PABU SAN FRANCISCO

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 is a dream brought to life for Ken Tominaga of the famed Hana Japanese Restaurant in Sonoma County.

LOCATION
101 CALIFORNIA STREET
SAN FRANCISCO, CA 94111
415.668.7228

PHONE: 415.668.7228

WEB: PABUIZAKAYA.COM

MANAGING CHEF
MICHAEL MINA & KEN TOMINAGA

EXECUTIVE CHEF
PAUL PISCOPO

GENERAL MANAGER
GRACE GUIDO

SOMMELIER
STUART MORRIS

CAPACITY
DINING ROOM: 79 SEATED
SUSHI BAR: 22 SEATED
GARDEN ATRIUM: 20 SEATED

PRIVATE DINING
WARRIOR ROOM 1: 12 SEATED
WARRIOR ROOM 2: 10 SEATED
COMBINED ROOMS: 22 SEATED
GARDEN ATRIUM: 20 SEATED
PRIVATE DINING

PABU can accommodate a party, large or small, and can host special events for either lunch or dinner. Adorned with historic images of Japanese warriors, PABU offers a private dining room separated from the main restaurant by traditional sliding shoji screens. This room is equipped with flat screen monitors for AV needs and can accommodate groups up to 22 guests as a seated dinner. The restaurant is available to reserve in its entirety for any special event.

Enhance your PABU experience next door at THE RAMEN BAR. This beautiful venue can accommodate up to 40 guests as a seated dinner or up to 65 guests as a reception. The RAMEN BAR is available to reserve in its entirety for a private event.
Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina’s culinary and business vision led to the founding of his company Mina Group, with partner Andre Agassi in 2002.

Under the auspices of Mina Group, he has opened 24 restaurants. His accolades include James Beard Foundation “Who’s Who of Food & Beverage” inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum’s Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, MICHAEL MINA, BOURBON STEAK, CLOCK BAR, PABU and THE RAMEN BAR.
TANTO LUNCH
SERVED FAMILY STYLE

SMALL PLATES

HYAKUSHOU GREENS
BLOOMSDALE SPINACH
KAISO SEAWEED SALAD
MONTEREY SQUID OKONOMIYAKI
TOKYO FRIED CHICKEN ‘KARAAGE’
MISO TOFU SOUP

APPLE, CELERY ROOT, BUCKWHEAT, RICE WINE VINAIGRETTE
‘GOMA-AE’ STYLE, TOASTED SESAME
HAND-GROUND SWEET SESAME DRESSING
PORK BELLY, SUNNY-SIDE EGG, BONITO
GINGER-SOY MARINADE, SPICY MAYO
SILKEN TOFU, WAKAME

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD
WILD PACIFIC SALMON
GRILLED BRANDT BEEF SIRLOIN
BARA CHIRASHI

CARROT, LOTUS ROOT, ROASTED VEGETABLE BROTH
SOY MILK SOUBISE, MUSHROOMS, SUMMER BEANS
GARLIC-FRIED RICE, SUMMER BEANS, EDAMAME PURÉE
CHEF’S SELECTION OF SASHIMI OVER STEAMED RICE

SELECT TWO OPTIONS

SWEETS

MILK CHOCOLATE NAMELAKA
JAPANESE ‘DOUGHNUT’ PUFF
SHISO SORBET

SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
APPLES, RED WALNUTS, MAPLE CREAM
ASIAN PEAR, POMEGRANATE, ORANGE, SAKE JELLY

SELECT ONE OPTION

$45 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
KATANA LUNCH
SERVED FAMILY STYLE

SMALL PLATES

HYAKUSHOU GREENS
BLOOMSDALE SPINACH
KAI SO SEAWEED SALAD
MONTEREY SQUID OKONOMIYAKI
MARKET VEGETABLE TEMPURA
MISO TOFU SOUP

SELECT FOUR OPTIONS

PABU SUSHI
5 FISH SASHIMI & KEN’S ROLL

LARGE PLATES

MISO BLACK COD
WILD PACIFIC SALMON
GRILLED BRANDT BEEF SIRLOIN

SELECT TWO OPTIONS

SWEETS

MILK CHOCOLATE NAMELAKA
JAPANESE ‘DOUGHNUT’ PUFF
SHISO SORBET

SELECT ONE OPTION

$65 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
SENSHI DINNER
SERVED INDIVIDUALLY

COLD PLATES

HYAKUSHOU GREENS
KAISO SEAWEED SALAD
AHI TUNA POKE
SHIMA AJI SASHIMI

PRESELECT TWO OPTIONS

HOT SMALL PLATES

TOKYO FRIED CHICKEN 'KARAAGE
MONTEREY SQUID OKONOMIYAKI
MAITAKE MUSHROOM TEMPURA
HOUSE-MADE PORK GYOZA

PRESELECT TWO OPTIONS

ADD TASTING OF ROBATAYAKI ($10 SUPPLEMENTAL CHARGE)

LARGE PLATES

MISO BLACK COD
TENDER BRAISED ISHIYAKI
MARKET VEGETABLES
*JAPANESE A5 WAGYU BEEF
*2OZ ($30 SUPPLEMENTAL CHARGE)

PRESELECT TWO OPTIONS

SWEET

MILK CHOCOLATE NAMELAKA
JAPANESE 'DOUGHNUT' PUFF
SHISO SORBET

PRESELECT ONE OPTION

$75 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
TACHI DINNER
SERVED FAMILY STYLE

COLD SMALL PLATES

AHÍ TUNA POKE
POKE SAUCE, TOBIKO, NEGÍ, CRISP WONTON

KAISO SEAWEED SALAD
HAND-GROUND SWEET SESAME DRESSING

SHIMA AJI SASHIMI
CUCUMBER, SHISHITO PEPPERS, PUFFED RICE

HOUSE-MADE TOFU
MATCHA SALT, WASABI, LEMON SOY

SELECT TWO OPTIONS

HOT SMALL PLATES

SPICY EDAMAME
TOGARASHI, UMAMI SOY, SESAME

MONTEREY SQUID OKONOMIYAKI
PORK BELLY, SUNNY-SIDE EGG, BONITO

TOKYO FRIED CHICKEN ‘KARAAGE’
GINGER-SOY MARINADE, SPICY MAYO

PORK GYOZA
SOY, CHILI, RICE VINEGAR

*SEARED SONOMA FOIE GRAS
SHINKO PEAR, PICKLED STONE FRUIT, HATCHO MISO

SELECT TWO OPTIONS

* FOIE GRAS SUPPLEMENT $5 PER PERSON

ROBATAYAKI

CHICKEN MEATBALL
JIDORI EGG, TOGARASHI

SKIRT STEAK
YUZUKOSHO, SEA SALT

BEEF TONGUE
GARLIC, SESAME OIL

PORK BELLY
SANSHO SALT

TRUMPET MUSHROOM
SPICY MISO

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD
CARROT, LOTUS root, ROASTED VEGETABLE BROTH

TENDER BRAISED ISHIYAKI
PORK, UNAGI, PICKLES, MARKET GREENS

MARKET VEGETABLES
MISO-CURED VEGETABLES, CRISPY RICE, GINGER TARE

*JAPANESE A5 WAGYU BEEF
PEA LEAVES, YUZUKOSHO, PONZU, SANSHO PEPPER AU POIVRE

*2OZ ($30 SUPPLEMENTAL CHARGE)

SELECT TWO OPTIONS

SWEETS

MILK CHOCOLATE NAMELAKA
SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO

JAPANESE ‘DOUGHNUT’ PUFF
APPLES, RED WALNUTS, MAPLE CREAM

SHISO SORBET
ASIAN PEAR, POMEGRANATE, ORANGE, SAKE JELLY

SELECT ONE OPTION

$85 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
ODACHI DINNER
SERVED FAMILY STYLE

EDAMAME TO BEGIN

SMALL PLATES
AHI TUNA POKE
POKE SAUCE, TOBIKO, NEGI, CRISP WONTON
SHIMA AJI SASHIMI
CUCUMBER, SHISHITO PEPPERS, PUFFED RICE
HOUSE-MADE TOFU
MATCHA SALT, WASABI, LEMON SOY
TOKYO FRIED CHICKEN ‘KARAAGE’
GINGER-SOY MARINADE, SPICY MAYO
MONTEREY SQUID OKONOMIYAKI
PORK BELLY, SUNNY-SIDE EGG, BONITO
POKE SAUCE, TOBIKO, NEGI, CRISP WONTON
CUCUMBER, SHISHITO PEPPERS, PUFFED RICE
MATCHA SALT, WASABI, LEMON SOY
GINGER-SOY MARINADE, SPICY MAYO
PORK BELLY, SUNNY-SIDE EGG, BONITO
SOY, CHILI, RICE VINEGAR

SELECT TWO OPTIONS

PABU SUSHI & SASHIMI
6 PIECE
NIGIRI
5 PIECE
SASHIMI

SELECT ONE OPTION

ROBATAYAKI

CHICKEN MEATBALL
JIDORI EGG, TOGARASHI
SKIRT STEAK
YUZUKOSHO, SEA SALT
BEEF TONGUE
GARLIC, SESAME OIL
PORK BELLY
SANSHO SALT
TRUMPET MUSHROOM
SPICY MISO

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD
CARROT, LOTUS ROOT, ROASTED VEGETABLE BROTH
TENDER BRAISED ISHIYAKI
PORK, UNAGI, PICKLES, MARKET GREENS
MARKET VEGETABLES
MISO-CURED VEGETABLES, CRISPY RICE, GINGER TARE
*JAPANESE A5 WAGYU BEEF
PEA LEAVES, YUZUKOSHO, PONZU, SANSHO PEPPER AU POIVRE

*2OZ ($30 SUPPLEMENTAL CHARGE)

SELECT TWO OPTIONS

SWEETS

MILK CHOCOLATE NAMELAKA
SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
JAPANESE ‘DOUGHNUT’ PUFF
APPLES, RED WALNUTS, MAPLE CREAM
SHISO SORBET
ASIAN PEAR, POMEGRANATE, ORANGE, SAKE JELLY

SELECT ONE OPTION

$95 PER PERSON

TAX AND GRATUITY NOT INCLUDED • MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
ONE NIGHT IN TOKYO
SERVED FAMILY STYLE

CHEF KEN TOMINAGA TAKES YOU THROUGH
A JOURNEY OF CLASSIC JAPANESE DISHES

ICHII

HAPPY SPOON OYSTER
UNI, IKURA, TOBIKO, PONZU CRÈME FRAÎCHE

SASHIMI

CHEF SELECTION
JAPANESE WASABI, SHISO, DAikon, TAMARI SOY

TEMPURA

DEUELING TEMPURA
MARKET VEGETABLES, SEASONAL SEAFOOD

ROBATAYAKI

CHICKEN THIGH
TOKYO NEGI

SKIRT STEAK
YUZUKOSHO, SEA SALT

PORK BELLY
SANSHO SALT

TRUMPET MUSHROOM
SPICY MISO

SHABU SHABU

AMERICAN WAGYU BEEF SHABU SHABU
ERINGI, WATERMELON RADISH, GOMA-DARE, PONZU

WAGYU

JAPANESE A5 NEW YORK
SANSHO PEPPER AU POIVRE, PONZU DAikon, YUZUKOSHO, SEA SALT

SUSHI

CHEF SELECTION
ROLLS, NIGIRI

SWEET

SHISO SORBET
ASIAN PEAR, POMEGRANATE, ORANGE, SAKE JELLY

COOKIES
SEASONAL FAVORITES

$145 PER PERSON

TAX AND GRATUITY NOT INCLUDED - MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY
SIGNATURE ROLL PLATTERS

SANSOME PLATTER | 64 PIECES
CALIFORNIA, SPICY TUNA, EEL CUCUMBER, SALMON AVOCADO

MONTGOMERY PLATTER | 80 PIECES
KEN’S ROLL, RAINBOW, SPICY SCALLOP, EEL AVOCADO, NEGIHAMA

CHEF’S SELECTION OF NIGIRI

DAVIS PLATTER | 50 PIECES
BIGEYE TUNA, KING SALMON, YELLOWTAIL, FRESHWATER EEL, GULF SHRIMP

EMBARCADERO PLATTER | 50 PIECES
BIGEYE TUNA, AMBERJACK, SEA BREAM, STRIPED JACK, OCEAN TROUT, OCTOPUS, SPOT PRAWN

CHEF’S SELECTION OF SASHIMI

PINE PLATTER | 25 PIECES
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS

WASHINGTON PLATTER | 50 PIECES
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS

SUSHI, SASHIMI & MAKIMONO

ZENSAI | RECEPTION
(PRICED PER PIECE)

AHİ TUNA POKE
HAPPY SPOONS
SOY-BRAISED LOTUS ROOT

ROBATAYAKI | SKEWERS
CHICKEN MEATBALL
CHICKEN THIGH
CHICKEN BREAST
CHICKEN WING
SKIRT STEAK
PORK BELLY
TRUMPET MUSHROOM

TAX AND GRATUITY NOT INCLUDED • MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY