



P A B U

PRIVATE DINING  
2019



PABU

## PABU IZAKAYA

*PABU serves a modern take on traditional Izakaya style dining. Located in the Millennium Tower in historic Downtown Crossing. Our restaurant combines rustic, old world Japanese charm with modern, urban sophistication to create a dynamic social dining experience.*

*In partnership with Michael Mina, this modern Izakaya and sushi bar in downtown Boston is a dream brought to life for Ken Tominaga of the famed Hana Japanese Restaurant in Sonoma County, CA.*

**LOCATION**  
3 FRANKLIN STREET  
BOSTON, MA 02111



**MANAGING CHEF**  
MICHAEL MINA  
KEN TOMINAGA  
**EXECUTIVE CHEF**  
BEN STEIGERS

**GENERAL MANAGER**  
MICHAEL ANTHONY  
**EVENTS MANAGER**  
REBECCA MASSI

**PRIVATE DINING ROOM**  
22 SEATED  
30 RECEPTION  
**LOUNGE**  
30 RECEPTION  
**RESTAURANT BUY OUT**  
200 RECEPTION



PRIVATE DINING

- 22 Seated
- 20-30 Reception Style



LOUNGE PARTY

- 10-30 Reception Style



DINING ROOM BUY-OUT

- 200 Reception Style





*A classically-trained Sushi Chef with global influence, Ben Steigers is the Executive Chef of PABU and brings eight years of culinary experience in renowned restaurants, spanning three continents, Ben learned authentic culinary technique and developed an undeniable passion for food through years of apprenticeship in internationally acclaimed Michelin-star restaurants such as Noma in Copenhagen and Ryugin in Tokyo. Ben has also held a number of roles at celebrated sushi restaurants including Naked Fish Japanese Bistro in Salt Lake City and Morimoto in Philadelphia.*

*Tokyo native and revered chef and owner Ken Tominaga of Hana Japanese Restaurant in Sonoma County has established himself as one of the leading authorities on Japanese cuisine. Tominaga's evolving menu is based on the core principles of using only the highest quality, freshest fish and incorporating the best local produce. Mina and Tominaga met 10 years ago when Mina visited Hana on the recommendation of one of his chefs. Mina fell in love with Ken's inventive omakase menu, and it was not long before they began plans to collaborate on a Japanese concept.*



*Michelin-Starred Chef, Michael Mina's story is about a journey of influence, passion, and achievement which resulted in his company, Mina Group. His accolades include San Francisco Chronicle, "4-star award Michael Mina 2018", James Beard Foundation's "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".*

## JICHO DINNER

\$85 PER PERSON | SERVED FAMILY STYLE

### COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
V STEAMED BROCCOLINI	<i>'goma-ae' style, toasted sesame</i>
V KAISO SEAWEEED SALAD	<i>san baizu, sesame dressing</i>
*HAPPY SPOON OYSTER	<i>uni, ikura, tobiko, ponzu crème fraîche</i>

SELECT TWO OPTIONS

\*HAPPY SPOON SUPPLEMENT \$5 PER PERSON

### HOT SMALL PLATES

V MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce, matcha salt</i>
V SPICY EDAMAME	<i>togarashi, caramelized soy, sesame</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>

SELECT TWO OPTIONS

### ROBATAYAKI

CHICKEN MEATBALL	<i>egg yolk, togarashi</i>
CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzukosho</i>
PORK BELLY	<i>sansho salt</i>
V TRUMPET MUSHROOM	<i>spicy miso</i>

SELECT THREE OPTIONS

### LARGE PLATES

MISO-CURED CHILEAN SEA BASS	<i>fiddlehead, heirloom tomato, stinging nettle</i>
PRIME ANGUS BEEF RIB EYE	<i>mustard greens, soy pickle, ponzu</i>
*MIYAZAKI A5 WAGYU BEEF STRIPLOIN	<i>mustard greens, soy pickle, ponzu</i>
V MATCHA GREEN TEA SOBA NOODLES	<i>sauteed vegetables</i>

SELECT TWO OPTIONS

\*A5 SUPPLEMENT \$30 PER PERSON

### SWEET

V 'DOUGHNUTS' PUFFS	<i>rice pearls, matcha sugar, adzuki pudding</i>
V PEANUT BUTTER COOKIES	<i>white sesame, miso</i>

SELECT ONE OPTION



## SHACHO DINNER

\$115 PER PERSON | SERVED FAMILY STYLE

### COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
V STEAMED BROCCOLINI	<i>'goma-ae' style, toasted sesame</i>
*HAPPY SPOON OYSTER	<i>uni, ikura, tobiko, ponzu crème fraîche</i>
V MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce, matcha salt</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>

SELECT THREE OPTIONS

\*HAPPY SPOON SUPPLEMENT \$5 PER PERSON

### SUSHI

5-PIECE	<i>sashimi</i>
6-PIECE	<i>nigiri</i>

SELECT ONE OPTION

### ROBATAYAKI

CHICKEN MEATBALL	<i>egg yolk, togarashi</i>
CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzukosho</i>
PORK BELLY	<i>sansho salt</i>
V TRUMPET MUSHROOM	<i>spicy miso</i>

SELECT THREE OPTIONS

### LARGE PLATES

MISO-CURED CHILEAN SEA BASS	<i>fiddlehead, heirloom tomato, stinging nettle</i>
PRIME ANGUS BEEF RIB EYE	<i>mustard greens, soy pickle, ponzu</i>
*MIYAZAKI A5 WAGYU BEEF STRIPLOIN	<i>mustard greens, soy pickle, ponzu</i>
V MATCHA GREEN TEA SOBA NOODLES	<i>sauteed seasonal vegetables</i>

SELECT TWO OPTIONS

\*A5 SUPPLEMENT \$30 PER PERSON

### SWEET

V 'DOUGHNUTS' PUFFS	<i>rice pearls, matcha sugar, adzuki pudding</i>
V PEANUT BUTTER COOKIES	<i>white sesame, miso</i>

SELECT ONE OPTION



## OMAKASE

\$150 PER PERSON | SERVED INDIVIDUALLY & FAMILY STYLE

### HASSUN

HAPPY SPOON OYSTER *uni, ikura, tobiko, ponzu crème fraîche*

### OTSUKURI

3 PIECE SASHIMI *chef's selection*

### AGEMONO

SPRING LOBSTER CHAWANMUSHI *tomato dashi, ikura, peas*

### YAKIMONO

MAITAKE & UNI TEMPURA *matcha salt*

### GOHAN

5 PIECE NIGIRI *chef's selection*

### MAKIMONO

YUZAHAMAI *yellowtail, chili pepper paste*  
 OSHIKO *pickled daikon radish, sesame*  
 TOROTAKU *fatty tuna, tukan pickle*  
 ZUKEWASA *marinated tuna, pickled wasabi*

### SWEET

'DOUGHNUT' PUFF *rice pearls, adzuki pudding*



## ADDITIONAL SUPPLEMENTS

### CAVIAR SERVICE

OSETRA	1 OZ   175
RESERVE	1 OZ   275

### SUSHI, SASHIMI & MAKIMONO

#### SIGNATURE ROLL PLATTERS

SOUTH END PLATTER   64 PIECES	90
<i>california, spicy tuna, eel cucumber, salmon avocado</i>	
BACK BAY PLATTER   80 PIECES	120
<i>ken's roll, rainbow, spicy scallop, eel avocado, negihama</i>	

#### CHEF'S SELECTION OF NIGIRI

NORTH END PLATTER   50 PIECES	240
<i>bigeye tuna, king salmon, yellowtail, freshwater eel, gulf shrimp</i>	
BEACON HILL PLATTER   50 PIECES	280
<i>bigeye tuna, amberjack, sea bream, ocean trout, spot prawn</i>	

#### CHEF'S SELECTION OF SASHIMI

SEAPORT PLATTER   25 PIECES	125
<i>bigeye tuna, king salmon, yellowtail, striped jack, octopus</i>	
LUXURY UPGRADE FOR SASHIMI PLATTER	+300
<i>osetra caviar, otoro, maine lobster tail, uni</i>	

### ZENSAI | RECEPTION (PRICED PER PIECE)

#### PASSED CANAPES

AHI TUNA POKE	5.00
SHISHITO PEPPERS	2.00
HAPPY SPOONS	9.00
MAITAKE MUSHROOM TEMPURA	2.50
TOKYO FRIED CHICKEN 'KARAAGE'	3.00
HOUSE-MADE PORK GYOZA	5.00

#### ROBATAYAKI | SKEWERS

CHICKEN MEATBALL	5.00
CHICKEN THIGH	4.00
SKIRT STEAK	6.00
PORK BELLY	4.00
TRUMPET MUSHROOM	2.50

#### DESSERT

MINI MILK CHOCOLATE NAMALAKA	6.00
MISO PEANUT BUTTER COOKIES	2.00

