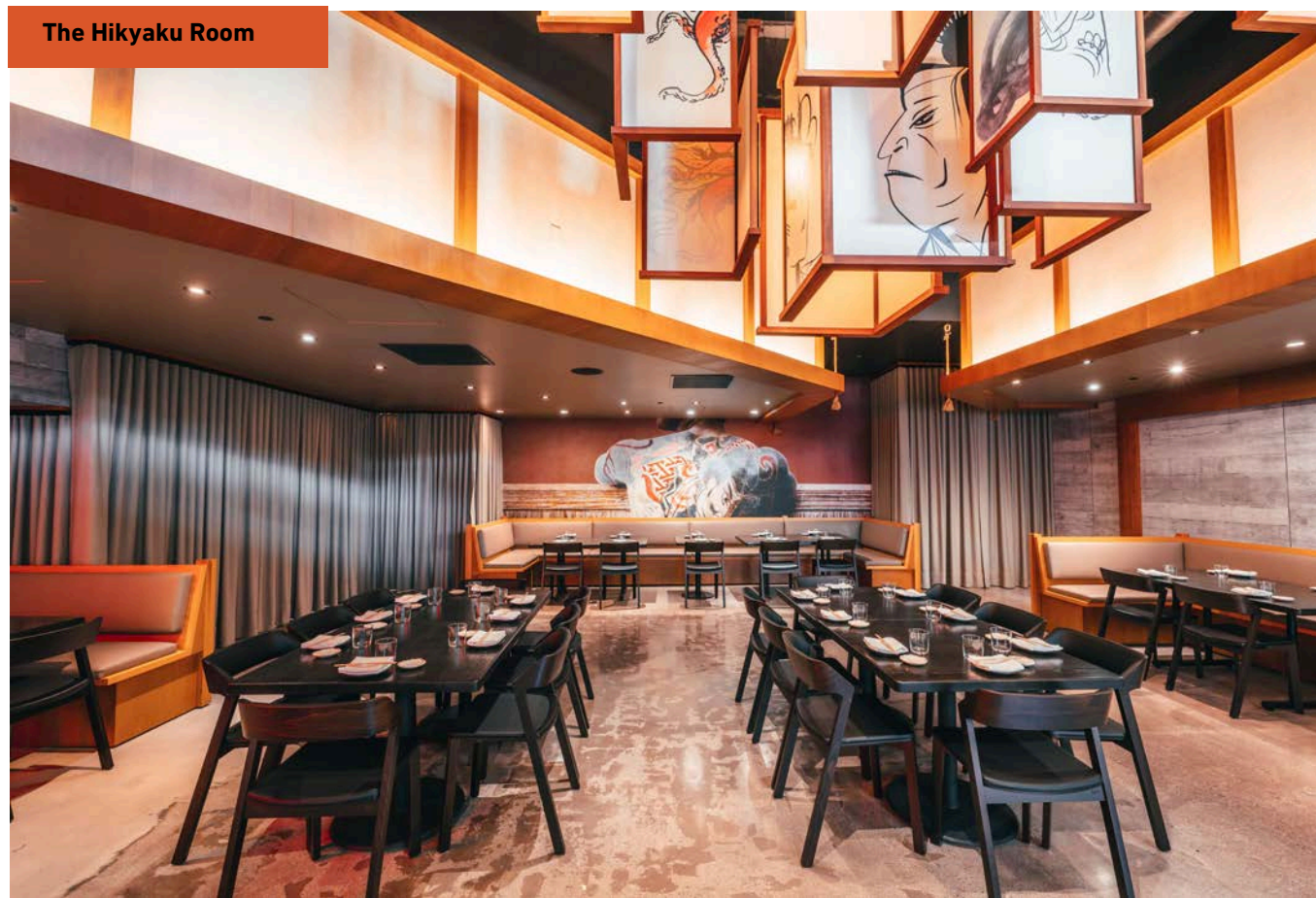
Large & Small Warrior Rooms



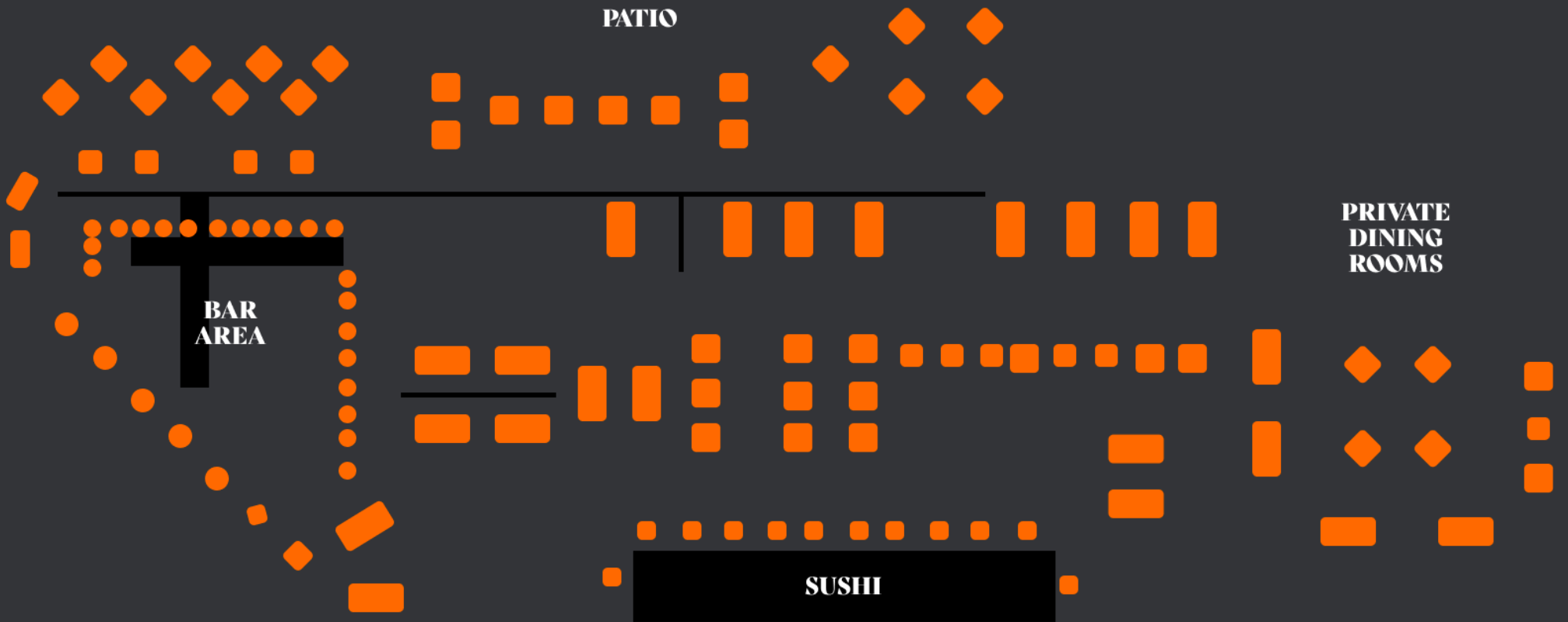
Bar Area

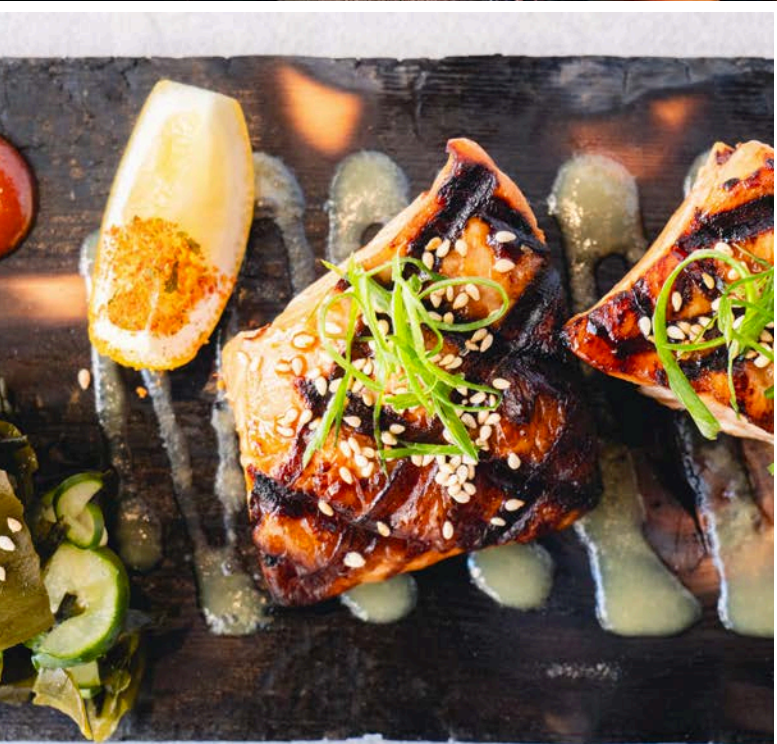


The Hikyaku Room



# FLOOR PLAN





# LUNCH

Served family style | \$59 per person

## COLD SMALL PLATES

### AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

### MISO CAESAR SALAD

romaine, arugula, parmesan, saikyo-miso

## HOT SMALL PLATES

### FRIED CHICKEN 'KARAAGE'

karashi mustard, spicy mayo

### MABO UDON NOODLES

miso ground pork, sansho

## LARGE PLATES

### 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 | \$91 per person

## COLD SMALL PLATES

select two

### AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

### MARINATED EGGPLANT

ginger, katsuobushi

### MISO CAESAR SALAD

romaine, arugula, parmesan, saikyo-miso

## HOT SMALL PLATES

select two

### 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

### BROILED BLACK COD

saikyo-miso glazed

### CHICKEN TERIYAKI

scallion

### VEGETABLE FRIED RICE

garlic, scallion, tamari

### MARKET VEGETABLES

chef's selection

### ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

### 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

strawberry sauce, seasonal berries

# TACHI DINNER

Served family style | \$115 per person

## COLD SMALL PLATES

select two

### AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

### MARINATED EGGPLANT

ginger, katsuobushi

### MISO CAESAR SALAD

romaine, arugula, parmesan, saikyo-miso

## HOT SMALL PLATES

select two

### 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

### KING SALMON

sendai negi-miso, oroshi ponzu

### AMERICAN WAGYU SKIRT STEAK

steak sauce

### CHICKEN TERIYAKI

scallion

### SEASONAL MUSHROOMS

daikon ponzu

## LARGE PLATES

select two

### BROILED BLACK COD

saikyo-miso glazed

### CHICKEN TERIYAKI

scallion

### VEGETABLE FRIED RICE

garlic, scallion, tamari

### MARKET VEGETABLES

chef's selection

### ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

### 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

strawberry sauce, seasonal berries



# ODACHI DINNER

Served family style | \$131 per person

## SMALL PLATES

select four

### AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

### 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 GRILLED SKEWERS

select three

### KING SALMON

sendai negi-miso, oroshi ponzu

### AMERICAN WAGYU SKIRT STEAK

steak sauce

### CHICKEN TERIYAKI

scallion

### SEASONAL MUSHROOMS

daikon ponzu

## LARGE PLATES

select two

### BROILED BLACK COD

saikyo-miso glazed

### CHICKEN TERIYAKI

scallion

### VEGETABLE FRIED RICE

garlic, scallion, tamari

### MARKET VEGETABLES

chef's selection

### ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

### 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

strawberry sauce, seasonal berries

# ONE NIGHT IN TOKYO

A JOURNEY THROUGH CLASSIC IZAKAYA DISHES  
Individually Plated | \$165 per person (max 30 guests)

## 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

### 20Z 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 \$14

MARINATED EGGPLANT \$3

CRAB, CUCUMBER & AVOCADO SUSHI \$5

TUNA TARTARE 'AVO YUKKE' SPOONS \$5

### HOT CANAPES

FRIED CHICKEN 'KARAAGE' \$3

FRIED BRUSSELS SPROUTS \$2

MUSHROOM TEMPURA \$3

SMOKED BACON & MOCHI HAND ROLL \$3

TERIYAKI SALMON SKEWER \$7

TERIYAKI CHICKEN SKEWER \$6

TERIYAKI STEAK SKEWER \$8

### DESSERTS

MINI MILK CHOCOLATE CUSTARD \$5

CHOCOLATE CHIP AND WALNUT COOKIE \$3

# BEVERAGE PACKAGES

Parties of 20 or more.

PRICING BASED ON 2 HOURS OF SERVICE (ADDITIONAL HOURS AVAILABLE).

## FULL BAR

48 PER PERSON

24 PER PERSON FOR EACH ADDITIONAL HOUR

two specialty cocktails  
well spirits  
seasonal beer  
house red, white, and sparkling wine

## PREMIUM BAR

55 PER PERSON

27.50 PER PERSON FOR EACH ADDITIONAL HOUR

two specialty cocktails, premium spirits,  
seasonal beer, house red, white, and  
sparkling wine

## BEER & WINE

38 per person

19 per person for each additional hour

seasonal beer, house red, white, and  
sparkling wine

ADD SAKE FOR AN ADDITIONAL 15 PER PERSON

IF YOU DO NOT WISH TO SELECT A BAR PACKAGE, ALL BEVERAGES WILL BE CHARGED BASED ON CONSUMPTION

# THE TEAM



## **CHEF MICHAEL MINA, CHEF PARTNER**

Michael Mina is the chef, founder and executive chairman of Mina Group, an award-winning restaurant management company with a collection of over 30 chef-driven concepts across the country that showcase the best of food, wine and spirits.

Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002.)

With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city the Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with restaurants in the Bay Area, Los Angeles, New York, Hawaii and beyond.

Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).

## **PABU**

**101 California street  
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## **EXECUTIVE CHEF**

Patrick Collins

## **GENERAL MANAGER**

Bobby Caffese

The background of the image is a wall made of horizontal wooden planks. Overlaid on this is a painting of a thick, gnarled tree branch that curves across the frame. The branch is rendered in shades of grey and brown, with visible texture and shadows. Small, bright red flowers are scattered along the thinner branches of the tree. The overall aesthetic is rustic and artistic.

# CONTACT

Get in touch for more information and  
to start planning your event.

[events-sf@pabuizakaya.com](mailto:events-sf@pabuizakaya.com)