



Pabu encompasses Chef Ken Tominaga's modern take on traditional izakaya-style dining. Sushi, sashimi and rolls take center stage made from the freshest fish sources locally as well as from the famed Tsukiji Market in Tokyo.

MINA CATERING
PABU THEMED SAMPLE MENU
20 person minimum

Amuse Bouche
happy spoon

Kaiso Seaweed Salad
hand-ground, sweet sesame dressing

Dungeness Crab Cake
celery root, apple salad

Wild Pacific Salmon
maitake, chestnut purée, sukiyaki reduction

Beef Short Rib
braised shiitake mushroom, yam noodles, whipped egg

Sake Roll Cake
yuzu curd, strawberry, coconut