PABU

BOSTON

PABU BOSTON

PABU serves a modern take on traditional Izakaya style dining. Located in the Millennium Tower in historic Downtown Crossing, 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 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 02110
857.327.7228

MANAGING CHEF
MICHAEL MINA & KEN TOMINAGA

EXECUTIVE CHEF
BEN STEIGERS

GENERAL MANAGER
LINCHUL SHIN

SOMMELIER
MAYUKA YATOMI

BEVERAGE DIRECTOR
DANIEL GRAJEWSKI

CAPACITY

DINING ROOM
90 SEATED

SUSHI BAR
12 SEATED

PRIVATE DINING ROOM:
20 SEATED

PHONE: 857. 327. 7228 FAX: 415.627.0981 WEB: PABUIZAKAYA.COM

PRIVATE DINING

PRIVATE DINING ROOM

MAIN DINING ROOM

ROBATAYAKI

MICHAEL MINA

Michael Mina's story is one of two decades of influence, passion and achievement. With the October 2010 opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location (formerly AQUA) and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, 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 continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country. Michael's culinary and business vision led to the founding of Mina Group, with partner Andre Agassi in 2002. Under the auspices of Mina Group, he has opened almost 30 operations nationwide.

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, MINA TEST KITCHEN, PABU and THE RAMEN BAR.

KEN TOMINAGA

Revered chef Ken Tominaga, owner of Hana Japanese Restaurant in Sonoma County, California has established himself as one of the country's leading authorities on Japanese cuisine. Tominaga, a Tokyo native, creates an evolving menu based on the core principles of using only the highest quality, freshest fish and incorporating the best local produce.

Tominaga saw the opening of Hana in Rohnert Park as a continuation of his learning process, and he works every day to refine his cuisine. Itis that same attention to detail that Ken brings to PABU, a partnership with celebrated chef and founder of Mina Group, Michael Mina. The two chefs developed a friendship and a mutual admiration for one another's craft, and they began plans to collaborate on a Japanese concept.

SHUNIN LUNCH

$45 PER PERSON

SMALL PLATES

SPICY EDAMAME	SHICHIMI SPICE, CARAMELIZED SOY, SESAME
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, GREEN TEA SALT
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO

SELECT TWO OPTIONS
(SERVED FAMILY STYLE)

LARGE PLATES

ROASTED SALMON	DAIKON, IKURA, WATERCRESS, GREEN TEA BROTH
FRIED CHICKEN 'NANBAN'	SWEET & SOUR GLAZE, SOY PICKLE BÉARNAISE, CABBAGE SLAW
GRILLED BAVETTE STEAK	GARLIC GINGER SAUCE, CHARRED SCALLION, CARAMELIZED ONION, MIZUNA

SELECT TWO OPTIONS
(SERVED FAMILY STYLE)
INCLUDES PREMIUM HITOMEBORE RICE SERVICE
& MISO SOUP

SWEETS

PEANUT BUTTER COOKIES	WHITE SESAME, MISO
OKINAWAN 'DOUGHNUTS'	MATCHA GREEN TEA, ADZUKI PUDDING

SELECT ONE OPTION

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

KACHO LUNCH

$65 PER PERSON

SERVED FAMILY STYLE

SMALL PLATES

SPICY EDAMAME	SHICHIMI SPICE, CARAMELIZED SOY, SESAME
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, GREEN TEA SALT

SELECT THREE OPTIONS

PABU SUSHI

5-FISH SASHIMI	CHEF'S SELECTION
KEN'S ROLL	SHRIMP TEMPURA, AVOCADO, SPICY TUNA, PINE NUT

LARGE PLATES

ROASTED SALMON	DAIKON, IKURA, WATERCRESS, GREEN TEA BROTH
FRIED CHICKEN 'NANBAN'	SWEET & SOUR GLAZE, SOY PICKLE BEARNAISE, CABBAGE SLAW
GRILLED BAVETTE STEAK	GARLIC GINGER SAUCE, CHARRED SCALLION, CARAMELIZED ONION, MIZUNA

SELECT TWO OPTIONS

INCLUDES PREMIUM HITOMEBORE RICE SERVICE & MISO SOUP

SWEETS

OKINAWAN 'DOUGHNUTS'	MATCHA GREEN TEA, ADZUKI PUDDING
MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN ICE CREAM

SELECT ONE &

TAKE AWAY PEANUT BUTTER COOKIES

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

JICHO DINNER

$85 PER PERSON

SERVED FAMILY STYLE

COLD SMALL PLATES

AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME
KAISO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING
HOUSE-MADE TOFU	MATCHA SALT, WASABI, LEMON SOY

SELECT TWO OPTIONS

HOT SMALL PLATES

MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, GREEN TEA SALT
SPICY EDAMAME	SHICHIMI SPICE, CARAMELIZED SOY, SESAME
ATLANTIC SQUID OKONOMIYAKI	PORK BELLY, SUNNY SIDE-UP EGG, BONITO
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU

SELECT TWO OPTIONS

*SEARED HUDSON VALLEY FOIE GRAS SUPPLEMENT

$10 PER PERSON

ROBATAYAKI

CHICKEN MEATBALL	EGG YOLK, TOGARASHI
CHICKEN THIGH	TOKYO NEGI
CHICKEN BREAST	UMEBOSHI, SHISO
CHICKEN WING	TARE GLAZE, LEMON
SKIRT STEAK	YUZUKOSHO, SEA SALT
PORK BELLY	SANSHO SALT
TRUMPET MUSHROOM	SPICY MISO

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD	SWEET ONION TOFU, ROASTED MUSHROOM, KABOCHA
TENDER PORK BELLY KAKUNI	MUSTARD GREENS, PICKLED RADISH, HEN EGG
PRIME ANGUS BEEF RIB EYE	MUSTARD GREENS, SOY PICKLE, PONZU
*MIYAZAKI A5 WAGYU BEEF STRIPLOIN	MUSTARD GREENS, SOY PICKLE, PONZU

SELECT TWO OPTIONS

*JAPANESE A5 WAGYU SUPPLEMENT $30 PER PERSON

SWEETS

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN ICE CREAM
OKINAWAN 'DOUGHNUTS'	MATCHA GREEN TEA, ADZUKI PUDDING
PEANUT BUTTER COOKIES	WHITE SESAME, MISO

SELECT ONE OPTION

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

SHACHO DINNER

$115 PER PERSON

SERVED FAMILY STYLE

SMALL PLATES

AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
HOUSE-MADE TOFU	MATCHA SALT, WASABI, LEMON SOY
ATLANTIC SQUID OKONOMIYAKI	PORK BELLY, SUNNY SIDE-UP EGG, BONITO
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU

SELECT THREE OPTIONS

PABU SUSHI & SASHIMI

6-PIECE	NIGIRI
5-PIECE	SASHIMI

SELECT ONE OPTION

ROBATAYAKI

CHICKEN MEATBALL	EGG YOLK, TOGARASHI
CHICKEN THIGH	TOKYO NEGI
CHICKEN BREAST	UMEBOSHI, SHISO
CHICKEN WING	TARE GLAZE, LEMON
SKIRT STEAK	YUZUKOSHO, SEA SALT
PORK BELLY	SANSHO SALT
TRUMPET MUSHROOM	SPICY MISO

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD	SWEET ONION TOFU, ROASTED MUSHROOM, KABOCHA
TENDER PORK BELLY KAKUNI	MUSTARD GREENS, PICKLED RADISH, HEN EGG
AMERICAN WAGYU FLAT IRON	MUSTARD GREENS, SOY PICKLE, PONZU
*MIYAZAKI A5 WAGYU BEEF STRIPLOIN	MUSTARD GREENS, SOY PICKLE, PONZU

SELECT TWO OPTIONS

*JAPANESE A5 WAGYU SUPPLEMENT $30 PER PERSON

SWEETS

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN ICE CREAM
OKINAWAN 'DOUGHNUTS'	MATCHA GREEN TEA, ADZUKI PUDDING
PEANUT BUTTER COOKIES	WHITE SESAME, MISO

SELECT ONE OPTION

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

KAICHO OMAKASE

$150 PER PERSON

WHEN CHOOSING THE KAICHO OMAKASE EXPERIENCE, THE CHEF WILL WORK WITH YOU TO CREATE A TASTING MENU TAILORED TO YOUR SPECIFIC PALATE. BEVERAGE PAIRINGS CAN ALSO BE HAND SELECTED BY OUR LEAD SOMMELIER TO ENSURE A TRULY UNIQUE EXPERIENCE FOR YOU AND YOUR GUESTS.

HASSUN

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

OTSUKURI

SASHIMI	3-PIECE MARKET FISH

MUSHIMONO

CHAWANMUSHI | SAVORY EGG CUSTARD	SHRIMP, SCALLOP, BABY SHIITAKE, IKURA, RICH DASHI

AGEMONO

UNI	SEA URCHIN, SHISO
MAITAKE	HEN OF THE WOOD MUSHROOM
IKA	CUTTLEFISH, NORI

YAKIMONO

A5 WAGYU STRIPLOIN	KIZAMI WASABI, MYOGA
SKIRT STEAK	YUZUKOSHO, SEA SALT
TRUMPET MUSHROOM	SPICY MISO

GOHAN

TAMAGO GOHAN	OSETRA CAVIAR, CRÈME FRAÎCHE, EGG YOLK, RICE
AKADASHI MISO	NAMEKO MUSHROOM, ASARI CLAM, SCALLION

MIZUMONO

MILK CHOCOLATE-SESAME CUSTARD	BLACK SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN ICE CREAM
OKINAWAN 'DOUGHNUTS'	MATCHA GREEN TEA, ADZUKI PUDDING
PEANUT BUTTER COOKIES	WHITE SESAME, MISO

ADDITIONAL SUPPLEMENTS

SUSHI, SASHIMI & MAKIMONO

SIGNATURE ROLL PLATTERS

SOUTH END PLATTER | 64 PIECES	90
CALIFORNIA, SPICY TUNA, EEL CUCUMBER, SALMON AVOCADO	
BACK BAY PLATTER | 80 PIECES	120
KEN'S ROLL, RAINBOW, SPICY SCALLOP, EEL AVOCADO, NEGIHAMA	

CHEF'S SELECTION OF NIGIRI

NORTH END PLATTER | 50 PIECES	240
BIGEYE TUNA, KING SALMON, YELLOWTAIL, FRESHWATER EEL, GULF SHRIMP	
BEACON HILL PLATTER | 50 PIECES	280
BIGEYE TUNA, AMBERJACK, SEA BREAM, OCEAN TROUT, SPOT PRAWN	

CHEF'S SELECTION OF SASHIMI

SEAPORT | 25 PIECES	125
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS	
FENWAY PLATTER | 50 PIECES	250
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS	

ZENSAI | RECEPTION

(PRICED PER PIECE)

AHI TUNA POKE	5.00
HAPPY SPOON	9.00
PLYMOUTH ROCK OYSTERS 1/2 DOZEN	18.00
KINPIRA BURDOCK	4.50

ROBATAYAKI | SKEWERS

CHICKEN MEATBALL	2.00
CHICKEN THIGH	2.00
CHICKEN BREAST	2.00
CHICKEN WING	2.00
SKIRT STEAK	3.00
PORK BELLY	2.00
TRUMPET MUSHROOM	2.00