MINA

family kitchen

MINA FAMILY KITCHEN was created by award-winning *Chef Michael Mina* and his team of talented partner chefs. 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: featuring the bold flavors of Middle Eastern cooking that Chef Mina grew up with in his 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; 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

MINA FAMILY KITCHEN delivers a dining experience with ease and convenience, all without any direct contact. Enjoy a restaurant quality experience, in the comfort and safety of your own hotel room.

HOTEL EMBLEM SAN FRANCISCO

LUNCH & DINNER MENU

minafamilykitchen.com

CLICK HERE TO ORDER

Monday - Saturday | 12-8PM

order online via the button above

Please input The Emblem Hotel, 562 Sutter St as your delivery destination when placing your order.

Note: you will receive a call from the front desk when your meal arrives. If you'd like it delivered to your room, a $5 fee will be added to your room charge

Email at orders@minafamilykitchen.com
or call 415.722.2138

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

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

LOCAL BURRATA & EGGPLANT CAPONATA *(VEG)*
pine nuts, capers, golden raisin, toasted ciabatta 17
from Chef Adam Sobel

GRILLED BROCCOLI 'CAESAR'
lemon, parmigiano-reggiano, chili flake 10
from Chef Adam Sobel

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

MARINATED CUCUMBER & WATERMELON *(V)*
garlic, szechuan chili, sesame oil 7
from Chef Gerald Chin

AYESHA'S CHICKEN WINGS *(GF)(DF)*
jerk spice, green seasoning, mango chutney 12
from Ayesha Curry

LAUGHING BIRD SHRIMP WITH GREEN PAPAYA *(VEG)(GF)(DF)*
tomato, thai basil, mint, toasted rice 13
from Chef Gerald Chin










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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

WATERCRESS & EGG DROP SOUP *(DF)*
shredded mary's chicken, water chestnuts
wood ear mushrooms 13
from Chef Gerald Chin

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

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 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









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ENTREES

ORGANIC FREE-RANGE "BRICK" CHICKEN *(GF)*
tuscan white beans, lacinato kale, lemon gremolatta 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

SPICY LOBSTER SPAGHETTI
bona furtuna organic marinara
saffron, basil, roasted garlic 34
from Chef Adam Sobel

LASAGNA ROTOLO *(VEG)*
strauss ricotta, bloomsdale spinach
parmigiano-reggiano fonduta 22
from Chef Adam Sobel

BLACK PEPPE-BLUE CRAB UDON NOODLES *(DF)*
long pepper, pea tendrils, curry leaves 21
from Chef Gerald Chin

BLACK PEPPER BEEF *(GF)(DF)*
asparagus, 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

THE CHEF'S BURGER
double patty, american cheese, caramelized onions
pickles, specialc sauce 17

FRIED CHICKEN
honey butter, green beans 21
from Chef Kevin Schantz

AROMATIC-STEAMED RED SNAPPER *(GF)(DF)*
scallions, ginger, baby bok choy, barrel-aged soy, white rice 25
from Chef Gerald Chin

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

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

CREAMED SPINACH *(VEG)* 8
from Chef Michael Mina

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

NANA'S STUFFED MUSHROOMS 11
pancetta, pecorino, italian bread crumbs
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

LYCHEE & VANILLA BEAN CUSTARD *(GF)* 7
tenbrink farm's strawberries, yuzu water
from Chef Gerald Chin

AMARENA CHERRY CANNOLI *(VEG)* 7
shaved chocolate
from Chef Adam Sobel

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








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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











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FAMILY FEASTS MENU

$55 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: Italian

APPETIZERS

MARINATED SICILIAN OLIVES *(VEG)*
citrus, oregano

GRILLED BROCCOLI 'CAESAR'
lemon, parmigiano-reggiano, chili flake

LOCAL BURRATA & EGGPLANT CAPONATA *(VEG)*
toasted semolina bread

MAINS

SPICY LOBSTER SPAGHETTI
bona furtuna organic marinara, saffron, basil, roasted garlic

LASAGNA ROTOLO *(VEG)*
strauss ricotta, bloomsdale spinach, parmigiano reggiano fonduta

ORGANIC FREE-RANGE CHICKEN *(GF)*
tuscan white beans, lacinato kale, lemon gremolata

SIDES

GRILLED ASPARAGUS *(V)(GF)*

NANA'S STUFFED MUSHROOMS OREGANATA
pancetta, pecorino, italian bread crumbs

DESSERT

AMARENO CHERRY CANNOLI *(VEG)*
shaved chocolate

FEAST 2: EAST MEETS WEST

APPETIZERS

GLAZED PORK GYOZA *(DF)*
gochujang, shaved cucumber

LAUGHING BIRD SHRIMP WITH GREEN PAPAYA *(VEG)(GF)(DF)*
tomato, thai basil, mint, toasted rice

MARINATED CUCUMBER & WATERMELON *(V)*
garlic, szechuan chili, sesame oil

MAINS

BLACK PEPPER-BLUE CRAB UDON NOODLES *(DF)*
long pepper, pea tendrils, curry leaves

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

BLACK PEPPER BEEF *(GF)(DF)*
asparagus, 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

LYCHEE & VANILLA BEAN CUSTARD *(GF)*
tenbrink farm's strawberries, yuzu water

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 PORK RIBS *(GF)(DF)*

SIDES

BBQ RIB TIP MAC & CHEESE

GRILLED ASPARAGUS *(V)(GF)*

DESSERT

DEVIL'S FOOD CHOCOLATE LAYERED CAKE
whipped cream

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 CUCUMBER & WATERMELON *(V)*
garlic, szechuan chili, sesame oil

MAINS

LASAGNA ROTOLO *(VEG)*
strauss ricotta, bloomsdale spinach, parmigiano reggiano fonduta

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

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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 | 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

NANA'S STUFFED MUSHROOMS OREGANATA
pancetta, pecorino, italian bread crumbs

SPICY LOBSTER SPAGHETTI
bona furtuna organic marinara, saffron
basil, roasted garlic

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

JAPANESE WHISKEY FLIGHT 25
2oz each

SUNTORY TOKI
HIBIKI HARMONY
YAMAZAKI 12 YR

SAKE

720ML

KOSHINO SESSHU NIGORI, NIIGATA
yogurt, mint, textured 39

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

HAKUTSURU SUPERIOR JUNMAI GINJO, MT. ROKKO
silky, balanced, spring flowers 29

KUNIZAKARI NIGORI, AICHI
lively, bright, asian pear 29

500ML

TAKACHIYO RED YEAST NIGORI, NIIGATA
off-dry, effervescent, white peach 55

300ML

KIKUSUI NAMAZAKI (CAN) 300ML 7

BEER

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

MAUI BREWING PINEAPPLE WHEAT 4 for $10
Ale | Hawaii | 5.5% abv

MAUI BREWING HANA PILSNER 4 for $10
Pilsner | Hawaii | 5.5% abv

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

Wine

WHITE

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 NV

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

MOËT & CHANDON IMPERIAL ROSE CHAMPAGNE 78
Champagne, 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

ROSÉ

MAISON SALEYA ROSÉ 19
Provence 2018

CENYTH ROSÉ OF CABERNET FRANC 29
Sonoma, California 2018

FINCA NUEVA 'ROSADO' ROSÉ 29
Rioja, Spain 2018

DIANE MINA'S
GARDEN GROWN COCKTAIL BLENDS

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