



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 Matagièse, 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](http://MINAsFishHouse.com)

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

## HOURS OF OPERATION

### DINNER

Daily 4:00 PM - 9:00 PM

### BAR

Daily 4:00 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

808-679-3266







# 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**

G D

Asian Pear, Pine Nuts, Trio of Peppers, Sesame Oil

## ENTRÉES

**Daily Market Catch**

G D

Miso Corn Puree, Forbidden Rice, Pickled Mushroom

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

G D

Crispy Maui Onions, Lilikoi Steak Sauce

## DESSERTS

**Mango-Strawberry Shave Ice**

G V D

Mango Compote, Fresh Strawberries

Mango Lilikoi Granita, Strawberry-Hibiscus Syrup

## 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*

245 serves 4

**\*Grand Ice Cold Shellfish**

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Ahi Tuna Poke, Smoked Marlin 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

**Whipped Potato Purée**

Chives

**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** G V D

Shaved Local Vegetables  
Ginger-Miso Vinaigrette, Furikake

**\*Ahi Tuna Tartare** G D

Asian Pear, Pine Nuts, Trio of Peppers, Sesame Oil

## ENTRÉES

**Daily Market Catch** G D

Miso Corn Puree, Forbidden Rice, Pickled Mushroom

**\*Char-Grilled 8oz Filet Mignon** G D

Crispy Maui Onions, Lilikoi Steak Sauce

## DESSERTS

**Mango-Strawberry Shave Ice** G V D

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

**Dark Chocolate Mousse** G

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* 245 serves 4

### \*Grand Ice Cold Shellfish

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Ahi Tuna Poke, Smoked Marlin 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

### Whipped Potato Purée

Chives

### 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.

# Ocean Bounty Dinner

## AMUSE

**Chef's Daily Selection** G V D

## STARTERS

**Island Greens** G V D

Shaved Local Vegetables  
Ginger-Miso Vinaigrette, Furikake

**\*Japanese Hamachi Crudo** G D

Local Papaya, Tobiko, Fresno Pepper  
Yuzu-Calamansi Vinaigrette

**\*Ahi Tuna Tartare** G D

Asian Pear, Pine Nuts, Trio of Peppers, Sesame Oil

## ENTRÉES

**Daily Market Catch** G D

Miso Corn Puree, Forbidden Rice, Pickled Mushroom

**Sesame Roasted Half Chicken** G D

Snap Peas, Tofu, Singaporean Tamarind

**\*Char-Grilled 8oz Filet Mignon** G D

Crispy Maui Onions, Lilikoi Steak Sauce

## DESSERTS

**Mango-Strawberry Shave Ice** G V D

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

**Dark Chocolate Mousse** G

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* 245 serves 4

### \*Grand Ice Cold Shellfish

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Ahi Tuna Poke, Smoked Marlin 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

### Whipped Potato Purée

Chives

### 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

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.



# Lani Dinner

## AMUSE

**Chef's Daily Selection**

G V D

## 1ST COURSE

**Spicy Seafood Tom Kha Soup**

G D

Poached Shrimp and Lobster, Maitake, Blistered Long Beans

## 2ND COURSE

**Island Greens**

G V D

Shaved Local Vegetables  
Ginger-Miso Vinaigrette, Furikake

**\*Ahi Tuna Tartare**

G D

Asian Pear, Pine Nuts, Trio of Peppers, Sesame Oil

## 3RD COURSE FOR THE TABLE

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

G D

Served with Classic Sauces & Garnishes

## 4TH COURSE

**Daily Market Catch**

G D

Miso Corn Puree, Forbidden Rice, Pickled Mushroom

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

G D

Crispy Maui Onions, Lilikoi Steak Sauce

## 5TH COURSE

**Dark Chocolate Mousse**

G

Cocoa Streusel, Salted Caramel, Kona Coffee Ice Cream

## PRICING

159 per person

Choice of 2nd & 4th courses, evening of event,  
sides a la carte, and not included in pricing

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

**Whipped Potato Purée**

Chives

**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

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.

# 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 160

### Moët & Chandon Imperial, *Brut Rose*

Champagne, France 220

## WHITE WINE

### Craggy Range, *Sauvignon Blanc*

New Zealand 110

### La Chalisienne 'Le Finage', *Chablis*

Burgundy, France 105

### Flowers, *Chardonnay*

Napa, California 120

## ROSE WINE

### Roederer Estate

Anderson Valley, California 100

### Domaine de la Tour du Bon

Bandol, France 129

## RED WINE

### Pinot Noir, *Cristom Vineyards*

Willamette Valley, Oregon 135

### Syrah, *Château Saint Cosme, Côtes du Rhône*

Rhone, France 88

### Merlot, *Rombauer*

Napa, California 150

### Cabernet Sauvignon, *Vineyard 29*

Napa, California 140

### Cabernet Sauvignon, *Daou*

Napa Valley, California 100

## 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 22

Milagro Silver, Aloe, Lime, Cucumber, Hawaiian Wild Chili

### If Can, Can 24

Choice of House Spirit, Orange Curacao, Pineapple Lilikoi, Lime, Orgeat

### Haiku Stairs Fashion 24

Ko Hana Barrel Aged Rum, Carpano Antica Orange Curacao, Orange Essence

### Electric Beach 22

The Botanist 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

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

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.