

MINA'S  
FISH HOUSE



## MINA's Fish House

### Shellfish

order individually or for the table



#### ICE COLD

PETIT | 130 GRANDE | 240

served with classic sauces & garnishes

Kona Lobster 48

King Crab 49

Ginger-Poached Shrimp 23

\*Pacific Oysters 23

\*Poke, Fish Dip, Hamachi



#### CHAR-BROILED

PETIT | 115 GRANDE | 215

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 48

King Crab 49

Shrimp 23

\*Pacific Oysters 23

*Moët Chandon Impérial Brut, Épernay, NV 26/129*

*Louis Roederer Brut Premier, Champagne, NV 27/130*

*Moët Chandon Brut Rosé Impérial, Épernay, NV 35/174*



### Raw Bar

\***Salmon Crudo** 22

Avocado, Mango, Calamansi

\***Michael Mina's Ahi Tartare** 26

Asian Pear, Mint, Garlic, Pine Nut, Ancho Chili & Habanero-Sesame Oil

\***Ginger-Lime Hamachi** 24

Myoga, Cucumber, Basil

### Appetizers

**Salt & Pepper Reef Squid** 19

Ssamjang, Calamansi Aioli, Furikake

**Kona Lobster & Coconut Bisque** 19

Black Truffle Boba, King Crab, Makrut Lime, Crispy Shallots

*Chenin Blanc, Birichino, 'Jurassic Park Vineyard', California, 2016 18/88*

**Alaskan King Crab Linguine** 28

Smoked Trout Roe, Jalapeño, Lemon

**Smoked Marlin & Maui Onion Dip** 16

Taro Chips, Red Onion, Caper, Lemon, Furikake

### Salads

**Smoked Burrata** 19

Heirloom Beets, Marcona Almonds, Local Citrus, Calabrian Chili

**Marinated Hass Avocado** 19

Pickled Vegetables, Fried Walnut, Crispy Kataifi, Jalapeño Schug Dressing

**Mari's Little Gem Lettuce** 17

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette, Aged Parmesan

## Classic Entrées from the Sea

\***Grilled Yellowfin Tuna & Seared Foie Gras** 60

Black Truffle Potato Cake, Royal Trumpet Mushroom, Pinot Noir Reduction

*Gamay, Jean Foillard, Beaujolais, 2017 16/81*

**Phyllo-Crusted Hawaiian Butterfish** 49

Walu, King Crab 'Brandade', Haricot Vert, Mustard Sauce, Lemon

**Mina's Lobster Pot Pie** 105

Brandied Truffle Cream, Baby Root Vegetables, Sea Salt-Dusted Pie Crust

**Black Garlic & Miso Black Cod** 55

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

## Entrées from the Land

\***Char-Grilled Heritage Pork Chop** 45

Sweet & Sour Pineapple, Charred-Peppers, Tatsoi

**Char-Grilled Chicken** 42

Hot & Sour Cabbage, Coriander, Cucumber

### Surf & Turf

\***Char-Grilled Certified Angus Beef**

Chermoula Potatoes, Red Wine Butter

**8oz Filet Mignon** 68

**14oz NY Strip** 72

**40oz Tomahawk  
Ribeye for 2** 175

**6 Shrimp** 23

**¼ lb King Crab** 49

**½ Kona Lobster** 48

*Cabernet Sauvignon, Joseph Phelps, Napa Valley 2016 270*

*Cabernet Sauvignon, Broadside 'Margarita', Paso Robles 2016 18/88*

### Sides

**Coconut Cream Corn** 12

Sweet Corn, Jalapeño, Coconut, Thai Basil

**Crispy Cauliflower** 12

Sweet & Sour Sauce, Saigon Streusel, Pickled Peppers

**Garlic & Duck Fat French Fries** 12

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

**Blistered Long Beans** 12

Chili-Garlic Oil, Crispy Shallots, Bok Choy, Peanut

**Pork Fried Rice** 10

Applewood-Smoked Pork Belly, Sesame, Soy

Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed

\*Food Warning: These items are or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.