

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
Crispy Pork Belly GF (A) SU Long Bean Stir Fry, Tomato & Cucumber Relish, Sweet & Spicy Glaze	24

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
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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
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Entrée Course

CHOICE OF | INDIVIDUALLY PLATED

Angus Filet Guava Steak Sauce Crispy Brussel Sprouts	Fresh Market Fish Roasted Bell Pepper Coulis Chili Lime Rice	Chef’s Daily Special Listed on Daily Fish List
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Michael Mina’s Lobster Pot Pie additional **85**

Dessert Course

CHOICE OF ONE

Warm Malasadas OR **Piña Colada Shave Ice**

FRESH SHELLFISH

ORDER INDIVIDUALLY OR ORDER FOR THE TABLE **GF**

ICE COLD

CHAR-BROILED

ASSORTMENT

PETITE 150 Serves 1-2	TOWER 270 Serves 3-4
served with classic sauces & garnishes	

ASSORTMENT

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

À LA CARTE

1/2 Lobster ⁵⁴
6 Ginger-Poached Shrimp ³³
6 *Pacific Oysters ³⁵
1/4 lb King Crab ⁵⁰

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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

Ahi Katsu Curry SU Crispy Veggie Cakes, Japanese Curry, Cucumber Namasu	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 (A) SU Guava Steak Sauce Crispy Brussel Sprouts	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