

DINNER

DAILY | 4PM - 9PM

SALADS & SOUP

Waipoli Farms Island Greens GF (S) (DF) (VG) SU Shaved Local Vegetables, Furikake, Ginger Vinaigrette	21
Truffle Caesar Salad GF (A) (V) Garlic Streusel, Parmesan Cheese, Truffle Dressing Add Crab +16 (SH)	34
Basil Stuffed Burrata & Local Tomatoes GF (A) (V) SU Ho Farms Cherry Tomatoes, Stone Fruit, Pita Croutons	24
Mina’s Fish House Corn & Clam Chowder (SH) Applewood Smoked Bacon, Fingerling Potatoes, Fresh Dill	24

RAW BAR

Trio of Sashimi* GF (S) (DF) SU Pickled Ginger, Wasabi Paste, Truffle 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 Seaweed Rice, Garlic-Chili Crunch, Sesame Wonton Chips	32

SHAREABLES

Pekin’ Style Pork Belly Bao Buns GF (A) (S) DF Pickled Cucumber, Chicharron, Hoisin BBQ Sauce	25
Smoked Marlin & Maui Onion Dip GF (A) (S) SU Trio of Chips: Taro, Plantains, Potato	24
Spanish Octopus Kebab GF (DF) Vadouvan Hummus, Preserved Lemon, Shiso Salsa	28
Kataifi Wrapped Kauai Prawns (SH) (DF) SU Young Coconut, Mango Purée, Fried Curry Leaf	29
Bacon Wrapped Scallops* GF (N) (SH) Plums, Marcona Almonds, Madeira Emulsion	36
Duck Confit Spring Rolls (S) (DF) Shiitake Mushroom, Green Cabbage, Ginger-Chili Dipping Sauce	27
Breads & Spreads GF (A) (V) Hummus, Tzatziki, Chili Crunch	12

FRESH SHELLFISH GF (A) | (S) | (SH)

ORDER INDIVIDUALLY OR ORDER FOR THE TABLE

ICE COLD		CHAR-BROILED	
ASSORTMENT		ASSORTMENT	
PETITE 150 serves 1-2 includes market poke & smoked fish dip	TOWER 270 serves 3-4	PETITE 145 serves 1-2 brushed with red miso butter & yuzu kosho	TOWER 265 serves 3-4
À LA CARTE		À LA CARTE	
1/2 Kona Lobster 54		1/2 Kona Lobster 54	
6 Shrimp Cocktail 33		6 Broiled 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’S FISH HOUSE EXPERIENCE

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

FULL TABLE PARTICIPATION REQUIRED

First FOR THE TABLE	Trio of Ahi Tuna Tasting Fresh Market Poke Michael’s Tuna Tartare Tuna & Caviar
Second FOR THE TABLE	Kataifi Wrapped Kauai Prawns Young Coconut, Mango Purée, Fried Curry Leaf Kona Lobster & Corn Agnolotti Charred Corn, Chives, Truffle Butter
Third FOR THE TABLE	Broiled Daily Catch Ginger Garlic Soy, Chinese Long Beans Spice-Crusted Fried Fish Lafa Bread, Tzatziki, Chickpeas Masala & Tomato Fondue
Dessert FOR THE TABLE	Warm Cinnamon Sugar Malasadas Vanilla Ice Cream, Dulce de Leche, Speculoos Piña Colada Shaved Ice Pineapple, Mochi, Mango Popping Boba

ENTRÉES

Ahi Tuna Katsu* GF (A) (S) (DF) SU Charred Cucumber & Mango, Japanese Curry Sauce, Wilted Spinach	66
Miso Glazed Sea Bass (S) GF (DF) Baby Bok Choy, King Trumpet Mushroom, Ginger Dashi	65

Grilled Half/Whole Kona Kampachi GF Zucchini Carpaccio, Ho Farm Tomato, Lemon - Caper Vinaigrette	MP/MP
Michael Mina’s Lobster Pot Pie (SH) Market Vegetables, Truffle Brandy Lobster Cream	128

Jidori Brick Chicken GF (A) (S) Black Truffle Mac & Cheese, Broccoli, Crispy Onions	52
Kona Lobster & Burrata Agnolotti (SH) Charred Corn, Chives, Black Truffle	79

Grilled Double-Cut Kurobuta Pork Chop GF Green Apples, Creamy Cabbage, Whole Grain Mustard	62
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BUTTER-POACHED STEAKS GF | (S)

All Steaks served with Whipped Potatoes, Crispy Brussels Sprouts, & Red Wine Demi

8 oz Filet Mignon*	74
14 oz NY Strip*	80
38 oz Tomahawk Ribeye for 2*	220

ENHANCEMENTS

6 Shrimp	33
1/4 lb King Crab	50
1/2 Lobster	54
Seared Foie Gras	29

SIDES

Spam Fried Rice GF (S) 20 Tamari, Sunny Side Hen Egg	Wild Mushrooms GF (S) (V) 18 Soy-Mirin Glaze, Toasted Sesame
Garlic Duck Fat Fries GF (S) 19 Pickled Ketchup, Katsu Sauce, Tartar	Charred Broccolini GF (V) (DF) 15 Sesame Dressing, Pickled Fresno Chili, Peanut
Truffle Mac & Cheese 29 Aged White Cheddar, Black Truffle	Lobster Whipped Potato GF (SH) 36 Maine Lobster, Chives
Brussels Sprouts GF (S) (V) 16 Garlic Herb Oil	Maui Onion Rings (S) (V) 24 Champagne Battered, French Onion Dip