

Market Catch Fish Steaks

Okinawan Potato Gnocchi, Fennel
Saffron & Orange Shellfish Nage

Line-Caught Local Ahi Yellowfin Tuna
Grilled 44

Shutome Broadbill Swordfish
Grilled 41

Opah Moonfish
Grilled 42

Line-Caught Mahi Mahi Dolphinfish
Pan-Roasted 48

Opakapaka Pink Snapper
Pan-Roasted 47

Moi “Fish of Kings”
Pan-Roasted 49

Spice-Crusted Whole Fish Fry

Coconut Curry Swiss Chard, Saffron Rice, Lemon Raita

Madai Thai Snapper
Half Fish, Serves 2 90
Whole Fish, Serves 4-5 165

Opakapaka Pink Snapper
Whole Fish, Serves 2 105
Whole Fish, Serves 4-5 195

Onaga Longtail Red Snapper
Whole Fish, Serves 4-5 210

Moi “Fish of Kings”
Whole Fish, Serves 1 49

Ginger & Scallion-Broiled Whole Fish

Bok Choy, Mushrooms, Chinese Black Bean

Branzino Mediterranean Sea Bass
Small Whole Fish, Serves 1 48
Large Whole Fish, Serves 2 95

Kona Kampachi Amberjack
Half Fish, Serves 2 95
Whole Fish, Serves 4-5 180

Opakapaka Pink Snapper
Whole Fish, Serves 2 105
Whole Fish, Serves 4-5 195

Onaga Longtail Red Snapper
Whole Fish, Serves 4-5 210

The Chefs at Mina’s Fish House select the most appropriate cooking method for each fish based on texture, flavor and seasonality. This ensures that the best characteristics of the fish are showcased at their best. We hope you enjoy these preparations as much as our team does cooking them.