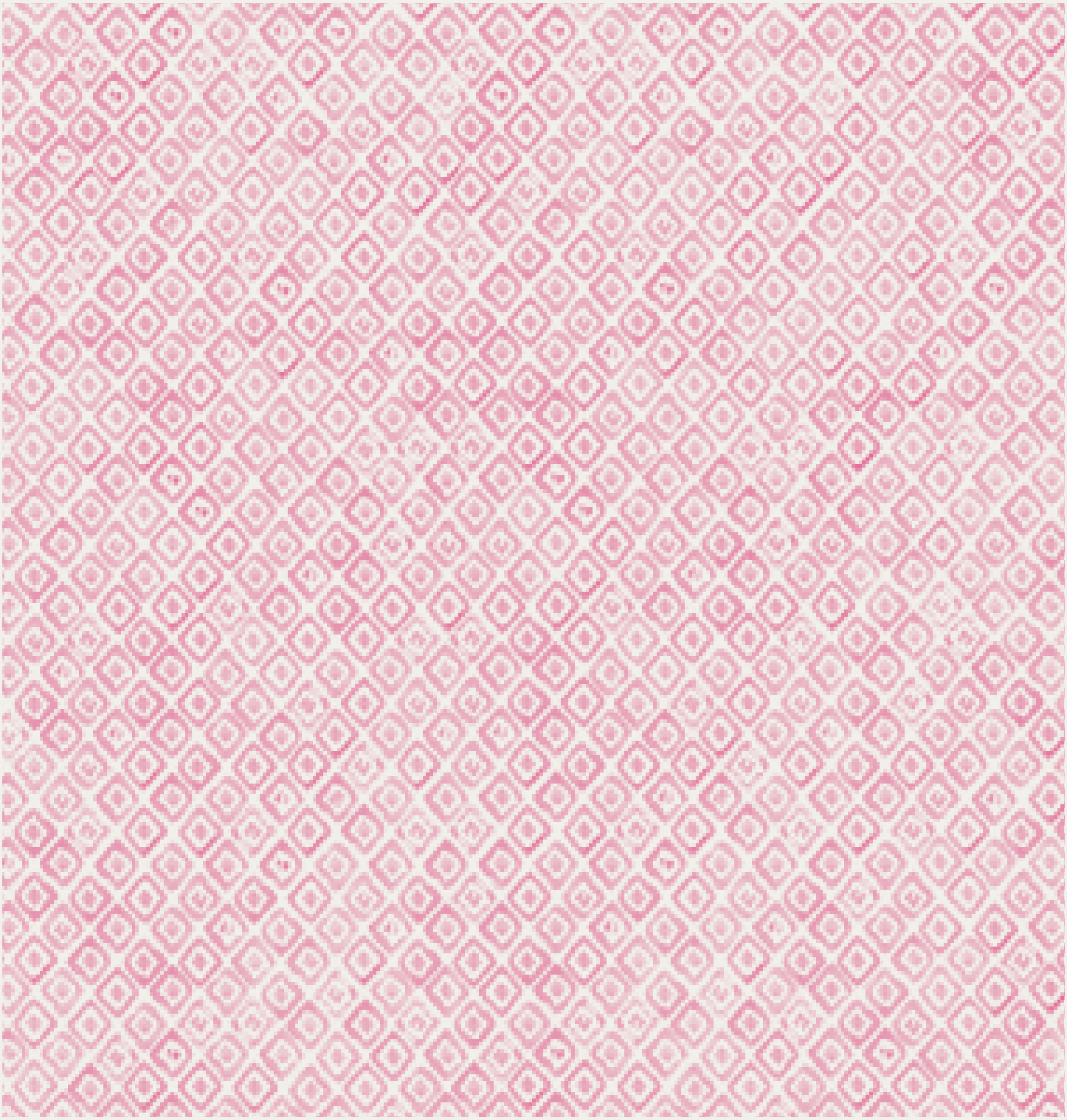


MINA'S FISH HOUSE

A MICHAEL MINA RESTAURANT

FOUR SEASONS OAHU AT KO OLINA



MINA's Fish House re-imagines the Hawaiian fish house theme by combining the seafood bounty direct from pristinely clear waters of the Pacific. Dine on inventive, craveable seafood dishes. Allow our Fish Sommeliers, Troy Macagnone and Saui Matagiese, to guide you on your journey - you haven't lived until you have experienced a fish paired perfectly with your palette by our expert duo who have, quite literally, spent their whole lives honing their craft just for you. Troy and Saui work with local fishermen and connect guests with the daily catch and best menu options.

Aged with a warm patina throughout, the restaurant seamlessly connects the inside with the outside. We gracefully plateau from the interior bar and dining room space down multiple exterior decks, ending with sunset filled beach-side dining options to deliver the prefect epic aloha as only MINA can.

LOCATION

FOUR SEASONS OAHU AT KO OLINA

92-1001 Olani Street

Kapolei, HI 96707

808 679 3042

MINAsFishHouse.com

@MINAsFishHouse

HOURS OF OPERATION

DINNER

Daily 4:00 PM - 9:00 PM

BAR

Daily 4:00 PM - 11:00 PM

LEAD STAFF

CHEF/OWNER

Michael Mina

EXECUTIVE CHEF

JASPER NAGUN

GENERAL MANAGER

JONAH GALASE

DETAILS

SEATING

Inside Dining Room | 30

Semi-Private Patio | 20

Middle Deck | 60

Lower Deck | 40

Mina's Beach Club | 30

Hale Wa'a | 20

Full Restaurant | 180

PARKING

Valet parking is complimentary with validation up to four hours.

PRIVATE EVENTS CONTACT

MINA's Fish House
Private Dining Sales Manager

Kamalani Ferriman

808-679-3272











Michael Mina

CHEF/OWNER

MINA'S FISH HOUSE
FOUR SEASONS OAHU AT KO OLINA



My job as a Chef, and my team's job, is to make food come alive. We strive to create incredible meals each and every day that make our guests sit up, take notice, experience delight and wonder, "Exactly what was in that dish?"

We accomplish this through a balance of flavors: acidity, sweetness, spice and fat. These are the four key ingredients that should be present in any dish. Does it have enough acid? Enough spice? If you don't use all four, that's okay, but whichever ones are used must create a balance so that your food screams bold.

If you don't have a lemon, replace it with another acid. If you don't have molasses, try honey. And if you run out of butter, perhaps use an avocado. Stick to the main ingredients, don't be afraid to play around – and keep the balance.

Kohola Dinner

AMUSE

Chef's Daily Selection G V D

STARTERS

Smoked Marlin & Maui Onion Fish Dip G
Trio of Chips: Taro, Plantain, Potato

ENTRÉES

Daily Market Catch G D
Pineapple Salsa, San Francisco Rice-A-Roni

***Char-Grilled 8oz Filet Mignon** G D
Whipped Potato, Crispy Brussel Sprouts, Red Wine Demi

DESSERTS

Piña Colada Shave Ice G V D
Pineapple Salsa, Mochi, Mango Popping Boba

PRICING

120 per person
Choice of 2nd courses, evening of event, sides a la carte, and not included in pricing

ENHANCEMENTS FOR THE TABLE

Starters

***Grand Ice Cold Shellfish** *270 serves 4*
Maine Lobster, King Crab, Shrimp, Pacific Oysters
Ahi Tuna Poke, Smoked Marlin Fish Dip

***Grand Char-Broiled Shellfish** *265 serves 4*
Maine Lobster, King Crab, Shrimp, Pacific Oysters

Sides for the Table *26 serves 4*

Garlic & Duck Fat French Fries
Pickled Ketchup, Katsu Sauce, Tartar

Roasted Wild Mushrooms
Soy-Mirin Glaze, Toasted Sesame

Whipped Potato Purée
Chives

Brussels Sprouts
Garlic Herb Oil

Entrées *240 serves 4*

Ginger & Scallion-Broiled Whole Kanpachi
Chinese Long Bean . Ginger Garlic Soy

***40oz Char-Grilled Tomahawk Ribeye** *220 serves 2*

Desserts

Celebration Cakes
Petite *serves 6-12 guests 115*

G - is or can be prepared gluten free
V - is or can be prepared vegetarian
D - is or can be prepared dairy free

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 food borne illness.

All menu items are subject to change based on seasonality, menu changes, and product availability.

An 18% Service Fee will be added for payment to service employees
An administrative fee of 5% will be added to defer overhead costs.

Ocean Bounty Dinner

AMUSE

Chef's Daily Selection G V D

STARTERS

Island Greens G V D
Shaved Local Vegetables
Ginger Vinaigrette, Furikake

***Market Crudo** G D
Lilikoi Emulsion, Scallion Chimichurri, Crispy Rice Noodles

***Ahi Tuna Tartare** G D
Asian Pear, Pine Nuts, Trio of Peppers, Sesame Oil

ENTRÉES

Broiled Daily Market Catch G D
Chinese Long Beans, Ginger Garlic Soy

Jidori Brick Chicken
Black Truffle Mac & Cheese, Broccoli, Crispy Onion

***Char-Grilled 8oz Filet Mignon** G D
Brussels Sprouts, Whipped Potatoes , Red Wine Demi

DESSERTS

Piña Colada Shave Ice G V D
Pineapple Salsa, Mochi, Mango Popping Boba

Chocolate Caramel Crunch G
Macadamia Nut Bubu Arare Crunch, Vanilla Chantilly

PRICING

140 per person
Choice of each courses, evening of event, sides a la carte, and not included in pricing

ENHANCEMENTS FOR THE TABLE

Starters

***Grand Ice Cold Shellfish** *270 serves 4*
Maine Lobster, King Crab, Shrimp, Pacific Oysters
Ahi Tuna Poke, Smoked Marlin Fish Dip

***Grand Char-Broiled Shellfish** *265 serves 4*
Maine Lobster, King Crab, Shrimp, Pacific Oysters

Sides for the Table *26 serves 4*

Garlic & Duck Fat French Fries
Pickled Ketchup, Katsu Sauce, Tartar

Roasted Wild Mushrooms
Soy-Mirin Glaze, Toasted Sesame

Whipped Potato Purée
Chives

Brussels Sprouts
Garlic Herb Oil

Entrées *240 serves 4*

Ginger & Scallion-Broiled Kampachi
Chinese Long Bean, Ginger Garlic Soy

***40oz Char-Grilled Tomahawk Ribeye** *220 serves 2*

Desserts

Celebration Cakes

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Lani Dinner

AMUSE

Chef's Daily Selection G V D

1ST COURSE

Corn & Clam Chowder
Applewood Bacon, Corn, Dill

2ND COURSE

Island Greens G V D
Shaved Local Vegetables
Ginger Vinaigrette, Furikake

***Ahi Tuna Tartare** G D
Asian Pear, Pine Nuts, Trio of Peppers, Sesame Oil

3RD COURSE FOR THE TABLE

***Ice Cold Oyster, Shrimp, Crab & Lobster** G D
Served with Classic Sauces & Garnishes

4TH COURSE

Daily Market Catch G D
Pineapple Salsa, Rice-A-Roni

***Char-Grilled 8oz Filet Mignon** G D
Whipped Potatoes, Brussels Sprouts, Red Wine Demi

5TH COURSE

Chocolate Caramel Crunch G
Macadamia Nut Bubu Arare Crunch, Vanilla Chantilly

PRICING

180 per person
Choice of 2nd & 4th courses, evening of event, sides a la carte, and not included in pricing
For Parties 10 or Less

ENHANCEMENTS FOR THE TABLE

Sides for the Table *26 serves 4*

Garlic & Duck Fat French Fries
Pickled Ketchup, Katsu Sauce, Tartare

Roasted Wild Mushrooms
Soy-Mirin Glaze, Toasted Sesame

Whipped Potato Purée
Chives

Brussels Sprouts
Garlic Herb Oil

Entrées *240 serves 4*

Ginger & Scallion-Broiled Kampachi
Chinese Long Bean , Ginger Garlic Soy

***40oz Char-Grilled Tomahawk Ribeye** *220 serves 2*

Desserts

Celebration Cakes
Petite 8" *serves 6-12 guests 115*
Grande 10" *serves 10-20 guests 135*

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Beverage Selections

We suggest to pre-select beverages, to ensure for seamless service and that sufficient labels are available. In addition to the below suggestions we have a full wine list available upon request.

CHAMPAGNE & SPARKLING WINE

Laurent-Perrier, *Brut*
Champagne, France NV 160

Moet & Chandon Imperial, *Brut Rose*
Champagne, France 220

WHITE WINE

Craggy Range, *Sauvignon Blanc*
New Zealand 110

Louis Jadot, *Chablis*
Beaune, France 100

The Hilt, *Chardonnay*
Napa, California 130

ROSE WINE

Minuty 'Prestige'
Provence, France 110

RED WINE

Pinot Noir, Brewer Clifton
Sta. Rita Hills, California 155

Pinot Noir, Domaine Francois Lumpp
Burgundy, France 185

Merlot, Markham
Napa, California 98

Cabernet Sauvignon, Caymus
Napa, California 226

Cabernet Sauvignon, Frank Family Vineyard
Napa Valley, California 145

SOMMELIER SELECTION

Take the worry out of selecting wines & allow our Sommelier to craft a list of wines within a preferred price range for your event.

Le Petite Wine
2 white, 2 red 90-120

Le Moyen Wine
2 white, 2 red 120-160

Le Grande Wine
2 white, 2 red 160-230

SIGNATURE COCKTAILS

Liquid Sunshine 23
Malfy Gin con Limone, Lemon, Lilikoi, Lychee, St. Germain, Prosecco

If Can, Can 24
Choice of House Spirit, Orange Curacao, Pineapple Lilikoi, Lime, Orgeat

Cool Toddy 24
Michter's Rye, Falernum, Lemon, 'Ohi'a Lehua Honey

Sunset Beach 24
Los Siete Mezcal, Aperol, Pineapple Shrub, Agave, Lime, Tamarind

Ko'olau 25
Matcha-Infused Kala Vodka, Licor 43. Coconut. Lime, Lavender Foam

Kunia Road 25
Cane Rock Spiced Rum, Pineapple, Coconut, Orgeat, Earl Gray Tea

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