

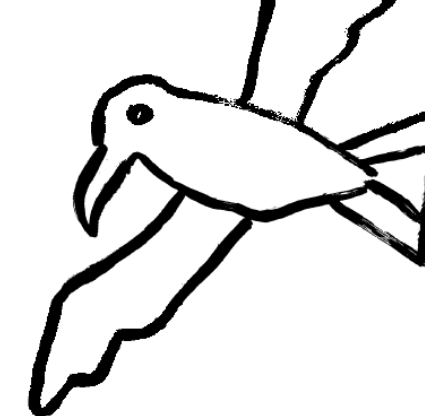
TIBURON | PRIVATE DINING

# the Bungalow Kitchen

BY MICHAEL MINA



# ABOUT US



The Bungalow Kitchen by Michael Mina presents a dynamic new social dining experience and vibrant community clubhouse in the heart of Tiburon - Marin County's charming waterfront neighborhood along the San Francisco Bay.

**Award-winning chef Michael Mina and hospitality veteran Brent Bolthouse** joined forces with renowned interior designer Martin Brudnizki to create a lively bohemian atmosphere with bold cuisine, five-star service, and thoughtful touchpoints that pay homage to Tiburon's storied past.

The menu presents elevated California cuisine options for dinner, late-night and weekend brunch, as well as a robust wine list and inventive craft cocktails.





## DOWNSTAIRS

### LISTENING ROOM

Our homage to the artists that feed our souls. Perfect for a seated dining experience. Gorgeous from top to bottom, It's the ideal backdrop for an unforgettable event in our private space.

**Samsung Frame Television**

**12 seated / 18 reception**



### PATIO

The Golden Child

Everyone loves the California sun, and you can soak up every minute of it on our Patio. This view doesn't hurt either. The covered pergola keeps you going, rain or shine.

**Pergola with fully retractable roof and sides**

**58 seated / 80 reception**

### MAIN DINING ROOM

Our stunning dining room radiates a luxe yet laidback ambiance with floor-to-ceiling windows that lead to a plush patio full of greenery, offering maximizing viewpoints of the City, Angel Island and beyond.

**Full Service Bar**

**75 seated / 160 reception**





## UPSTAIRS

### SALON

Laid out in lounge seating vignettes, guests can saddle up to the speakeasy-style bar, challenge friends to a billiards match in the adjoining game room, or create a home-like ambiance near the fireplace over cocktails and good conversation.

**Full size pool table**

**(1) Samsung Frame Television**

**DJ Booth** \*booked through resident vendor

**50 person capacity reception between the fireplace and billiard rooms**



### SUNROOM

It's easy to imagine sundrenched brunches accompanied by bottles of Rosé, as well as late nights at the outdoor taking in the sparkling coastline and cityscape. You will not find a better view of San Francisco. Period.

**Full service bar**

**Pergola with fully retractable roof**

**80 seated / 150 reception**



# CLASSIC ADDITIONS & RECEPTIONS

## STATIONED PLATTERS

serves up to 12 guests

### **Shrimp Cocktail 72** | per dozen

Fresh Horseradish, Gin-Spiked Cocktail Sauce

### **Oysters\* on the Half Shell 60** | per dozen

Champagne Mignonette, Gin-Spiked Cocktail Sauce

### **Ice-Cold Shellfish\* 130**

12ea Hog Island Oysters

12ea Shrimp, 6ea Lobster Tails

Champagne Mignonette, Gin-Spiked Cocktail  
Sauce

### **Farmer's Market Seasonal Crudité 75**

Walnut Romesco, Green Goddess, Lemon-Poppy Seed

### **California Cheeses 150** | chef's selection

Mixed Nuts, Seasonal Jams, Artisinal Bread

### **Artisanal Charcuterie\* 150** | chef's selection

Traditional Spread, Artisinal Bread

## BUNGALOW CANAPÉS

priced per piece (minimum 12 pieces per item)

### **Bungalow Beef Sliders 9**

American Cheese, Caramelized Onion, Secret Sauce

### **Prosciutto-Wrapped Seasonal Fruit 6**

Seasonal Fruit, Red Wine Gastrique

### **Jalapeño Lobster Toast 7**

Ginger Aioli, Black & White Sesame Seeds, Cilantro

### **Bacon Deviled Eggs 5**

Crème Fraîche, Smoked Paprika, Chives

### **Michael Mina's Ahi Tuna Tartare\* 7**

Garlic, Asian Pear, Trio Of Pepper, Habanero Sesame

### **Mini Roasted Cherry Tomato Tart & Pesto 5**

Buratta Cheese, Basil Pesto, Castelvetro Olives

### **Seasonal Vegetable Burrata Crostini 6**

Farmer's Market Vegetable, Whipped Ricotta

### **Baked Potato Bites 5**

Chives, Bacon, Cheddar, Onion Dip

### **Blue Crab & Endive 7**

Caper Aioli, Parmesan, Garlic Bread Crumbs

## SWEETS

priced per platter (serves 10)

**Chocolate Truffles 108 | French Macarons 72 | Brunch Pastries 108**

*sales tax, minimum 20% gratuity and a 8% taxable set up fee not included*

*menu items subject to change based on seasonal availability*

*\*served raw or undercooked or contain raw or undercooked ingredients*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*



# YAMA'S SUSHI

## ADDITIONS & RECEPTIONS

*We kindly ask no menu substitutions. Recommended for groups of 20 or more.*

### SUSHI PLATTERS

**Sushi Cut-Rolls Platter\* 72** | 56 pcs  
Spicy Tuna, Salmon & Avocado, California, Vegetable

**HandRolls Platter\* 295** | 36 pcs  
Spicy Tuna, Creamy Salmon, Vegetable

**Specialty Rolls Platter\* 140** | 64 pcs  
Rainbow, Shrimp Tempura, Very Crispy

**Yama's Selection of Nigiri\* 160** | 30 pcs  
Hamachi, Salmon, Tuna, Scallop, Unagi

**Yama's Selection of Sashimi\* 175** | 30 pcs  
Hamachi, Salmon, Tuna, Scallop, Unagi

**Bungalow Platter\* 195** | 64 pcs  
Yama's Roll, Michael's Negitoro, Very Crispy, Rainbow

### TIBURON FERRY PLATTER

**Spicy Tuna Roll & Rainbow Roll\* 95** | 16 pcs  
**Vegetable Roll & Shrimp Tempura\* 85** | 16 pcs  
**Very Crispy Roll & Yama's Roll\* 125** | 16 pcs  
**Nirgiri & Sashimi\* 375** | 24 pcs

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### YAMA COLD CANAPÉS

*priced per piece (minimum 12 pieces per item)*

**Happy Spoon\* 18**  
Uni, Ikura, Tobiko, Oyster, Ponzu Crème Fraîche

**Marinated Cucumber 4**  
Garlic Crunch

**Spicy Tuna\* Sesame Cigars 10**  
Black Sesame, Jalapeño, Spicy Mayo

**Hamachi Crudo\* 7**  
Shiso, Puffed Wild Rice, San Baizu

### YAMA HOT CANAPÉS

*priced per piece (minimum 12 pieces per item)*

**Chicken Karaage 6**  
Aonori, Sriracha Mayo

**Tempura Maitake Mushrooms 4**  
Yuzu Aioli, Sichimi Togarashi

**Salmon Skewer 9**  
Miso Marinated, Ponzu

**Chicken Teriyaki Skewer 8**  
Scallion, Toasted Sesame

**Angus Steak Skewer 12**  
Yakitori Tare



# EXPERIENTIAL STATIONS

*We kindly ask no menu substitutions. Recommended for groups of 50 or more. Offered for partial & full buy outs.  
All experiential stations based on a two hour service. Each additional hour +100*

## HAND ROLL

Made to Order by a Sushi Chef  
select two | 30 per person

Unagi & Avocado  
Spicy Tuna | Creamy Salmon | Vegetable  
Shrimp Tempura | California

**\*CHEF ATTENDANT FEE 175 PER STATION**

## ROBATA GRILL

Japanese Style Skewers Prepared on a  
Live Fire Binchotan Charcoal Grill  
select two | 45 per person

Beef Tenderloin  
Chicken | Salmon | Portobello Mushroom  
Lobster & Beef Tenderloin +5pp

**\*CHEF ATTENDANT FEE 150**

## CAVIAR LAGOON

Enjoy an Interactive "Fishing" Experience  
\*as seen on Instagram | 125 per person

Chef's Selection of Two Caviar Dishes & Caviar Bumps  
Featuring CAVIAR CO. Caviar

**\*CHEF ATTENDANT FEE 150**

## OYSTER SHOOTER TROLLEY

25 per person | make it boozy 35 per person

The party comes to you as we move about the  
room offering oyster shooters featuring  
Diane's Bloody Mary and Hog Island Oysters

**\*ATTENDANT FEE 150**

## SPEAKEASY

Allow one of our esteemed  
select one | prices vary

Sommelier's Selection

Whiskey | Japanese Whiskey | Bourbon  
Tequila | Mezcal

**\*SERVICE ATTENDANT FEE 150**

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# TUNA CEREMONY EXPERIENCE

*We kindly ask no menu substitutions. Recommended for groups of 50 or more.  
A Four Hour Experience. 300 per person. Offered in our Upstairs Salon or Full Buy Out. \$25,000 minimum.*

Beginning

## 1. WELCOME RECEPTION

Guests are greeted with welcome  
seasonal sake cocktails  
& small bites

## 3. YAMA CHEF TUNA CRAVING

Action Stations Begin  
Robata Grill  
Fresh Cut Tuna\* & Handrolls\*  
Tuna Lagoon add caviar +75 per person  
Speak Easy Sake Tasting

## 5. SAKE TOAST

Celebrate the event with a toast to close dinner  
Guests continue to enjoy Speakeasy & Station Platters

## 2. JAPANESE CEREMONY

Performance to signify the Event Kick off

## 4. FAMILY STYLE DINNER

Three Courses. Seasonal Offerings  
\*up to 100 people seated  
\*stationed dinner thereafter

## 6. SAKE SOCIAL

Guests continue to enjoy Speakeasy & Station Platters  
While socializing and enjoying curated sounds from  
our Resident DJ.

Using our Photobooth to create keepsakes that will last a lifetime.

End

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# BRUNCH

We kindly ask no menu substitutions. For groups of 30 or more to preselect their entrees and provide name cards.  
We gladly accommodate allergies, dietary reestrictions and welcome menu additions.

## SWIFT SPREAD

- 2 COURSES -

Served Family Style For The Table 65 per person

### STARTERS

**Bacon Deviled Eggs**

Crème Fraîche, Smoked Paprika, Chives

**Petite Romaine Caesar Salad**

Garlic Streusel, Parmesan, Creamy Caper Dressing

### MAINS

**Bungalow Benedict**

**Roasted Faroe Island Salmon\***

**Cavatelli 'Cacio e Pepe'**

Black Truffle, Parmesan Cheese

Add Petite Filet Mignon\* +10 per person  
\*served medium rare

### SIDES

"Rice A Roni" | Breakfast Potatoes | Grilled Asparagus

## LEISURELY LUNCH

- 2 COURSES -

Shared Starters, Individually Plated Mains 79 per person

### STARTERS

*served for the table*

**Petite Romaine Caesar Salad**

Garlic Streusel, Parmesan, Creamy Caper Dressing

**Ahi Tuna Tartare\***

Chili Peppers, Mint, Garlic, Pine Nuts  
Habanero-Sesame Oil

### MAINS

*choice of*

**Shakshuka**

Spicy Tomato Pepper Stew, Poached Farm Eggs, Grilled Sourdough

**Cavatelli 'Cacio e Pepe'**

Black Truffle, Parmesan Cheese

**Roasted Faroe Island Salmon\***

Patty Pan Squash, "Rice A Roni", Yuzu-Caper Scampi Butter Sauce

**Free Range-Organic Chicken Breast**

Corn Agnolotti, Morel Mushrooms, English Peas, Truffle Butter Glaze

**Steak & Eggs**

Filet Mignon Medallions, Scrambled Eggs, Breakfast Potatoes  
\*medium rare

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# LUNCH & DINNER

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We gladly accommodate allergies, dietary restrictions and welcome menu additions.  
*\*lunch available monday - friday*

## FAMILY AFFAIR

Served Family Style For The Table 75 per person

### STARTERS

#### Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

#### Petite Romaine Caesar Salad

Garlic Streusel, Parmesan, Creamy Caper Dressing

### MAINS

#### Truffle Cavatelli

#### Free Range-Organic Chicken Breast

#### Oak-Fired New York Strip Steak

*\*served medium rare*

### SIDES

#### "Rice A Roni"

#### Mini Loaded Baked Potatoes

#### Grilled Asparagus

### DESSERT

*individually plated*

#### Three Layer Chocolate Cake

Salted Caramel Sauce

## SUNSET SOIRÉE

Served Family Style For The Table 95 per person

### STARTERS

*served for the table*

#### Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

#### Ahi Tuna Tartare

Chili Peppers, Mint, Garlic, Pine Nuts, Habanero-Sesame Oil

#### Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette

### MAINS

*guests select three, for the table*

#### Truffle Cavatelli

Black Truffle, Parmesan Cheese

#### Roasted Faroe Island Salmon\*

"Rice A Roni", Yuzu-Caper Scampi Butter Sauce

#### Free Range-Organic Chicken Breast

Olive Oil-Herb Sweet Potatoes, Roasted Red Pepper

#### Oak-Fired Filet Mignon\* served medium rare

Mini Loaded Baked Potato & Red Wine Demi

*\*add grilled lobster with roasted chili butter +45 per person*

### DESSERT

*individually plated*

#### Three Layer Chocolate Cake

Salted Caramel Sauce

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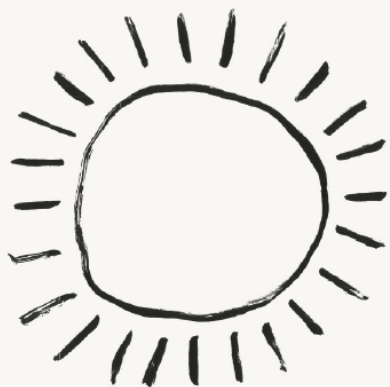
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# CHEF YAMA'S OMAKASE EXPERIENCE

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\*lunch available monday - Friday

175 per person | Sake & Wine Pairing +110 per person



## STARTERS

served for the table

### Happy Spoon\*

Uni, Ikura, Tobiko, Oyster  
Ponzu Creme Fraiche

### Maitake Mushrooms

Yuzu Aioli

### Sunomono

King Crab, Maguro, Cucumber  
Sesame Dressing

### Spicy Tuna Cigar\*

Black & White Sesame

## SUSHI

served for the table

### Chef's Selection\*

nigiri and specialty rolls

## CHARCOAL GRILLED SKEWERS

served for the table

### Portobello Mushroom

### Faroe Island Salmon

### Maine Lobster

## MAINS

for the table

### LAND & SEA

### Miso-Broiled Sea Bass\*

English Pea Puree, Asparagus  
Daikon Sprouts

### Miyazaki A5

Sukiyaki Sauce, Braised Daikon  
Maitake Mushrooms

## DESSERT

served for the table

### Assorted Mochi

sales tax, minimum 20% gratuity and an 8% taxable set up fee not included. menu items subject to change based on product & seasonal availability

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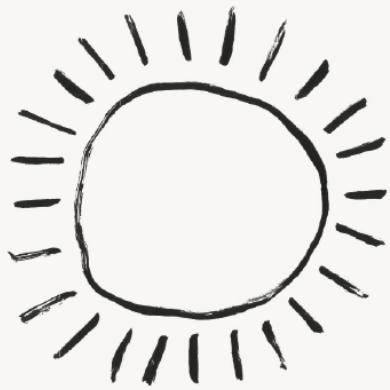




# BUNGALOW "STEAKHOUSE" EXPERIENCE

We kindly ask no menu substitutions. For groups of 30 or more to preselect their entrees and provide name cards.  
We gladly accommodate allergies, dietary reestrictions and welcome menu additions.  
\*lunch available monday - friday

115 per person | Shared Starter, Plated Mains



## STARTERS

served for the table

### Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

### Shrimp Cocktail & Oysters\* on Half Shell

Gin Spiked Cocktail Sauce  
Champagne Mignonette

### Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette

### Ahi Tuna Tartare\*

Chili Peppers, Mint, Garlic, Pine Nuts  
Habanero-Sesame Oil

## MAINS

choice of one

### Center-Cut 8oz Filet Mignon\*

### 14oz. New York Strip Steak\*

### Roasted Faroe Island Salmon\*

### Free Range-Organic Chicken Breast

### 16oz. Delmonico Ribeye\* +25 per person

## SIDES

guests select one, for the table

### Truffle Whipped Potatoes

### Grilled Asparagus

### Creamed Spinach "Pop Tart"

+12 per person

## DESSERT

individually plated

### Three Layer Chocolate Cake

Salted Caramel Sauce

## ENHANCEMENT FOR THE TABLE WITH MAINS

### Lobster Pot Pie

serves up to 4

+25 per person

additional, starters, mains, or sides available  
upon request. price may vary



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# BUNGALOW MOVABLE FEAST

*We kindly ask no menu substitutions. For groups of 50 or more.  
We gladly accommodate allergies, dietary reestrictions and welcome menu additions.*

125 per person | Buffet Style Service

## STARTERS

select two | additional items +12 per person per starter

### Warm Parker House Rolls

Whipped Ricotta, Black Pepper Honey

### Butter Lettuce & Hearts of Palm Salad

Ruby Grapefruit, Brokaw Avocado  
Radish, Dijon Vinaigrette

### Black Truffle Caesar

Onion Crema, Parmesan, Truffle Vinaigrette

### Ahi Tuna Tartare\*

Chili Peppers, Mint, Garlic, Pine Nuts  
Habanero-Sesame Oil

## MAINS

select two | additional items +12ea per person

### Black Truffle Cavatelli

Black Truffle, Parmesan

### Roasted Faroe Island Salmon\*

Yuzu-Caper Scampi Butter Sauce

### Free Range-Organic Chicken Breast

Chicken Jus

### Whole Roasted Prime Ribeye Roast\*

Red Wine Jus +20 per person

## SIDES

### Mini Loaded Baked Potatoes

### Grilled Asparagus

## DESSERT

### Three Layer Chocolate Cake

Salted Caramel Sauce

### Key Lime Pie

Crème Chantilly

*additional, starters, mains, or sides available  
upon request. price may vary.*

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# LIBATIONS

## SPARKLE GREET

greet your guests with bubbles upon arrival  
sparkling wine 18 per person, champagne 25 per person

## BEVERAGE PACKAGES

for parties of 20 or more guests, based  
on 2 hours of service, price per person  
\*additional hours available

### FULL BAR PACKAGE

\$65 per person \$33 for each additional hour  
2 specialty cocktail options, well spirits  
house wines (white, red, sparkling)  
seasonal beers

### PREMIUM PACKAGE

\$75 per person \$38 for each additional hour  
2 specialty cocktail options, premium spirits  
house wines (white, red, sparkling)  
seasonal beers

### BEER & WINE PACKAGE

\$52 per person \$27 for each additional hour  
house wines (white, red, sparkling)

## CRAFT COCKTAILS

minimum 30 cocktails, \$17 Per Cocktail  
Charged Based On Consumption

### The Last Free Ride

apple-infused bourbon, spiced ginger, lemon

### Spicy Pina

\$jalapeño-infused tequila, pineapple, agave, lime

### Seagulls Landing

cucumber & citrus-infused vodka, domaine de canton ginger liqueur. lemon

## PERFECT PAIRINGS & FLIGHTS

Wine, sake, and cocktail pairings available.  
Please allow our skilled beverage team to  
guide your experience!  
\*prices vary

## ASK ABOUT OUR PREFERRED VENDORS

We work with an array of local vendors to offer our guests a curated experience.  
Talent such as DJs, performers, artists. Let us connect you!

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# the Bungalow Kitchen

BY MICHAEL MINA



## CONTACT

Get in touch for more information and to  
start planning your event.

You can find us at:

[tiburon.events@bungalowkitchen.com](mailto:tiburon.events@bungalowkitchen.com)

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