MINA's Fish House

Shellfish

order individually or for the table



ICE COLD

PETITE | 135 **Serves 1-2**
GRAND | 230 **Serves 3-4**

served with classic sauces & garnishes

Kona Lobster 51
King Crab 52
Ginger-Poached Shrimp 25
*Pacific Oysters 27



CHAR-BROILED

PETITE | 125 **Serves 1-2**
GRAND | 220 **Serves 3-4**

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 51
King Crab 52
Shrimp 25
*Pacific Oysters 27

SHELLFISH TOWER ENHANCEMENT
***2oz Osetra Caviar**
Server with Traditional Accommpaniments 250



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 Aïoli

Fish House 'Hot' Chicken 19
Garlic Aïoli, 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 Aïoli

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 Monchong 50
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** 41
Sweet & Sour Pineapple, Peppers, Wilted Greens

Miso Broiled Half Chicken 38
Somen, Shiitake Mushrooms, Beurre Blanc

Surf & Turf

***Char-Grilled Certified Angus Beef**
Herb-Roasted Fingerling Potatoes, Black Garlic Vinaigrette
Add Miso Butter-Broiled Shellfish

8oz Filet Mignon 68 | **14oz NY Strip** 71 | **40oz Tomahawk Ribeye for 2** 249

6 Shrimp 25 | **¼ lb King Crab** 52 | **½ Kona Lobster** 51

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.