

Wednesday, January 22nd 2025

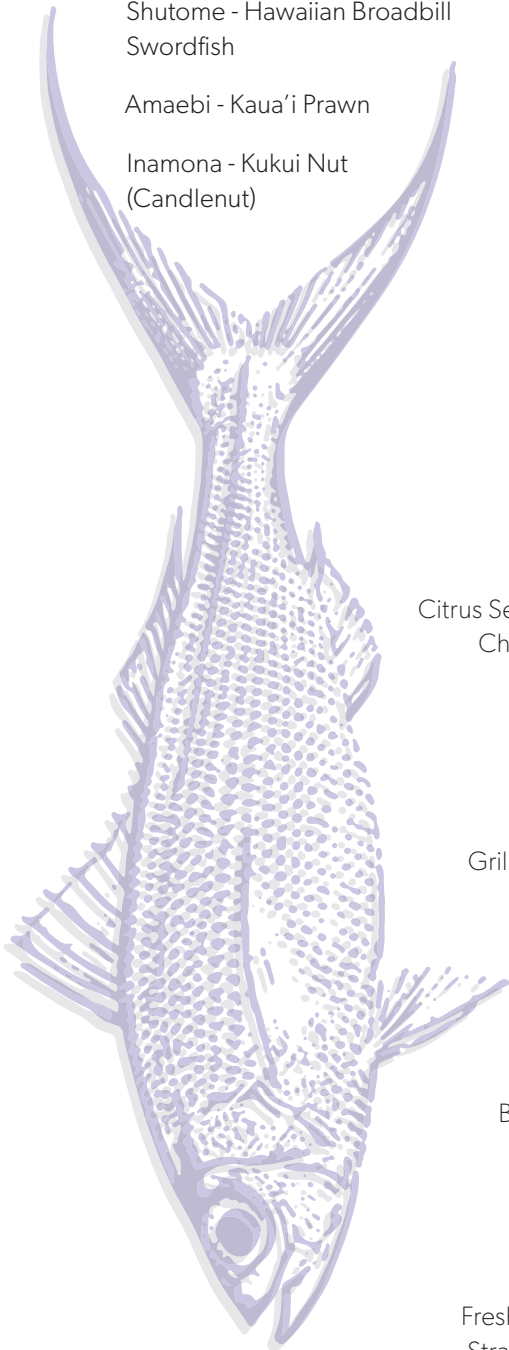
Locally Sourced Features:

Kanpachi- Almaco Jack

Shutome - Hawaiian Broadbill
Swordfish

Amaebi - Kaua'i Prawn

Inamona - Kukui Nut
(Candlenut)



MINA'S FISH HOUSE

Fish Sommelier Dinner

First Course

***Mini Crab Benedict**

Crab, Sunny Quail Egg, Caviar, Bearnaise,
Jalapeno & Chive Biscuit

Second Course

***Kona Kanpachi Crudo**

Citrus Segments, Shaved Radish, Diced Tomato, Sliced Cucumber,
Charred Red Onion, Blood Orange & Caper Vinaigrette

Third Course

***Grilled Kaua'i Prawns & Watermelon Poke**

Grilled Watermelon & Radish, Peeled & Diced Cucumber,
Diced Red Onion, Inamona & Bacon Dressing

Fourth Course

***Shutome Piccata**

Brown Butter & Garlic Caper Sauce, Orzo Pasta Salad

Fifth Course

Local Style Shaved Ice

Fresh Strawberries, Mango Compote, Mango - Lilikoi Granita,
Strawberry Hibiscus Syrup, Mochi Balls, Li Hing Mui Powder

Executive Chef

Jasper Nagun

Fish Sommelier

Sau Matagiese

Instagram

@MINAsFishHouse



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

*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.