

MINA'S  
FISH HOUSE



# Christmas Eve

December 24th

PER ADULT - 125

## Shellfish

order individually or for the table

### ICE COLD

PETITE | 145 GRAND | 265

Serves 1-2 Serves 3-4

served with classic sauces & garnishes

1/2 Lobster 54

Ginger-Poached Shrimp 33

\*Pacific Oysters 35

King Crab 44

### CHAR-BROILED

PETITE | 140 GRAND | 260

Serves 1-2 Serves 3-4

brushed with miso butter, garlic & yuzukoshō

1/2 Lobster 54

Shrimp 33

\*Pacific Oysters 35

King Crab 44

## Appetizers

PLEASE SELECT ONE

### \*Michael Mina Tartare

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

### \*Kona Kanpachi Poisson Cru

Coconut Lime Vinaigrette, Cilantro, Smoked Trout Roe

### Broiled Spanish Octopus

Tomato Chutney, Green Chermoula, Toasted Pine Nuts

### \*Ono Tataki

Marinated Pearl Onions, Truffled Ponzu, Crispy Rice Puff

### Waipoli Farms Island Greens

Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake

### King Crab & Endive Caesar

Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel

## Entrées

PLEASE SELECT ONE

### Pork Belly Lechon Porchetta

Coconut Creamed Spinach, Garlic Fried Rice, Spicy Banana Ketchup

### Tomato - Ginger Glazed Salmon

Saffron Basmati Rice Pilaf, Blistered Cherry Tomato, Dill Yogurt

### Sesame Roasted Half Chicken

Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze

### Phyllo Crusted Shutome

Horseradish Mascarpone, Crab Brandade, Smoked Trout Roe Beurre Blanc

### \*8oz Filet Mignon

Egyptian Pepper Sauce, Herbed Sweet Potato

### Accompaniment

### Char-Broiled Shellfish

Brushed with Miso Butter Garlic & Yuzu Koshō

Half Lobster 54 6 Shrimp 33 6 Oysters 35

### ENHANCEMENTS

### 40oz Tomahawk Ribeye for Two

220 Egyptian Pepper Sauce, Herbed Sweet Potato

### Michael Mina's Lobster Pot Pie

Market Vegetables, Truffled Brandy Lobster Cream 128

### Garlic & Duck Fat Fries 17

Volcano Onion Ketchup  
Dijonnaise, Tartare Sauce

### Truffle Mac and Cheese 17

Caramelized Onions, White  
Cheese Sauce

### Wild Mushrooms 18

Soy - Mirin Glaze, Toasted  
Sesame

### Spam Fried Rice 18

Tamari, Sunny Side Up  
Hen Egg

## Desserts

PLEASE SELECT ONE

### Dark Chocolate Cheesecake

Sour Cherry Compote

### Mango - Strawberry Shaved Ice

Fresh Strawberries, Mango Compote, Mango - Lilikoi Granita

### Warm Malasadas

Caramel Sauce, Strawberry Guava

## BARTENDER'S SELECTIONS

### Bartender Special

TBD 22

### Puuloa's Keeper

Matcha-Infused Grey Goose, Coconut, Pandan, Lime 22

### Ring of Fire

Ko Hana Kea Rum, Mezcal, Aperol, Pineapple, Lime, Ginger, Togarashi 25

\*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. All menu items are subject to change according to seasonality and availability.

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

## BOTTLES OF CHAMPAGNE & SPARKLING

### Louis Roederer 'Cristal'

Reims, France 2013 900

### Dom Pérignon 'Brut'

Épernay, France 2013 425

### Billecart - Salmon 'Brut Rose'

Champagne, France NV 239

### Laurent Perrier 'Grand Siecle' Cuvee

Épernay, France NV 385

### Taittinger 'Brut La Francaise'

Reims, France NV 181

### Schramsberg 'Blanc de Blancs'

North Coast, California 2021 144

## BOTTLES OF WHITE

### Chardonnay, Brewer Clifton 3D

Sta. Rita Hills, California 2018 220

### Chardonnay, Bruno Colin

Burgundy, France 2021 123

### Chardonnay, Cakebread

Napa, California 2022 160

### Chenin Blanc, David Finlayson 'Camino Africana'

Santa Barbara, California 2020 124

### Sauvignon Blanc, Asatsuyu Kenzo Estate

Napa, California 2023 280

### Sauvignon Blanc, Cloudy Bay

Marlborough, New Zealand 2023 140

## BOTTLES OF RED

### Cabernet Sauvignon, Caymus

Napa, California 2021 226

### Cabernet Sauvignon, Patrimony

Paso Robles, California 2018 650

### Pinot Noir, Archery Summit

Dundee, Oregon 2021 195

### Pinot Noir, Bruno Colin

Burgundy France 2020 110

### Pinot Noir, Nicolas Rossingol 1er Cru 'Premiers'

Burgundy, France 2011 470

### Barolo, Damilano Cannubi

Piedmont, Italy 2018 270

### Sangiovese, Banfi Brunello di Montalcino 'Poggio alle Mura'

Piedmont, Italy 2018 272

### Merlot, Verite 'La Muse'

Sonoma, California 2018 780