



SPECIAL EVENTS

PABU IZAKAYA
101 California street
San Francisco, CA 94111
415.535.0184
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



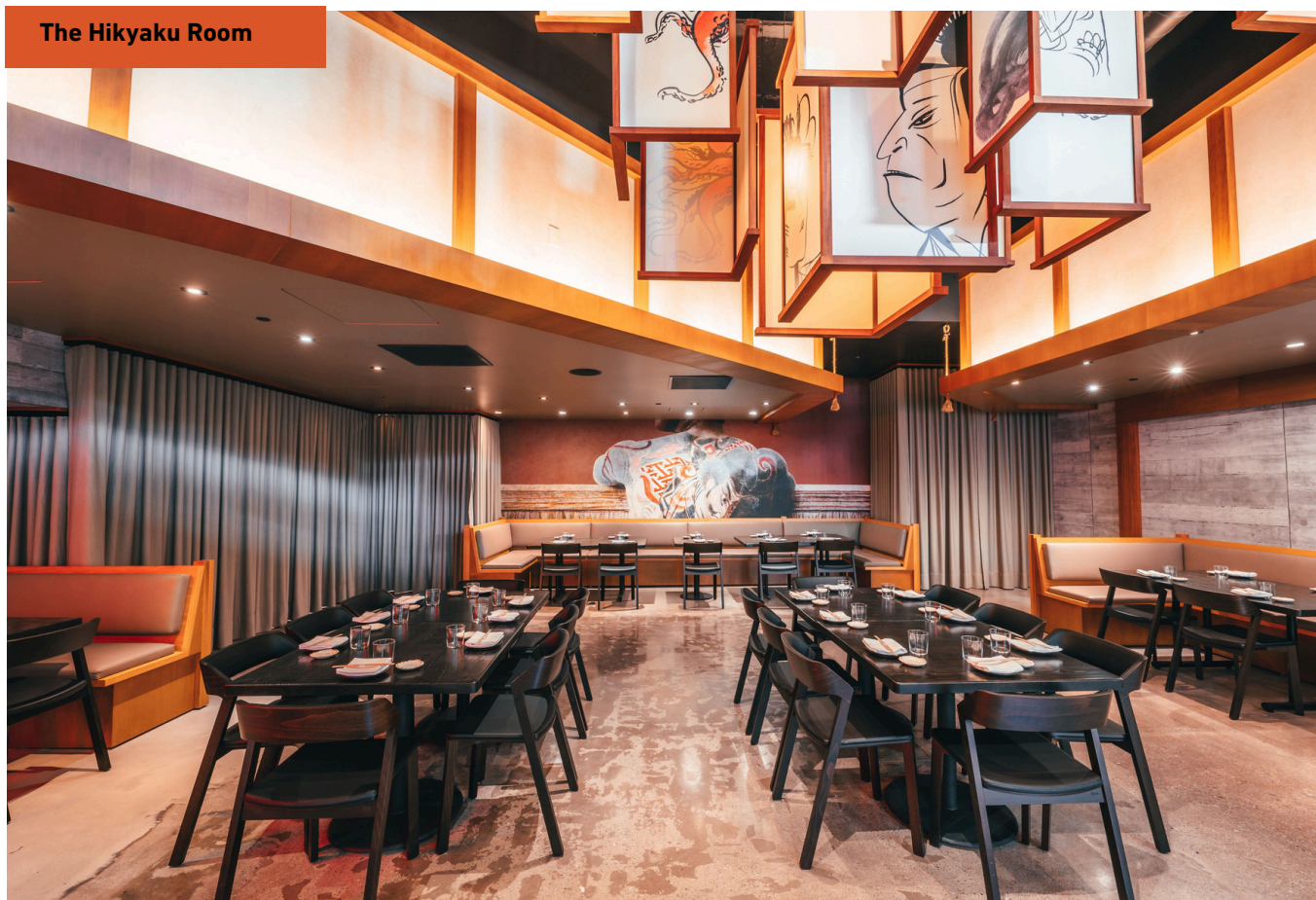
Large & Small Warrior Rooms



Bar Area



The Hikyaku Room



FLOOR PLAN

PATIO

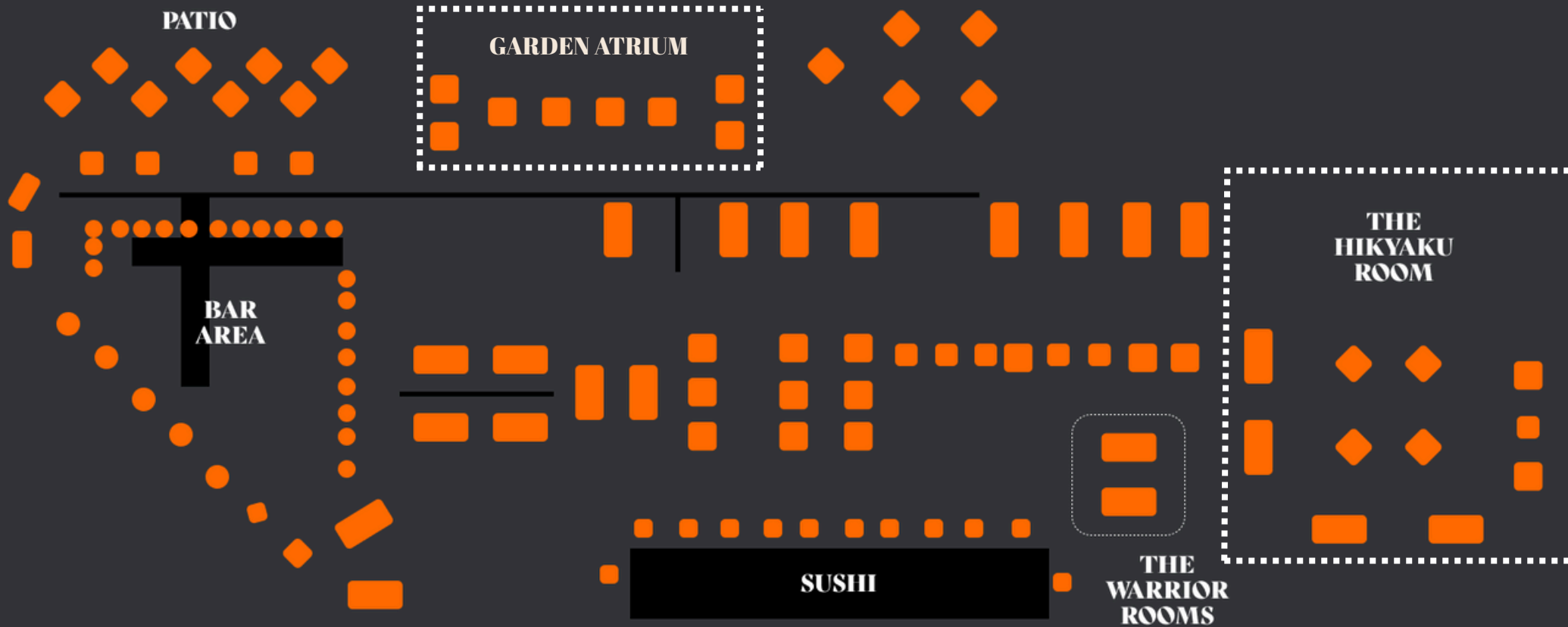
GARDEN ATRIUM

BAR
AREA

THE
HIKYAKU
ROOM

SUSHI

THE
WARRIOR
ROOMS





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

SWEET MISO EGGPLANT

ginger, shiso, goma

LARGE PLATES

select two

BROILED BLACK COD

saikyo-miso glazed

CHICKEN TERIYAKI

scallion

VEGETABLE FRIED RICE

garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK

(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU

2 oz. per person

(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

SWEET

MILK CHOCOLATE CUSTARD

black sesame, cocoa nibs, red bean mousse

SENSHI DINNER

Served family style | \$95 per person

COLD SMALL PLATES

select two

AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

'CAPRESE'

whipped tofu, nori, basil, balsamic

MISO CAESAR SALAD

romaine, arugula, parmesan, saikyo-miso

WATERMELON & SHISHITO PEPPERS

yuzu vinaigrette

HOT SMALL PLATES

select two

FRIED CHICKEN 'KARAAGE'

karashi mustard, spicy mayo

MAITAKE MUSHROOM TEMPURA

dashi broth (on the side)

ROBATA GRILLED STEAK SKEWERS

teriyaki sauce

LARGE PLATES

select two

BROILED BLACK COD

saikyo-miso glazed

CHICKEN TERIYAKI

scallion

VEGETABLE FRIED RICE

garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK

(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU

2 oz. per person

(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

SWEET

select one option

MILK CHOCOLATE CUSTARD

black sesame, cocoa nibs, red bean mousse

CRÈME FRAÎCHE PANNA COTTA

seasonal fruit

ADDITIONS

MAKIMONO ROLL PLATTERS

SANSOME PLATTER | 70 PIECES 135

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

MONTGOMERY PLATTER | 90 PIECES 196

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

TACHI DINNER

Served family style | \$125 per person

COLD SMALL PLATES

select three

AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

'CAPRESE'

whipped tofu, nori, basil, balsamic

MISO CAESAR SALAD

romaine, arugula, parmesan, saikyo-miso

WATERMELON & SHISHITO PEPPERS

yuzu vinaigrette

HOT SMALL PLATES

select three

FRIED CHICKEN 'KARAAGE'

karashi mustard, spicy mayo

MAITAKE MUSHROOM TEMPURA

dashi broth (on the side)

JAPANESE MILK BREAD SHRIMP TOAST

serrano chili, ginger mayo, sesame seeds

ROBATA GRILLED STEAK SKEWERS

teriyaki sauce

LARGE PLATES

select two

BROILED BLACK COD

saikyo-miso glazed

CHICKEN TERIYAKI

scallion

VEGETABLE FRIED RICE

garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK

(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU

2 oz. per person

(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

SWEET

select one option

MILK CHOCOLATE CUSTARD

black sesame, cocoa nibs, red bean mousse

CRÈME FRAÎCHE PANNA COTTA

seasonal fruit

ADDITIONS

MAKIMONO ROLL PLATTERS

SANSOME PLATTER | 70 PIECES 135

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

MONTGOMERY PLATTER | 90 PIECES 196

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

ODACHI DINNER

Served family style | \$155 per person

COLD SMALL PLATES

select three

AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

'CAPRESE'

whipped tofu, nori, basil, balsamic

MISO CAESAR SALAD

romaine, arugula, parmesan, saikyo-miso

WATERMELON & SHISHITO PEPPERS

yuzu vinaigrette

HOT SMALL PLATES

select three

FRIED CHICKEN 'KARAAGE'

karashi mustard, spicy mayo

MAITAKE MUSHROOM TEMPURA

dashi broth (on the side)

JAPANESE MILK BREAD SHRIMP TOAST

serrano chili, ginger mayo, sesame seeds

ROBATA GRILLED STEAK SKEWERS

teriyaki sauce

PABU SUSHI

CHEF'S SELECTION

nigiri (4pc)

LARGE PLATES

select two

BROILED BLACK COD

saikyo-miso glazed

CHICKEN TERIYAKI

scallion

VEGETABLE FRIED RICE

garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK

(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU

2 oz. per person

(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

SWEET

select one option

MILK CHOCOLATE CUSTARD

black sesame, cocoa nibs, red bean mousse

CRÈME FRAÎCHE PANNA COTTA

seasonal fruit

ADDITIONS

MAKIMONO ROLL PLATTERS

SANSOME PLATTER | 70 PIECES 135

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

MONTGOMERY PLATTER | 90 PIECES 196

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

ONE NIGHT IN TOKYO

A JOURNEY THROUGH CLASSIC IZAKAYA DISHES
Individually Plated | \$195 per person (max 30 guests)

ICHI

HAPPY SPOON

uni, oyster, ikura, ponzu creme fraiche

ZENSAI

PANK-CRUSTED DUNGENESS CRAB CAKE

lobster & yuzu butter sauce

SASHIMI

CHEF SELECTION

sashimi (3pc)

NIGIRI

CHEF'S SELECTION

nigiri (5pc)

TEMPURA

VEGETABLE KAKIAGE

seasonal vegetables

CHARCOAL GRILL & NOODLES

20Z A5 MIYAZAKI WAGYU RIBEYE

pabu steak sauce

MOTOYAKI LOBSTER 'SPAGHETTI'

udon noodles, garlic, yuzu kosho butter sauce

SWEET

Milk Chocolate Custard

black sesame, red bean mousse

ADDITIONS

SUSHI, SASHIMI & MAKIMONO

MAKIMONO ROLL PLATTERS

SANSOME PLATTER | 70 PIECES 135

california, spicy tuna, unagi-avocado, salmon-avocado, vegetable

MONTGOMERY PLATTER | 90 PIECES 196

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 \$15

CRAB, CUCUMBER & AVOCADO SUSHI \$5

TUNA POKE SPOONS \$5

HOT CANAPES

FRIED CHICKEN 'KARAAGE' \$3

MUSHROOM TEMPURA \$3

CHARCOAL GRILLED SKEWERS

TERIYAKI SALMON SKEWER \$7

TERIYAKI CHICKEN SKEWER \$6

TERIYAKI STEAK SKEWER \$8

SHISHITO PEPPER SKEWER \$4

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



PABU
101 California street
San Francisco, CA 94111
415.535.0184

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).

EXECUTIVE CHEF

Patrick Collins

GENERAL MANAGER

Bobby Caffese

The background of the entire image is a horizontal wooden plank texture. Overlaid on this is a painting of a dark, gnarled tree branch that curves from the bottom left towards the top right. Small, bright red blossoms are scattered along the branch, particularly concentrated in the upper right and lower left areas. The painting style is somewhat soft and painterly.

CONTACT

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

events-sf@pabuizakaya.com