

ISLAND-INSPIRED SPECIALTIES

Chef Mina's quintessential cooking techniques utilizing Hawaiian ingredients

KONA LOBSTER TOAST 18

Jalapeno, Avocado Puree, Sesame

FISH & CHIPS 24

Market Fish, Hurricane Fries, Pink Peppercorn Tartar Sauce

BONE MARROW PRIME BEEF BURGER & FRIES 30

Caramelized Maui Onions, Aged Cheddar, Steak Sauce

This burger has been a labor of love over the past 40 years.
Chef Mina has now perfected his ultimate burger.

STRIPSTEAK CLASSICS

3 PC PACIFIC OYSTERS* 14

Lilikoi Mignonette

3 PC JUMBO TIGER SHRIMP COCKTAIL 12

Wasabi Cocktail Sauce

SPICY AHI TUNA TACO 7EA

Avocado Puree, Sriracha Aioli

CHOP CHOP WEDGE 12

Bacon, Tomato, Egg, Red Onion, Blue Cheese, Buttermilk Ranch

'KUNG PAO' EDAMAME 8

Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

7OZ PRIME NEW YORK STRIP 49

Substitute 8oz Center-Cut Filet Mignon +38
Gomae Broccolini, Red Wine Reduction

4:00-6:00
BAR EXCLUSIVE

High Tide

COCKTAILS

LYCHEE MULE 10

vodka, lime, ginger beer

ISLAND OLD FASHIONED 13

whiskey, falernum, tiki bitters

LILIKOI MAI TAI 10

rum blend, lilikoi, lime

BEER

KIRIN 6

COORS LIGHT 6

DOGFISH HEAD 60 MINUTES IPA 6

WINE

SOMMELIER'S SELECTION 9

red, white or sparkling

SAKE 9

masumi matinee

4:00-6:00
BAR EXCLUSIVE

High Tide

MINA MEALS



BAR EXCLUSIVE

All served with Duck Fat Fries & Mango Lilikoi Pie

CHICKEN NUGGIES 21

Lemon Pepper Seasoning, House Ranch, Hot Honey

DOUBLE PATTY CHEESEBURGER 24

American cheese, special sauce, onions, pickles

CHICKEN KATSU SANDWICH 23

Panko crusted chicken breast, miso mayo,
tonkatsu sauce, ginger pickles

CLASSIC FISHWICH 24

American Cheese, dill pickles, tartar sauce

High Tide