

戸 丹 名 山

PRIVATE DINING
2019



P A B U

SAN FRANCISCO

PABU IZAKAYA

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

CHEF DE CUISINE

CHERESE FEJARANG

GENERAL MANAGER

RON BONIFACIO

SAKE SOMMELIER

STUART MORRIS

PABU BUYOUT

100 SEATED
300 STANDING

THE RAMEN BAR BUYOUT

40 SEATED
65 STANDING

PRIVATE DINING

LARGE WARRIOR ROOM
12 SEATED

SMALL WARRIOR ROOM
10 SEATED

COMBINED ROOMS
22 SEATED

GARDEN ATRIUM
24 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.

THE RAMEN BAR**WARRIOR ROOMS**



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 MICHAEL MINA, BOURBON STEAK, TRAILBLAZER TAVERN, 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. It is 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.



TANTO LUNCH
SERVED FAMILY STYLE

SMALL PLATES

AHI TUNA POKE	<i>poke sauce, tobiko, negi, crisp wonton</i>
ROASTED BEET SALAD	<i>citrus, marcona almonds, yuzu miso vinaigrette</i>
HEIRLOOM TOMATO SALAD	<i>nori green goddess, whipped crème fraîche tofu</i>
SPICY EDAMAME	<i>umami soy, togarashi, sesame</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	<i>cauliflower purée, roasted romanesco</i>
PAN-SEARED SCALLOPS	<i>gochujang carrot purée, local corn relish</i>
GRILLED BRANDT BEEF SIRLOIN	<i>local stir fried vegetable, chimichurri</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>sansho au poivre (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>sansho au poivre (additional \$28 per person)</i>

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
SHISO SORBET FLOAT	<i>mochi, togarashi peaches, ramune</i>
CHEESECAKE	<i>cherry, oatmeal graham crumble, yuzu curd, meringue</i>

SELECT ONE OPTION

\$58 PER PERSON



KATANA LUNCH
SERVED FAMILY STYLE

SMALL PLATES

AHI TUNA POKE	<i>poke sauce, tobiko, negi, crisp wonton</i>
ROASTED BEET SALAD	<i>citrus, marcona almonds, yuzu miso vinaigrette</i>
HEIRLOOM TOMATO SALAD	<i>nori green goddess, whipped crème fraîche tofu</i>
SPICY EDAMAME	<i>umami soy, togarashi, sesame</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>

SELECT THREE OPTIONS

PABU SUSHI

5 FISH SASHIMI & KEN'S ROLL

LARGE PLATES

MISO-MARINATED BLACK COD	<i>cauliflower purée, roasted romanesco</i>
PAN-SEARED SCALLOPS	<i>gochujang carrot purée, local corn relish</i>
GRILLED BRANDT BEEF SIRLOIN	<i>local stir fried vegetable, chimichurri</i>
MARKET VEGETABLE	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>sansho au poivre (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>sansho au poivre (additional \$28 per person)</i>

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
SHISO SORBET FLOAT	<i>mochi, togarashi peaches, ramune</i>
CHEESECAKE	<i>cherry, oatmeal graham crumble, yuzu curd, meringue</i>

SELECT ONE OPTION

\$ 67 PER PERSON



SENSHI DINNER

SERVED FAMILY STYLE

COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
ROASTED BEET SALAD	<i>citrus, marcona almonds, yuzu miso vinaigrette</i>
HEIRLOOM TOMATO SALAD	<i>nori green goddess, whipped crème fraîche tofu</i>
KAISO SEAWEEED SALAD	<i>san baizu, sesame dressing, lemon</i>
IACOPI FARMS SUGAR SNAP PEAS	<i>'goma-ae' style, toasted sesame</i>

SELECT TWO OPTIONS

HOT SMALL PLATES

SHISHITO PEPPERS	<i>umami soy, itogaki</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>

SELECT TWO OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	<i>cauliflower purée, roasted romanesco</i>
CRISPY PORK FRIED RICE	<i>pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>sansho au poivre (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>sansho au poivre (additional \$28 per person)</i>

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
SHISO SORBET FLOAT	<i>mochi, togarashi peaches, ramune</i>
CHEESECAKE	<i>cherry, oatmeal graham crumble, yuzu curd, meringue</i>

SELECT ONE OPTION

\$ 77 PER PERSON



TACHI DINNER
SERVED FAMILY STYLE

COLD SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
ROASTED BEET SALAD	<i>citrus, marcona almonds, yuzu-miso vinaigrette</i>
HEIRLOOM TOMATO SALAD	<i>nori green goddess, whipped crème fraîche tofu</i>
KAISO SEAWEED SALAD	<i>san baizu, sesame dressing, lemon</i>
IACOPI FARMS SUGAR SNAP PEAS	<i>'goma-ae' style, toasted sesame</i>

SELECT TWO OPTIONS

HOT SMALL PLATES

SHISHITO PEPPERS	<i>umami soy, itogaki</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
MAITAKE MUSHROOM TEMPURA	<i>dashi-soy dipping sauce</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>

SELECT TWO OPTIONS

ROBATAYAKI

CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzu kosho</i>
PORK BELLY	<i>sansho salt</i>
MUSHROOM	<i>sake, spicy miso</i>

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	<i>cauliflower purée, roasted romanesco</i>
CRISPY PORK FRIED RICE	<i>pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>sansho au poivre (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>sansho au poivre (additional \$28 per person)</i>

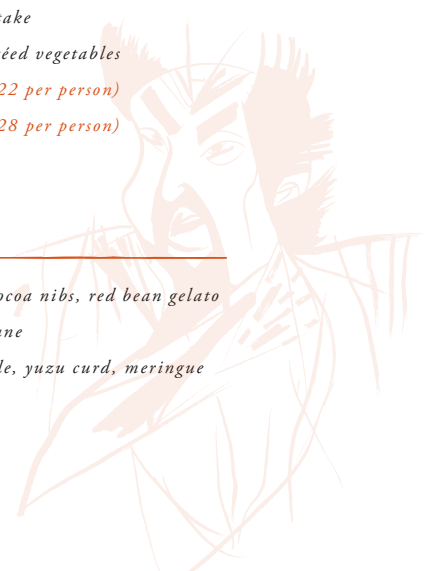
SELECT TWO OPTIONS

SWEETS

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
SHISO SORBET FLOAT	<i>mochi, togarashi peaches, ramune</i>
CHEESECAKE	<i>cherry, oatmeal graham crumble, yuzu curd, meringue</i>

SELECT ONE OPTION

\$ 87 PER PERSON



ODACHI DINNER

SERVED FAMILY STYLE

EDAMAME TO BEGIN

SMALL PLATES

AHI TUNA POKE	<i>tobiko, negi, garlic, crisp wonton</i>
ROASTED BEET SALAD	<i>citrus, marcona almonds, yuzu-miso vinaigrette</i>
HEIRLOOM TOMATO SALAD	<i>nori green goddess, whipped crème fraîche tofu</i>
KAISO SEAWEED SALAD	<i>san baizu, sesame dressing, lemon</i>
HOUSE-MADE PORK GYOZA	<i>scallion, soy, chili rayu</i>
TOKYO FRIED CHICKEN 'KARAAGE'	<i>ginger-soy marinade, spicy mayo</i>
MONTEREY SQUID OKONOMIYAKI	<i>pork belly, sunny-side egg, bonito</i>

SELECT THREE OPTIONS

PABU SUSHI & SASHIMI

NIGIRI	<i>6 piece</i>
SASHIMI	<i>5 piece</i>

SELECT ONE OPTION

ROBATAYAKI

CHICKEN THIGH	<i>tokyo negi</i>
SKIRT STEAK	<i>yuzu kosho</i>
PORK BELLY	<i>sansho salt</i>
MUSHROOM	<i>sake, spicy miso</i>

SELECT THREE OPTIONS

LARGE PLATES

MISO-MARINATED BLACK COD	<i>cauliflower purée, roasted romanesco</i>
CRISPY PORK FRIED RICE	<i>pork, garlic, scallion, soy, maitake</i>
MARKET VEGETABLES	<i>chef's selection of seasonal sautéed vegetables</i>
SCHMITZ RANCH DRY-AGED RIB EYE	<i>sansho au poivre (additional \$22 per person)</i>
JAPANESE A5 WAGYU	<i>sansho au poivre (additional \$28 per person)</i>

SELECT TWO OPTIONS

SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
SHISO SORBET FLOAT	<i>mochi, togarashi peaches, ramune</i>
CHEESECAKE	<i>cherry, oatmeal graham crumble, yuzu curd, meringue</i>

SELECT ONE OPTION

\$ 96 PER PERSON



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 MEATBALLS	<i>togarashi</i>
SKIRT STEAK	<i>yuzu kosho</i>
PORK BELLY	<i>sansho salt</i>
MUSHROOM	<i>sake, spicy miso</i>

RICE

CRISPY PORK FRIED RICE *pork, garlic, scallion, soy, maitake*

WAGYU

JAPANESE MIYAZAKI A5 STRIP LOIN 2 OZ *sansho pepper au poivre, ponzu daikon, yuzukosho, sea salt*

SUSHI

CHEF SELECTION *rolls, nigiri*

SWEET

MILK CHOCOLATE-SESAME CUSTARD	<i>black sesame sponge, candied cocoa nibs, red bean gelato</i>
CHEESECAKE	<i>cherry, oatmeal graham crumble, yuzu curd, meringue</i>

\$ 1 4 7 PER PERSON



ADDITIONAL SUPPLEMENTS

CAVIAR SERVICE

GOLDEN OSETRA	1 OZ 175
GOLDEN RESERVE	1 OZ 275

SUSHI, SASHIMI & MAKIMONO

SIGNATURE ROLL PLATTERS

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

CHEF'S SELECTION OF NIGIRI

DAVIS PLATTER 50 PIECES	240
<i>bigeye tuna, king salmon, yellowtail, freshwater eel, gulf shrimp</i>	
EMBARCADERO PLATTER 50 PIECES	280
<i>bigeye tuna, amberjack, sea bream, striped jack, ocean trout, octopus, spot prawn</i>	

CHEF'S SELECTION OF SASHIMI

PINE PLATTER 25 PIECES	125
<i>bigeye tuna, king salmon, yellowtail, striped jack, octopus</i>	
WASHINGTON PLATTER 50 PIECES	250
<i>bigeye tuna, king salmon, yellowtail, striped jack, octopus</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
CAVIAR CRÈME FRAÎCHE TARO CHIP	10.00

ROBATAYAKI | SKEWERS

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

DESSERT

MINI MILK CHOCOLATE NAMALAKA	6.00
WASABI PEA RICE KRISPY TREAT	2.50
ASSORTED COOKIES	2.50

