



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



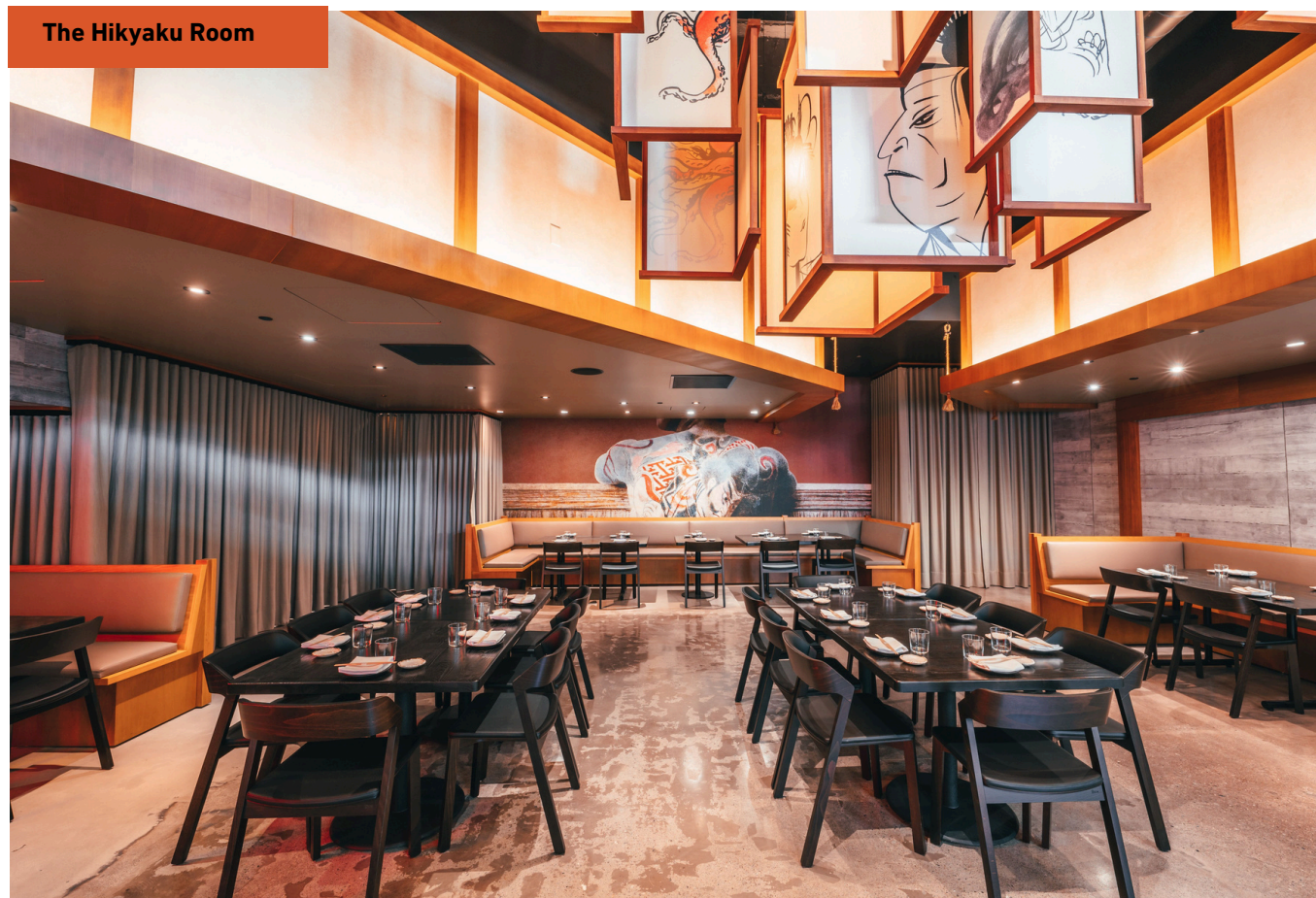
Large & Small Warrior Rooms



Bar Area



The Hikyaku Room



FLOOR PLAN

PATIO

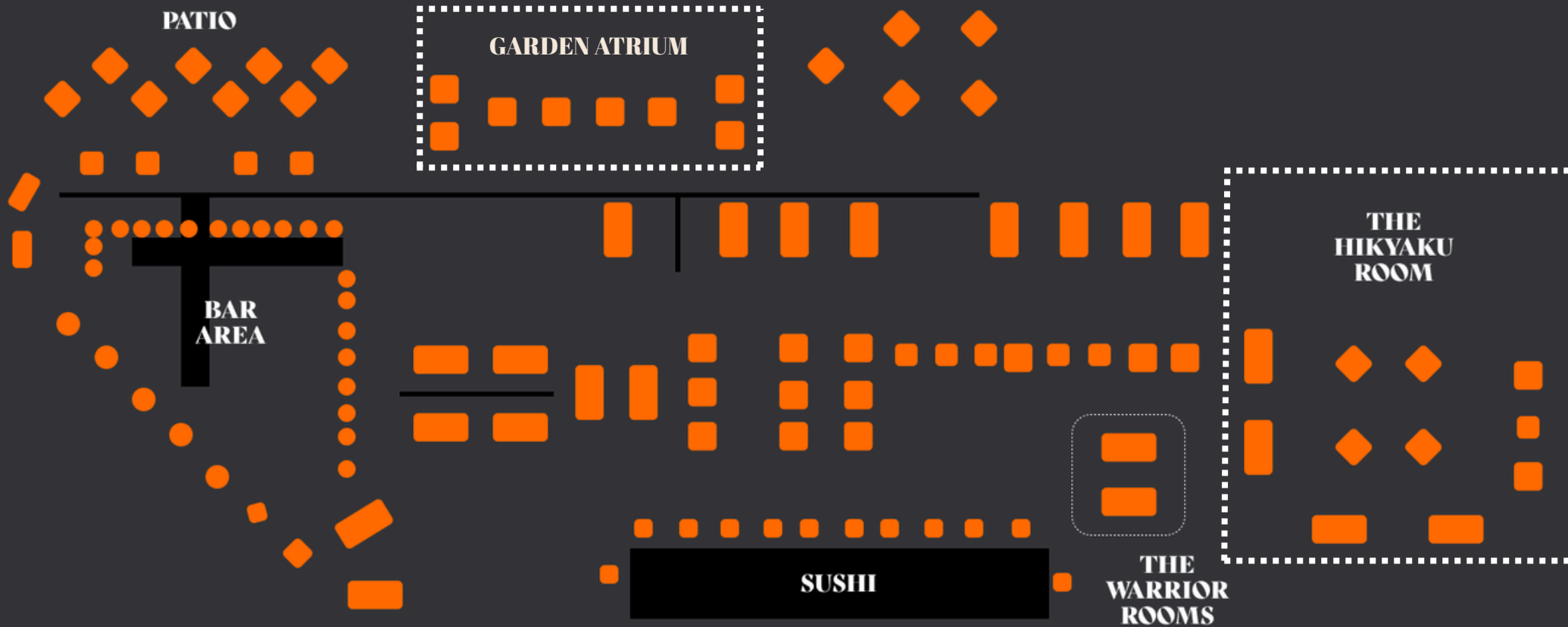
GARDEN ATRIUM

BAR
AREA

SUSHI

THE
HIKYAKU
ROOM

THE
WARRIOR
ROOMS





LUNCH

Served family style | \$59 per person

TO START

EDAMAME
sea salt

AHI TUNA POKE
tobiko, scallion, garlic, crisp wonton

MISO CAESAR SALAD VG, GF
romaine, arugula, parmesan, saikyo-miso

FRIED CHICKEN 'KARAAGE'
karashi mustard, spicy mayo

LARGE PLATES

select two

BROILED BLACK COD GF
saikyo-miso glazed

CHICKEN TERIYAKI GF
scallion

VEGETABLE FRIED RICE VG
garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK GF
(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU GF
2 oz. per person
(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN
(ADDITIONAL \$16 PER PERSON)

SWEET

MILK CHOCOLATE NAMELAKA
valrhona chocolate custard,
black sesame, cocoa nibs, red bean mousse

Vegan V
Vegetarian VG
Gluten Free GF

SENSHI DINNER

Served family style | \$95 per person

COLD SMALL PLATES

select two

AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

'CAPRESE' V, GF

whipped tofu, nori, basil, balsamic

MISO CAESAR SALAD VG, GF

romaine, arugula, parmesan, saikyo-miso

GREEN BEAN GOMA-AE V, GF

toasted almonds, sungold tomato, goma dressing

HOT SMALL PLATES

select two

FRIED CHICKEN 'KARAAGE'

soy pickles, spicy mayo

MAITAKE MUSHROOM TEMPURA VG, GF

yuzu aioli

ROBATA GRILLED STEAK SKEWERS GF

teriyaki sauce

LARGE PLATES

select two

BROILED BLACK COD GF

saikyo-miso glazed

CHICKEN TERIYAKI GF

scallion

VEGETABLE FRIED RICE VG

garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK GF

(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU GF

2 oz. per person

(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

SWEET

select one option

MILK CHOCOLATE NAMELAKA

valrhona chocolate custard,
black sesame, cocoa nibs, red bean mousse

CRÈME FRAÎCHE PANNA COTTA GF

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, FLUKE

EMBARCADERO PLATTER | 50 PIECES 305

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, FLUKE, CURED MACKEREL, EGG OMELETTE

CHEF'S SELECTION OF SASHIMI

PINE PLATTER | 25 PIECES 170

TUNA, SALMON, YELLOWTAIL, AMBER JACK, FLUKE

WASHINGTON PLATTER | 50 PIECES 340

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, AMBER JACK, FLUKE

GF All Additions are Gluten Free
except Unagi-Avocado rolls

Vegan V

Vegetarian VG

Gluten Free GF

TACHI DINNER

Served family style | \$125 per person

COLD SMALL PLATES

select three

AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

'CAPRESE' V, GF

whipped tofu, nori, basil, balsamic

MISO CAESAR SALAD VG, GF

romaine, arugula, parmesan, saikyo-miso

GREEN BEAN GOMA-AE V, GF

toasted almonds, sungold tomato, goma dressing

HOT SMALL PLATES

select three

FRIED CHICKEN 'KARAAGE'

soy pickles, spicy mayo

MAITAKE MUSHROOM TEMPURA VG, GF

yuzu aioli

JAPANESE MILK BREAD SHRIMP TOAST

serrano chili, ginger mayo, sesame seeds

ROBATA GRILLED STEAK SKEWERS GF

teriyaki sauce

LARGE PLATES

select two

BROILED BLACK COD GF

saikyo-miso glazed

CHICKEN TERIYAKI GF

scallion

VEGETABLE FRIED RICE VG

garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK GF

(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU GF

2 oz. per person

(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

SWEET

select one option

MILK CHOCOLATE NAMELAKA

valrhona chocolate custard,
black sesame, cocoa nibs, red bean mousse

CRÈME FRAÎCHE PANNA COTTA GF

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, FLUKE

EMBARCADERO PLATTER | 50 PIECES 305

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, FLUKE, CURED MACKEREL, EGG OMELETTE

CHEF'S SELECTION OF SASHIMI

PINE PLATTER | 25 PIECES 170

TUNA, SALMON, YELLOWTAIL, AMBER JACK, FLUKE

WASHINGTON PLATTER | 50 PIECES 340

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, AMBER JACK, FLUKE

GF All Additions are Gluten Free
except Unagi-Avocado rolls

Vegan V

Vegetarian VG

Gluten Free GF

ODACHI DINNER

Served family style | \$155 per person

COLD SMALL PLATES

select three

AHI TUNA POKE

tobiko, scallion, garlic, crisp wonton

'CAPRESE' V, GF

whipped tofu, nori, basil, balsamic

MISO CAESAR SALAD VG, GF

romaine, arugula, parmesan, saikyo-miso

GREEN BEAN GOMA-AE V, GF

toasted almonds, sungold tomato, goma dressing

HOT SMALL PLATES

select three

FRIED CHICKEN 'KARAAGE'

soy pickles, spicy mayo

MAITAKE MUSHROOM TEMPURA VG, GF

yuzu aioli

JAPANESE MILK BREAD SHRIMP TOAST

serrano chili, ginger mayo, sesame seeds

ROBATA GRILLED STEAK SKEWERS GF

teriyaki sauce

PABU SUSHI

CHEF'S SELECTION

nigiri (4pc)

LARGE PLATES

select two

BROILED BLACK COD GF

saikyo-miso glazed

CHICKEN TERIYAKI GF

scallion

VEGETABLE FRIED RICE VG

garlic, scallion, tamari

AMERICAN WAGYU STRIP STEAK GF

(ADDITIONAL \$32 PER PERSON)

MIYAZAKI A5 WAGYU GF

2 oz. per person

(ADDITIONAL \$65 PER PERSON)

ADDITIONAL MAIN

(ADDITIONAL \$16 PER PERSON)

SWEET

select one option

MILK CHOCOLATE NAMELAKA

valrhona chocolate custard,
black sesame, cocoa nibs, red bean mousse

CRÈME FRAÎCHE PANNA COTTA GF

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, FLUKE

EMBARCADERO PLATTER | 50 PIECES 305

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, FLUKE, CURED MACKEREL, EGG OMELETTE

CHEF'S SELECTION OF SASHIMI

PINE PLATTER | 25 PIECES 170

TUNA, SALMON, YELLOWTAIL, AMBER JACK, FLUKE

WASHINGTON PLATTER | 50 PIECES 340

TUNA, SALMON, YELLOWTAIL, FRESHWATER EEL, SHRIMP, AMBER JACK, FLUKE

GF All Additions are Gluten Free
except Unagi-Avocado rolls

Vegan V

Vegetarian VG

Gluten Free GF

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

PANKO-CRUSTED DUNGENESS CRAB CAKE

lobster & yuzu butter sauce

SASHIMI

CHEF SELECTION

sashimi (3pc)

NIGIRI

CHEF'S SELECTION

nigiri (5pc)

TEMPURA

VEGETABLE KAKIAGE VG

seasonal vegetables

CHARCOAL GRILL & NOODLES

20Z A5 MIYAZAKI WAGYU RIBEYE GF

pabu steak sauce

MOTOYAKI LOBSTER 'SPAGHETTI'

udon noodles, garlic, yuzu kosho butter sauce

SWEET

MILK CHOCOLATE NAMELAKA

valrhona chocolate custard,
black sesame, cocoa nibs, red bean mousse

Vegan V

Vegetarian VG

Gluten Free GF

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, fluke

EMBARCADERO PLATTER | 50 PIECES 305

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

CHEF'S SELECTION OF SASHIMI

PINE PLATTER | 25 PIECES 170

tuna, salmon, yellowtail, amber jack, fluke

WASHINGTON PLATTER | 50 PIECES 340

tuna, salmon, yellowtail, freshwater eel, shrimp, amber jack, fluke

GF All Sushi, Sashimi, and Makimono are
Gluten Free except Unagi-Avocado rolls

ZENSAI | RECEPTION

priced per single piece
all canapes can be tray passed unless otherwise specified

COLD CANAPES

HAPPY SPOON \$15

CRAB, CUCUMBER & AVOCADO SUSHI \$5

TUNA POKE SPOONS \$5

MINI EGG SANDO \$4 **VG**

INARI WITH PICKLED JAPANESE VEGGIES \$4 **V**

COLD RAMEN SALAD (stationed only) \$4 **V**

HOT CANAPES

FRIED CHICKEN 'KARAAGE' \$3

MUSHROOM TEMPURA \$3 **VG**

AVOCADO-CHILI CRUNCH CRISPY NIGIRI \$5 **V, GF**

EDAMAME (stationed only) \$3 **V**

CHARCOAL GRILLED SKEWERS

TERIYAKI SALMON SKEWER \$7 **GF**

TERIYAKI CHICKEN SKEWER \$6 **GF**

TERIYAKI STEAK SKEWER \$8 **GF**

SHISHITO PEPPER SKEWER \$4 **V, GF**

DESSERTS

MINI MILK CHOCOLATE NAMELAKA \$5

CHOCOLATE CHIP AND WALNUT COOKIE \$3 **VG**

Vegan **V**

Vegetarian **VG**

Gluten Free **GF**

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

Experiences

MAKE YOUR PRIVATE DINNER MEMORABLE!

SUSHI DEMO

HAVE OUR HEAD SUSHI CHEF JOIN YOUR PARTY WITH
A DEMONSTRATION AND INTERACTIVE SUSHI STATION

Sushi Chef Fee \$300
+ \$16/person
Includes 2 pieces of nigiri/person



PABU SUSHI BOAT

CHEF'S SELECTION OF
MAKIMONO (ROLLS), NIGIRI, AND SASHIMI
SERVED ON A SUSHI BOAT

Designed for groups of 20+
showcasing the finest cuts and seasonal selections,
presented table-side from our head sushi chef
\$600



Experiences

PERFECT FOR TEAM BONDING!

SUSHI WORKSHOP

**ONE HOUR HANDS-ON EXPERIENCE FEATURING
A WELCOME GLASS OF SAKE,
INSTRUCTION FROM OUR HEAD SUSHI CHEF GENESIS,
ONE HANDROLL + ONE CUSTOM ROLL PER PERSON**

Designed for groups 10+
Available Fridays and Saturdays only
\$125/person + tax & gratuity

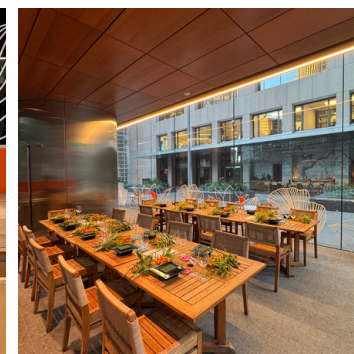


SAKE + IKEBANA WORKSHOP

**JOIN US FOR A TASTING AND INTRODUCTION TO SAKE, FOLLOWED BY AN
INTIMATE WORKSHOP ON THE JAPANESE ART OF FLOWER ARRANGING
LED BY A LOCAL IKEBANA MASTER**

Based on availability, advance notice required.

Designed for groups of 10-20
1 hour experience
\$65/person



Experiences

PERFECT FOR TEAM BONDING!

BARTENDER-LED WHISKEY TASTING

HAVE OUR EXPERT BARTENDER ENTERTAIN & EDUCATE YOUR GUESTS WITH
AN INTRODUCTION TO JAPANESE WHISKEY AND CURATED TASTING

Available as an addition to your dinner experience or
on its own in our private tasting lounge

Bartender Fee \$100
+ \$50/person



SOMMELIER-LED SAKE TASTING

OUR SOMMELIER WILL LEAD YOUR GROUP THROUGH A PERSONALIZED
INTRODUCTION TO SAKE AND CURATED TASTING

Available as an addition to your dinner experience or
on its own in our private tasting lounge

Sommelier Fee \$100
+ \$40/person



Experiences

WHOLE TUNA CARVING

WATCH US BREAKDOWN A WHOLE TUNA FOR YOUR GUESTS TO ENJOY.

DESIGNATE ONE HONORARY GUEST TO INITIATE THE TUNA CARVING CEREMONY.

AVAILABLE AS NIGIRI, SASHIMI, AND HANDROLLS, FRESH FROM THE FISH.

Exclusively for full restaurant buyouts. Please inquire for pricing.



CHEF MINA APPEARANCE

CHEF MINA WILL OVERSEE MENU CREATION AND PREPARATION FOR THE EVENT, ALONGSIDE OTHER CURATED EXPERIENCES SUCH AS CULINARY DEMONSTRATIONS, FIRESIDE-STYLE Q&A CHAT, TAKING PHOTOS, SIGNING COOKBOOKS

Please inquire for availability and pricing.



THE TEAM



PABU
101 California Street
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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 top left towards the bottom right. Small, bright red blossoms are scattered along the branch, particularly concentrated in the upper right and lower left areas. The lighting is soft, with a slight glow on the left side.

CONTACT

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

events-sf@pabuizakaya.com