

P A B U

CATERING

PABU IZAKAYA
101 California Street
San Francisco, CA 94111
415.535.0184



BOXED LUNCHES

individual packaged for groups up to 20

CHIRASHI BOWL

hamachi, salmon, blue fin tuna, tamago
ikura, sushi rice, pickled ginger

\$40/person

TUNA POKE BOWL

spicy sesame dressing, negi, tobiko
ginger, avocado, sushi rice

\$24/person

LUXURY BENTO BOX

5 pieces of nigiri (otoro, chu-toro, sake, hamachi
& hirame), your choice of roll, and seaweed
salad

\$65/person

SESAME GOCHUJANG GLAZED SALMON DONBURI

rice, negi, furikake, soy pickles

\$21/person

TERIYAKI GLAZED CHICKEN DONBURI

rice, negi, togarashi, soy pickles

\$20/person

SAKURA PORK KATSU DON

rice, cabbage, sesame vinaigrette
tonkatsu sauce, soy pickles

\$20/person

SUSHI PLATTERS

nigiri, makimono, and sashimi

NIGIRI

DAVIS PLATTER

50 PIECES | \$285

SERVES 6

tuna, salmon, yellowtail, freshwater eel, shrimp, scallop

MAKIMONO

ROLLS

MONTGOMERY PLATTER

90 PIECES | \$196

SERVES 8

Ken's rolls (shrimp tempura, avocado, pine nut & spicy tuna), rainbow rolls (california roll with three fish, tobiko & sesame), unagi-avocado roll, salmon-avocado roll, california roll, and vegetable roll

SASHIMI

PINE PLATTER

25 PIECES | \$170

SERVES 6

tuna, salmon, yellowtail, amber jack, and scallop sashimi

EMBARCADERO PLATTER

50 PIECES | \$305

SERVES 10

tuna, salmon, yellowtail, freshwater eel, shrimp, scallop, cured mackerel, egg omelette

SANSOME PLATTER

70 PIECES | \$135

SERVES 6

California rolls (crab, avocado, flying fish roe & cucumber), spicy tuna rolls (spicy mayo), unagi-avocado roll, salmon-avocado roll, and vegetable roll

WASHINGTON PLATTER

25 PIECES | \$340

SERVES 10

tuna, salmon, yellowtail, freshwater eel, shrimp, amber jack, and scallop sashimi

SUSHI PLATTERS

miscellaneous

SUSHI COMBOS

MISSION PLATTER

\$220

SERVES 4

20 piece nigiris & 5 makimono (rolls)

BATTERY PLATTER

\$110

SERVES 2

10 piece nigiri & 3 makimono (rolls)

HANDROLLS

HANDROLL KIT

\$150

MAKES 20 HANDROLLS

spicy salmon, spicy tuna, spicy hamachi, spicy crab
salmon, hamachi, tuna, unagi, ebi, tamago

accompaniments: sushi rice, nori, cucumber, avocado
pickled vegetables, crispy onion, radish sprouts, tamari
unagi sauce, spicy mayo, ginger, wasabi

HOT PLATES

SMALL BITES

EDAMAME

\$40

SERVES 10-15

sea salt

VEGETABLE FRIED RICE

\$45

SERVES 10-15

Served with soy pickles and spicy mayo.

TOKYO FRIED CHICKEN 'KARAAGE'

\$60

SERVES 10-15

Served with soy pickles and spicy mayo.

LARGE FORMAT

ROBATA GRILLED SALMON

\$275

SERVES 12-15

sesame gochujang glaze

ROBATA GRILLED CHICKEN

\$245

SERVES 12-15

teriyaki sauce

ROBATA GRILLED STEAK SKEWERS

\$300

SERVES 15-20

house tare sauce, toasted sesame

SALADS + DESSERTS

SALADS

CAESAR SALAD

\$35

SERVES 6

romaine & arugula with parmesan and saikyo-miso dressing

BUTTER LETTUCE SALAD

\$50

SERVES 6

radish, grapefruit, avocado carrot-ginger dressing

SEAWEED SUNOMONO SALAD

\$60

SERVES 6

apple, kaiware, cucumber, sesame, and sweet rice vinaigrette

DESSERT

MILK CHOCOLATE CUSTARD

\$9/person

Black sesame sponge with red bean mousse

CREME FRAICHE PANNA COTTA

\$9/person

seasonal fruit

CHOCOLATE CHIP & WALNUT COOKIE

\$36

SERVES 12

Chef Michael Mina's signature cookie.

BEVERAGES

NON-ALCOHOLIC

BOTTLED WATER

Aqua Panna Natural or
San Pellegrino Sparkling Water, 500ml

\$8

BOTTLED JAPANESE TEA

unsweetened jasmine green tea,
oi ocha unsweetened green tea

\$6

ASSORTED INDIVIDUAL SODAS

coca-cola, diet coke, sprite, ginger ale

\$4

RAMUNE JAPANESE SODA

original, lychee

\$7

ALCOHOLIC

JAPANESE BEER

kirin ichiban, asahi super dry, hitachino red ale

\$14

CANNED SAKE

Soto, Bushido

\$14

CANNED CHU-HI

Maru-Hi Kiwi, Strawberry, or Citrus

\$14

BATCHED COCKTAILS

lychee martinis, negroni, old fashioned

\$20

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

A painting of a gnarled tree branch with red flowers on a wooden plank background. The branch is dark and textured, with several clusters of small red flowers. The background is a light, textured surface, possibly a wall or a canvas, with some faint, darker lines suggesting other branches or leaves. The overall style is painterly and somewhat abstract.

CONTACT

Interested in dining in person or hosting an event with us?
Get in touch!

Nagisa Smalheiser
Events & Experiences Manager
nsmalheiser@theminagroup.com