

MINA'S
FISH HOUSE



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Valentine's
February 14th

PER ADULT - 105

OPTIONAL WINE PAIRING - 65

Moët Chandon Impérial Brut, Épernay, NV 26/129

Moët Chandon Brut Rosé Impérial, Épernay, NV 31/155

Ruinart 'Blanc de Blancs,' Reims, NV 36/180

Shellfish

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

*Osetra Caviar

House Fried Potato Chip, Crème Fraîche, Haché Egg 175 per oz

*Sashimi

House Soy, Pickled Ginger, Wasabi

Big Glory Bay Salmon 20, Ahi Tuna 25, Hamachi 26

Appetizers

PLEASE SELECT ONE

Trio of Hearts

Romaine, Artichoke, Hearts of Palm, Lilikoi Dressing

Char-Grilled Hamachi

Sweet & Sour Tomatoes, Avocado, Aguachile

*Smoked Kampachi Crudo

Sauce Vierge, Coconut, Lime, Pink Peppercorn

*Michael Mina's Caviar Parfait *155 supplement*

Smoked Salmon, Crispy Potato, Whipped Crème Fraîche

Wild Mushroom Risotto *15 supplement*

Mascarpone, Black Truffle, Parmesan

OPTIONAL WINE PAIRING

Poggio Al Tesoro 'Solosole' Vermentino

Bolgheri, Italy 2017

Birichino 'Jurassic Park Vineyard' Chenin Blanc

Santa Ynez Valley, California 2016

Miraval Rosé

Provence, France 2017

Louis Roederer Brut

Reims, France NV

Damilano 'Marghe' Nebbiolo

Langhe, Italy 2017

Entrées

PLEASE SELECT ONE

Kauai Shrimp

Guajillo, Borlotti Beans, Puffed Rice, Garlic-Citrus Emulsion

Pan-Roasted Opakapaka

Orange-Fennel Conserva, Salmoriglio, Blood Orange

Braised Short Rib

Hominy, Charred Onion, Corn Shoots

*Filet Mignon

Duckfat Confit Potato, Mushroom Duxelle, Braised Cipollini Onion

Add 1/2 Kona Lobster, 48 supplement

Seafood Cioppino *45 supplement*

Kauai Shrimp, Kona Lobster, Manila Clams, King Crab, Butterfish

William Févre

Chablis, France 2017

Cliff Lede Sauvignon Blanc

Napa Valley, California 2016

Mauro Molino 'Gallinotto' Barolo

Piedmont, Italy 2014

Turnbull Cabernet Sauvignon

Napa Valley, California 2016

Patz & Hall Pinot Noir

Sonoma Coast, California 2016

Additional Sides

Blistered Long Beans 12

Chili-Garlic Oil, Crispy Shallots
Bok Choy, Peanut

Crispy Cauliflower 12

Sweet & Sour Sauce, Saigon
Streusel, Pickled Peppers

Garlic & Duck Fat Fries 12

Volcano Onion Ketchup
Dijonnaise, Tartar Sauce

Pork Fried Rice 10

Applewood-Smoked Pork Belly
Sesame, Soy

Desserts

PLEASE SELECT ONE

Coconut Panna Cotta

Guava-Strawberry, Mango, Mint

Lime Chiffon Cake

Pineapple, Passion Fruit Crunch

"PB & J"

Peanut Butter Mousse, Chocolate Crunch, Strawberry

OPTIONAL WINE PAIRING

Château Roûmieu-Lacoste

Sauternes, France 2015

Royal Tokaji, Late Harvest

Tokaj, Hungary 2016

González Byass, 'Néctar' Pedro Ximénez Sherry

Jerez, Andalusia, Spain

*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. All menu items are subject to change according to seasonality and availability.

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