

MINA'S  
FISH HOUSE



# Valentine's Day

February 14th

PER ADULT - 120

## Shellfish

order individually or for the table

### ICE COLD

PETITE | 150 GRAND | 270

Serves 1-2

Serves 3-4

served with classic sauces & garnishes

1/2 Lobster 54

Ginger-Poached Shrimp 33

\*Pacific Oysters 35

King Crab 50

### CHAR-BROILED

PETITE | 145 GRAND | 265

Serves 1-2

Serves 3-4

brushed with miso butter, garlic & yuzukoshō

1/2 Lobster 54

Shrimp 33

\*Pacific Oysters 35

King Crab 50

## Appetizers

PLEASE SELECT ONE

### \*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 Purée, 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

### Market Whole Fish

Guava Steak Sauce, Fingerling Potatoes Ginger-Scallion Broiled, Long Beans

Garlic & Duck Fat Fries 17

Volcano Onion Ketchup  
Dijonnaise, Tartar 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, Streusel

### Warm Malasadas

Caramel Sauce, Strawberry Guava Gel

### Dark Chocolate Mousse

Cocoa Streusel, Salted Caramel, Kona Coffee Ice Cream

BARTENDER'S SELECTIONS

### His & Her's Bartender Special

24

Chocolate Rum Old Fashioned or Chocolate Raspberry Martini

### Electric Beach

24

The Botanist Gin, Lemon, Lilikoi, House-Made Orgeat & Falernum

### Tropical Smash

24

Vodka, Lime, Lemongrass, Makrut Lime Leaf

\*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