

Wednesday, October 29th 2025

Locally Sourced Features:

Kanpachi - Almaco Jack

He'e - Octopus

Ula - Kona Lobster

Onaga - Longtail Red Snapper

MINA'S FISH HOUSE

Executive Chef

Jasper Nagun

Fish Sommelier

Sauí Matagiese

Instagram

@MinasFishHouseOahu

Fish Sommelier Dinner

First Course

***Kona Lobster Malasada**

Crème Fraîche Spuma, Osetra Caviar

Second Course

Kona Kanpachi - Three Ways

Limu Poke Taco, Zatar Cured Smoked, Lime
Cured Poisson Cru

Third Course

Braised He'e Guisantes

Tomato and Pepper Ragout, Uni Butter Toast

Fourth Course

Crab Stuffed Local Whole Snapper

Grilled Baby Bok Choy, Ali'i Mushroom Fried
Rice, Paniolo Butter Beurre Blanc

Fifth Course

Chantily Mille - Feuille

Diplomático Rum, Candied Mac Nut, Chocolate
Cream

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.