

MINA'S
FISH HOUSE
KO OLINA



New Year's Eve

December 31st

PER ADULT - 145

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 & Yuzu Koshō

1/2 Lobster 54

Shrimp 33

*Pacific Oysters 35

King Crab 50

Appetizers

PLEASE SELECT ONE

***Michael Mina Ahi Tuna Tartare 36**

Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habañero Sesame Oil

***Surf & Turf Poke 32**

Limu Nairagi Poke, Lomi Ogo Salad, Ginger Scallion Rice, Chicharrón

Blistered Shishito & Sweet Mini Peppers 21

Jalapeño Yogurt, Sumac, Garlic Streusel

Togarashi Spiced Ahi Tataki 32

Soy Mustard Vinaigrette, Sunomono

King Crab & Gem Lettuce Caesar 29

Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel

Michael Mina's Caviar Parfait

Chive & Potato Cake, Smoked Salmon, Egg Mimosa, Crème Fraîche

90 Supplement

Entrées

PLEASE SELECT ONE

Crab Stuffed Branzino MP

Garlic Fried Rice, Sautéed Baby Bok Choy, Paniolo Butter Sauce

Herbes de Provence Crusted Prime Rib 90

14oz Prime Rib, Wasabi Potato Purée, Creamed Spinach, Truffle Jus

Roasted Half Chicken 47

Truffle Faro Risotto, Confit Tomato, Sautéed Musrooms, Arugula Pesto,

Chili Miso Glazed Black Cod 62

Oshitashi Salad, Pickled Ginger Purée, Garlic Wasabi Cream

***8oz Filet Mignon 74**

Guava Steak Sauce, Crispy Brussel Sprouts

Accompaniment

Char-Broiled Shellfish

Brushed with Miso Butter Garlic & Yuzu Koshō

Half Lobster 54

1/4 lb King Crab 50

6 Shrimp 33

ENHANCEMENTS

40oz Tomahawk Ribeye for Two

220 Guava Steak Sauce, Crispy Brussel Sprouts

Michael Mina's Lobster Pot Pie

Market Vegetables, Truffled Brandy Lobster Cream 128

Garlic & Duck Fat Fries 17

Volcano Onion Ketchup

Dijonnaise, Tartare Sauce

Lobster Whipped Potato Purée

36

Maine Lobster, Chives

Charred Broccolini 15

Goma - Dare Sauce, Pickled

Fresno, Garlic Roasted Peanuts

Spam Fried Rice 18

Tamari, Sunny Side Up

Hen Egg

Desserts

PLEASE SELECT ONE

Raspberry Lychee Panna Cotta 21

Champagne Gelee, crispy meringue, fresh Berries

Brûléed Ube Cheesecake 20

Roasted Blueberries, Yuzu Curd, Black Sesame Crumble

Piña Colada Shave Ice 17

Pineapple Salsa, Mochi, Mango Popping Boba

BARTENDER'S SELECTIONS

Bartender Special 28

TBD

Makua Breeze 23

Wheatley Vodka, St. Germain, Pear Cognac, Lemongrass

Sunset Beach 24

Mezcal, Aperol, Pineapple Shrub, Agave, Lime, Tamarind

Please alert your server/bartender of any dietary restrictions or allergies, not all ingredients are listed

BOTTLES OF CHAMPAGNE & SPARKLING

Ruinart 'Blanc de Blancs'

Reims, France NV 315

Dom Pérignon 'Brut'

Épernay, France 2013 425

Billecart - Salmon 'Brut Rose'

Champagne, France NV 239

Laurent Perrier 'Cuvée Rosé'

Champagne, France NV 225

Taittinger 'Brut La Francaise'

Reims, France NV 181

Schramsberg 'Blanc de Blancs'

North Coast, California 2021 144

BOTTLES OF WHITE

Louis Jadot 'Meursault'

Beaune, France 2020 220

Louis Jadot 'Chablis 1er Cru Fourchaume'

Beaune, France 2021 175

Chardonnay, Kistler

Sonoma, California 2022 186

Chenin Blanc, Birichino

Santa Ynez Valley, California 2020 97

Sauvignon Blanc, Asatsuyu Kenzo Estate

Napa, California 2023 280

Sauvignon Blanc, Cloudy Bay

Marlborough, New Zealand 2023 140

BOTTLES OF RED

Cabernet Sauvignon, Caymus

Napa, California 2021 226

Cabernet Sauvignon, Silver Oak

Alexander, California 2019 210

Pinot Noir, Brewer Clifton

Sta. Rita Hills, California 2022 155

Pinot Noir, Regis Bouvier 'Les Longeroies'

Marsannay, France 2021 150

Pinot Noir, Louis Latour, 'Pommard'

Pommard, France 2019 260

Barolo, Damilano Cannubi

Piedmont, Italy 2018 300

Tinta de Toro, Bodegas y Vinedos San Román

Castilla y Leon, Spain 2008 290

Merlot, Trefethen 'Knoll Oak'

Napa Valley, California 2018 124