

# MINA'S FISH HOUSE

Dinner | Daily | 5PM - 9PM

## Shellfish

order individually or for the table



### ICE COLD

**PETITE | 125**   **GRAND | 230**  
Serves 1-2   Serves 3-4

served with classic sauces & garnishes

½ Maine Lobster 43  
Ginger-Poached Shrimp 33  
\*Pacific Oysters 27  
¼ lb King Crab 35

### CHAR-BROILED

**PETITE | 125**   **GRAND | 230**  
Serves 1-2   Serves 3-4

brushed with miso butter, garlic & yuzukoshō

½ Maine Lobster 43  
Shrimp 33  
\*Pacific Oysters 27  
¼ lb King Crab 35

*Dom Pérignon 'Brut', Épernay, France 2012 311*

*Taittinger 'Brut La Francaise', Reims, France NV 181*



## Raw Bar

**\*Kona Kanpachi Crudo** 28

Avocado, Golden Satsuma, Fennel

**\*Michael's Tuna Tartare** 30

Asian Pear, Pine Nut, Sesame

**\*Japanese Hamachi Crudo** 28

Plum, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette

**\*Madai Ceviche** 28

Cilantro, Heirloom Tomato, Lime, Jalapeño

## Appetizers

**Togarashi-Spiced Big Reef Squid** 19

Shishito Peppers, Chinese Black Bean, Calamansi Aioli

**Lomi Lomi Octopus** 20

Cherry Tomato, Maui Onion, Ogo Salad, Lomi Dressing

**Spicy Lobster & Coconut Bisque** 21

Jicama, Toasted Peanuts, Maitake, Chili

**Atomic Shrimp Lettuce Cups** 24

Tempura Battered, Butter Lettuce, Pickled Carrot & Daikon

**Soy Glazed Pork Belly** 24

Dark Rum, Local Pineapple, Raddish

# Salads

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**Hamakua Hearts of Palm & Avocado** 25

Grapefruit, Macadamia, Naam Prik

**King Crab & Endive Caesar** 19

Parmesan Cheese, Fried Capers, Lemon, Herbed Bread Crumbs

**Island Greens** 15

Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake

**Ho Farms Tomato & Maui Onion** 15

Macadamia Pesto, Aged Balsamic, Crispy Shallots, Basil

## Classic Entrées from the Sea

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**\*Seared Yellowfin & Foie Gras** 66

Chive Potato Cake, Spinach, Pinot Noir Reduction

**Aromatic Steamed Mahi Mahi** 57

Manila Clams, Shrimp, Coconut-Coriander Sauce

**Char-Broiled Butterfish** 55

Bok Choy, Coconut Lemongrass Rice, Ssamjang Emulsion

**Michael Mina's Lobster Pot Pie** 115

Black Truffles, Market Vegetables, Brandied Lobster Cream

## Entrées from the Land

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**Char-Grilled Half Chicken** 45

Caramelized Sweet Potato, Marinated Avocado, Chermoula Lebna

## Surf & Turf

**\*Char-Grilled Certified Angus Beef**

Herb-Roasted Fingerling Potatoes, Black Garlic Vinaigrette

**8oz Filet Mignon** 68

**14oz NY Strip** 71

**40oz Tomahawk  
Ribeye for 2** 200

**\*Add Char-Broiled Shellfish**

Miso Butter, Garlic, Yuzukoshō

**6 Shrimp** 33

**¼ lb King Crab** 35

**½ Lobster** 43

*Cabernet Sauvignon, Silver Oak, Alexander Valley* 210

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

## Sides 15 ea

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**Garlic & Duck Fat French Fries**

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

**Roasted Eggplant**

Orange-Miso Glaze, Scallion

**Wood-Grilled Shishito & Sweet Mini Peppers**

Jalapeño Yogurt, Roasted Garlic Streusel

**Tempura Maitake Mushrooms**

Dashi-Soy Dipping Sauce

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.