

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	21
Michael's 'Waldorf' Salad Toasted Walnuts, Green Apple, Radish, Celery, Poppyseed-Yogurt Dressing	21
Chilled Kona Lobster & Mango Salad Saffron, Haas Avocado, Blistered Sweet Mini Peppers	54
Yellow Corn Soup Lobster, Thai Basil, Vanilla Oil	24

RAW BAR

Michael's Ahi Tuna Tartare* Mint, Pine nuts, Asian Pear, Trio of Peppers, Habañero Sesame Oil	36
Japanese Hamachi Crudo* Fire Water Ponzu, Avosabi Puree, Pickled Sweet Peppers	32
Marinated Big Eye Tuna* Crispy Falafel, Whipped Tahini, Cucumber	32
Fresh Market Poke* Wakame Gohan, Crispy Wonton Chips	32
Local Ono Tataki* Marinated Pearl Onions, Truffle Ponzu, Puffed Rice	34

SHAREABLES

Blistered Shishito & Sweet Mini Peppers Jalapeño Yogurt, Sumac, Garlic Streusel	21
Smoked Marlin & Maui Onion Dip Taro Chips, Red Onion, Caper, Ogo, Furikake	24
Broiled Spanish Octopus Tomato Chutney, Green Chermoula, Toasted Pine Nuts	28
Prime Beef Lettuce Cups Beef Satay Sauce, Chili, Gem Lettuce Cups	26
Soy-Glazed Pork Belly Dark Rum, Local Pineapple, Radish	24

MINA FISH HOUSE EXPERIENCE

Including dishes from

Chef Michael Mina's new cookbook *My Egypt*

125 per guest - optional \$25 *My Egypt* cookbook purchase

Full Table Participation Required

Shareable

SERVED FAMILY STYLE FOR THE TABLE

Michael's 'Waldorf' Salad Toasted Walnuts, Green Apple Radish, Poppy-Yogurt Dressing	Lobster & Mango Salad Saffron, Haas Avocado Blistered Sweet Mini Peppers
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Mid - Course

SERVED FAMILY STYLE FOR THE TABLE

Blistered Peppers Shishito, Jalapeno Yogurt Roasted Garlic Streusel	Broiled Spanish Octopus Tomato Chutney, Green Chermoula Toasted Pine Nuts
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Entrée Course

CHOICE OF | INDIVIDUALLY PLATED

Angus Filet Egyptian Pepper Sauce Herbed Sweet Potato	Fresh Market Fish Corn Miso Puree Forbidden Rice Pilaf	Baked Salmon Saffron Couscous Cherry Tomato, Dill
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Michael Mina's Lobster Pot Pie additional 85

Dessert Course

CHOICE OF ONE

Rice Pudding with Figs OR **Mango-Strawberry Shaved Ice**

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 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
Tomato-Ginger Glazed Salmon Saffron Couscous, Blistered Cherry Tomato, Dill Yogurt	65
Michael Mina's Lobster Pot Pie Market Vegetables, Truffled Brandy Lobster Cream	128
Oven-Roasted Snapper (Half Fish Only) Slow-cooked Fennel, Yukon Potato	MP
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* Egyptian Pepper Sauce Herbed Sweet Potato	8oz Filet Mignon	74
	14oz NY Strip	80
	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

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 17 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.