

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

minafamilykitchen.com

ORDER HERE

For San Francisco (delivery and pickup):

Monday - Saturday | 12-8PM

*order online via the button above
or call to order*

**phone orders for pickup will receive 10% off*

*Email at orders@minafamilykitchen.com
or call 415.722.2138*

***For Outer San Francisco neighborhoods and
Greater Bay Area (delivery and pickup):***

Monday - Saturday

For delivery:

\$95 minimum for delivery orders

*Orders must be submitted by 12PM, for delivery
between 4-7PM (\$30 delivery fee)*

**phone orders for pickup will receive 10% off*

*Email at orders@minafamilykitchen.com
or call 415.722.2138*

*20% off discount for all bar and restaurant industry, phone orders only.
Please bring proof of recent employment.*

FEATURE BOX

tasting menu meets tv dinner meets bento box
available to order Tues-Sat 4:30PM-8:00PM
\$45 per person

Postcards From Italy

MARINATED SICILIAN OLIVES
citrus, oregano

GRILLED BROCCOLI SALAD 'CAESAR'
lemon, parmigiano reggiano

DI STEFANO BURRATA & EGGPLANT CAPONATA
toasted semolina bread

LASAGNA ROTOLO
strauss ricotta, bloomsdale spinach
parmigiano reggiano fonduta

PETALUMA FREE RANGE 'BRICK CHICKEN'
tuscan white beans, kale

NANA'S STUFFED MUSHROOMS OREGANATA

AMARENO CHERRY CANNOLI
shaved chocolate

Appetizers

MINERVA'S MEZZA SPREAD (VEG)
hummus, ful medames, labneh, pickles, lavash and
house flatbread 12
from Chef Michael Mina

MICHAEL'S CLASSIC TUNA TARTARE (DF)
asian pear, pine nuts, sesame oil 16
from Chef Michael Mina

ADAM'S MEATBALLS
spicy marinara, creamy polenta, whipped ricotta 10
from Chef Adam Sobel

GLAZED PORK GYOZA (DF)
gochujang, shaved cucumber 10
from Chef Gerald Chin

CHILLED JAPANESE
RED CRAB SUMMER ROLLS (GF)(DF)
classic peanut sauce, fire water 19
from Chef Gerald Chin

CREAMY SESAME SPINACH SALAD (V)(GF)
'goma-ae' style, toasted sesame 7
from Chef Ken Tominaga

MARINATED JAPANESE CUCUMBERS (V)
toasted garlic, chili oil, fresh mint 7
from Chef Gerald Chin

AYESHA'S CHICKEN 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



SUSHI

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

5 PIECE SASHIMI 20

5 PIECE NIGIRI 22

CHIRASHI BOWL 19

tuna, yellowtail, salmon, ikura, tamago, sushi rice

KEN'S ROLL 19

shrimp tempura, avocado, spicy tuna, pine nut

SPICY TUNA ROLL 14

YELLOWTAIL SCALLION ROLL 14

CALIFORNIA ROLL 14

VEGETARIAN ROLL 12

CHEF SELECTION SUSHI PLATTER

small: chef selection 6 piece nigiri, spicy roll, vegetarian roll 26

large: 2 chef selection 12 piece nigiri spicy rolls, 2 vegetarian rolls 52



SOUPS & SALADS

THAI COCONUT CURRY SOUP (VEG)

sweet peas, tofu, fried shallots, cornbread 13

from Ayesha Curry

MISO SOUP (GF)

wakame, hon shimeji mushrooms, silken tofu 7

from Chef Ken Tominaga

ARUGULA & FALAFEL SALAD (VEG)

tahini dressing, pomegranate seeds 14

from Chef Michael Mina

SHREDDED KALE & QUINOA SALAD (V)(GF)

avocado, cucumber, sunflower seeds, ginger vinaigrette 14

from Ayesha Curry

AVOCADO WEDGE SALAD (GF)

cherry tomatoes, bacon, pickled red onion

BOH ranch 15

from Chef Kevin Schantz

LEGENDARY CAESAR SALAD

parmesan croutons, romaine hearts 13

from Chef Adam Sobel

SALAD ADD-ONS:

grilled-marinated shrimp 7 | grilled organic ora king salmon 9 | grilled schmitz ranch chicken breast 8 | grilled schmitz ranch culotte steak 10



ENTREES

HERB-BASTED SCHMITZ RANCH CHICKEN (GF)

olive oil-smashed potatoes, oven-roasted tomato
emulsion, fennel & arugula salad 19
from Chef Michael Mina

MINERVA'S KOSHARY RICE PLATE (VEG)

served with matbucha, crispy onions, black lime labneh 23
select 3 skewers:

harissa chicken (GF)(DF)
cauliflower, eggplant, halloumi (GF)(VEG)
lamb kofta (GF)(DF)
from Chef Michael Mina

PENNE ALLA VODKA

bona fortuna organic marinara
english peas, prosciutto di parma 17
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

PULLED PORK BBQ SANDWICH

carolina-style bbq, red cabbage slaw
sweet potato bun 14
from Ayesha Curry

CHILEAN SEA BASS (GF)

spring vegetables, wild mushrooms, ginger dashi 29
from Chef Ken Tominaga

SAN FRANCISCO CIOPPINO

orange rouille, mussels, clams, dungeness crab toast 32
from Chef Michael Mina

THE CHEF'S BURGER

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

FRIED CHICKEN

honey butter, green beans 21
from Chef Kevin Schantz

ROASTED SALMON (GF)

whole grain mustard glaze, horseradish potatoes, sweet peas 32
from Chef Kevin Schantz

SESAME-CRUSTED AHI TUNA (DF)

falafel, tahini, grilled cucumber salad 32
from Chef Michael Mina

HAY-SMOKED SCHMITZ RANCH BEEF

caramelized onions, bacon-wrapped potatoes, creamed spinach
filet 38
NY 39
ribeye 42
from Chef Michael Mina



Sides

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

FAVA BEAN FALAFEL (VEG) 9
lemon tahini
from Chef Michael Mina

CREAMED SPINACH (VEG) 8
from Chef Michael Mina

GARLIC & OLIVE OIL-SMASHED POTATOES (V)(GF) 8
from Chef Michael Mina

BACON-WRAPPED POTATO (GF) 9
loaded baked potato fixins
from Chef Michael Mina

LULU'S POLENTA & MARINARA (GF)(VEG) 8
from Chef Adam Sobel

SWEET & SOUR CAULIFLOWER (V)(DF) 8
toasted peanuts, pickled peppers
from Chef Gerald Chin

GRILLED ASPARAGUS (GF)(VEG) 8
from Chef Kevin Schantz

BBQ RIB TIP MAC & CHEESE 12
from Ayesha Curry

FRESH BAKED CORNBREAD 5
thai red curry butter
from Ayesha Curry

HOUSE SPECIAL S.P.A.M. FRIED RICE (GF)(DF) 9
kimchi, gochujang, scallion
from Chefs Michelle Karr-Ueoka and Wade Ueoka



DESSERTS

2 cookies per order

CHOCOLATE CHIP-WALNUT COOKIES (VEG) 4
from Chef Michael Mina

KEY LIME TART 7
from Ayesha Curry

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



KIDS MENU

KIDS CAESAR SALAD 7

add grilled schmitz chicken skewers (3) 9

SEASONAL MARKET FRUIT SALAD (V)(GF) 9

AVOCADO ROLL (V)(DF) 7

VEGETABLE MAKI ROLL (V)(DF) 9

CUCUMBER ROLL (V)(DF) 7

SINGLE CHEESEBURGER 11

french fries

CRISPY CHICKEN TENDERS 11

ranch, ketchup, bbq sauce

PENNE PASTA (VEG) 11

choice of marinara or butter & parmesan cheese

FRENCH BREAD PIZZA (VEG) 11

marinara, mozzarella

SNACKBOX (VEG) 12

small fruit salad, string cheese, hummus, carrot & celery sticks, oatmeal cookie



family kitchen

FAMILY FEASTS MENU

\$45 per person, minimum 2 people to order

All feasts are meant to be shared and served family-style

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

Feast 1: Mediterranean

APPETIZERS

MINERVA'S MEZZA SPREAD (VEG)
hummus, ful medames, labneh, pickles,
lavash & house flatbread

ADAM'S MEATBALLS
spicy marinara, whipped ricotta

LEGENDARY CAESAR SALAD
parmesan croutons, romaine hearts

MAINS

HERB-BASTED SCHMITZ RANCH CHICKEN (GF)
olive oil-smashed potatoes, oven-roasted tomato
emulsion, fennel & arugula salad

SESAME-CRUSTED AHI TUNA (DF)
falafel, tahini, grilled cucumber salad

PENNE ALLA VODKA
bona fortuna organic marinara, english peas, prosciutto di parma

SIDES

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

GRILLED ASPARAGUS (V)(GF)

DESSERT

COCONUT RICE PUDDING WITH MANGO (V)(GF)

FEAST 3: COMFORT

APPETIZERS

FRESH BAKED CORNBREAD
thai red curry butter

AYESHA'S CHICKEN WINGS (GF)(DF)
jerk spice, green seasoning, mango chutney

AVOCADO WEDGE SALAD (GF)
cherry tomatoes, bacon, pickled red onion, BOH ranch

MAINS

ROASTED SALMON (GF)
whole grain mustard glaze, horseradish potatoes, sweet peas

HAY-SMOKED SCHMITZ RANCH BEEF
caramelized onions, bacon-wrapped fingerling potatoes, creamed spinach

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

SIDES

BBQ RIB TIP MAC & CHEESE
GRILLED ASPARAGUS (V)(GF)

DESSERT

DEVIL'S FOOD CHOCOLATE LAYERED CAKE
whipped cream

FEAST 2: PACIFIC

APPETIZERS

CHILLED JAPANESE RED CRAB SUMMER ROLLS (DF)(GF)
classic peanut sauce, fire water

ISLAND-STYLE AHI TUNA POKE NACHOS (DF)
avocado salsa, wonton chips

SHREDDED KALE & QUINOA SALAD (V)(GF)
avocado, cucumber, sunflower seeds, ginger vinaigrette

MAINS

CHILEAN SEA BASS (GF)
spring vegetables, wild mushrooms, ginger dashi

SPICY YAKI UDON (V)(DF)
shaved veggies

BLACK PEPPER BEEF (GF)(DF)
asparagus, mushrooms, soy glaze

SIDES

SWEET & SOUR CAULIFLOWER (V)(DF)
toasted peanuts, pickled peppers

HOUSE SPECIAL S.P.A.M. FRIED RICE (GF)(DF)
kimchi, gochujang, scallion

DESSERT

KEY LIME TART

Feast 4: Plant-Based

APPETIZERS

MINERVA'S MEZZA SPREAD (VEG)
hummus, ful medames, labneh, pickles,
lavash & house flatbread

VEGETARIAN SUSHI ROLLS (VEG)
futomaki, cucumber, avocado

SHREDDED KALE & QUINOA SALAD (V)(GF)
avocado, cucumber, sunflower seeds, ginger vinaigrette

MARINATED JAPANESE CUCUMBERS (V)
toasted garlic, chili oil, fresh mint

MAINS

SPICY YAKI UDON (V)(DF)
shaved veggies

MINERVA'S KOSHARY RICE (VEG)
chickpeas, lentils, spicy tomato stew, crispy onions

CAULIFLOWER, EGGPLANT, HALLOUMI SKEWERS (GF)(VEG)
black lime labneh, matbucha

SIDES

FAVA BEAN FALAFEL (VEG)
lemon tahini

SWEET & SOUR CAULIFLOWER (V)(DF)
toasted peanuts, pickled peppers

DESSERT

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

CHEF YAMAMOTO'S SUSHI SAMPLER

— 26 —

SMALL
serves 1-2

chef selection 6 piece nigiri, spicy roll, vegetarian roll

— 52 —

LARGE
serves 3-4

chef selection 12 piece nigiri, 2 spicy rolls, 2 vegetarian rolls

S.I.P. Party Packs

Let us help make sheltering-in-place a little more fun. Perfect for you, or to send to that friend or special someone that you wish you could hang out with!

SPORTS BLUES

– 39 –

serves 2

AYESHA'S CHICKEN WINGS (6PC) (GF)(DF)
jerk spice, green seasoning, mango chutney

PULLED PORK BBQ SANDWICH
carolina-style bbq, red cabbage slaw, sweet potato bun

THE CHEF'S BURGER
double patty, american cheese, caramelized onions
pickles, special sauce

add a cocktail

ON THE CLOCKTAIL 12
maker's mark whisky, blackberry shrub
meyer lemon, thyme

READ OPTION 12
vodka, pomegranate juice, yellow chartreuse
domaine de canton, lemon juice



Birthday & Anniversary Spectacular

– 29 –

serves 2-4

COOKIE PLATTER
assorted

SLICE OF CHOCOLATE CAKE
candle & card included
upgrade to personal cake

BOTTLE OF PROSECCO



BRUNCH BAR

– 39 –

build your own 1 serves 2-4

BOTTLE OF PROSECCO
passion fruit purée

DIANE'S BLOODY MARY KIT
comes with a bottle of Tito's Vodka
& bloody mary fixings



Tokyo Nights

– 69 –

serves 2

SUSHI PLATTER (DF)
chef selection 6pc nigiri, spicy roll, vegetarian roll

BOTTLE OF SAKE



LITTLE ITALY

– 39 –

serves 2

ADAM'S MEATBALLS
spicy marinara, creamy polenta, whipped ricotta

PENNE ALLA VODKA
bona fortuna organic marinara
english peas, prosciutto di parma
BOTTLE OF RED OR WHITE WINE



Date Night

– 69 –

serves 2

MICHAEL'S CLASSIC TUNA TARTARE (DF)
asian pear, pine nuts, sesame oil

HAY-SMOKED SCHMITZ RANCH BEEF
caramelized onions, bacon-wrapped potatoes, creamed spinach

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

BOTTLE OF RED OR WHITE WINE



BEVERAGE MENU

Cocktails

READY-MADE

just pour over ice

JOBAN

Hibiki Harmony, Cynar, Amaretto, Dry Vermouth 2 for 12

NEGRONI

Roku Japanese Craft Gin, Punt e Mes Vermouth, Campari 2 for 12

THE HIGHBALL

Suntory Toki, Fever Tree Soda Water 3 for 12

SAKE-TINI

Haku Japanese Vodka, Junmai Daiginjo Sake
Yuzu, Asian Pear 2 for 12

TANGERINE MOJITO

Puerto Rican Rum, Napa Valley Tangerine
Lime, Mint, Seltzer 2 for 12

READ OPTION

Roku Japanese Gin, Yellow Chartreuse
Domaine de Canton, Pomegranate 2 for 12

ON THE CLOCK

(BLACKBERRY BOURBON LEMONADE)
Makers Mark Whisky, Blackberry, Lemon, Thyme 2 for 12

SAKE

720ML BOTTLE

ICHINOKURA, YAMAHAI, MIYAGI 720ML
cedar, red apple, dry finish 39

KOSHINO SESSHU NIGORI, NIIGATA
yogurt, mint, textured 39

ASAHYAMA JUNMAI, NIIGATA
clean, dried orange peel, honeysuckle 19

300ML

KIKUSUI NAMAZAKI (CAN) 300ML 7

Wine

WHITE

FAMILLE PERRIN GRENACHE BLANC BLEND 19
Cotes du Rhone 2018

MAN CHENIN BLANC 19
South Africa 2019

BELLUS FALANGHINA CALDERA 29
Campania, Italy 2018

EVA FRICKE RIESLING MELLIFLUOUS 29
Rheingau, Germany 2017

HANZELL CHARDONNAY SEBELLA 29
Sonoma Valley 2018

DOMAINE DENIZOT SANCERRE 39
Loire Valley 2018

GALERIE EQUITEM SAUVIGNON BLANC 39
Knights Valley, Sonoma 2017

SCAR OF THE SEA CHARDONNAY 39
Santa Barbara, California 2017

DOMAINE LAROCHE CHABLIS
SAINT MARTIN 39
Knights Valley, Sonoma 2018

SPARKLING

BISOL JEIO PROSECCO BRUT 19
Prosecco, Italy

DOMAINE PARIGOT & RICHARD CREMANT
DE BOURGOGNE 39
Burgundy, France NV

RED

ALTOS D'OLIVA TEMPRANILLO 19
Catalunya, Spain 2018

INDABA MOSAIC CABERNET BLEND 19
South Africa 2018

AMALAYA MALBEC 19
Argentina 2018

EXCELSIOR SYRAH 19
South Africa 2017

TENUTA DI ARCENO 19
Chianti Classico 2016

DAOU CABERNET 29
Paso Robles 2018

LE VIGNE DI ELI ETNA ROSSO 29
Sicily 2016

LA FOLLETTE PINOT NOIR 29
California 2017

ROOTDOWN MOURVEDRE 39
Amador County 2018

CHAPPELLET CABERNET BLEND 39
Napa Valley 2018

HABIT BORDEAUX BLEND 39
Santa Ynez Valley 2015

ROSÉ

MAISON SALEYA ROSÉ 19
Provence 2018

CENYTH ROSÉ OF CABERNET FRANC 29
Sonoma, California 2018

JAPANESE WHISKEY FLIGHT 25

2oz each

SUNTORY TOKI
HIBIKI HARMONY
YAMAZAKI 12 YR

BEER

PLINY THE ELDER 510ML 1 for \$10
IPA | Santa Rosa, California | 8% abv

KIRIN ICHIBAN 1 for \$2 / 6 for \$10
Lager | Japan | 5% abv

ANCHOR STEAM 1 for \$3 / 6 for \$15
California Common | San Francisco, California | 4.9% abv

FORT POINT BREWING KSA 1 for \$3 / 6 for \$15
Kölsch | San Francisco, California | 4.6% abv

LA FIN DU MONDE 1 for \$4 / 6 for \$20
Triple | Chambly, Quebec | 9% abv

SAPPORO PREMIUM 22OZ 1 for \$4 / 6 for \$20
Lager | Tokyo, Japan | 4.9% abv

YOHO AOONI 1 for \$7 / 6 for \$35
India Pale Ale | Nagano, Japan | 7.0% abv



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

ZERO PROOF

COCA-COLA (12OZ) 2

DIET COKE (12OZ) 2

BOYLAN ROOTBEER (12OZ) 2

7UP (12OZ) 2

PERRIER SPARKLING (11OZ) 2

FIJI WATER (1L) 4

ST GERON NATURAL SPARKLING
WATER (750ML) 4