

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

King Crab & Endive Caesar 29
Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel

Waipoli Farms Island Greens 18
Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake

Heirloom Tomato 'Som Tam' 23
Green Papaya, Macadamia Nut, Nuoc Cham

Spicy Seafood Tom Kha Soup 23
Poached Shrimp and Lobster, Maitake Mushroom, Blistered Long Beans

RAW BAR

Michael Mina's Ahi Tuna Tartare* 34
Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habañero Sesame Oil

Japanese Hamachi Crudo* 30
Local Papaya, Tobiko, Fresno Pepper, Yuzu-Kalmansi Vinaigrette

Hawaiian Aloha Poke* 29
Fresh Market Fish, Wakame Gohan, Wonton Chips

Ono Tataki* 32
Marinated Pearl Onions, Black Pepper, Truffled Ponzu, Crispy Rice Puff

APPETIZERS

Blistered Shishito & Sweet Mini Peppers 20
Jalapeño Yogurt, Roasted Garlic Streusel

Smoked Marlin & Maui Onion Dip 20
Taro Chips, Red Onion, Caper, Ogo, Furikake

Broiled Spanish Octopus 22
Tomato and Caper Chutney, Cilantro Chermoula, Toasted Pine Nuts

Prime Beef Lettuce Cups 21
Holy Basil Buds, Crispy Rice, Chili Peppers, Little Gem Lettuce

Soy-Glazed Pork Belly 24
Dark Rum, Local Pineapple, Local Radish Salad

FLAVORS OF FISH HOUSE

We Kindly Ask for Participation from Entire Table

All Cold and Small Plates Included

Cold

Ono Tataki, Japanese Hamachi Crudo & Pacific Oysters

Small Plates

Spanish Octopus & Soy-Glazed Pork Belly

Choice of Entrées and Sides

Filet Mignon, Chili Miso Butterfish, or Market Fish Steak

Garlic Fried Rice or Broccolini

120 per guest | Lobster Pot Pie Add-On 115

SHELLFISH

 order individually or for the table

ICE COLD served with classic sauces & garnishes			
PETITE 130 Serves 1-2	1/2 Maine Lobster		50
	Shrimp		33
GRAND 245 Serves 3-4	Pacific Oysters*		30
	1/4 lb King Crab		44
CHAR-BROILED brushed with miso butter, garlic & yuzu koshō			
PETITE 130 Serves 1-2	1/2 Maine Lobster		50
	Shrimp		33
GRAND 245 Serves 3-4	Pacific Oysters*		30
	1/4 lb King Crab		44

Dom Pérignon 'Brut', Épernay, France 2012	425
Michel Gonet 'Brut Mina Grand Cuvée', Champagne, France	46/228

ENTRÉES

Seared Yellowfin Tuna & Foie Gras* 66
Pineapple, Broccoli, Cippolini Onions, Young Coconut Vinaigrette

Chili Miso Glazed Butterfish 62
Local Walu, Ohitashi Salad, Pickled Ginger Puree, Garlic Wasabi Cream

Michael Mina's Lobster Pot Pie 115
Market Vegetables, Truffled Brandy Lobster Cream

Sesame Roasted Half Chicken 47
Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze

Grilled Double-Cut Kurobuta Pork Chop 60
Local Yam, Roasted Peanuts, Pinot Noir Jus

SURF & TURF

Char-Broiled Certified Angus Beef*	8oz Filet Mignon	74
Crispy Maui Onions	14oz NY Strip	80
Lilikoi Steak Sauce	40oz Tomahawk Ribeye for 2	220
ADD Char-Broiled Shellfish*	6 Shrimp	33
Miso Butter, Garlic	1/4 lb King Crab	44
Yuzu Koshō	1/2 Lobster	50
ADD Seared Foie Gras		26

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

*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.