

MINA's Fish House

Shellfish

order individually or for the table



ICE COLD

PETITE | 130 GRAND | 225

Serves 1-2 Serves 3-4

served with classic sauces & garnishes

Kona Lobster 38

King Crab 49

Ginger-Poached Shrimp 23

*Pacific Oysters 23



CHAR-BROILED

PETITE | 120 GRAND | 215

Serves 1-2 Serves 3-4

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 38

King Crab 49

Shrimp 23

*Pacific Oysters 23

Moët Chandon Brut Rosé Impérial, Épernay 37/185

Simonnet-Febvre Brut Rosé, Chablis 17/85

Ruinart 'Blanc de Blancs', Reims NV 208



Raw Bar

***Surf & Turf Ahi Poke 24**

Maui Sweet Onion, Ogo, Vinegar & Sea Salt Chicharròn

***Tuna Tartare 26**

Pickled Mango, Macadamia Nut, Mina Spice

***Hamachi Crudo 22**

Crème Fraîche, Finger Lime, Avocado

Appetizers

Crispy Reef Squid 19

Hot & Sour BBQ, Shishito Peppers, Garlic Aioli

Fish House 'Hot' Chicken 19

Garlic Aioli, Hot & Sour BBQ, Fire Water

Smoked Marlin Dip 15

House-Made Taro Chips, Red Onion, Furikake

Brussels Sprouts 16

Green Apple, Palm Sugar, Shallots

Grilled Octopus 20

Togarashi-Spiced Potatoes, Charred Scallion, Miso Aioli

Red King Crab & Ewa Sweet Corn Bisque 19

Black Truffle, Brioche Croûton, Chives

Salads

Fish House Louie 25

Stuffed Avocado, House Pickles, Kauai Shrimp

Compressed Watermelon 18

Artichoke, Feta Cheese, Tomato Vinaigrette

Local Leafy Greens 15

Green Olives, Shaved Parmesan, Herb Dressing

Classic Entrées from the Sea

***Seared Yellowfin & Foie Gras** 59

Black Truffle Potato Cake, Spinach, Pinot Noir Reduction

Aromatic Steamed Mahi Mahi 45

Manila Clams, Shrimp, Coconut-Coriander Sauce

Black Garlic & Miso Black Cod 48

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

Entrées from the Land

***Kurobata Pork Chop** 38

Sweet & Sour Pineapple, Peppers, Wilted Greens

Miso Broiled Half Chicken 32

Somen, Shiitake Mushrooms, Beurre Blanc

Surf & Turf

***Char-Grilled Certified Angus Beef**

Herb-Roasted Fingerling Potatoes, Black Garlic Vinaigrette

8oz Filet Mignon 60

16oz Veal Chop 68

**40oz Tomahawk
Ribeye for 2** 180

6 Shrimp 23

¼ lb King Crab 49

½ Kona Lobster 38

***Cabernet Sauvignon, Joseph Phelps, Napa Valley 2016** 192*

***Cabernet Sauvignon, Canvasback, Red Mountain** 18/90*

Sides

Garlic & Duck Fat French Fries 12

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Roasted Mushrooms 12

Red Wine-Shallot Butter

Whipped Potato Purée 15

Red King Crab, Chives

Broccolini 13

Char-grilled in XO Sauce, Shallot, Chili

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.