



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

FOUR SEASONS OAHU AT KO OLINA

92-1001 Olani Street

Kapolei, HI 96707

808 679 3042

MINAsFishHouse.com

[@MINAsFishHouse](https://www.instagram.com/MINAsFishHouse)

HOURS OF OPERATION

HAPPY HOUR

Daily 3:00 PM - 5:00 PM

DINNER

Daily 5:00 PM - 9:00 PM

BAR

Daily 3:00 PM - 11:00 PM

LEAD STAFF

CHEF/OWNER

Michael Mina

EXECUTIVE CHEF

BRETT LAREAU

GENERAL MANAGER

CARLOS CANTU

ASST. GENERAL MANAGER

JOSHUA PERRY

DETAILS

SEATING

Inside Dining Room | 30

Semi-Private Patio | 20

Middle Deck | 60

Lower Deck | 40

Mina's Beach Club | 30

Hale Wa'a | 20

Full Restaurant | 180

PARKING

Valet parking is complimentary

PRIVATE EVENTS CONTACT

MINA's Fish House
Private Dining Sales Manager

808-679-3274







Michael Mina

CHEF/OWNER

MINA'S FISH HOUSE
FOUR SEASONS OAHU AT KO OLINA

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.



Kohola Dinner

AMUSE

Chef's Daily Selection

G V D

STARTERS

***Ahi Tuna Tartare**

Asian Pear, Pine Nut, Sesame

G D

ENTRÉES

Daily Market Catch

Shishito Peppers, Grilled Lemon, Citrus Gremolata

G D

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

Crispy Maui Onions, Lilikoi Steak Sauce

G D

DESSERTS

Mango-Strawberry Shave Ice

Mango Compote, Fresh Strawberries

Mango Lilikoi Granita, Strawberry-Hibiscus Syrup

G V D

PRICING

100 per person

**Choice of 2nd courses, evening of event,
sides a la carte, and not included in pricing**

ENHANCEMENTS FOR THE TABLE

Starters

230 serves 4

***Grand Ice Cold Shellfish**

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

***Grand Char-Broiled Shellfish**

Kona Lobster, King Crab, Shrimp, Pacific Oysters

Sides for the Table

26 serves 4

Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Roasted Wild Mushrooms

Soy-Mirin Glaze, Toasted Sesame

Okinawan Potato Purée

Local Purple Potato, Coconut Cream

Chinese Long Beans

Rayu Chili Crisp

Entrées

220 serves 4

Ginger & Scallion-Broiled Whole Kanpachi

Black Bean Vinaigrette, Chinese Long Bean,

***40oz Char-Grilled Tomahawk Ribeye**

Desserts

Celebration Cakes

Petit

serves 6-12 guests 115

Grande

serves 10-20 guests 135

G - is or can be prepared gluten free

V - is or can be prepared vegetarian

D - is or can be prepared dairy free

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 food borne illness.

All menu items are subject to change based on seasonality, menu changes, and product availability.

An 18% Service Fee will be added for payment to service employees

An administrative fee of 5% will be added to defer overhead costs.

Fish House Feast

AMUSE

Chef's Daily Selection

G V D

STARTERS

Island Greens

Shaved Local Vegetables
Ginger-Miso Vinaigrette, Furikake

G V D

*Tuna Tartare

Asian Pear, Pine Nut, Sesame

G D

ENTRÉES

Hawaiian Butterfish Puolo

Ginger Rice, Baby Bok Choy, Ginger & Tomato Broth

G D

*Char-Grilled 8oz Filet Mignon

Crispy Maui Onions, Lilikoi Steak Sauce

G D

DESSERTS

Mango-Strawberry Shave Ice

Mango Compote, Fresh Strawberries
Mango Lilikoi Granita, Strawberry-Hibiscus Syrup

G V D

Dark Chocolate Delight

Cocoa Streusel, Salted Caramel, Kona Coffee Ice Cream

PRICING

119 per person

Choice of each courses, evening of event,
sides a la carte, and not included in pricing

ENHANCEMENTS FOR THE TABLE

Starters

230 serves 4

*Grand Ice Cold Shellfish

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

*Grand Char-Broiled Shellfish

Kona Lobster, King Crab, Shrimp, Pacific Oysters

Sides for the Table

26 serves 4

Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Roasted Wild Mushrooms

Soy-Mirin Glaze, Toasted Sesame

Okinawan Potato Purée

Local Purple Potato, Coconut Cream

Chinese Long Beans

Rayu Chili Crisp

Entrées

220 serves 4

Ginger & Scallion-Broiled Whole Kanpachi

Black Bean Vinaigrette, Chinese Long Bean,

*40oz Char-Grilled Tomahawk Ribeye

Desserts

Celebration Cakes

Petit

serves 6-12 guests 115

Grande

serves 10-20 guests 135

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Ocean Bounty Dinner

AMUSE

Chef's Daily Selection

G V D

STARTERS

Island Greens

Shaved Local Vegetables
Ginger-Miso Vinaigrette, Furikake

G V D

*Japanese Hamachi Crudo

Plum, Tobiko, Fresno Pepper
Yuzu-Kalmansi Vinaigrette

G D

*Ahi Tuna Tartare

Asian Pear, Pine Nut, Sesame

G D

ENTRÉES

Daily Market Catch

Shishito Peppers, Grilled Lemon, Citrus Gremolata

G D

Lemon & Garlic Broiled Half Chicken

Farro, Radish, Arugula Salad, Grilled Lemon

G D

*Char-Grilled 8oz Filet Mignon

Crispy Maui Onions, Lilikoi Steak Sauce

G D

DESSERTS

Mango-Strawberry Shave Ice

Mango Compote, Fresh Strawberries
Mango Lilikoi Granita, Strawberry-Hibiscus Syrup

G V D

Dark Chocolate Delight

Cocoa Streusel, Salted Caramel, Kona Coffee Ice Cream

PRICING

129 per person

Choice of each courses, evening of event,
sides a la carte, and not included in pricing

ENHANCEMENTS FOR THE TABLE

Starters

230 serves 4

*Grand Ice Cold Shellfish

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

*Grand Char-Broiled Shellfish

Kona Lobster, King Crab, Shrimp, Pacific Oysters

Sides for the Table

26 serves 4

Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Roasted Wild Mushrooms

Soy-Mirin Glaze, Toasted Sesame

Okinawan Potato Purée

Local Purple Potato, Coconut Cream

Chinese Long Beans

Rayu Chili Crisp

Entrées

220 serves 4

Ginger & Scallion-Broiled Kampachi

Black Bean Vinaigrette, Chinese Long Bean,

*40oz Char-Grilled Tomahawk Ribeye

Desserts

Celebration Cakes

Petit

serves 6-12 guests 115

Grande

serves 10-20 guests 135

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Lani Dinner

AMUSE

Chef's Daily Selection

G V D

1ST COURSE

Spicy Lobster & Coconut Bisque

Black Truffle, Toasted Peanuts, Maitake

G D

2ND COURSE

Island Greens

Shaved Local Vegetables

Ginger-Miso Vinaigrette, Furikake

G V D

***Ahi Tuna Tartare**

Asian Pear, Pine Nut, Sesame

G D

3RD COURSE FOR THE TABLE

***Ice Cold Oyster, Shrimp, Crab & Lobster**

Served with Classic Sauces & Garnishes

G D

4TH COURSE

Daily Market Catch

Shishito Peppers, Grilled Lemon, Citrus Gremolata

G D

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

Crispy Maui Onions, Lilikoi Steak Sauce

G D

5TH COURSE

Dark Chocolate Delight

Cocoa Streusel, Salted Caramel, Kona Coffee Ice Cream

PRICING

159 per person

Choice of 2nd & 4th courses, evening of event

For parties 10 or less

ENHANCEMENTS FOR THE TABLE

Sides for the Table

26 serves 4

Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Roasted Wild Mushrooms

Soy-Mirin Glaze, Toasted Sesame

Okinawan Potato Purée

Local Purple Potato, Coconut Cream

Chinese Long Beans

Rayu Chili Crisp

Entrées

220 serves 4

Ginger & Scallion-Broiled Kampachi

Black Bean Vinaigrette, Chinese Long Bean,

***40oz Char-Grilled Tomahawk Ribeye**

Desserts

Celebration Cakes

Petit

serves 6-12 guests 115

Grande

serves 10-20 guests 135

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Beverage Selections

We suggest to pre-select beverages, 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

Laurent-Perrier *Brut*

Champagne, France NV 145

Billecart-Salmon, *Brut Rose*

Champagne, France 239

WHITE WINE

Sauvignon Blanc, Craggy Range

New Zealand 90

Viura, Finca Allende

Rioja, Spain 125

Chardonnay, Flowers

Napa, California 160

ROSE WINE

Whispering Angel

Provence, France 85

Domaine de la Tour du Bon

Bandol, France 129

RED WINE

Pinot Noir, Cristom Vineyards

Willamette Valley, Oregon 115

Syrah, Château Saint Cosme, Côtes du Rhône

Rhone, France 81

Merlot, Rombauer

Napa, California 150

Cabernet Sauvignon, Vineyard 29

Napa, California 140

Cabernet Sauvignon, Canvasback

Red Mountain, California 90

SOMMELIER SELECTION

Take the worry out of selecting wines & allow our Sommelier to craft a list of wines within a preferred price range for your event.

Le Petit Wine

2 white, 2 red 75-100

Le Moyen Wine

2 white, 2 red 110-130

Le Grande Wine

2 white, 2 red 140-175

SIGNATURE COCKTAILS

Banzai Pipeline 18

Tequila, Aloe, Lime, Cucumber, Hawaiian Wild Chili

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

Electric Beach 17

Gin, Lemon, Lilikoi
House-made Orgeat & Falernum

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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