

# DINNER

DAILY | 4PM - 9PM

## SALADS & SOUP

|   |    |
|---|----|
| <b>King Crab &amp; Endive Caesar</b><br>Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel          | 28 |
| <b>Waipoli Farms Island Greens</b><br>Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake        | 18 |
| <b>Heirloom Tomato 'Som Tam'</b><br>Green Papaya, Macadamia Nut, Nuoc Cham                              | 23 |
| <b>Spicy Seafood Tom Kha Soup</b><br>Poached Shrimp and Lobster, Maitake Mushroom, Blistered Long Beans | 23 |

## RAW BAR

|  |    |
|--|----|
| <b>Michael Mina's Ahi Tuna Tartare*</b><br>Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habañero Sesame Oil | 34 |
| <b>Japanese Hamachi Crudo*</b><br>Local Papaya, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette             | 30 |
| <b>Hawaiian Aloha Poke*</b><br>Fresh Market Fish, Wakame Gohan, Wonton Chips                                 | 29 |
| <b>Ono Tataki*</b><br>Marinated Pearl Onions, Black Pepper, Truffled Ponzu, Crispy Rice                      | 32 |

## APPETIZERS

|   |    |
|---|----|
| <b>Blistered Shishito &amp; Sweet Mini Peppers</b><br>Jalapeño Yogurt, Roasted Garlic Streusel    | 20 |
| <b>Smoked Marlin &amp; Maui Onion Dip</b><br>Taro Chips, Red Onion, Caper, Ogo, Furikake          | 20 |
| <b>Broiled Spanish Octopus</b><br>Tomato and Caper Chutney, Cilantro Chermoula, Toasted Pine Nuts | 22 |
| <b>Prime Beef Lettuce Cups</b><br>Holy Basil Buds, Crispy Rice, Chili Peppers, Little Gem Lettuce | 21 |
| <b>Soy-Glazed Pork Belly</b><br>Dark Rum, Local Pineapple, Local Radish Salad                     | 24 |

## FLAVORS OF FISH HOUSE FOR 2

Chef's Offering of 3 Shared Courses, Dessert Course Optional

1st: Ono Tataki | Hawaiian Aloha Poke or Hamachi Crudo

2nd: Spanish Octopus | Soy-Glazed Pork Belly

3rd: Half Market Fish, Somm's Recommendation | Garlic Rice

100/guest, Chef Enhancements + Upgrades Available

## SHELLFISH order individually or for the table

|   |     |                          |    |
|---|-----|--------------------------|----|
| <b>ICE COLD</b> served with classic sauces & garnishes            |     |                          |    |
| <b>PETITE</b><br>Serves 1-2                                       | 130 | <b>1/2 Maine Lobster</b> | 50 |
|   |     | <b>Shrimp</b>            | 33 |
| <b>GRAND</b><br>Serves 3-4  | 245 | <b>Pacific Oysters*</b>  | 30 |
|   |     | <b>1/4 lb King Crab</b>  | 44 |
| <b>CHAR-BROILED</b> brushed with miso butter, garlic & yuzu koshō |     |                          |    |
| <b>PETITE</b><br>Serves 1-2                                       | 130 | <b>1/2 Maine Lobster</b> | 50 |
|   |     | <b>Shrimp</b>            | 33 |
| <b>GRAND</b><br>Serves 3-4  | 245 | <b>Pacific Oysters*</b>  | 30 |
|   |     | <b>1/4 lb King Crab</b>  | 44 |
| <b>Dom Pérignon 'Brut',</b> Épernay, France 2012                  |     | 425                      |    |
| <b>Michel Gonet 'Brut Mina Grand Cuvée',</b> Champagne, France    |     | 46/228                   |    |

## ENTRÉES

|   |     |
|---|-----|
| <b>Seared Yellowfin Tuna &amp; Foie Gras*</b><br>Pineapple, Broccoli, Cippolini Onions, Young Coconut Vinaigrette | 66  |
| <b>Chili Miso Glazed Butterfish</b><br>Local Walu, Ohitashi Salad, Pickled Ginger Puree, Garlic Wasabi Cream      | 62  |
| <b>Michael Mina's Lobster Pot Pie</b><br>Market Vegetables, Truffled Brandy Lobster Cream                         | 115 |
| <b>Sesame Roasted Half Chicken</b><br>Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze                         | 45  |
| <b>Grilled Double-Cut Kurobuta Pork Chop</b><br>Local Yam, Roasted Peanuts, Pinot Noir Jus                        | 57  |

## SURF & TURF

|  |                                   |     |
|--|-----------------------------------|-----|
| <b>Char-Broiled Certified Angus Beef*</b><br>Crispy Maui Onions<br>Lilikoi Steak Sauce | <b>8oz Filet Mignon</b>           | 74  |
|  | <b>14oz NY Strip</b>              | 80  |
|  | <b>40oz Tomahawk Ribeye for 2</b> | 220 |
| <b>ADD Char-Broiled Shellfish*</b><br>Miso Butter, Garlic<br>Yuzu Koshō                | <b>6 Shrimp</b>                   | 33  |
|  | <b>1/4 lb King Crab</b>           | 44  |
|  | <b>1/2 Lobster</b>                | 50  |
| <b>ADD Seared Foie Gras</b>  |                                   | 26  |
| <b>Pinot Noir, Pierre Guillemot 'Le Rognet et Corton',</b> Burgundy, France            |                                   | 330 |
| <b>Cabernet Sauvignon, Trefethen 'Eschol',</b> Napa, California 2019                   |                                   | 124 |

|                               |  |   |   |  |
|-------------------------------|--|---|---|--|
| <b>SIDES</b><br>for the table | <b>Garlic Duck Fat Fries 15</b><br>Volcano Onion Ketchup<br>Dijonnaise, Tartar Sauce | <b>Spam Fried Rice 18</b><br>Tamari<br>Sunny Side Hen Egg                               | <b>Lobster Whipped Potato Purée 30</b><br>Maine Lobster, Chives | <b>Chinese Long Beans 15</b><br>Rayu Chili Crisp |
|                               |  | <b>Charred Broccolini 15</b><br>Goma-Dare Sauce, Pickled Fresno<br>Garlic Honey Peanuts | <b>Wild Mushrooms 18</b><br>Soy-Mirin Glazed<br>Toasted Sesame  |  |

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