



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 Houser and Sauí Matagiese, 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 sunset filled beach-side dining options to deliver the perfect epic aloha as only MINA can.

## LOCATION

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### FOUR SEASONS OAHU AT KO OLINA

92-1001 Olani Street

Kapolei, HI 96707

808 679 0079

[MINAsFishHouse.com](http://MINAsFishHouse.com)

 @MINAsFishHouse

## HOURS OF OPERATION

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### HAPPY HOUR

Daily 3:00 PM - 5:00 PM

### DINNER

Daily 5:00 PM - 9:00 PM

## LEAD STAFF

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### CHEF/OWNER

Michael Mina

### EXECUTIVE CHEF

Garrick Mendoza

### GENERAL MANAGER

Margaret Vinson

### 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

Mina's Beach Club | 30

Hale Wa'a | 30

Full Restaurant | 180











# Michael Mina

## CHEF/OWNER

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MINA'S FISH HOUSE  
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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

### Smoked Fish & Maui Onion

Taro Chips & Furikake

## STARTERS

### Alaskan King Crab & Ewa Sweet Corn Bisque

Black Truffle, Brioche Croûton, Chives

## ENTRÉES

### Aromatic Steamed Monchong

Manila Clams, Shrimp, Coconut-Coriander Sauce

### Herb-Roasted Half Chicken

Somen, Shiitake Mushrooms, Beurre Blanc

## SIDES

### Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

### Broccolinni

Char-Grilled in XO Sauce, Shallot, Chili

## DESSERT

### Berries & Cream

Crème Fraîche Mousse, Almond Sable

Berry Consummé

## PRICING

90 per person

Choice of entrée course, evening of event

## ENHANCEMENTS FOR THE TABLE

**Miso Butter-Broiled Shellfish** 40 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

**\*Ice Cold Shellfish** 45 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

Poke, Fish Dip

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

**Ginger & Scallion-Broiled Kampachi** 220 serves 6

Broccolini, Mushrooms, Chinese Black Bean

Garlic Fried Rice

**\*40oz Char-Grilled Tomahawk Ribeye** 249 serves 4

Herb-Roasted Fingerling Potatoes

Red Wine Butter

## Celebration Cakes

Petit serves 6-12 guests 85

Grande serves 10-20 guests 105

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.

# Kohola Dinner

## AMUSE

### Smoked Fish & Maui Onion

Taro Chips & Furikake

## STARTERS

### \*Hamachi Crudo

Crème Fraîche, Finger Lime, Avocado

## ENTRÉES

### Aromatic Steamed Monchong

Manila Clams, Shrimp, Coconut-Coriander Sauce

### \*Kurobata Pork Chop

Sweet & Sour Pineapple, Peppers  
Wilted Greens

## DESSERTS

### Berries & Cream

Crème Fraîche Mousse, Almond Sable  
Berry Consummé

## PRICING

100 per person

Choice of entrée course, evening of event

## ENHANCEMENTS FOR THE TABLE

**Miso Butter-Broiled Shellfish** 40 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

**\*Ice Cold Shellfish** 45 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Poke, Fish Dip

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

**Ginger & Scallion-Broiled Kampachi** 220 serves 6

Broccolini, Mushrooms, Chinese Black Bean  
Garlic Fried Rice

**\*40oz Char-Grilled Tomahawk Ribeye** 249 serves 4

Herb-Roasted Fingerling Potatoes  
Red Wine Butter

## Celebration Cakes

Petit serves 6-12 guests 85

Grande serves 10-20 guests 105

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

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# Fish House Feast

## AMUSE

### Smoked Fish & Maui Onion

Taro Chips & Furikake

## STARTERS

### Local Leafy Greens

Green Olives, Shaved Parmesan, Herb Dressing

### \*Hamachi Crudo

Crème Fraîche, Finger Lime, Avocado

## ENTRÉES

### Aromatic Steamed Monchong

Manila Clams, Shrimp, Coconut-Coriander Sauce

### \*Char-Grilled 8oz Filet Mignon

Herb-Roasted Fingerling Potatoes  
Black Garlic Vinaigrette

## DESSERTS

### Berries & Cream

Crème Fraîche Mousse, Almond Sable  
Berry Consummé

### Chocolate Rocher

Chocolate Steusel, Hazelnuts  
Vanilla Ice Cream

## PRICING

115 per person

Choice of each course, evening of event

## ENHANCEMENTS FOR THE TABLE

**Miso Butter-Broiled Shellfish** 40 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

**\*Ice Cold Shellfish** 45 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Poke, Fish Dip

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

**Ginger & Scallion-Broiled Kampachi** 220 serves 6

Broccolini, Mushrooms, Chinese Black Bean  
Garlic Fried Rice

**\*40oz Char-Grilled Tomahawk Ribeye** 249 serves 4

Herb-Roasted Fingerling Potatoes  
Red Wine Butter

## Celebration Cakes

Petit serves 6-12 guests 85

Grande serves 10-20 guests 105

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

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# Ocean Bounty Dinner

## AMUSE

### Smoked Fish & Maui Onion

Taro Chips & Furikake

## STARTERS

### Local Leafy Greens

Green Olives, Shaved Parmesan, Herb Dressing

### \*Tuna Tartare

Pickled Mango, Macadamia Nut, Mina Spice

## ENTRÉES

### Daily Catch Fish

Heirloom Tomato & Summer Squash Ratatouille

### \*Kurobata Pork Chop

Sweet & Sour Pineapple, Peppers  
Wilted Greens

### \*Char-Grilled 8oz Filet Mignon

Herb-Roasted Fingerling Potatoes  
Black Garlic Vinaigrette

## DESSERTS

### Berries & Cream

Crème Fraîche Mousse, Almond Sable  
Berry Consommé

### Chocolate Rocher

Chocolate Steusel, Hazelnuts  
Vanilla Ice Cream

## PRICING

120 per person

Choice of each course, evening of event

## ENHANCEMENTS FOR THE TABLE

**Miso Butter-Broiled Shellfish** 40 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

**\*Ice Cold Shellfish** 45 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Poke, Fish Dip

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

**Ginger & Scallion-Broiled Kampachi** 220 serves 6

Broccolini, Mushrooms, Chinese Black Bean  
Garlic Fried Rice

**\*40oz Char-Grilled Tomahawk Ribeye** 249 serves 4

Herb-Roasted Fingerling Potatoes  
Red Wine Butter

## Celebration Cakes

Petit serves 6-12 guests 85

Grande serves 10-20 guests 105

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# Lani Dinner

## AMUSE

**Chef's Daily Selection**

## 1ST COURSE

### \*Hamachi Crudo

Crème Fraîche, Finger Lime, Avocado

## 2ND COURSE

### \*Tuna Tartare

Pickled Mango, Macadamia Nut, Mina Spice

## 3RD COURSE

### Char-Broiled Oyster, Shrimp & King Crab

Brushed with Miso Butter, Garlic & Yuzukoshō

## 4TH COURSE

### Daily Catch Fish

Heirloom Tomato & Summer Squash Ratatouille

### \*Char-Grilled 8oz Filet Mignon

Herb-Roasted Fingerling Potatoes

Black Garlic Vinaigrette

## 5TH COURSE

### Mille-Feuille

Lemongrass Mousse, Tropical Caramel, Lime Gel

## PRICING

**139 per person**

**Choice of entrée course, evening of event**

## ENHANCEMENTS FOR THE TABLE

**\*Ice Cold Shellfish** 45 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Poke, Fish Dip

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

**Ginger & Scallion-Broiled Kampachi** 220 serves 6

Broccolini, Mushrooms, Chinese Black Bean  
Garlic Fried Rice

**\*40oz Char-Grilled Tomahawk Ribeye** 249 serves 4

Herb-Roasted Fingerling Potatoes  
Red Wine Butter

## Celebration Cakes

Petit serves 6-12 guests 85

Grande serves 10-20 guests 105

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

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# Beverage Selections

We 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 wine list available upon request.

## CHAMPAGNE & SPARKLING WINE

### Simonnet-Febvre *Brut Rosé*

Chablis, France NV 85

### Louis Roederer *Brut Rosé*

Reims, France NV 198

### Krug 'Grand Cuvée'

Reims, France NV 491

### Laurent-Perrier *Brut*

Champagne, 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

### Copain 'Tous Ensemble'

Anderson, California 2017 71

## 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

### Grenache, Andre Brunel Vin de Pays du Vaucluse

Rhône, France 2019 75

### Pinot Noir, Patz & Hall

Sonoma Coast, California 2014 108

## SIGNATURE COCKTAILS

### Tropical Smash 18

Tito's Vodka, Lime, Lemongrass, Makrut Lime Leaf

### If Can, Can 18

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

### Haiku Stairs Fashion 20

Ko Hana Barrel Aged Rum, Carpano Antica  
Orange Curacao, Orange Essence

### Ring of Fire 19

Ko Hana Kea Rum, Mezcal, Aperol, Pineapple  
Lime, Ginger, Togarashi

## GLASS OR CARAFE

### Sunset Sangria 16 / 80

Red Wine, Lilikoi, Citrus

### Plan-on Staying Iced Tea 18 / 90

Pineapple Rum, Falernum, Honey  
Black Tea, Lemon

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