

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

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

RAW BAR

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

SHAREABLES

- Blistered Shishito & Sweet Mini Peppers** **GF (A)** 21
Jalapeño Yogurt, Sumac, Garlic Streusel
- Smoked Marlin & Maui Onion Dip** **GF (A) SU** 24
Taro Chips, Red Onion, Caper, Furikake
- Broiled Spanish Octopus** **GF** 28
Tomato Chutney, Green Chermoula, Toasted Pine Nuts
- Prime Beef Lettuce Cups** **GF** 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**
Yuzu Kosho Dressing
Shiso Tofu Puree, Garlic Shiso Streusel
- Smoked Marlin & Maui Onion Dip**
Taro Chips, Red Onion, Caper
Furikake

Mid - Course

SERVED FAMILY STYLE FOR THE TABLE

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

Entrée Course

CHOICE OF | INDIVIDUALLY PLATED

- Angus Filet**
Egyptian Pepper Sauce
Olive Oil Smashed Yams
- Fresh Market Fish**
Corn Miso Puree
Forbidden Rice Pilaf
- Chef's Daily Special**
Listed on Daily Fish List

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 **GF**

ICE COLD

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

CHAR-BROILED

ASSORTMENT

- PETITE | 145** **GRAND | 265**
Serves 1-2 Serves 3-4
brushed with miso butter, garlic, yuzu kosho

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*** **GF SU** 66
Pineapple, Broccoli, Cippolini Onions, Young Coconut Vinaigrette
- Chili Miso Glazed Black Cod** **GF** 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** **GF (A)** 47
Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze
- Grilled Double-Cut Kurobuta Pork Chop** **GF** 62
Local Yam, Roasted Peanuts, Pinot Noir Jus

SURF & TURF

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

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

SIDES for the table

- Wild Mushrooms** **GF** 18
Soy-Mirin Glaze, Toasted Sesame
- Chinese Long Beans** **GF (A)** 15
Rayu Chili Crisp
- Charred Broccolini** **GF** 15
Goma-Dare Sauce, Pickled Fresno
Garlic Honey Peanuts
- Garlic Duck Fat Fries** 17
Volcano-Onion Ketchup, Dijonnaise
Tartar Sauce
- Lobster Whipped Potato Purée** **GF** 36
Maine Lobster, Chives
- Spam Fried Rice** **GF** 18
Tamari, Sunny Side Hen Egg

Parties of 6 or more will automatically be charged an 18% service fee to be divided between the service team.

*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.

GF Gluten Free | **GF (A)** Gluten Free Adjustable | **SU** Sustainably Sourced

