

## Millennium Tower to feature izakaya

By Marilyn Jackson



Chef Michael Mina, left, and Chef Ken Tominaga flank Richard Baumert, a partner of Millennium Partners.

When Millennium Tower Boston opens next summer, it will be only a matter of a few months before Downtown Crossing will showcase an extraordinary new restaurant, Pabu Boston.

The 7,800-square-foot restaurant will occupy part of the first and second levels of the 60-story glass and steel tower now under construction at One Franklin St. Its floor-to-ceiling windows will overlook Shoppers' Plaza, a triangular pocket park.

Pabu Boston will not be the first high-quality Japanese restaurant and sushi bar for the two acclaimed chefs –Michael Mina, who has won a James Beard Award and operates 26 restaurants throughout the country, and Ken Tominaga, who is well known for his Hana Japanese Restaurant in Sonoma County, which he opened in 1990 – who will operate the 173-seat restaurant. It will include a sushi bar, a lounge, a dining room as well as a private 20-seat dining room, designed by Bishop Pass of Los Angeles.

Friends for more than a decade, Mina and Tominaga decided to partner about five years ago. They opened Pabu San Francisco last year and have garnered praise.

This is the first izakaya for them in New England. Richard Baumert, a partner of Millennium Partners, which is developing the iconic 625-foot tower, said he was thrilled to have Mina and Tominaga open “an exciting, must-visit culinary destination in the heart of the city.”

Pabu, which translates as pub, will offer “happy spoon,” 16 bite-size tastes of light and heavy fish, as well as small and large plates, hot and cold, and sweets, but the Boston menu will be different from the one in San Francisco, taking full advantage of local sources.

In addition, said Tominaga, he would be importing fresh fish from Japan’s famous Tsukiji Market in Tokyo. A wide selection of sake, Japanese whiskeys and beers will be part of the offerings.

Separate from Pabu will be Mina at the Tower, the private, residents-only dining space within the club.

Mina envisions presenting cooking classes and video demonstrations for the residents and offering one dish a week, using precut ingredients (from Roche Bros.) for meal preparation.

What is particular exciting for him is that he is overseeing the construction of an on-site, same-level kitchen in the residents’ club. At Millennium Tower San Francisco, where Mina operates RN47, there is no self-contained kitchen on the same floor as the private dining room.

Mina and Tominaga said that Pabu Boston would create approximately 100 jobs and that hiring the chefs would begin shortly. Tominaga said he wanted someone on board fairly soon for about a year’s training.



*Pabu Boston, scheduled to open in the fall of 2016, will overlook Shoppers’ Plaza in front of Millennium Tower.*