DINNER DAILY | 4PM - 9PM

SALADS & SOUP

Waipoli Farms Island Greens GF | (S) | (DF) | (VG) | SU — 21
Shaved Local Vegetables, Furikake, Ginger Vinaigrette

Truffle Caesar Salad GF (A) | (V) — 34
Garlic Streusel, Parmesan Cheese, Truffle Dressing
Add Crab +16 (SH)

Basil Stuffed Burrata & Local Tomatoes GF (A) | (V) | SU — 24
Ho Farms Cherry Tomatoes, Stone Fruit, Pita Croutons

Mina's Fish House Corn & Clam Chowder (SH) — 24
Applewood Smoked Bacon, Fingerling Potatoes, Fresh Dill

RAW BAR

Trio of Sashimi* GF | (S) | (DF) | SU — 36
Pickled Ginger, Wasabi Paste, Truffle Ponzu

Michael's Ahi Tuna Tartare* GF (A) | (N) | (DF) | SU — 36
Mint, Pine Nuts, Asian Pear, Trio of Peppers, Habañero-Sesame Oil

Market Crudo* GF (A) | (S) | (DF) | SU — 36
Lilikoi Emulsion, Scallion Chimichurri, Crispy Rice Noodles

Fresh Market Poke* GF (A) | (N) | (DF) | (S) | SU — 32
Seaweed Rice, Garlic-Chili Crunch, Sesame Wonton Chips

SHAREABLES

Pekin' Style Pork Belly Bao Buns GF (A) | (S) | DF — 25
Pickled Cucumber, Chicharron, Hoisin BBQ Sauce

Smoked Marlin & Maui Onion Dip GF (A) | (S) | SU — 24
Trio of Chips: Taro, Plantains, Potato

Spanish Octopus Kebab GF | (DF) — 28
Vadouvan Hummus, Preserved Lemon, Shiso Salsa

Kataifi Wrapped Kauai Prawns (SH) | (DF) | SU — 29
Young Coconut, Mango Purée, Fried Curry Leaf

Bacon Wrapped Scallops* GF | (N) | (SH) — 36
Plums, Marcona Almonds, Madeira Emulsion

Duck Confit Spring Rolls (S) | (DF) — 27
Shiitake Mushroom, Green Cabbage, Ginger-Chili Dipping Sauce

Breads & Spreads GF (A) | *(V)* — 12
Hummus, Tzatziki, Chili Crunch

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

ORDER INDIVIDUALLY OR ORDER FOR THE TABLE

ICE COLD

ASSORTMENT

PETITE | 150 — **serves 1-2**
TOWER | 270 — **serves 3-4**
includes market poke & smoked fish dip

À LA CARTE

1/2 Kona Lobster 54
6 Shrimp Cocktail 33
6 Pacific Oysters* 35
1/4 lb King Crab 50

CHAR-BROILED

ASSORTMENT

PETITE | 145 — **serves 1-2**
TOWER | 265 — **serves 3-4**
brushed with red miso butter & yuzu kosho

À LA CARTE

1/2 Kona Lobster 54
6 Broiled Shrimp 33
6 Pacific Oysters 35
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
Bacon Wrapped Scallops*
Plums, Marcona Almonds, Madeira Emulsion

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 — 66
Charred Cucumber & Mango, Japanese Curry Sauce, Sauteed Spinach

Miso Glazed Sea Bass (S) | GF | (DF) — 65
Baby Bok Choy, King Trumpet Mushroom, Ginger Dashi

Grilled Half/Whole Kona Kampachi GF — MP/MP
Zucchini Carpaccio, Ho Farm Tomato, Lemon - Caper Vinaigrette

Michael Mina's Lobster Pot Pie (SH) — 128
Market Vegetables, Truffle Brandy Lobster Cream

Jidori Brick Chicken GF (A) | (S) — 52
Black Truffle Mac & Cheese, Broccoli, Crispy Onions

Kona Lobster & Burrata Agnolotti (SH) — 79
Charred Corn, Chives, Black Truffle

Grilled Double-Cut Kurobuta Pork Chop GF — 62
Green Apples, Creamy Cabbage, Whole Grain Mustard

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

Garlic Duck Fat Fries GF | (S) 19
Pickled Ketchup, Katsu Sauce, Tartar

Truffle Mac & Cheese 29
Aged White Cheddar, Black Truffle

Brussels Sprouts GF | (S) | (V) 16
Garlic Herb Oil

Wild Mushrooms GF | (S) | (V) 18
Soy-Mirin Glaze, Toasted Sesame

Charred Broccolini GF | (V) | (DF) 15
Sesame Dressing, Pickled Fresno Chili, Peanut

Lobster Whipped Potato GF | (SH) 36
Maine Lobster, Chives

Maui Onion Rings (S) | (V) 24
Champagne Battered, French Onion Dip