



family kitchen

Our restaurants may be closed, but the MINA FAMILY KITCHEN is open.

MINA FAMILY KITCHEN was born out of the desire to feed our employees and their families, as well as the people in our communities. Every meal that is purchased directly benefits our employees and enables us to continue offering them a hot family meal daily.

During these turbulent times, we as a family came together and asked ourselves, what are people truly looking for and what can we do? We understand that no matter what, people need to eat. In unpredictable times like we are facing, we crave comfort. Here at MINA Group, we are blessed to partner with many talented chefs. We asked our partners to contribute some of their favorite comfort dishes. Each chef dug into their own past, and offered dishes that they have created throughout their careers and in our restaurants as well as elevated takes on the foods they grew up eating.

MINA FAMILY KITCHEN brings you a globally inspired menu: I am proud to share some of the bold flavors of Middle Eastern cooking that I grew up with in my mother's kitchen; *Chef Adam Sobel* focuses on Italian-American dishes inspired by his Nana Lu; *Chefs Wade Ueoka and Michelle Karr-Ueoka* evoke the Hawaiian ethos of pono; *Chef Ken Tominaga* highlights the authentic flavors of Japan while *Chef Gerald Chin*, aka G-Man, creates craveable Chinese food. *Chef Kevin Shantz* puts his spin on American Steakhouse classics and *Ayesha Curry* has her fiery take on international flavors.

Our globally inspired menu reflects that no matter where we come from, we are all family.

LUNCH & DINNER MENU

Monday - Saturday | Lunch: 12-4PM | Dinner: 4-8PM

email: llevig@internationalsmoke.com

phone: (415) 668-7228

Order online:



20% off discount for all bar and restaurant industry, pickup only. Please bring a recent paystub. 10% off for all pickup orders.

Appetizers

- MINERVA'S MEZZA SPREAD (VEG) 12
hummus, ful medames, labneh, pickles, lavash and house flatbread
from Chef Michael Mina
- NANA LU'S STUFFED PEPPERS 8
pancetta, pecorino, gremolata
from Chef Adam Sobel
- CRISPY TURKEY SPRING ROLLS (DF) 8
fire water
from Chef Gerald Chin

- DOUBLE DUCK WINGS (GF)(DF) 12
jerk spice, green seasoning, mango chutney
from Ayesha Curry
- ISLAND-STYLE AHI TUNA POKE NACHOS (DF) 16
avocado salsa, wonton chips
from Chefs Michelle Karr-Ueoka and Wade Ueoka
- HOUSE SPECIAL S.P.A.M. FRIED RICE (GF)(DF) 9
kimchi, gochujang, scallion
from Chefs Michelle Karr-Ueoka and Wade Ueoka

SUSHI

from Chefs Ken Tominaga and Yukinori Yamamoto
all sushi items are gluten-free and dairy-free

- 5 PIECE SASHIMI 20
- 5 PIECE NIGIRI 22
- KEN'S ROLL 19
shrimp tempura, avocado, spicy tuna, pine nut
- SPICY TUNA ROLL 19
- YELLOWTAIL SCALLION ROLL 14
- CALIFORNIA ROLL 14
- VEGETARIAN MAKI 12

SOUPS & SALADS

- ARUGULA AND FALAFEL SALAD (VEG) 14
tahini dressing, pomegranate seeds
from Chef Michael Mina
- ITALIAN WEDDING SOUP 9
tiny veal meatballs, tuscan kale, fregola
from Chef Adam Sobel
- MARINATED JAPANESE CUCUMBERS (V)(GF) 7
toasted garlic, chili oil, fresh mint
from Chef Gerald Chin
- THAI COCONUT CURRY SOUP 9
sweet peas, tofu, fried shallots, cornbread
from Ayesha Curry

- MISO SOUP (GF) 7
wakame, hon shimeji, silken tofu, clams
from Chef Ken Tominaga
- CREAMY SESAME SPINACH SALAD (V)(GF) 7
'goma-ae' style, toasted sesame
from Chef Ken Tominaga
- AVOCADO WEDGE SALAD (GF) 14
cherry tomatoes, bacon, pickled red onion, BOH ranch
from Chef Kevin Schantz
- LEGENDARY CAESAR SALAD 13
parmesan croutons, romaine hearts
from Chef Bradley Ogden

ENTREES

*available for dinner only

- SPICED EGYPTIAN CHICKEN STEW (GF)(DF) 19
potatoes, okra, cous cous
from Chef Michael Mina
- MINERVA'S KOSHARY RICE* (VEG) 17
chickpeas, lentils, spicy tomato stew, crispy onions
from Chef Michael Mina
- LAMB KEBAB SKEWERS 21
dates, matbucha, black lime labneh, pita
from Chefs Michael Mina and Raj Dixit
- TORTELLINI AL FORNO* (VEG) 19
sunday sauce, parmesan fonduta, mozzarella
from Chef Adam Sobel
- SPICY YAKI UDON (V)(DF) 16
shaved veggies
add shrimp 4
from Chef Gerald Chin
- BLACK PEPPER BEEF (GF)(DF) 19
green beans, mushrooms, soy glaze
from Chef Gerald Chin
- FAMOUS AMERICAN BBQ ST. LOUIS RIBS (GF)(DF) 16 | 32
half or whole rack
from Ayesha Curry
- ACHIOTE CHICKEN* (GF)(DF) 21
chilies, sweet potatoes, avocado
from Ayesha Curry

- BROILED BLACK COD (GF) 24
soy caramel, myoga
from Chef Ken Tominaga
- NORTH SHORE-STYLE SHRIMP (GF) 21
spicy garlic butter sauce, white rice
from Chefs Michelle Karr-Ueoka and Wade Ueoka
- KALBI SHORT RIB* (DF) 32
kimchi, bok choy, lemongrass rice
from Chefs Michelle Karr-Ueoka and Wade Ueoka
- THE CHEF'S BURGER 17
double patty, american cheese, caramelized onions, pickles, sweet sauce
- FRIED CHICKEN 21
honey butter, green beans
from Chef Kevin Schantz
- ROASTED SALMON* (GF) 22
whole grain mustard glaze, horseradish whipped potatoes, sweet peas
from Chef Kevin Schantz
- CHARCOAL-GRILLED STEAKS* (GF) 38 | 39 | 42
all served with a fully loaded baked potato and caramelized onions
filet 38
NY 39
ribeye 42
from Chef Kevin Schantz

Sides

*available for dinner only

- LULU'S POLENTA & MARINARA* (GF)(VEG) 8
from Chef Adam Sobel
- SPICY GARLIC BROCCOLI RABE (V)(GF) 8
from Chef Adam Sobel
- SWEET & SOUR BRUSSELS SPROUTS (V)(GF) 8
from Chef Gerald Chin
- RIB TIP MAC & CHEESE 12
from Ayesha Curry
- FRESH BAKED CORNBREAD (VEG) 5
thai red curry butter
from Ayesha Curry

- MISO EGGPLANT (V)(GF) 8
from Chef Ken Tominaga
- ASSORTED BANCHAN & PICKLES (DF) 6
from Chefs Michelle Karr-Ueoka and Wade Ueoka
- KIMCHEE POTATO SALAD (GF)(DF) 6
from Chef Daniela Vergara
- GRILLED ASPARAGUS (V)(GF) 8
from Chef Kevin Schantz
- WHIPPED POTATOES* (GF) 8
from Chef Kevin Schantz

DESSERTS

- CHOCOLATE CHIP-WALNUT COOKIES (VEG) 4
from Chef Michael Mina
- KEY LIME TART 7
from Ayesha Curry
- GRANDMA'S MACADAMIA NUT COOKIE (VEG) 4
from Chefs Michelle Karr-Ueoka
- MATCHA WHITE CHOCOLATE MACADAMIA COOKIE (VEG) 4
from Chef Veronica Arroyo
- COCONUT RICE PUDDING WITH MANGO (V)(GF) 7
from Chef Veronica Arroyo

- AMARETTO PANNA COTTA 7
almond-citrus biscotti crumble
from Chef Veronica Arroyo
- SAN FRANCISCO STRAWBERRY SHORTCAKE (VEG) 7
whipped cream, vanilla pound cake
from Chef Veronica Arroyo
- DEVIL'S FOOD CHOCOLATE LAYERED CAKE 7
whipped cream
from Chef Veronica Arroyo