

P A B U

SAN FRANCISCO

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



MANAGING CHEF
MICHAEL MINA & KEN TOMINAGA
EXECUTIVE CHEF
SHAUN KING
GENERAL MANAGER
ASHLEE FAIRBANKS
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

RAMEN BAR



PABU





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

SPICY EDAMAME	UMAMI SOY, TOGARASHI, SESAME
PABU HARVEST GREENS	APPLE, CELERY ROOT, BUCKWHEAT, RICE WINE VINAIGRETTE
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME
KAI SO SEAWEED SALAD	HAND-GROUND SWEET SESAME DRESSING
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
MISO TOFU SOUP	SILKEN TOFU, WAKAME

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD	CARROT, LOTUS ROOT, ROASTED VEGETABLE BROTH
WILD PACIFIC SALMON	KABOCHA SQUASH, BRAISED BURDOCK, KALE, TURNIP
GRILLED BRANDT BEEF SIRLOIN	GARLIC-FRIED RICE, MAITAKE, SUNCHOKE
CHIRASHI	ASSORTED FISH OVER SUSHI RICE

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE NAMELAKA	SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
JAPANESE 'DOUGHNUT' PUFF	MATCHA, ADZUKI, MASAGO

PRESELECT ONE OPTION

\$ 4 5 PER PERSON

KATANA LUNCH

SERVED FAMILY STYLE

SMALL PLATES

SPICY EDAMAME	UMAMI SOY, TOGARASHI, SESAME
PABU HARVEST GREENS	APPLE, CELERY ROOT, BUCKWHEAT, RICE WINE VINAIGRETTE
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME
KAI SO SEAWEED SALAD	HAND-GROUND SWEET SESAME DRESSING
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
MISO TOFU SOUP	SILKEN TOFU, WAKAME

SELECT THREE OPTIONS

PABU SUSHI

5 FISH SASHIMI & KEN'S ROLL

LARGE PLATES

MISO BLACK COD	CARROT, LOTUS ROOT, ROASTED VEGETABLE BROTH
WILD PACIFIC SALMON	KABOCHA SQUASH, BRAISED BURDOCK, KALE, TURNIP
GRILLED BRANDT BEEF SIRLOIN	GARLIC-FRIED RICE, MAITAKE, SUNCHOKE
CHIRASHI	ASSORTED FISH OVER SUSHI RICE

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE NAMELAKA	SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
JAPANESE 'DOUGHNUT' PUFF	MATCHA, ADZUKI, MASAGO

PRESELECT ONE OPTION

\$ 6 5 PER PERSON

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

SENSHI DINNER

SERVED INDIVIDUALLY

COLD PLATES

PABU HARVEST GREENS	APPLE, CELERY ROOT, BUCKWHEAT, RICE WINE VINAIGRETTE
KAI SO SEAWEEED SALAD	HAND-GROUND SWEET SESAME DRESSING
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME
AHI TUNA POKE	POKE SAUCE, TOBIKO, NEGI, CRISP WONTON
SHIMA AJI SASHIMI	CUCUMBER, SHISHITO PEPPERS, PUFFED RICE

P R E S E L E C T T W O O P T I O N S

HOT SMALL PLATES

SPICY EDAMAME	SHICHIMI SPICE, CARAMELIZED SOY, SESAME
TOKYO FRIED CHICKEN 'KARAAGE	GINGER-SOY MARINADE, SPICY MAYO
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO
MAITAKE MUSHROOM TEMPURA	SOY-DASHI DIPPING SAUCE
HOUSE-MADE PORK GYOZA	SOY, CHILI, RICE VINEGAR

P R E S E L E C T T W O O P T I O N S

ADD CHEF'S TASTING OF ROBATA (\$10 PER PERSON SUPPLEMENTAL CHARGE)

LARGE PLATES

MISO BLACK COD	CARROT, LOTUS ROOT, ROASTED VEGETABLE BROTH
TENDER BRAISED PORK FRIED RICE	PORK, UNAGI, PICKLES, MARKET GREENS
MARKET VEGETABLES	MISO-CURED VEGETABLES, CRISPY RICE, GINGER TARE
*SHIO KOJI CENTER-CUT SIRLOIN 6 OZ	MUSTARD GREENS, SEASONAL VEGETABLES, SOY PICKLES
*HERB-ROASTED FILET MIGNON 8 OZ	MUSTARD GREENS, SEASONAL VEGETABLES, SOY PICKLES
*JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ	MUSTARD GREENS, SEASONAL VEGETABLES, SOY PICKLES

*6 OZ CENTER-CUT SIRLOIN (\$10 SUPPLEMENTAL CHARGE)

*8 OZ FILET MIGNON (\$20 SUPPLEMENTAL CHARGE)

*2 OZ JAPANESE A5 STRIP LOIN (\$30 SUPPLEMENTAL CHARGE)

P R E S E L E C T T W O O P T I O N S

SWEET

MILK CHOCOLATE NAMELAKA	SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
JAPANESE 'DOUGHNUT' PUFF	MATCHA, ADZUKI, MASAGO

P R E S E L E C T O N E O P T I O N

\$ 7 5 P E R P E R S O N

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

TACHI DINNER

SERVED FAMILY STYLE

COLD SMALL PLATES

AHI TUNA POKE	POKE SAUCE, TOBIKO, NEGI, CRISP WONTON
PABU HARVEST GREENS	APPLE, CELERY ROOT, BUCKWHEAT, RICE WINE VINAIGRETTE
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	SHICHIMI SPICE, CARAMELIZED SOY, SESAME
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
PORK GYOZA	SCALLION, SOY, CHILI RAYU
*SEARED SONOMA FOIE GRAS	SHINKO PEAR, PICKLED STONE FRUIT, HATCHO MISO

*FOIE GRAS (\$5 SUPPLEMENTAL CHARGE)

SELECT TWO OPTIONS

ROBATAYAKI

CHICKEN MEATBALLS TSUKUNE	JIDORI EGG YOLK, TOGARASHI
CHICKEN BREAST MUNENIKU	UMEBOSHI, WASABI
SKIRT STEAK HARAMI	YUZUKOSHO
PORK BELLY BUTABARA	SANSHO SALT
TRUMPET MUSHROOM	SAKE, SPICY MISO
PEPPERS SHISHITO	UMAMI SOY, ITOGAKI

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD	CARROT, LOTUS ROOT, ROASTED VEGETABLE BROTH
TENDER BRAISED PORK FRIED RICE	PORK, UNAGI, PICKLES, MARKET GREENS
MARKET VEGETABLES	MISO-CURED VEGETABLES, CRISPY RICE, GINGER TARE
*SHIO KOJI CENTER-CUT SIRLOIN 6 OZ	MUSTARD GREENS, SEASONAL VEGETABLES, SOY PICKLES
*JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ	MUSTARD GREENS, SEASONAL VEGETABLES, SOY PICKLES

*6 OZ CENTER-CUT SIRLOIN (\$10 SUPPLEMENTAL CHARGE)

*2 OZ JAPANESE A5 STRIP LOIN (\$30 SUPPLEMENTAL CHARGE)

PRESELECT TWO OPTIONS

SWEET

MILK CHOCOLATE NAMELAKA	SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
JAPANESE 'DOUGHNUT' PUFF	MATCHA, ADZUKI, MASAGO

PRESELECT ONE OPTION

\$ 8 5 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
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT
MONTEREY SQUID OKONOMIYAKI	PORK BELLY, SUNNY-SIDE EGG, BONITO
PORK GYOZA	SCALLION, SOY, CHILI RAYU

SELECT TWO OPTIONS

PABU SUSHI & SASHIMI

6 PIECE	NIGIRI
5 PIECE	SASHIMI

SELECT ONE OPTION

ROBATAYAKI

CHICKEN MEATBALLS TSUKUNE	JIDORI EGG YOLK, TOGARASHI
CHICKEN BREAST MUNENIKU	UMEBOSHI, WASABI
SKIRT STEAK HARAMI	YUZUKOSHO
PORK BELLY BUTABARA	SANSHO SALT
TRUMPET MUSHROOM	SAKE, SPICY MISO
PEPPERS SHISHITO	UMAMI SOY, ITOGAKI

SELECT THREE OPTIONS

LARGE PLATES

MISO BLACK COD	CARROT, LOTUS ROOT, ROASTED VEGETABLE BROTH
TENDER BRAISED PORK FRIED RICE	PORK, UNAGI, PICKLES, MARKET GREENS
MARKET VEGETABLES	MISO-CURED VEGETABLES, CRISPY RICE, GINGER TARE
*SHIO KOJI CENTER-CUT SIRLOIN 6 OZ	PEA LEAVES, YUZUKOSHO, PONZU, SANSHO PEPPER AU POIVRE
*JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ	PEA LEAVES, YUZUKOSHO, PONZU, SANSHO PEPPER AU POIVRE

*6 OZ CENTER-CUT SIRLOIN (\$10 SUPPLEMENTAL CHARGE)

*2 OZ JAPANESE A5 STRIP LOIN (\$30 SUPPLEMENTAL CHARGE)

PRESELECT TWO OPTIONS

SWEET

MILK CHOCOLATE NAMELAKA	SESAME SPONGE, CANDIED COCOA NIBS, RED BEAN GELATO
JAPANESE 'DOUGHNUT' PUFF	MATCHA, ADZUKI, MASAGO

PRESELECT 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

ICHI

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

SASHIMI

CHEF SELECTION JAPANESE WASABI, SHISO, DAIKON, TAMARI SOY

TEMPURA

DUELING TEMPURA MARKET VEGETABLES, SEASONAL SEAFOOD

ROBATAYAKI

CHICKEN THIGH TOKYO NEGI
SKIRT STEAK YUZUKOSHO, SEA SALT
PORK BELLY SANSHO SALT
TRUMPET MUSHROOM SPICY MISO

PABU HOT POT

TENDER BRAISED PORK ISHIYAKI PORK, UNAGI, PICKLES, MARKET GREENS

WAGYU

JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ SANSHO PEPPER AU POIVRE, PONZU DAIKON, YUZUKOSHO, SEA SALT

SUSHI

CHEF SELECTION ROLLS, NIGIRI

SWEET

BLACK SESAME SUNDAE CHOCOLATE, PEANUTS, MOCHI
JAPANESE 'DOUGHNUT' PUFF MATCHA, ADZUKI, MASAGO

\$ 1 4 5 P E R P E R S O N

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

ADDITIONAL SUPPLEMENTS

SUSHI, SASHIMI & MAKIMONO

SIGNATURE ROLL PLATTERS	90
SANSOME PLATTER 64 PIECES	
CALIFORNIA, SPICY TUNA, EEL CUCUMBER, SALMON AVOCADO	
MONTGOMERY PLATTER 80 PIECES	120
KEN'S ROLL, RAINBOW, SPICY SCALLOP, EEL AVOCADO, NEGIHAMA	
CHEF'S SELECTION OF NIGIRI	
DAVIS PLATTER 50 PIECES	240
BIGEYE TUNA, KING SALMON, YELLOWTAIL, FRESHWATER EEL, GULF SHRIMP	
EMBARCADERO PLATTER 50 PIECES	280
BIGEYE TUNA, AMBERJACK, SEA BREAM, STRIPED JACK, OCEAN TROUT, OCTOPUS, SPOT PRAWN	
CHEF'S SELECTION OF SASHIMI	
PINE PLATTER 25 PIECES	125
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS	
WASHINGTON PLATTER 50 PIECES	250
BIGEYE TUNA, KING SALMON, YELLOWTAIL, STRIPED JACK, OCTOPUS	

ZENSAI | RECEPTION
(PRICED PER PIECE)

AHI TUNA POKE	5.00
HAPPY SPOONS	9.00
MAITAKE MUSHROOM TEMPURA	4.00
TOKYO FRIED CHICKEN 'KARAAGE'	4.00
ROBATAYAKI SKEWERS	
CHICKEN MEATBALL	4.00
CHICKEN THIGH	4.00
CHICKEN BREAST	4.00
CHICKEN WING	4.00
SKIRT STEAK	6.00
PORK BELLY	4.00
TRUMPET MUSHROOM	3.00
SHISHITO PEPPERS	3.00