

MINA's Fish House Wood-Fired Shellfish Platter

miso butter-broiled 85

½ Lobster
¼ lb Cracked Crab
4 Shrimp
4 Oysters

Ice Cold Shellfish

½ Kona Lobster 36
¼ lb Cracked Alaskan Red King Crab 42
6 Ginger-Poached Kaua'i Shrimp 19
6 Pacific Oysters 21

QUEEN PLATTER 85

chilled on ice
½ Lobster
¼ lb Cracked Crab
4 Shrimp
4 Oysters

KING PLATTER 175

chilled on ice
Whole Lobster
¼ lb Cracked Crab
Smoked Marlin Dip
Dozen Shrimp
Dozen Oysters
Abalone

Starters

Salt & Pepper Bigfin Reef Squid 19

Shishito Peppers, Chinese Black Bean, Calamansi Aioli

Kona Lobster & Coconut Bisque 17

Black Truffle Boba, Alaskan King Crab, Kaffir Lime, Crispy Shallots

Abalone Spaghetti 28

Osetra Caviar, Yuzu Butter, Chives

Hamachi Parfait 24

Crispy Sushi Rice, Pickled Ginger, Wasabi Tobiko

Michael Mina's Ahi Tartare 26

Asian Pear, Mint, Garlic, Pine Nut, Ancho Chili & Habanero-Sesame Oil

Smoked Marlin & Maui Onion Dip 16

Taro Chips, Red Onion, Caper, Lemon, Furikake

Salads

Marie's Garden Little Gem Caesar 16

Aged Parmesan, Dried Olive, Garlic Streusel

Smoked Burrata Salad 19

Heirloom Tomato, Basil Pesto, Shaved Maui Onion

Marinated Hass Avocado 19

Pickled Vegetables, Fried Walnut, Crispy Kataifi, Jalapeño Schug Dressing

Butter Lettuce Salad 17

Smoked Salmon, Fresh Goat Cheese, Radish, Fines Herbes Vinaigrette

Michael's Classic Seafood Entrees

Phyllo-Crusted Butterfish 44

King Crab 'Brandade', Haricot Vert, Mustard Sauce

Grilled Yellowfin Tuna & Seared Foie Gras 57

Black Truffle Potato Cake, Royal Trumpet Mushroom, Pinot Noir Reduction

Steamed Lobster Pot Pie 95

Brandied Truffle Cream, Baby Root Vegetables, Sea Salt-Dusted Pie Crust

Black Garlic & Miso Black Cod 48

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

Meat Entrees

Char-Grilled Pono Pork Loin 40

Singapore Street Noodles, Kaua'i Shrimp, Madras Curry, Bean Sprouts

Broiled Chili-Lime Chicken 37

Caramelized Sweet Potato, Jalapeño-Stuffed Avocado
Charred Onion, Crispy Garlic & Chili Oil

Surf & Turf

Char-Grilled Certified Angus Beef

Fingerling Potatoes 'Bravas', Walnut & Pomegranate Muhammara
Red Wine Butter

8oz Filet Mignon 57

14oz NY Strip 68

40oz Tomahawk Ribeye for 2 175

Add Miso Butter-Broiled Shellfish

6 Shrimp 21

¼ lb King Crab 42

½ Kona Lobster 36

Sides

Crispy Brussels Sprouts 10

Palm Sugar, Fish Sauce, Lime

Garlic & Duck Fat French Fries 9

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Sweet & Sour Glazed Mushrooms 11

Soy, Butter, Garlic

Singapore Street Noodles 12

Rice Noodle, Kaua'i Shrimp, Madras Curry, Bean Sprouts

Ho Farms Bok Choy 9

Chinese Black Bean Relish

Pono Pork Fried Rice 10

Guanciale, Sesame, Soy

*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 foodborne illness.