

DINNER DAILY | 4PM - 9PM

SALADS & SOUP

King Crab & Gem Lettuce Caesar GF (A) (SH) (S) Parmesan, Fried Capers, Lemon, Roasted Garlic Streusel	34
Waipoli Farms Island Greens GF (S) (DF) (VG) SU Shaved Local Vegetables, Ginger-Miso Vinaigrette, Furikake	21
Market Tomato Salad GF (A) (S) (DF) (VG) SU Yuzu Kosho Dressing, Shiso Tofu Puree, Garlic Shiso Streusel	24
Potato & Leek Soup GF (A) (S) (SH) Truffle Vinaigrette, Poached Lobster, Scallion Oil	24

RAW BAR

Market Sashimi* GF (S) (DF) SU Pickled Ginger, Wasabi Paste, Lilikoi Ponzu	36
Michael’s Ahi Tuna Tartare* GF (A) (N) (DF) SU Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habañero-Sesame Oil	36
Market Crudo GF (A) (S) (DF) SU Lilikoi Emulsion, Scallion Chimichurri, Crispy Rice Noodles	36
Fresh Market Poke* GF (A) (N) (DF) (S) SU Wakame Gohan, Rayu Chili Crisp, Crispy Wonton Chips	32

SHAREABLES

Blistered Shishito & Sweet Mini Peppers GF (A) (V) Rayu Chili Oil, Jalapeno Lebna, Garlic Struesel	32
Smoked Marlin & Maui Onion Dip GF (A) (S) SU Taro Chips, Red Onion, Caper, Furikake	24
Broiled Spanish Octopus GF (N) (S) (DF) Tomato Chutney, Green Chermoula, Toasted Pine Nuts	28
Prime Beef Lettuce Cups GF (N) (DF) Beef Satay Sauce, Fresno Chillies, Gem Lettuce Cups	26
Crispy Pork Belly GF (A) (S) SU Long Bean Stir Fry, Tomato & Cucumber Relish, Sweet & Spicy Glaze	24

FRESH SHELLFISH GF | (S)| (SH)
ORDER INDIVIDUALLY OR ORDER FOR THE TABLE

ICE COLD		CHAR-BROILED	
ASSORTMENT		ASSORTMENT	
PETITE 150 Serves 1-2	TOWER 270 Serves 3-4	PETITE 145 Serves 1-2	GRAND 265 Serves 3-4
served with classic sauces & garnishes		brushed with miso butter, garlic, yuzu koshō	
À LA CARTE		À LA CARTE	
1/2 Lobster 54		1/2 Lobster 54	
6 Ginger-Poached Shrimp 33		6 Shrimp 33	
6 *Pacific Oysters 35		6 *Pacific Oysters 35	
1/4 lb King Crab 50		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

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 | (DF) Dairy Free
(N) Nuts | (SH) Shellfish | (S) Soy | (V) Vegetarian | (VG) Vegan
SU Sustainably Sourced

MINA FISH HOUSE EXPERIENCE

125 per guest - optional \$25 *My Egypt* cookbook purchase

Full Table Participation Required

Shareable

SERVED FAMILY STYLE FOR THE TABLE

Market Tomato Salad

Yuzu Kosho Dressing

Shiso Tofu Puree, Garlic Shiso Streusel

Smoked Marlin & Maui Onion Dip

Taro Chips, Red Onion, Caper

Furikake

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

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

Michael Mina's Lobster Pot Pie additional 85

Dessert Course

CHOICE OF ONE

Warm Malasadas OR Piña Colada Shave Ice

ENTRÉES

Ahi Katsu Curry (S) (DF) SU Crispy Veggie Cakes, Japanese Curry, Cucumber Namasu	66
Chili Miso Glazed Black Cod (S) Ohitashi Salad, Pickled Ginger Puree, Garlic Wasabi Cream	65
Michael Mina’s Lobster Pot Pie Market Vegetables, Truffled Brandy Lobster Cream	128
Sesame Roasted Half Chicken GF (A) (S) (DF) Snap Peas, Rice Cakes, Singaporean Tamarind Deglaze	47
Grilled Double-Cut Kurobuta Pork Chop GF (N) (DF) Local Yam, Roasted Peanuts, Pinot Noir Glaze	62

SURF & TURF GF (A) | (S) SU

All Steaks are accompanied with Guava Steak Sauce & Crispy Brussel Sprouts	
8oz Filet Mignon	74
14oz NY Strip	80
Tomahawk Ribeye for 2	220
Enhancements	
6 Shrimp	33
1/4 lb King Crab	50
1/2 Lobster	54
Seared Foie Gras	29

SIDES for the table

Wild Mushrooms GF (S) (DF) (VG) 18 Soy-Mirin Glaze, Toasted Sesame	Garlic Duck Fat Fries (S) (DF) 19 Volcano-Onion Ketchup, Dijonnaise, Tartar Sauce
Charred Broccolini GF (N) (S) (DF) 15 Goma-Dare Sauce, Pickled Fresno Garlic Honey Peanuts	Spam Fried Rice GF (S) (DF) 20 Tamari, Sunny Side Hen Egg
Lobster Whipped Potato Purée GF (SH) 36 Maine Lobster, Chives	