

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

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| 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

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| 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

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| 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

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| 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

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| Seared Big Eye 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

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| 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 | | 29 |

SIDES for the table

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| 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.