



MINA'S
FISH HOUSE

A MICHAEL MINA RESTAURANT

FOUR SEASONS OAHU AT KO OLINA



MINA's Fish House re-imagines the Hawaiian fish house theme by combining the seafood bounty direct from pristinely clear waters of the Pacific. Dine on inventive, craveable seafood dishes. Allow our Fish Sommeliers, Ryan House and Sauí Matagièse, to guide you on your journey - you haven't lived until you have experienced a fish paired perfectly with your palette by our expert duo who have, quite literally, spent their whole lives honing

their craft just for you. Ryan and Sauí work with local fishermen and connect guests with the daily catch and best menu options.

Aged with a warm patina throughout, the restaurant seamlessly connects the inside with the outside. We gracefully plateau from the interior bar and dining room space down multiple exterior decks, ending with beach-side 'toes in the sand' dining options to deliver the perfect epic aloha as only MINA can.

LOCATION

FOUR SEASONS OAHU AT KO OLINA

92-1001 Olani Street
Kapolei, HI 96707
808 679 0079
MINAsFishHouse.com
@MINAsFishHouse

HOURS OF OPERATION

HAPPY HOUR

Daily 4:00 PM - 5:00 PM

DINNER

Daily 5:00 PM - 9:00 PM

LEAD STAFF

CHEF/OWNER

Michael Mina

EXECUTIVE CHEF

Garrick Mendoza

GENERAL MANAGER

Thomas Kuiper

PARKING

Valet parking is complimentary with validation up to two hours.

DETAILS

SEATING

Inside Dining Room | 30
Semi-Private Patio | 20
Middle Deck | 60
Lower Deck | 40
Toes In Sand | 30
Hale Wa'a | 30
Full Restaurant | 180





Michael Mina

CHEF/OWNER

MINA'S FISH HOUSE
FOUR SEASONS OAHU AT KO OLINA

My job as a Chef, and my team's job, is to make food come alive. We strive to create incredible meals each and every day that make our guests sit up, take notice, experience delight and wonder, "Exactly what was in that dish?"

We accomplish this through a balance of flavors: acidity, sweetness, spice and fat. These are the four key ingredients that should be present in any dish. Does it have enough acid? Enough spice? If you don't use all four, that's okay, but whichever ones are used must create a balance so that your food screams bold.

If you don't have a lemon, replace it with another acid. If you don't have molasses, try honey. And if you run out of butter, perhaps use an avocado. Stick to the main ingredients, don't be afraid to play around - and keep the balance.



Honu Dinner

AMUSE FOR THE TABLE

Smoked Fish & Maui Onion

Taro Chips & Furikake

STARTERS FOR THE TABLE

Alaskan King Crab & Ewa Sweet Corn Bisque

King Crab Salad, Charred Corn, Chives

ENTRÉES FOR THE TABLE

Mahi Mahi

Pork & Shrimp Shu Mai, Banana Peppers
Coconut Corriander Sauce

Herb-Roasted Half Chicken

Miso Beurre Blanc, Local Garlic Scapes
Somen, Shitake Mushrooms

SIDES FOR THE TABLE

Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Broccolini

Char-grilled in XO Sauce, Shallot, Chili

DESSERT

Secret Garden

Crème Fraîche Mousse, Almond Sable
Berry Consummé

PRICING

90 per person

ENHANCEMENTS FOR THE TABLE

Miso Butter-Broiled Shellfish 35 per person
Kona Lobster, King Crab, Shrimp, Pacific Oysters

Ice Cold Shellfish 39 per person
Kona Lobster, King Crab, Shrimp, Pacific Oysters
Poke, Fish Dip

Below enhancement and serving sizes are suggested
as a supplement to the entrées and dessert

Ginger & Scallion-Broiled Kampachi 200 serves 6
Bok Choy, Mushrooms, Chinese Black Bean
Garlic Fried Rice

40oz Char-Grilled Tomahawk Ribeye 180 serves 4
Herb-Roasted Potatoes, Red Wine Butter

Celebration Cakes

Petit serves 6-12 guests 85
Grande serves 10-20 guests 105

Kohola Dinner

AMUSE FOR THE TABLE

Smoked Fish & Maui Onion

Taro Chips & Furikake

STARTERS

Hamachi

Pablano, Crème Fraîche, Finger Lime

Avocado, Lemon, Basil

ENTRÉES

Mahi Mahi

Pork & Shrimp Shu Mai, Banana Peppers

Coconut Corriander Sauce

Kurobata Pork Chop

Young Fennel, Spring Onion, Apricot

Mustard Greens

DESSERTS

Secret Garden

Crème Fraîche Mousse, Almond Sable

Berry Consummé

PRICING

100 per person

ENHANCEMENTS FOR THE TABLE

Miso Butter-Broiled Shellfish 35 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

Ice Cold Shellfish 39 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

Poke, Fish Dip

Below enhancement and serving sizes are suggested as a supplement to the entrées and dessert

Ginger & Scallion-Broiled Kampachi 200 serves 6

Bok Choy, Mushrooms, Chinese Black Bean

Garlic Fried Rice

40oz Char-Grilled Tomahawk Ribeye 180 serves 4

Herb-Roasted Potatoes, Red Wine Butter

Celebration Cakes

Petit serves 6-12 guests 85

Grande serves 10-20 guests 105

Fish House Feast

AMUSE FOR THE TABLE

Smoked Fish & Maui Onion

Taro Chips & Furikake

STARTERS

Local Leafy Greens

Shaved Asparagus, Carrots, Cherry Tomatoes
Romaine Dressing

Hamachi

Pablano, Crème Fraîche, Finger Lime
Avocado, Lemon, Basil

ENTRÉES

Mahi Mahi

Pork & Shrimp Shu Mai, Banana Peppers
Coconut Corriander Sauce

Char-Grilled 8oz Filet Mignon

Herb-Roasted Potatoes, Red Wine Butter

DESSERTS

Secret Garden

Crème Fraîche Mousse, Almond Sable
Berry Consummé

“Ferrero Rocher”

Chocoalte Steusel, Hazelnuts
Vanilla Ice Cream

PRICING

115 per person

ENHANCEMENTS FOR THE TABLE

Miso Butter-Broiled Shellfish 35 per person
Kona Lobster, King Crab, Shrimp, Pacific Oysters

Ice Cold Shellfish 39 per person
Kona Lobster, King Crab, Shrimp, Pacific Oysters
Poke, Fish Dip

Below enhancement and serving sizes are suggested
as a supplement to the entrées and dessert

Ginger & Scallion-Broiled Kampachi 200 serves 6
Bok Choy, Mushrooms, Chinese Black Bean
Garlic Fried Rice

40oz Char-Grilled Tomahawk Ribeye 180 serves 4
Herb-Roasted Potatoes, Red Wine Butter

Celebration Cakes

Petit serves 6-12 guests 85
Grande serves 10-20 guests 105

Ocean Bounty Dinner

AMUSE FOR THE TABLE

Smoked Fish & Maui Onion

Taro Chips & Furikake

STARTERS

Local Leafy Greens

Shaved Asparagus, Carrots, Cherry Tomatoes
Romaine Dressing

Tuna Tartare

Pickled Mango, Macadamia Nut, Mint
Aleppo Pepper, Sesame

ENTRÉES

Market Catch Fish Steak

Tomato Chutney, Ratatouille, Basil Pesto
Preserved Lemon

Kurobata Pork Chop

Young Fennel, Spring Onion, Apricot
Mustard Greens

Char-Grilled 8oz Filet Mignon

Herb Roasted Potatoes, Red Wine Butter

DESSERTS

Secret Garden

Crème Fraîche Mousse, Almond Sable
Berry Consummé

“Ferrero Rocher”

Chocoalte Steusel, Hazelnuts
Vanilla Ice Cream

PRICING

120 per person

ENHANCEMENTS FOR THE TABLE

Miso Butter-Broiled Shellfish 35 per person
Kona Lobster, King Crab, Shrimp, Pacific Oysters

Ice Cold Shellfish 39 per person
Kona Lobster, King Crab, Shrimp, Pacific Oysters
Poke, Fish Dip

Below enhancement and serving sizes are suggested
as a supplement to the entrées and dessert

Ginger & Scallion-Broiled Kampachi 200 serves 6
Bok Choy, Mushrooms, Chinese Black Bean
Garlic Fried Rice

40oz Char-Grilled Tomahawk Ribeye 180 serves 4
Herb-Roasted Potatoes, Red Wine Butter

Celebration Cakes

Petit serves 6-12 guests 85

Grande serves 10-20 guests 105

Beverage Selections

Our Sommelier suggest to pre select wines, to ensure for seamless service and that sufficient labels are available. In addition to the below suggestions we have a full wines list available upon request.

CHAMPAGNE & SPARKLING WINE

Simonnet-Febvre *Brut Rosé*

Chablis, France NV 85

Moët Chandon *Brut Rosé Impérial*

Épernay, France NV 185

Krug 'Grand Cuvée'

Reims, France NV 491

Louis Roederer *Brut Premier*

Reims, France NV 130

WHITE WINE

Albariño, Pazo Das Bruxas

Rias Baixas, Spain 2018 84

Vermentino, Poggio Al Tesoro 'Solosole'

Bolgheri, Italy 2017 83

Chardonnay, DuMol

Russian River, California 2016 114

Chardonnay, Cakebread

Napa, California 2017 160

Sauvignon Blanc, Domaine Delaporte

Sancerre, France 2017 122

ROSE WINE

Miraval

Provence, France 2017 94

'Belleruche' M Chapoutier

Côtes-du-Rhône, France 2017 74

RED WINE

Cabernet Sauvignon, Caymus

Napa Valley, California 2017 206

Syrah, Château Saint Cosme CDR

Rhône Valley, France 2017 75

Nebbiolo, Mauro Molino Barolo 'Gallinotto'

Piedmont, Italy 2014 163

Red Blend, Pessimist by Daou

Paso Robles, California 2017 75

Pinot Noir, Patz & Hall

Sonoma Coast, California 2014 108

COCKTAIL SUGGESTIONS

Tarragon Sazarac 17

Rye Whiskey, Fresh Tarragon, Peychauds Bitters

Sunset Sangria 14

Red Wine, Lilikoi, Citrus

or

White Wine, Peach, Calamansi

If Can, Can 18

Choice of Spirit, Orange Curacao, Pineapple
Lilikoi, Lime, Orgeat

Rosemary Spritz 17

Cointreau, Lime, Rosemary, Orange, Prosecco

Water My Lawn 18

Gin, Chateau, Watermelon, Lime