

MINA'S
FISH HOUSE



Mother’s Day

May 11th

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

Heirloom Tomato Salad

Yuzu Kosho Dressing, Shiso Tofu Purée, Garlic Streusel

King Crab & Baby Gem Lettuce Salad

Lilikoi Vinaigrette, Lomi Tomato Salsa, Inamona Streusel

Potato & Leek Soup

Truffle Vinaigrette, Poached Lobster, Scallion Oil

*Furikake Ono Tataki

Lilikoi Vinaigrette, Lomi Tomato Salsa, Inamona Streusel

*Fresh Market Poke

Wakame Gohan, Sesame Wonton Chips

Crispy Pork Belly

Chinese Long Bean, Tomato & Cucumber Relish, Sweet & Spicy Glaze

Entrées

PLEASE SELECT ONE

Macadamia Nut Crusted Mahi

Sake Beurre Blanc, Baby Bok Choy, Sautéed Maitake Mushrooms

Phyllo Crusted Shutome

Brown Butter Caper Sauce, Smoked Trout Roe, Confit Fingerling Potatao

Lobster Spaghetti

Roasted Garlic & Lobster Sauce, Lobster Meat, Scallions, Chicharrón Streusel

Sesame Roasted Half Chicken

Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze

8oz Filet Mignon

Celery Root Puree, Brussel Sprouts, Chimichurri, Red Wine Beef Jus

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

Warm Malasadas

Caramel Sauce, Strawberry Guava Gel

Dark Chocolate Mousse

Cocoa Streusel, 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, William Selyem ‘Westside Road Neighbors’

Russian River Valley, California 2022 380

Pinot Noir, Joseph Faiveley

Burgundy, France 2021 125

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, Trefethen ‘Knoll Oak’

Napa. California 2019 80

BARTENDER’S SELECTIONS

Haiku Stairs Fashion

25

Kohana Barrel Aged Rum, Carpano Antica, Orange Curacao

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 under-cooked 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