

PABU

## PABU BOSTON SPECIAL EVENTS

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.



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MANAGING CHEF  
MICHAEL MINA & KEN TOMINAGA

EXECUTIVE CHEF  
BEN STEIGERS

GENERAL MANAGER  
LINCHUL SHIN

SOMMELIER  
MAYUKA YATOMI

BEVERAGE DIRECTOR  
DANIEL GRAJEWSKI

SALES & MARKETING  
REBECCA MASSI

PRIVATE DINING

CAPACITY



**Private Dining**

- 20 Seated
- 25-30 Reception Style



**Semi-Private**

- 25-32 Seated
- 32-45 Reception Style



**Dining Room Buy-Out**

- 90 Seated
- 150 Reception Style



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. 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.

P A B U

PRIVATE DINING: LUNCH

\$1,000 MINIMUM | UP TO 20 GUESTS



## SHUNIN LUNCH

\$45 PER PERSON

## SMALL PLATES

SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT
KAI SO SEAWEED SALAD	SAN BAIZU, SESAME DRESSING, LEMON
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

SALMON OCHAZUKE DONBURI	GREEN TEA BROTH, DAIKON, IKURA, RICE
FRIED CHICKEN 'NANBAN'	SWEET & SOUR GLAZE, BÉARNAISE, SHAVED CABBAGE
GYUDON	BAVETTE STEAK, SCALLION, GINGER, EGG YOLK, RICE

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

## SWEETS

PEANUT BUTTER COOKIES	WHITE SESAME, MISO
'DOUGHNUTS' PUFFS	RICE PEARLS, MATCHA SUGAR, ADZUKI PUDDING

SELECT ONE OPTION

## KACHO LUNCH

\$65 PER PERSON

SERVED FAMILY STYLE

## SMALL PLATES

SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME
BLOOMSDALE SPINACH	'GOMA-AE' STYLE, TOASTED SESAME
KAIISO SEAWEEED SALAD	SAN BAIZU, SESAME DRESSING, LEMON
AHI TUNA POKE	TOBIKO, NEGI, GARLIC, CRISP WONTON
TOKYO FRIED CHICKEN 'KARAAAGE'	GINGER-SOY MARINADE, SPICY MAYO
MAITAKE MUSHROOM TEMPURA	DASHI-SOY DIPPING SAUCE, MATCHA SALT

SELECT THREE OPTIONS

## PABU SUSHI

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

## LARGE PLATES

SALMON OCHAZUKE DONBURI	GREEN TEA BROTH, DAIKON, IKURA, RICE
FRIED CHICKEN 'NANBAN'	SWEET & SOUR GLAZE, BÉARNAISE, SHAVED CABBAGE
GYUDON	BAVETTE STEAK, SCALLION, GINGER, EGG YOLK, RICE

SELECT TWO OPTIONS

INCLUDES PREMIUM HITOMEBORE RICE SERVICE  
& MISO SOUP

## SWEETS

'DOUGHNUTS' PUFFS	RICE PEARLS, MATCHA SUGAR, ADZUKI PUDDING
PEANUT BUTTER COOKIES	WHITE SESAME, MISO

SELECT ONE OPTION

P A B U

PRIVATE DINING: DINNER

\$2,000 MINIMUM | UP TO 20 GUESTS



## 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, MATCHA SALT
SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME
SEARED SHRIMP SHUMAI DUMPLING*	FOIE GRAS, SCALLION, GINGER, RAYU TARE
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU

SELECT TWO OPTIONS

\* 5 SUPPLEMENT

### ROBATAYAKI

CHICKEN MEATBALL	EGG YOLK, TOGARASHI
CHICKEN THIGH	TOKYO NEGI
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	CHARRED ONION, SPAGHETTI SQUASH, ROASTED BONE BROTH
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

'DOUGHNUTS' PUFFS	RICE PEARLS, MATCHA SUGAR, ADZUKI PUDDING
PEANUT BUTTER COOKIES	WHITE SESAME, MISO

SELECT ONE OPTION



## 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
SEARED SHRIMP SHUMAI DUMPLING*	FOIE GRAS, SCALLION, GINGER, RAYU TARE
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU

\* 5 SUPPLEMENT

SUPSSELECT THREE OPTIONS

## PABU SUSHI &amp; SASHIMI

6-PIECE	NIGIRI
5-PIECE	SASHIMI

SELECT ONE OPTION

## ROBATAYAKI

CHICKEN MEATBALL	EGG YOLK, TOGARASHI
CHICKEN THIGH	TOKYO NEGI
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	CHARRED ONION, SPAGHETTI SQUASH, ROASTED BONE BROTH
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

'DOUGHNUTS' PUFFS	RICE PEARLS, MATCHA SUGAR, ADZUKI PUDDING
PEANUT BUTTER COOKIES	WHITE SESAME, MISO

SELECT ONE OPTION

## 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 | CUTTLFISH, 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
DUXBURY OYSTERS 1/2 DOZEN	18.00

ROBATAYAKI | SKEWERS

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

P A B U

FULL RESTAURANT BUY OUT: RECEPTION STYLE

\$25,000 MINIMUM | UP TO 150 GUESTS



RECEPTION STYLE MENU FOR FULL RESTAURANT BUY-OUT  
\$105 PER PERSON

## SUSHI, SASHIMI &amp; MAKIMONO DISPLAY

MAKIMONO  
SELECT 5

CALIFORNIA  
SPICY TUNA  
EEL CUCUMBER  
SALMON AVOCADO  
KEN'S ROLL  
RAINBOW  
SPICY SCALLOP  
NEGIHAMA

SASHIMI  
SELECT 4

BIGEYE TUNA  
KING SALMON  
YELLOWTAIL  
STRIPED JACK  
OCTOPUS

NIGIRI  
SELECT 5

BIGEYE TUNA  
KING SALMON  
YELLOWTAIL  
FRESHWATER EEL  
GULF SHRIMP  
SEA BREAM  
OCEAN TROUT  
SPOT PRAWN

## PASSED

COLD  
SELECT 2

AHI TUNA POKE  
HAPPY SPOON\*  
DUXBURY OYSTERS  
1/2 DOZEN

HOT  
SELECT 4

TOKYO STYLE CHICKEN 'KARAAGE'  
HOUSE-MADE PORK GYOZA  
STEAMED SHRIMP SHUMAI DUMPLING\*  
MISO-CURED BLACK COD\*  
BRAISED PORK BELLY  
MAITAKE MUSHROOM TEMPURA

ROBATA  
SELECT 3

CHICKEN MEATBALL  
CHICKEN THIGH  
CHICKEN WING  
SKIRT STEAK  
PORK BELLY  
TRUMPET MUSHROOM

## DESSERT DISPLAY

MINI CHOCOLATE NAMALAKA  
MISO PEANUT BUTTER COOKIE

\*ADDITIONAL \$10 PER PERSON

P A B U

FULL RESTAURANT BUY OUT: SEATED

\$25,000 MINIMUM | UP TO 90 GUESTS



## 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 SEAWEEED 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, MATCHA SALT
SPICY EDAMAME	TOGARASHI, CARAMELIZED SOY, SESAME
SEARED SHRIMP SHUMAI DUMPLING*	FOIE GRAS, SCALLION, GINGER, RAYU TARE
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU

SELECT TWO OPTIONS

\* 5 SUPPLEMENT

### ROBATAYAKI

CHICKEN MEATBALL	EGG YOLK, TOGARASHI
CHICKEN THIGH	TOKYO NEGI
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	CHARRED ONION, SPAGHETTI SQUASH, ROASTED BONE BROTH
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

'DOUGHNUTS' PUFFS	RICE PEARLS, MATCHA SUGAR, ADZUKI PUDDING
PEANUT BUTTER COOKIES	WHITE SESAME, MISO

SELECT ONE OPTION

## 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
SEARED SHRIMP SHUMAI DUMPLING*	FOIE GRAS, SCALLION, GINGER, RAYU TARE
TOKYO FRIED CHICKEN 'KARAAGE'	GINGER-SOY MARINADE, SPICY MAYO
HOUSE-MADE PORK GYOZA	SCALLION, SOY, CHILI RAYU

SELECT THREE OPTIONS

\* 5 SUPPLEMENT

## PABU SUSHI &amp; SASHIMI

6-PIECE	NIGIRI
5-PIECE	SASHIMI

SELECT ONE OPTION

## ROBATAYAKI

CHICKEN MEATBALL	EGG YOLK, TOGARASHI
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## SWEETS

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ADDITIONAL SUPPLEMENTS

SUSHI, SASHIMI & MAKIMONO

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BACK BAY PLATTER   80 PIECES	120
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CHEF'S SELECTION OF NIGIRI

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BIGEYE TUNA, KING SALMON, YELLOWTAIL, FRESHWATER EEL, GULF SHRIMP	
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CHEF'S SELECTION OF SASHIMI

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

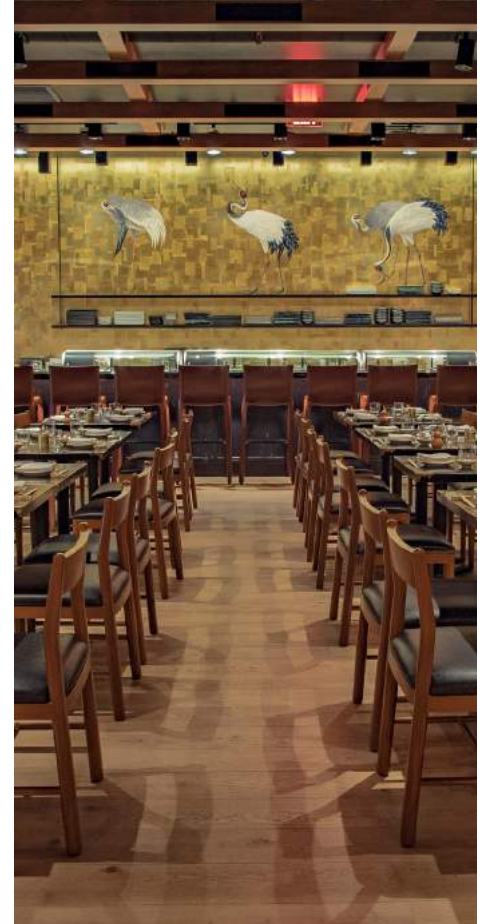
(PRICED PER PIECE)

AHI TUNA POKE	5.00
HAPPY SPOON	9.00
DUXBURY OYSTERS 1/2 DOZEN	18.00

ROBATAYAKI | SKEWERS

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

EVENT SPECS



CAPACITY

90 SEATED  
150 RECEPTION STYLE

PARKING

33 ARCH STREET PARKING

AMENITIES

CHECK-IN TABLE  
COAT CHECK  
AV FOR PRIVATE DINING ROOM

RENTAL EQUIPMENT

DJ\*  
LINENS\*  
FLOWERS\*  
MICROPHONE\*  
SPEAKERS\*  
LIGHTS\*  
ICE DISPLAY\*  
STEP AND REPEAT\*

FLOOR SETUP

TALL TABLES\*  
ICE DISPLAY\*  
SATELLITE BAR  
SUSHI BAR  
SAKE TASTING BAR