

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

| | |
|--|----|
| King Crab & Endive Caesar | 29 |
| Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel | |
| Waipoli Farms Island Greens | 21 |
| Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake | |
| Heirloom Tomato Salad | 24 |
| Yuzu Kosho Dressing, Shiso Tofu Puree, Garlic Shiso Streusel | |
| Potato & Leek Soup | 24 |
| Truffle Vinaigrette, Poached Lobster, Scallion Oil | |

RAW BAR

| | |
|---|----|
| Market Sashimi* | 38 |
| Fresh Market Catch, Lilikoi Ponzu, Wasabi, Pickled Ginger | |
| Michael's Ahi Tuna Tartare* | 36 |
| Mint, Pine nuts, Asian Pear, Trio of Peppers, Habañero-Sesame Oil | |
| Japanese Hamachi Crudo* | 32 |
| Fire Water Ponzu, Avocado Wasabi Puree, Pickled Sweet Peppers | |
| Fresh Market Poke* | 32 |
| Wakame Gohan, Crispy Wonton Chips | |
| Local Ono Tataki* | 34 |
| Marinated Pearl Onions, Truffle Ponzu, Puffed Rice | |

SHAREABLES

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

MINA FISH HOUSE EXPERIENCE

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

Full Table Participation Required

Shareable

SERVED FAMILY STYLE FOR THE TABLE

| | |
|---|---|
| Heirloom Tomato Salad | Smoked Marlin & Maui Onion Dip |
| Yuzu Kosho Dressing | Taro Chips, Red Onion, Caper |
| Shiso Tofu Puree, Garlic Shiso Streusel | Ogo, Furikake |

Mid - Course

SERVED FAMILY STYLE FOR THE TABLE

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

Entrée Course

CHOICE OF | INDIVIDUALLY PLATED

| | | |
|------------------------|--------------------------|-------------------------------|
| Angus Filet | Fresh Market Fish | Phyllo Crusted Shutome |
| Egyptian Pepper Sauce | Corn Miso Puree | King Crab Brandade |
| Olive Oil Smashed Yams | Forbidden Rice Pilaf | Lemon Beurre Blanc |

Michael Mina's Lobster Pot Pie additional 85

Dessert Course

CHOICE OF ONE

Warm Malasadas OR Mango-Strawberry Shaved Ice

FRESH SHELLFISH

ORDER INDIVIDUALLY OR ORDER FOR THE TABLE

ICE COLD

CHAR-BROILED

ASSORTMENT

PETITE | 150 **TOWER | 270**
Serves 1-2 Serves 3-4

served with classic sauces & garnishes

À LA CARTE

1/2 Lobster 54
6 Ginger-Poached Shrimp 33
6 *Pacific Oysters 35
1/4 lb King Crab 50

ASSORTMENT

PETITE | 145 **GRAND | 265**
Serves 1-2 Serves 3-4

brushed with miso butter, garlic & yuzukoshō

À LA CARTE

1/2 Lobster 54
6 Shrimp 33
6 *Pacific Oysters 35
1/4 lb King Crab 50

Veuve Clicquot 'La Grande Dame', Reims, France 2015 glass 85 | 475

Michel Gonet 'Brut Mina Grand Cuvée', Champagne, France glass 46 | 228

ENTRÉES

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

SURF & TURF

| | | |
|---|------------------------------|-----|
| Char-Broiled Certified Angus Beef* | 8oz Filet Mignon | 74 |
| Egyptian Pepper Sauce | 14oz NY Strip | 80 |
| Olive Oil Smashed Yams | Tomahawk Ribeye for 2 | 220 |

| | | |
|------------------------------------|-------------------------|----|
| ADD Char-Broiled Shellfish* | 6 Shrimp | 33 |
| Miso Butter, Garlic | 1/4 lb King Crab | 50 |
| Yuzu Kosho | 1/2 Lobster | 54 |
| ADD Seared Foie Gras | 29 | |

SIDES for the table

| | |
|--|-----------------------------------|
| Wild Mushrooms 18 | Chinese Long Beans 15 |
| Soy-Mirin Glaze, Toasted Sesame | Rayu Chili Crisp |
| Charred Broccolini 15 | Garlic Duck Fat Fries 17 |
| Goma-Dare Sauce, Pickled Fresno | Volcano-Onion Ketchup, Dijonnaise |
| Garlic Honey Peanuts | Tartar Sauce |
| Lobster Whipped Potato Purée 36 | Spam Fried Rice 18 |
| Maine Lobster, Chives | 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.