

MINA'S
FISH HOUSE



Christmas Eve

December 24th

PER ADULT - 135

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

***Michael Mina Tartare 36**

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

***Ora King Salmon Poke 32**

Sauce Vierge, Basil Oil

Broiled Spanish Octopus 28

Tomato Chutney, Green Chermoula, Toasted Pine Nuts

***Japanese Hamachi Crudo 32**

Aji Amarillo Vinaigrette, Roasted Cherry Tomatoes, Pickled Mango

Waipoli Farms Island Greens 21

Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake

King Crab & Gem Lettuce Caesar 29

Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel

Entrées

PLEASE SELECT ONE

Grilled Pork Chop Guisantes 62

Garlic Fried Rice, Roasted Tomato, Sweet Pea & Pepper Ragout

Aromatic Steamed Mahi Mahi 70

Coconut Coriander Sauce, Grilled Shrimp & Greenlip Mussel, Herb Salad

Sesame Roasted Half Chicken 47

Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze

Phyllo Crusted Market Catch 70

Brown Butter Emulsion, Crispy Fingerling Potato, Smoked Trout Roe

***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 Mac and Cheese 36

Caramelized Onions, White

Cheese Sauce

Wild Mushrooms 18

Soy - Mirin Glaze, Toasted

Sesame

Spam Fried Rice 18

Tamari, Sunny Side Up

Hen Egg

Desserts

PLEASE SELECT ONE

Grilled Pineapple Spiced Rum Cake 21

Caramel Sauce, Vanilla Cream

Warm Cinnamon Sugar Malasadas 17

Vanilla Ice Cream, Dulce De Leche, Speculoos

Chocolate Caramel Crunch 18

Macadamia Nut Bubu Arare Crunch, Vanilla Chantilly, Chocolate Streusel

*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. All menu items are subject to change according to seasonality and availability.

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

BARTENDER'S SELECTIONS

Cool Toddy 24

Michter's Rye, Falernum, Lemon, 'Ohi'a Lehua Honey

Liquid Sunshine 23

Malfy Gin con Limone, Lemon, Lilikoi, Lychee, St. Germain, Prosecco

Bartender Special 28

TBD

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