



DINNER



pabu

GRILL & SAKE

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Nasu dengaku / Grilled eggplant



Tsukemono / Japanese pickles

# ベジタリアン VEGETARIAN

- |   |  |     |
|---|--|-----|
| 1 | <b>EDAMAME</b><br>Lightly salted soy beans   | 6   |
| 2 | <b>PIRI KARA EDAMAME</b><br>Lightly salted soy bean with Japanese assorted chilli pepper | 6   |
| 3 | <b>RENKON CHIPS</b> ◆<br>Sliced lotus root chips   | 5.5 |
| 4 | <b>WAKAME SALAD</b><br>Seaweed salad topped with roasted sesame                          | 6   |
| 5 | <b>TSUKEMONO</b> ◆<br>Varieties of Japanese pickles                                      | 4.5 |
| 6 | <b>INARI KUSHI</b><br>Grilled spicy sweet bean curd skewer                               | 3.5 |

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|----|--|------|
| 7  | <b>KINOKO KUSHI</b><br>Grilled king oyster mushroom  | 4    |
| 8  | <b>YASAI KUSHI</b><br>Fresh seasonal veggie skewer cooked on charcoal with your choice of teriyaki sauce or special soy sauce  | 4    |
| 9  | <b>AGEDASHI TOFU</b> ◆<br>Deep-fried bean curd with sweet miso, tomato, & herb soy dressed rocket salad  | 8    |
| 10 | <b>YASAI GYOZA</b><br>Fried vegetarian dumplings served with spicy ponzu sauce   | 8    |
| 11 | <b>NASU DENGAKU</b> ◆<br>Baked then grilled egg plant with sweet and spicy miso sauce  | 9.5  |
| 12 | <b>POTATO CHIPS</b><br>Potato chips served with Japanese wasabi mayo   | 6    |
| 13 | <b>POTATO WEDGES</b><br>Potato wedges served with Japanese wasabi mayo or spicy mayo   | 6    |
| 14 | <b>SANSAI SOBA OR UDON NOODLES</b> ◆<br>Japanese mountain mushroom & fresh local mushrooms tossed with garlic, butter and spicy light soy on buckwheat or udon noodles | 15   |
| 15 | <b>YASAI MAKI</b><br>Vegan roll with tofu, avocado, cucumber, pickled radish, lettuce, semi dried tomato & sweet bean curd topped with roasted sesame & seaweed salad  | 17.5 |
| 16 | <b>TOFU SALAD</b><br>Creamy tofu topped with rocket salad & sesame herb dressing   | 13   |
| 17 | <b>KINOKO SALAD</b> ◆<br>Varieties of mushroom with mix salad tossed in sesame soy & tomatoes in our special soy dressing  | 13   |
| 18 | <b>STEAMED VEGGIES</b> ◆<br>Steamed Vegetables with spicy miso & sweet miso  | 13   |
| 19 | <b>FRUIT PLATTER</b><br>Mix fruits   | 8    |



Kinoko salad / Mushroom salad



Yasai maki / Vegetarian sushi roll

# VEGAN ガン

- 1 **EDAMAME** 6  
Lightly salted soy beans
- 2 **PIRI KARA EDAMAME** ◆ 6  
Lightly salted soy bean with Japanese assorted chilli pepper
- 3 **RENKON CHIPS** ◆ 5.5  
Sliced lotus root chips
- 4 **WAKAME SALAD** 6  
Seaweed salad topped with roasted sesame
- 5 **TSUKEMONO** ◆ 4.5  
Varieties of Japanese pickles

- 6 **INARI KUSHI** ◆ 3.5  
Grilled spicy sweet bean curd skewer
- 7 **KINOKO KUSHI** 4  
Grilled king oyster mushroom
- 8 **YASAI KUSHI** 4  
Fresh seasonal veggie skewer cooked on charcoal with your choice of teriyaki sauce or special soy sauce
- 9 **AGEDASHI TOFU** ◆ 8  
Deep-fried bean curd with sweet miso, tomato, & herb soy dressed rocket salad
- 10 **NASU DENGAKU** ◆ 9.5  
Baked then grilled egg plant with sweet and spicy miso sauce
- 11 **POTATO CHIPS** 6  
Potato chips served with Japanese wasabi mayo
- 12 **POTATO WEDGES** 6  
Potato wedges served with Japanese wasabi mayo or spicy mayo
- 13 **YASAI MAKI** 17.5  
Vegan roll with tofu, avocado, cucumber, pickled radish, lettuce, semi dried tomato & sweet bean curd topped with roasted sesame & seaweed salad
- 14 **TOFU SALAD** 13  
Creamy tofu topped with rocket salad & sesame herb dressing
- 15 **KINOKO SALAD** 13  
Varieties of mushroom with mix salad tossed in sesame soy & tomatoes in our special soy dressing
- 16 **STEAMED VEGGIES** ◆ 13  
Steamed Vegetables with spicy miso & sweet miso
- 17 **STEAMED RICE** 3.5
- 18 **FRUIT PLATTER** 8  
Mix fruits





Sukiyaki nabe / Sukiyaki hot pot



Seafood nabe / Seafood hot pot



Gyu tatakai / Seared slices of beef



Teriyaki chicken

# グルテンフリー

## 季節のお楽しみ SEASONAL SPECIALS (gluten free)

- 1 **SEAFOOD NABE** ◆ 18  
Fresh market seafood & vegetables with soy fish broth served in a flamed hot pot cooked on your table to your choice
- 2 **SUKIYAKI NABE** 18  
Thinly sliced beef & seasonal vegetables served in a flamed hot pot with sweet soy soup broth cooked on your table to your choice
- 3 **TEPPANYAKI BEEF** 17  
Grilled porterhouse steak with mash sweet potato served with sizzling sweet soy in a hot iron plate
- 4 **TERIYAKI CHICKEN** ◆ 16  
Grilled chicken thigh fillet with mash sweet potato served with sizzling creamy sweet soy in a hot iron plate

## お楽しみ QUICK TAPAS (gluten free)

- 1 **EDAMAME** 6  
Lightly salted soy beans
- 2 **PIRI KARA EDAMAME** ◆ 6  
Lightly salted soy bean with Japanese assorted chilli pepper
- 3 **WAKAME SALAD** 6  
Seaweed salad topped with roasted sesame
- 4 **GYU TATAKI** ◆ 14.5  
Seared porterhouse beef thinly spiced topped with roasted sesame, spring onion, red ginger, wasabi mayo & garlic ginger citrus soy
- 5 **NAMA KAKI** ◆ 9 / 17  
3 pieces / 6 pieces  
Fresh oysters served natural or with ponzu & chilli radish or various flavours
- 6 **TSUKEMONO** ◆ 4.5  
Varieties of Japanese pickles





Pabu tsukune set



Kushi mono / Mix skewers



Pabu sumiyaki set



Kushi mono / Mix skewers

## 炭焼 CHARCOAL GRILLED (gluten free)

- 1 **PABU SUMIYAKI SET** ◆ 16.5  
Includes 5 mix skewers: Tsukune (chicken ball), Yakitori (chicken thigh), Chilli Inari Kushi (bean curd), Gyu Kushi (beef) & Buta Kushi (pork belly)
- 2 **PABU TSUKUNE SET** ◆ 14.5  
5 chicken ball skewers topped with different flavours
- 3 **TSUKUN** 3.5  
Chicken balls skewer with teriyaki sauce
- 4 **YAKITORI** ◆ 4  
Juicy chicken thigh skewer
- 5 **KAWA** 4  
Juicy crispy chicken skin served with chilli soy
- 6 **BUTA ASPARAGUS** ◆ 4  
Thinly sliced pork wrapped around asparagus
- 7 **GYU KUSHI** 4  
Beef loin skewer grilled with salt, pepper & soy
- 8 **BUTA KUSHI** 4  
Grilled pork skewer seasoned with salt & lemon
- 9 **SUNAGIMO** 4  
Chicken giblets grilled & seasoned with salt & lemon
- 10 **KINOKO KUSHI** 4  
Grilled king oyster mushroom
- 11 **YASAI KUSHI** 4  
Fresh seasonal veggie skewer cooked on charcoal with your choice of teriyaki sauce or special soy sauce
- 12 **IKA KUSHI** 6  
Grilled squid skewers, 3 pieces
- 13 **SAKE KUSHI** 4.5  
Grilled salmon skewer with salt pepper & lemon
- 14 **EBI KUSHI** 5  
Tiger prawns with sweet miso, 2 pieces
- 15 **HOTATE** ◆ 6  
Large juicy scallops wrapped with bacon & wasabi mayo, 2 pieces

## あたたか料理 WARM DISHES (gluten free)

- 1 **YAKI BUTA** ◆ 10  
Pan-fried slices of pork belly in light sweet soy served with herb soy tossed mix salad & fried leeks
- 2 **NASU DENGAKU** ◆ 9.5  
Baked then grilled egg plant with sweet and spicy miso sauce





Kinoko salad / Mushroom salad



Matcha creme brulee / Green tea creme brulee



Dessert moriawase / Dessert platter

## 寿司 SUSHI & SASHIMI (gluten free)

- 1 **MAGURO ABURI SASHIMI** ◆ 16  
Slices of tuna lightly seared with hot sesame oil, yuzu soy sauce & wasabi mayo, 8 pieces
- 2 **SAKE ABURI SASHIMI** ◆ 15  
Slices of salmon lightly seared with hot sesame oil, ponzu soy, ginger, spring onion & roasted sesame, 8 pieces
- 3 **HAMACHI SASHIMI** ◆ 14.5  
Thinly sliced fresh king fish with jalapeños & yuzu (citrus) soy sauce

## サラダ SALAD (gluten free)

- 1 **MAGURO & SALMON SALAD** ◆ 14  
Fresh tuna & salmon topped with rocket salad tossed in sesame soy served with our chefs secret spicy sauce & mayo
- 2 **DUCK SALAD** 14  
Smoked duck with special sauce on a bed of rocket salad
- 3 **TOFU SALAD** 13  
Creamy tofu topped with rocket salad & sesame herb dressing
- 4 **KINOKO SALAD** ◆ 13  
Varieties of mushroom with mix salad tossed in sesame soy & tomatoes in our special soy dressing
- 5 **STEAMED VEGGIES** ◆ 13  
Steamed Vegetables with spicy miso & sweet miso

## デザート DESSERT (gluten free)

- 1 **MATCHA ICE CREAM** 8  
Premium green tea ice cream with chilled mochi made from bracken starch
- 2 **KUROGOMA ICE CREAM** ◆ 8  
Premium black sesame ice cream with chilled mochi
- 3 **YUZU SORBET** 8  
Home made lemon & Japanese citrus sorbet with mixed fruit
- 4 **MACHA CREME BRULEE** ◆ 12  
Green tea creme brulee served with mix fruits
- 5 **MATCHA PANNA COTTA** 10  
Green tea panna cotta served with vanilla ice cream & mixed fruit
- 6 **DESSERT MORIAWASE** ◆ 18  
Green tea creme brulee, black sesame icecream, citrus sorbet, melon mochi & mixed fruits





Green tea

Pabu's signature cocktails



# 飲物 DRINKS

## JUNMAI SAKE (Pure rice wine gluten free)

- 1 ONIGOROSHI JUNMAI 10 / 58  
Glass (100ml) / Bottle (720ml)  
Kyoto | Fruity & Dry | Cold/Warm | Alc/Vol. 13.5%
- 2 RIHAKU TOKUBETSU JUNMAI 16 / 94  
Glass (100ml) / Bottle (720ml)  
Shimane | Clean, Smooth & Semi Dry | Cold/Warm | Alc/Vol. 15.3%

## SOFT DRINKS

- 1 RAMUNE (JAPANESE LEMONADE) 4.5
- 2 LEMON LIME BITTER 4.5
- 3 CALPICO ORIGINAL 4
- 4 CALPICO GRAPE 4
- 5 LEMON ICE TEA 4
- 6 PEACH ICE TEA 4
- 7 COKE 4
- 8 COKE ZERO 4
- 9 DIET COKE 4
- 10 NATURAL SPARKLING WATER 4
- 11 WHITE GRAPE & PASSION FRUIT SPARKLING WATER 4
- 12 ORANGE & MANGO SPARKLING WATER 4

## JUICES

- 13 FRESH ORANGE JUICE 4
- 14 FRESH APPLE JUICE 4
- 15 PINEAPPLE JUICE 4
- 16 COCONUT WATER 4.5
- 17 CRANBERRY JUICE 4
- 18 POMEGRANATE JUICE 4

## HOT TEA & COFFEE

- 19 GREEN TEA 4.5
- 20 GENMAI TEA 4.5
- 21 ESPRESSO 4
- 22 CAPPUCCINO 4