

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.*

Snacks

BLACK TRUFFLE-CAMEMBERT BAGUETTE (VEG)

roasted garlic, fleur de sel 8
from Chef Michael Mina



FIVE-SPICED ROASTED CASHEWS & PEANUTS (V)(GF)

kaffir lime, golden garlic 5
from Chef Gerald Chin



MARINATED SICILIAN OLIVES (V)

citrus, oregano 5
from Chef Adam Sobel



CRUDITÉ (VEG)

market vegetables, french onion dip 5
from Chef Adam Sobel



Appetizers

CHICKPEA FALAFEL (VEG)

hummus, tehina, aleppo pepper 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

ROASTED BEETS (VEG)(GF)

caramelized goat cheese, toasted hazelnuts, cassis 14
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

KAUAI SHRIMP WITH GREEN PAPAYA (GF)(DF)

tomato, thai basil, mint, toasted rice 13
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

ANCIENT GRAIN TABOULEH (V)

oven-roasted tomato, parsley, green onion, za'atar 13
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 gremolata 19
from Chef Michael Mina

DUO OF WATSON LAMB
brown butter rice pilaf, dates, almonds 31
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 PEPPER-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

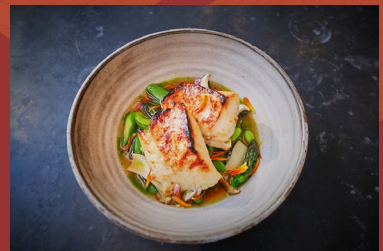
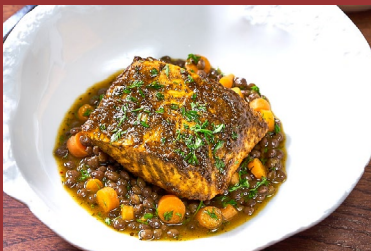
THE CHEF'S BURGER
double patty, american cheese, caramelized onions
pickles, special sauce 17

FRIED CHICKEN
jalapeño creamed corn, yuzu kosho honey 21
from Chef Kevin Schantz

CHERMOULA-ROASTED ORA KING SALMON (GF)
lentils, green garlic 26
from Chef Michael Mina

GRILLED AHI TUNA (DF)
ratatouille timbale, heirloom squash, basil pistou 32
from Chef Michael Mina

CHAR-GRILLED SCHMITZ RANCH BEEF
crispy duck fat potatoes, green beans, au poivre sauce
filet 38
NY 39
ribeye 42
from Chef Michael Mina



Sides

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

GREEN BEANS ALMONDINE 9
marcona almonds
from Chef Michael Mina

JALAPEÑO CREAMED CORN 8
from Ayesha Curry

CRISPY DUCK FAT POTATO (GF) 8
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

GREEK-STYLE RICE PILAF (VEG) 8
lemon, toasted orzo, brown butter
from Chef Michael Mina



DESSERTS

2 cookies per order

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

SALTED CARAMEL & MILK CHOCOLATE PROFITEROLES (VEG) 7
from Chef Michael Mina

OATMEAL RAISIN (VEG) 4
from Chef Veronica Arroyo

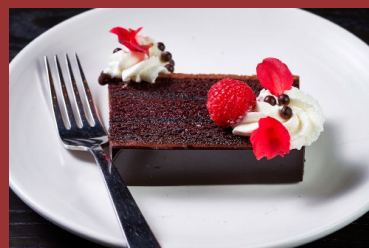
LYCHEE & VANILLA BEAN CUSTARD (GF) 7
tenbrink farm's strawberries, yuzu water
from Chef Gerald Chin

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

ORANGE BLOSSOM LABNEH
mango, lime, toasted coconut 7
from Chef Michael Mina



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

FEASTS MENU

Each feast is a tasting menu designed for 1 | \$55 per feast

Feast 1: Italian

MARINATED SICILIAN OLIVES (VEG)
citrus, oregano

LOCAL BURRATA & EGGPLANT CAPONATA (VEG)
pine nuts, capers, golden raisin, toasted ciabatta

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

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

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

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

AMARENO CHERRY CANNOLI (VEG)
shaved chocolate

FEAST 2: EAST MEETS WEST

FIVE-SPICED ROASTED CASHEWS & PEANUTS (V) (GF)
kaffir lime, golden garlic

KAUAI SHRIMP WITH GREEN PAPAYA (GF)(DF)
tomato, thai basil, mint, toasted rice

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

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

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

FEAST 3: INTERNATIONAL BBQ

FRESH BAKED CORNBREAD
thai red curry butter

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

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

ROASTED ORA KING SALMON (GF)
jalapeño creamed corn, blistered shishitos

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

MAC & CHEESE

DEVIL'S FOOD CHOCOLATE LAYERED CAKE
whipped cream

Feast 4: French Brasserie

CRUDITÉ (VEG)
market vegetables, french onion dip

ROASTED BEETS (VEG)(GF)
caramelized goat cheese, toasted hazelnuts, cassis

BLACK TRUFFLE CAMEMBERT BAGUETTE (VEG)
roasted garlic, fleur de sel

GRILLED AHI TUNA (DF)
ratatouille timbale, heirloom squash, basil pistou

STEAK AU POIVRE 'BEEF Tournedo' (GF)
cream spinach, crispy duck fat potatoes

SALTED CARAMEL & MILK CHOCOLATE PROFITEROLE (VEG)

FEAST 5: MIDDLE'TERRANEA

ANCIENT GRAIN TABOULEH (V)
oven-roasted tomato, parsley, green onion, za'atar

CHICKPEA FALAFEL (V)(GF)
hummus, tehina, aleppo pepper

CHERMOULA ROASTED ORA KING SALMON (GF)
lentils, green garlic

DUO OF WATSON LAMB
brown butter rice pilaf, dates, almonds

GREEK-STYLE RICE PILAF (VEG)
lemon, toasted orzo, brown butter

ORANGE BLOSSOM LABNEH (VEG)
mango, lime, toasted coconut

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

CHAR-GRILLED SCHMITZ RANCH BEEF

crispy duck fat potatoes, green beans, au poivre sauc

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

ISSA GIN & TONIC

Gin, Aperol, Grapefruit, Peach, Tonic 2 for 12

SAKE

720ML

KOSHINO SESSHU NIGORI, NIIGATA
yogurt, mint, textured 39

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

HAKUTSURI 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 & SUCH

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

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$6
Berry Coastal

MCBRIDE SISTERS SPRITZER SHE CAN 1 for \$6
Tropical Citrus



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