

MINA'S
FISH HOUSE



Valentine's Day

February 14th

PER ADULT - 120

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 | 240

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

*Ahi Aburi

Inamona Maui Onion Jus, Pickled Fresno Chilies

Broiled Spanish Octopus

Tomato Chutney, Cilantro Chermoula, Toasted Pine Nuts

Scallop Noodles

Paniolo Butter Sauce, Trout Roe

Grilled Watermelon & Burrata Salad

Cherry Tomatoes, Chamoy Vinaigrette

Potato & Leek Soup

Truffle Vinaigrette, Poached Lobster, Scallion Oil

Entrées

PLEASE SELECT ONE

Grilled Nairagi

Aji Amarillo, Lemon Vinaigrette, Blistered Tomato Salad

Chili-Miso Glazed Black Cod

Ohitashi Salad, Pickled Ginger Puree, Garlic Wasabi Cream

Piri Piri Roasted half Chicken

Saffron Basmati rice, Chimichurri sauce

Ahi Katsu Curry

Japanese Curry Sauce, Crispy Vegetable Cakes

*8oz Filet Mignon

Guava Steak Sauce, Fingerling Potatoes, Garlic Parmesan Oil

Accompaniment

Char-Broiled Shellfish

Brushed with Miso Butter Garlic & Yuzu Koshō

Half Lobster 54 6 Shrimp 33 6 Oysters 35

Supplement for Two 85

40oz Tomahawk Ribeye for Two

Crispy Maui Onions

Market Whole Fish

Ginger-Scallion Broiled, Long Beans

Garlic & Duck Fat Fries 17

Volcano Onion Ketchup

Dijonnaise, Tartare Sauce

Lobster Whipped Potato Purée

36

Maine Lobster, Chives

Charred Broccolini 15

Gome-Dare Sauce, Pickled

Fresno, Garlic Honey Peanuts

Spam Fried Rice 18

Tamari, Sunny Side Up

Hen Egg

Desserts

PLEASE SELECT ONE

Buttermilk Strawberry Panna Cotta

Strawberry Mint Salsa, Strawberry Gel, Streusal

Warm Malasadas

Caramel Sauce, Strawberry Guava Gel

Dark Chocolate Mousse

Cocoa Streusal, Salted Caramel, Kona Coffee Ice Cream

BOTTLES OF CHAMPAGNE & SPARKLING

Louis Roederer 'Cristal'

Reims, France 2014 830

Dom Pérignon 'Brut'

Épernay, France 2013 425

Ruinart 'Rose'

Reims, France NV 203

Krug 'Grand Cuvee'

Reims, France NV 491

Taittinger 'Brut La Francaise'

Reims, France NV 181

Schramsberg 'Blanc de Blancs'

North Coast, California 2019 144

BOTTLES OF WHITE

Chardonnay, Louis Jadot 'Mersault'

Beaune, France 2020 220

Chardonnay, Bruno Colin

Burgundy, France 2021 123

Chardonnay, Cakebread

Napa, California 2022 160

Greco, Villa Matilde 'Greco di Tufo'

Campania, Italy 2020 92

Sauvignon Blanc, Cloudy Bay

Marlborough, New Zealand 2023 140

Sauvignon Blanc, Groth

Napa, California 2022 97

BOTTLES OF RED

Cabernet Sauvignon, Caymus

Napa, California 2021 226

Cabernet Sauvignon, Silver Oak

Alexander, California 2019 210

Pinot Noir, Archery Summit

Dundee, Oregon 2021 195

Pinot Noir, Brewer Clifton

Burgundy France 2022 155

Pinot Noir, Dehlinger 'Octagon Vineyard'

Russian River Valley, California 1999 405

Barolo, Damilano Cannubi

Piedmont, Italy 2018 270

Sangiovese, Villa Antinori

Tuscany, Italy 2020 74

Merlot, Freemark Abbey

Napa, California 2019 110

*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