

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 425

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



Raw Bar

***Kona Kanpachi Crudo** 28

Avocado, Golden Satsuma, Fennel

***Michael Mina's Ahi Tuna Tartare** 30

Mint, Pine Nuts, Asian Pear, Habañero-Infused Sesame Oil

***Japanese Hamachi Crudo** 30

Local Papaya, Tobiko, Fresno Pepper, Kalamansi Vinaigrette

***Madai Ceviche** 28

Cilantro, Heirloom Tomato, Lime, Jalapeño

Appetizers

Wood-Grilled Shishito & Sweet Mini Peppers 15

Jalapeño Yogurt, Roasted Garlic Streusel

Lomi Lomi Octopus 20

Cherry Tomato, Maui Onion, Ogo Salad, Lomi Dressing

Spicy Lobster & Coconut Bisque 21

Jicama, Toasted Peanuts, Maitake, Chili

Spicy Beef Larb 21

Holy Basil Buds, Crispy Rice, Chili Peppers, Gem Lettuce Cups

Soy-Glazed Pork Belly 24

Dark Rum, Local Pineapple, Radish

Salads

King Crab & Endive Caesar 26

Parmesan, Crispy Capers, Herbed Breadcrumbs

Island Greens 15

Shaved Local Vegetables, Furikake, Ginger-Miso Vinaigrette

Ho Farms Tomato & Maui Onion 15

Macadamia Pesto, Aged Balsamic, Crispy Shallots

Classic Entrées from the Sea

***Seared Yellowfin & Foie Gras** 66

Chive Potato Cake, Spinach, Pinot Noir Reduction

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

Char-Grilled Half Chicken 45

Caramelized Sweet Potato, Marinated Avocado, Chermoula Lebna

Surf & Turf

***Char-Grilled Certified Angus Beef**

Crispy Maui Onions, Lilikoi Steak Sauce

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

Pinot Noir, Archery Summit, Dundee 194

Sides 15 ea

Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Char-Broiled Broccolini

Orange-Miso Glaze, Crispy Fried Onions

Tempura Maitake Mushrooms

Dashi-Soy Dipping Sauce

Okinawan Potato Puree

Local Purple Potato, Coconut Cream

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.