

Locally Sourced Features:

Opah - Moonfish

Ahi - Big Eye Tuna

Shutome -Swordfish

MINA'S FISH HOUSE

Executive Chef

Jasper Nagun

Fish Sommelier

Sauí Matagiese

Instagram

@MINAsFishHouse

Fish Sommelier Dinner

First Course

*Amuse

Fish House Loco Moco
Oyster Katsu, Ginger Scallion Congee Rice
Sunny Quail Egg

Second Course

Kalbi Opah Somen Salad

Opah Belly, Shaved Iceberg Lettuce
Shaved Carrots & Cucumber
Tamago & Sesame Ginger Vinaigrette

Third Course

Cured Ahi Flatbread

Wasabi Garlic Cream Sauce, Sesame Garlic Cured Ahi
Furikake & Spicy Aioli, Smoked Trout Roe

Fourth Course

Misoyaki Broiled Shutome Belly

Kabocha Puree, Kinpara Gobo, Bubu Arare

Fifth Course

Dark Chocolate Black Sesame Tart

Macadamia Nut Ice Cream, Sesame Shortbread

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.

