

# MINA CATERING

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M I C H A E L M I N A



Michelin-starred MICHAEL MINA takes guests on a journey through a world of exquisite spices; the crown jewel of the family of MINA restaurants is a true culinary oasis for all five senses. Chef Michael Mina's eponymous fine dining restaurant reflects his core culinary philosophies and is a return to the flavors of his childhood bringing together the best of his Middle Eastern heritage with the finest of Mediterranean ingredients and techniques to create a completely new and unique culinary adventure – a world of “Middleterranean” cuisine.

International Smoke San Francisco is the wildly popular collaboration between Chef Michael Mina and celebrity entrepreneur, television host, and New York Times best-selling author Ayesha Curry. Inspired by Curry and Mina's shared love of global travels and international cooking techniques, International Smoke ignites a new spark of flavor and creativity focused on woodfired steaks, seafood, ribs, and vegetarian entrees to create flavorful dishes that are craveable worldwide.

**INTERNATIONAL**  
*Smoke*



P A B U



PABU Izakaya is a culinary delight created by Chef Ken Tominaga, of the famed Hana Japanese restaurant, and Chef Michael Mina. This unique take on the classic Japanese izakaya has been modernized by Tominaga and Mina as a celebration of world-class sashimi, sushi, grilled meats from the robata, and a modern, seasonal cocktail menu. PABU Izakaya features the finest locally and globally sourced jet-fresh seafood flown in daily from Japan's famed Toyosu Market accented by its signature selection of A5 Japanese Wagyu.

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### Virtual Appearances and Cooking Demonstrations

We know in-person conferences, meetings and galas have unfortunately all been canceled this year but it doesn't mean you can't take it virtually! Chef Michael Mina has successfully completed dozens of virtual cooking demonstrations nationwide and is eager to help spice up any client presentations, internal meeting or just entertain with great food and even better company.

#### Michael Mina

Michael Mina's story is one of two decades of influence, passion and achievement. With the October 2010 opening of MICHAEL MINA, his eponymous signature restaurant in San Francisco, Michael is at the helm at the same location (formerly AQUA) and city where he first established his culinary reputation 20 years ago.

With accolades including James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005, Michael continues to dazzle the culinary world with bold dining concepts that have contributed to San Francisco's reputation as a world-class epicurean destination and made him an integral part of the dining scene across the country.

Michael's culinary and business vision led to the founding of his company, MINA Group, with partner Andre Agassi in 2002. Under the auspices of MINA Group, he has opened over 40 operations including MICHAEL MINA, CLOCK BAR, RN74, BOURBON STEAK, STRIPSTEAK, WIT & WISDOM, THE HANDLE BAR, PABU, THE RAMEN BAR, BOURBON PUB, LOCALE MARKET, PIZZA & BURGER, BARDOT BRASSERIE, MICHAEL MINA'S TAILGATE, INTERNATIONAL SMOKE, MINA AT THE TOWER, MARGEAUX BRASSERIE, PETIT MARGEAUX, FARMTABLE CUCINA, THE MINA TEST KITCHEN, MINA BRASSERIE, PENROSE LOUNGE, PRIME GRILL, THE STREET SOCIAL HOUSE, MI ALMITA, and MINA'S FISH HOUSE.

## P A B U

**SENSHI 55 per person**

AHI TUNA POKE tobiko, negi, crispy wonton

SUGAR SNAP PEAS 'goma-ae' style, toasted sesame

MISO BLACK COD heirloom cherry tomato, local squash

PORK FRIED RICE char sui pork, garlic, scallion, soy, maitake

CHOCOLATE NAMALAKA black sesame sponge, red bean mousse

**TACHI 88 per person**

AHI TUNA POKE tobiko, negi, crispy wonton

BLISTERED SHISHITO PEPPERS umami soy, bonito flakes

KINPIRA lotus root, sesame oil, togarashi threads

MISO BLACK COD heirloom cherry tomato, local squash

DRY AGED RIBEYE pea tendrils, pickled shiitake

CHOCOLATE NAMALAKA black sesame sponge, red bean mousse

**TOKYO 110 per person**

SUGAR SNAP PEAS 'goma-ae' style, toasted sesame

5 FISH SASHIMI chef's daily selection

MISO BLACK COD heirloom cherry tomato, local squash

CHEF'S ROBATA tsukune, shiitake mushroom

6 FISH NIGIRI chef's daily selection

CHOCOLATE NAMALAKA black sesame sponge, red bean mousse



*Ask about our virtual sake classes and  
make your own sushi demonstrations!*





# INTERNATIONAL *Smoke*



## UP IN SMOKE 50 per person

LEGENDARY CAESAR SALAD parmesan croutons, romaine hearts

FRIED CHICKEN honey butter, yuzu kosho honey, jalapeño creamed corn

SWEET & SOUR BRUSSELS SPROUTS soy caramel, fried onions

SAN FRANCISCO STRAWBERRY SHORTCAKE whipped cream, vanilla pound cake



## INTERNATIONAL SMOKE BBQ 60 per person

MARINATED CUCUMBER & WATERMELON szechuan chili, golden shallots

AYESHA'S CHICKEN WINGS jerk spice, habanero mango chutney

ROASTED SALMON jalapeño creamed corn, blistered shishitos

FAMOUS AMERICAN BBQ ST. LOUIS-STYLE BBQ RIBS american bbq sauce, half rack

BBQ RIB TIP MAC & CHEESE cornbread crumble, scallions

DEVIL'S FOOD CHOCOLATE LAYER CAKE whipped cream



## EN FUEGO 75 per person

KAUAI SHRIMP SALAD green papaya, celery, bell pepper, nuoc mam vinaigrette

CURRY CORNBREAD thai red curry butter

CHILEAN SEA BASS bok choy, hon shimeji mushrooms, ginger dashi

BBQ TRIO 5oz petit filet, 2 bbq ribs, 2 chicken wings

BLISTERED GREEN BEANS fermented black bean, soy glaze

BBQ RIB TIP MAC & CHEESE cornbread crumble, scallions

DEVIL'S FOOD CHOCOLATE LAYER CAKE whipped cream

*Ask about our 'smoke a little, drink a little' demonstration*



MICHAEL MINA

**MIDDLE'TERRANEA 60 per person**

SPICED PHYLLO CRAKCERS honey ricotta

FATTOUCH SALAD stone fruit, tomato, cucumber, grilled haloumi, pita crouton

FAVA BEAN FALAFEL hummus, tehina, aleppo pepper

CHERMOULA-ROASTED ORA KING SALMON lentils, baby carrot, mint

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

ORANGE BLOSSOM LABNEH manog, lime, toasted coconut

**ITALIAN 60 per person**

MARINATED SICILIAN OLIVES citrus, oregano

GRILLED BROCCOLI CAESAR lemon, parmigiano-reggiano, chili flake

BURRATA &amp; EGGPLANT CAPONATA pine nuts, capers, golden raisins, toasted ciabatta

SPICY LOBSTER PASTA bona fortuna marinara, saffron, basil, roasted garlic

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

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

AMARENO CHERRY CANNOLI shaved chocolate

**FRENCH BRASSERIE 60 per person**

HUMMUS &amp; CRUDITÉS tahini hummus, market vegetables

ROASTED BEETS caramelized goat cheese, toasted hazelnuts, cassis

BLACK TRUFFLE-CAMEBERT BAGUETTE roasted garlic, fleur de sel

GRILLED AHI TUNA ratatouille timbale, hierloom squash, basil pistou

STEAK AU POIVRE 'BEEF TOURNEDO' tomato gratinée, crispy duck fat potatoes

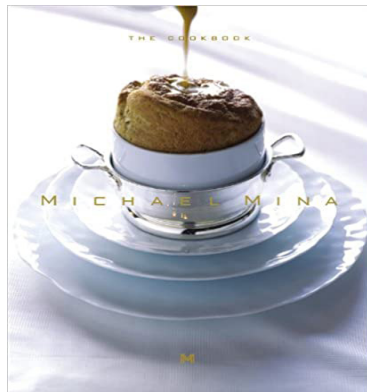
SALTED CARAMEL &amp; CHOCOLATE PROFITEROLES toasted almond, puffed cocoa

*Ask about our cooking demonstrations  
mixology and wine classes*

## OFFERINGS

Michael Mina Cookbook 35

Cocktail Kits 5 recipes, 15 drinks 75 - 100 - 125 - 150



## COCKTAILS

BIJOU beefeater gin, sweet vermouth, green chartreuse 14

NIGHTCAP buffalo trace bourbon, amaro, green chartreuse 14

CUCUMBER DELIGHT cucumber vodka, lillet blanc, basil, lime 14

PORCH SIPPER st. remy xo, creme de peche, tenbrink farms peaches, lemon 14

LAVENDER BLISS loch & union gin, strawberry, lavender, lemon 14

SPICY MARGARITA jalapeno-infused tequila, agave, lime 14

LILIKOI MAI TAI havana club rum, goslings, lilikoi, pineapple, lime 14

## BEER

ANCHOR STEAM california common, san francisco, ca 4.9% abv 3ea | 15 six pack

NORTH COAST BREWING CO. SCRIMSHAW pilsner, fort bragg, ca 4.5% 4ea | 20 six pack

CERVEZA PACIFICO CLARA pilsner, mazatlan, mex, 4.5% abv 3ea | 15 six pack

SAPPORO PREMIUM 22oz lager, tokyo, jpn 4.9% abv 4ea | 20 six pack

PLINY THE ELDER 510ml IPA, santa rosa, ca, 8% abv 10ea

## SPARKLING WINE

- BISOL JEIO PROSECCO BRUT italy, nv 25
- MOET & CHANDON IMPERIAL ROSE CHAMPAGNE champagne, fr 78
- COLLET BRUT champagne, fr 39

## WHITE WINE

- DOMAINE DENIZOT SANCERRE loire valley, fr, 2018 39
- MAN chenin blanc, south africa, 2019 25
- SCAR OF THE SEA chardonnay, santa barbara, ca, 2017 39
- DOMAINE LAROCHE CHABLIS SAINT MARTIN burgundy, fr, 2018 42

## ROSE WINE

- MAISON SALEYA provence, fr, 2018 22
- FINCA NUEVA 'ROSADO' rioja, sp, 2018 29
- CYNTHY ROSE OF CABERNET FRANC sonoma, ca, 2018 29

## RED WINE

- LA FOLLETTE pinot noir, paso robles, ca, 2017 29
- AMALAYA malbec, argentina, 2018 19
- INDABA MOSAIC cabernet blend, south africa, 2018 22
- CHAPPELLET cabernet blend, napa valley, ca 2018 39
- DAOU amador county, ca, 2018 39
- EXCELSIOR syrah, south africa, 2017 19
- ROOTDOWN mourvedre, amador county, ca, 2018 39