

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

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

RAW BAR

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

SHAREABLES

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

<div><div>MINA FISH HOUSE EXPERIENCE</div><div>125 per guest - optional \$25 <i>My Egypt</i> cookbook purchase</div><div>Full Table Participation Required</div><div>Shareable</div><div>SERVED FAMILY STYLE FOR THE TABLE</div><div><div>Heirloom Tomato Salad</div><div>Smoked Marlin & Maui Onion Dip</div><div>Yuzu Kosho Dressing</div><div>Taro Chips, Red Onion, Caper</div><div>Shiso Tofu Puree, Garlic Shiso Streusel</div><div>Furikake</div></div><div>Mid - Course</div><div>SERVED FAMILY STYLE FOR THE TABLE</div><div><div>Blistered Peppers</div><div>Broiled Spanish Octopus</div><div>Shishito, Jalapeno Yogurt</div><div>Tomato Chutney, Green Chermoula</div><div>Roasted Garlic Streusel</div><div>Toasted Pine Nuts</div></div><div>Entrée Course</div><div>CHOICE OF INDIVIDUALLY PLATED</div><div><div>Angus Filet</div><div>Fresh Market Fish</div><div>Chef's Daily Special</div><div>Egyptian Pepper Sauce</div><div>Corn Miso Puree</div><div>Listed on Daily Fish List</div><div>Olive Oil Smashed Yams</div><div>Forbidden Rice Pilaf</div></div><div><div>Michael Mina's Lobster Pot Pie</div><div>additional</div><div>85</div></div><div>Dessert Course</div><div>CHOICE OF ONE</div><div><div>Warm Malasadas</div><div>OR</div><div>Piña Colada Shave Ice</div></div></div>		
--	--	--

FRESH SHELLFISH	
ORDER INDIVIDUALLY OR ORDER FOR THE TABLE GF	
ICE COLD	CHAR-BROILED
<div>ASSORTMENT</div> <div><div>PETITE 150</div><div>Serves 1-2</div></div> <div><div>TOWER 270</div><div>Serves 3-4</div></div> <div>served with classic sauces & garnishes</div> <div>À LA CARTE</div> <div><div>1/2 Lobster</div><div>54</div></div> <div><div>6 Ginger-Poached Shrimp</div><div>33</div></div> <div><div>6 *Pacific Oysters</div><div>35</div></div> <div><div>1/4 lb King Crab</div><div>50</div></div>	<div>ASSORTMENT</div> <div><div>PETITE 145</div><div>Serves 1-2</div></div> <div><div>GRAND 265</div><div>Serves 3-4</div></div> <div>brushed with miso butter, garlic, yuzu koshō</div> <div>À LA CARTE</div> <div><div>1/2 Lobster</div><div>54</div></div> <div><div>6 Shrimp</div><div>33</div></div> <div><div>6 *Pacific Oysters</div><div>35</div></div> <div><div>1/4 lb King Crab</div><div>50</div></div>

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

SURF & TURF

Char-Broiled Certified Angus Beef* GF SU Egyptian Pepper Sauce Olive Oil Smashed Yams	8oz Filet Mignon 14oz NY Strip Tomahawk Ribeye for 2	74 80 220
ADD Char-Broiled Shellfish* GF Miso Butter, Garlic Yuzu Koshō	6 Shrimp 1/4 lb King Crab 1/2 Lobster	33 50 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