

MINA

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: events-sf@pabuizakaya.com

Pickup orders: 415.722.2138 | Feast/catering orders: 415.730.4591

michaelmina.net/delivery



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)

hummus, ful medames, labneh, pickles, lavash and
house flatbread 12
from Chef Michael Mina

NANA LU'S STUFFED PEPPERS

pancetta, pecorino, gremolata 8
from Chef Adam Sobel

CRISPY TURKEY SPRING ROLLS (DF)

fire water 8
from Chef Gerald Chin

DOUBLE DUCK WINGS (GF)(DF)

jerk spice, green seasoning, mango chutney 12
from Ayesha Curry

ISLAND-STYLE AHI TUNA POKE NACHOS (DF)

avocado salsa, wonton chips 16
from Chefs Michelle Karr-Ueoka and Wade Ueoka

HOUSE SPECIAL S.P.A.M. FRIED RICE (GF)(DF)

kimchi, gochujang, scallion 9
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 ROLL 12



SOUPS & SALADS

ARUGULA & FALAFEL SALAD (VEG)

tahini dressing, pomegranate seeds 14
from Chef Michael Mina

ITALIAN WEDDING SOUP

tiny veal meatballs, tuscan kale, fregola 9
from Chef Adam Sobel

MARINATED JAPANESE CUCUMBERS (V)(GF)

toasted garlic, chili oil, fresh mint 7
from Chef Gerald Chin

THAI COCONUT CURRY SOUP

sweet peas, tofu, fried shallots, cornbread 9
from Ayesha Curry

MISO SOUP (GF)

wakame, hon shimeji, silken tofu, clams 7
from Chef Ken Tominaga

CREAMY SESAME SPINACH SALAD (V)(GF)

'goma-ae' style, toasted sesame 7
from Chef Ken Tominaga

AVOCADO WEDGE SALAD (GF)

cherry tomatoes, bacon, pickled red onion
BOH ranch 14
from Chef Kevin Schantz

LEGENDARY CAESAR SALAD

parmesan croutons, romaine hearts 13
from Chef Bradley Ogden



ENTREES

**available for dinner only*

SPICED EGYPTIAN CHICKEN STEW (GF)(DF)

potatoes, okra, cous cous 19
from Chef Michael Mina

MINERVA'S KOSHARY RICE* (VEG)

chickpeas, lentils, spicy tomato stew, crispy onions 17
from Chef Michael Mina

LAMB KEBAB SKEWERS

dates, matbucha, black lime labneh, pita 21
from Chefs Michael Mina and Raj Dixit

TORTELLINI AL FORNO*

sunday sauce, parmesan fonduta, mozzarella 19
from Chef Adam Sobel

SPICY YAKI UDON (V)(DF)

shaved veggies 16
add shrimp 4
from Chef Gerald Chin

BLACK PEPPER BEEF (GF)(DF)

asparagus, mushrooms, soy glaze 19
from Chef Gerald Chin

FAMOUS AMERICAN BBQ ST. LOUIS RIBS (GF)(DF)

half or whole rack 16 | 32
from Ayesha Curry

ACHIOTE CHICKEN* (GF)(DF)

chilies, sweet potatoes, avocado 21
from Ayesha Curry

BROILED BLACK COD (GF)

soy caramel, myoga 24
from Chef Ken Tominaga

NORTH SHORE-STYLE SHRIMP (GF)

spicy garlic butter sauce, white rice 21
from Chefs Michelle Karr-Ueoka and Wade Ueoka

KALBI SHORT RIB* (DF)

kimchi, bok choy, lemongrass rice 32
from Chefs Michelle Karr-Ueoka and Wade Ueoka

THE CHEF'S BURGER

double patty, american cheese, caramelized onions
pickles, sweet sauce 17

FRIED CHICKEN

honey butter, green beans 21
from Chef Kevin Schantz

ROASTED SALMON* (GF)

whole grain mustard glaze, horseradish whipped
potatoes, sweet peas 22
from Chef Kevin Schantz

CHARCOAL-GRILLED STEAKS* (GF)

all served with a fully loaded baked
potato and caramelized onions
filet 38
NY 39
ribeye 42
from Chef Kevin Schantz



Sides

(DF) - dairy free (GF) - gluten free (V) - vegan (VEG) - vegetarian

*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



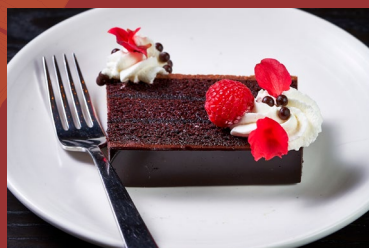
DESSERTS

2 per order | \$9 per dozen

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

OATMEAL RAISIN (VEG) 4
from Chef Veronica Arroyo
COCONUT RICE PUDDING WITH MANGO (V)(GF) 7
from Chef Veronica Arroyo
AMARETTO PANNA COTTA
almond-citrus biscotti crumble 7
from Chef Veronica Arroyo

SAN FRANCISCO STRAWBERRY SHORTCAKE (VEG)
whipped cream, vanilla pound cake 7
from Chef Veronica Arroyo
DEVIL'S FOOD CHOCOLATE LAYERED CAKE
whipped cream 7
from Chef Veronica Arroyo



MINA
family kitchen

FEAST MENU

MINERVA'S MEZZA SPREAD (VEG)

hummus, ful medames, labneh, pickles,
lavash & house flatbread

ARUGULA & FALAFEL SALAD (VEG)

tahini dressing, pomegranate seeds

MINERVA'S KOSHARY RICE (VEG)

chickpeas, lentils, spicy tomato stew, crispy onions

NANA LU'S STUFFED PEPPERS

pancetta, pecorino, gremolata

LEGENDARY CAESAR SALAD

parmesan croutons, romaine hearts

TORTELLINI AL FORNO

sunday sauce, parmesan fonduta, mozzarella

ISLAND-STYLE AHI TUNA POKE NACHOS (DF)

avocado salsa, wonton chips

CRISPY TURKEY SPRING ROLLS (DF)

fire water

BROILED BLACK COD (GF)

soy caramel, myoga

LEGENDARY CAESAR SALAD

parmesan croutons, romaine hearts

AVOCADO WEDGE SALAD (GF)

cherry tomatoes, bacon, pickled red onion
BOH ranch

MINERVA'S MEZZA SPREAD (VEG)

hummus, ful medames, labneh, pickles,
lavash & house flatbread

VEGETARIAN SUSHI ROLL (VEG)

ARUGULA & FALAFEL SALAD (VEG)

tahini dressing, pomegranate seeds

Available Monday - Saturday 12-8PM | \$45 per person, minimum 2 people to order

*All feasts can be customized to be vegan, vegetarian, or fit other dietary restrictions.

For San Francisco: order online via DoorDash or GrubHub

For North/South Bay: order by email at events-SF@pabuizakaya.com (10% delivery fee)

For questions, please call: 415.730.4591

Feast 1: Mediterranean

SPICED EGYPTIAN CHICKEN STEW (GF)(DF)

potatoes, okra, cous cous

CHARCOAL-GRILLED STEAKS (GF)

all steaks served medium

SIDES

SPICY GARLIC BROCCOLI RABE (V)(GF)

GRILLED ASPARAGUS (V)(GF)

DESSERT

COCONUT RICE PUDDING WITH MANGO (V)(GF)

FEAST 2: ITALIAN

ROASTED SALMON (GF)

whole grain mustard glaze, horseradish whipped
potatoes, sweet peas

CHARCOAL-GRILLED STEAKS (GF)

all steaks served medium

SIDES

LULU'S POLENTA & MARINARA* (GF)(VEG)

SPICY GARLIC BROCCOLI RABE (V)(GF)

DESSERT

AMARETTO PANNA COTTA

almond-citrus biscotti crumble

FEAST 3: PACIFIC

SPICY YAKI UDON (V)(DF)

shaved veggies

NORTH SHORE-STYLE SHRIMP (GF)

spicy garlic butter sauce, white rice

BLACK PEPPER BEEF (GF)(DF)

asparagus, mushrooms, soy glaze

SIDES

KIMCHEE POTATO SALAD (GF)(DF)

MISO EGGPLANT (V)(GF)

DESSERT

KEY LIME TART

FEAST 4: COMFORT

FRIED CHICKEN

honey butter, green beans

CHARCOAL-GRILLED STEAKS (GF)

all steaks served medium

FAMOUS AMERICAN BBQ ST. LOUIS RIBS (GF)(DF)

whole rack

SIDES

RIB TIP MAC & CHEESE

GRILLED ASPARAGUS (V)(GF)

DESSERT

DEVIL'S FOOD CHOCOLATE LAYERED CAKE
whipped cream

Feast 5: Plant-Based

MARINATED JAPANESE CUCUMBERS (V)(GF)

toasted garlic, chili oil, fresh mint

TORTELLINI AL FORNO (VEG)

sunday sauce, parmesan fonduta, mozzarella

MINERVA'S KOSHARY RICE (VEG)

chickpeas, lentils, spicy tomato stew, crispy onions

SIDES

SPICY GARLIC BROCCOLI RABE (V)(GF)

MISO EGGPLANT (V)(GF)

DESSERT

SAN FRANCISCO STRAWBERRY SHORTCAKE (VEG)
whipped cream, vanilla pound cake

MINA

family kitchen

BEVERAGE MENU

SAKE

720-750ML BOTTLE

KIRINZAN JUNMAI, NIIGATA
cherry blossom, tangerine, pure 95

KOSHINO SESSHU NIGORI, NIIGATA
yogurt, mint, textured 78

SEIKYO OMACHI, HIROSHIMA
grapefruit, hazelnut, earthy 90

ASAHI YAMA JUNMAI, NIIGATA
clean, dried orange peel, honeysuckle 48

TAMAGAWA TOKUBETSU, KYOTO
full-flavored, raisin, grass, roasted nuts 74

HAKURAKUSEI LEGEND STAR, MIYAGI
pineapple, muscat grapes, soft 181

180-300ML

KIKUSUI NAMAZAKI (CAN) 300ML 21

BORN JUNSUI JUNMAI DAIGINJO 375ML 38

BEER

LA FIN DU MONDE 14.88
Triple | Chambly, Quebec | 9% abv

SAPPORO PREMIUM 22OZ 12.88
Lager | Tokyo, Japan | 4.9% abv

ANCHOR STEAM 8.88
California Common | San Francisco, California | 4.9% abv

YOHO AOONI 14.88
India Pale Ale | Nagano, Japan | 7.0% abv

FORT POINT BREWING KSA 8.88
Kölsch | San Francisco, California | 4.6% abv

Weine

WHITE

MAN CHENIN BLANC 50
Coastal Region, South Africa 2018

BELLUS FALANGHINA CALDERA 68
Campania, Italy 2018

EVA FRICKE RIESLING MELLIFLUOUS 68
Rheingau, Germany 2017

DOMAINE DENIZOT SANCERRE 77
Loire Valley 2018

LE ROCHER DES VIOLETTES
CHENIN BLANC TOUCHE MITAINS 77
Mont Louis-Sur-Loire 2018

HANZELL CHARDONNAY SEBELLA 84
Sonoma Valley 2018

GALERIE EQUITEM SAUVIGNON BLANC 87
Knights Valley, Sonoma 2017

SCAR OF THE SEA CHARDONNAY 19 95
Santa Barbara, California 2017

DOMAINE LAROCHE CHABLIS
SAINT MARTIN 94
Knights Valley, Sonoma 2017

SPARKLING

BISOL JEIO PROSECCO BRUT 50
Prosecco, Italy

DOMAINE PARIGOT & RICHARD CREMANT
DE BOURGOGNE 81
Burgundy, France NV

RED

ALTOS D'OLIVA TEMPRANILLO 50
Catalunya, Spain 2018

GRAAI CABERNET SAUVIGNON 50
Western Cape, South Africa 2018

COPAIN PINOT NOIR 'LES VOISINS' 71
Anderson Valley 2016

LE VIGNE DI ELI ETNA ROSSO 72
Sicily 2016

ROOTDOWN MOURVEDRE 77
Amador County 2018

'LALAMA', DOMINIO DO BIBEI
MENCIA BLEND 81
Ribeira Sacra 2013

KUTCH PINOT NOIR 'BOHAN VINEYARD' 89
Sonoma Coast 2017

HABIT BORDEAUX BLEND 103
Santa Ynez Valley 2015

CHÂTEAU HAUT-BEAUSÉJOUR
ST. ESTÈPHE 108
2016

ORIOLE ARTIGAS LA BELLA 108
Alella 2017

ROSÉ

SPACE AGE ROSÉ OF GRENACHE 50
Central Coast, California 2018

CENYTH ROSÉ OF CABERNET FRANC 16 72
Sonoma, California 2018

ZERO PROOF

COCO-COLA (12OZ) 5

DIET COKE (12OZ) 5

BOYLAN ROOTBEER (12OZ) 5

7UP (12OZ) 5

PERRIER SPARKLING (11OZ) 4

FIJI WATER (1L) 8

ST GERON NATURAL SPARKLING
WATER (750ML) 8



DIANE'S ORIGINAL
BLOODY MARY MIXER (32OZ) 9
heirloom tomatoes, olive brine, organic
egyptian celery seed, honey, horseradish,
 Worcestershire (anchovy free), citrus of
lemon juice, sea salt, red chili pepper, tajin
seasoning

DIRTY DIANE'S
JALAPENO MIXER (32OZ) 9
heirloom tomatoes, olive brine, organic
egyptian celery seed, honey, horseradish,
 Worcestershire (anchovy free), cilantro &
jalapeno puree, citrus of lemon & key lime,
red chili pepper, sea salt, coriander seed