

MINA'S  
FISH HOUSE



## MINA's Fish House

### Shellfish

order individually or for the table



#### ICE COLD

PETIT | 125 GRANDE | 235

served with classic sauces & garnishes

Kona Lobster 44

King Crab 44

Ginger-Poached Shrimp 23

Pacific Oysters 21

Poke, Fish Dip, Abalone 26



#### CHAR-BROILED

PETIT | 110 GRANDE | 210

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 44

King Crab 44

Shrimp 23

Pacific Oysters 21

*Moët Chandon Impérial Brut, Épernay, NV 26/129*

*Dom Pérignon, Épernay, 2006 59/286*

*Moët Chandon Brut Rosé Impérial, Épernay, NV 35/174*



### Raw Bar

#### Kona Kampachi Crudo 23

Avocado, Jalapeño, Pickled Mango, Corn Chip

#### Michael Mina's Ahi Tartare 26

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

#### Ginger-Lime Hamachi 24

Myoga, Cucumber, Basil

### Appetizers

#### Crispy Bigfin Reef Squid 19

Shishito Peppers, Chinese Black Bean, Calamansi Aioli

#### Kona Lobster & Coconut Bisque 19

Black Truffle Boba, King Crab, Makrut Lime, Crispy Shallots

*Chenin Blanc, Birichino, 'Jurassic Park Vineyard', California, 2015 18/88*

#### Abalone Spaghetti 23

American Caviar, Yuzu Butter, Chives

#### Smoked Marlin & Maui Onion Dip 16

Taro Chips, Red Onion, Caper, Lemon, Furikake

### Salads

#### Smoked Burrata Salad 19

Heirloom Tomato, Basil Pesto, Shaved Maui Onion

#### Marinated Hass Avocado 19

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

#### Mari's Garden Little Gem Caesar 16

Aged Parmesan, Dried Olive, Garlic Streusel

## Classic Entrées from the Sea

#### Grilled Yellowfin Tuna & Seared Foie Gras 57

Black Truffle Potato Cake, Royal Trumpet Mushroom, Pinot Noir Reduction  
*Gamay, Jean Foillard, Beaujolais, 2016 16/81*

#### Phyllo-Crusted Butterfish 45

King Crab 'Brandade', Haricot Vert, Mustard Sauce, Lemon Mascarpone

#### Mina's Lobster Pot Pie 95

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

#### Black Garlic & Miso Black Cod 50

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

## Entrées from the Land

#### Char-Grilled Heritage Pork Chop 40

Sweet & Sour Pineapple, Peppers, Tatsoi

#### Brick-Pressed Chicken 38

Black Truffle-Parsnip Agnolotti, Royal Trumpet Mushrooms

### Surf & Turf

#### Char-Grilled Certified Angus Beef

Walnut Muhammarra Potatoes, Red Wine Butter

8oz Filet Mignon 63

14oz NY Strip 68

40oz Tomahawk  
Ribeye for 2 175

6 Shrimp 23

¼ lb King Crab 44

½ Kona Lobster 44

*Cabernet Sauvignon, Forman, California, 2014 175*

*Merlot, Chateâu Gombaude-Guillot, Bordeaux, 2011 149*

*Cabernet Sauvignon, Broadside 'Margarita', California, 2015 18/88*

### Sides

#### Coconut Cream Corn 12

Sweet Corn, Jalapeño, Coconut, Thai Basil

#### Crispy Cauliflower 10

Sweet and Sour Sauce, Saigon Streusel, Pickled Peppers

#### Garlic & Duck Fat French Fries 9

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

#### Ho Farms Bok Choy 9

Chinese Black Bean Relish, Fried Garlic, Shallots

#### Pork Fried Rice 10

Applewood-Smoked Pork Belly, 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.