

# 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](http://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](mailto: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](mailto: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

Paris  
Tonight

**BLACK TRUFFLE CAMEMBERT BAGUETTE**  
roasted garlic, fleur de sel

**ROASTED BEETS**  
caramelized goat cheese, toasted hazelnuts, cassis

**SMOKED SALMON RILLETTE**  
radishes, fleurons, sauce ravigote

**SEARED SCALLOPS**  
sweet peas, asparagus, pearl onion, smoked butter

**STEAK AU POIVRE 'BEEF TOURNEDOS'**  
spinach, crispy duck fat potatoes

**SALTED CARAMEL & MILK CHOCOLATE PROFITEROLES**

## 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' 10**  
lemon, parmigiano-reggiano, chili flake  
from Chef Adam Sobel

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

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

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

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





# 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





## 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

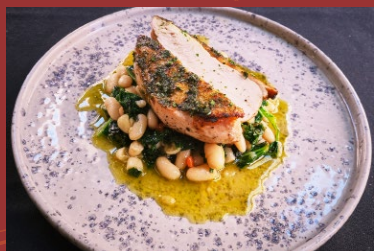
**THE CHEF'S BURGER**  
double patty, american cheese, caramelized onions  
pickles, specialc sauce 17

**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

(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

**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





## 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

\$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 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 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 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



# 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

### 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

#### 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

## 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

## 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

### 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

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



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