

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

King Crab & Endive Caesar Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel	29
Waipoli Farms Island Greens Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake	18
Fresh Hearts of Palm Salad Ruby Grapefruit, Avocado, Radish, Butter Lettuce, Dijon Vinaigrette	19
Summer Heirloom Tomato Salad Yuzu Kosho Dressing, Shiso Tofu Puree, Roasted Garlic Streusel	24
Yellow Corn Soup Lobster, Thai Basil, Vanilla Oil	24

RAW BAR

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

APPETIZERS

Blistered Shishito & Sweet Mini Peppers Jalapeño Yogurt, Roasted Garlic Streusel	20
Smoked Marlin & Maui Onion Dip Taro Chips, Red Onion, Caper, Ogo, Furikake	22
Broiled Spanish Octopus Tomato and Caper Chutney, Cilantro Chermoula, Toasted Pine Nuts	23
Prime Beef Lettuce Cups Beef Satay Sauce, Chili Peppers, Little Gem Lettuce	22
Soy-Glazed Pork Belly Dark Rum, Local Pineapple, Local Radish Salad	24

FLAVORS OF FISH HOUSE

We Kindly Ask for Participation from Entire Table

All Cold and Small Plates Included

Raw Bar

Ono Tataki and Japanese Hamachi Crudo

Small Plates

Spanish Octopus and Blistered Shishitos

Choice of Entrées and Sides

Filet Mignon, Chili Miso Black Cod, or Market Fish Steak

Garlic Fried Rice or Broccolini

110 per guest | Lobster Pot Pie Supplement 85

SHELLFISH order individually or for the table

ICE COLD served with classic sauces & garnishes			
PETITE Serves 1-2	145	1/2 Maine Lobster	54
		Shrimp	33
GRAND Serves 3-4	265	Pacific Oysters*	35
		1/4 lb King Crab	44
CHAR-BROILED brushed with miso butter, garlic & yuzu koshō			
PETITE Serves 1-2	140	1/2 Maine Lobster	54
		Shrimp	33
GRAND Serves 3-4	260	Pacific Oysters*	35
		1/4 lb King Crab	44

Veuve Clicquot 'La Grande Dame', Reims, France 2015	85 475
Michel Gonet 'Brut Mina Grand Cuvée', Champagne, France	46 228

ENTRÉES

Seared Yellowfin Tuna & Foie Gras* Pineapple, Broccoli, Cippolini Onions, Young Coconut Vinaigrette	66
Chili Miso Glazed Black Cod Ohitashi Salad, Pickled Ginger Puree, Garlic Wasabi Cream	62
Michael Mina's Lobster Pot Pie Market Vegetables, Truffled Brandy Lobster Cream	128
Sesame Roasted Half Chicken Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze	47
Grilled Double-Cut Kurobuta Pork Chop Local Yam, Roasted Peanuts, Pinot Noir Jus	62

SURF & TURF

Char-Broiled Certified Angus Beef* Crispy Maui Onions Lilikoi Steak Sauce	8oz Filet Mignon	74
	14oz NY Strip	80
	40oz Tomahawk Ribeye for 2	220

ADD Char-Broiled Shellfish* Miso Butter, Garlic Yuzu Koshō	6 Shrimp	33
	1/4 lb King Crab	44
	1/2 Lobster	54
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 36 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.