

MINA'S
FISH HOUSE



MINA'S FISH HOUSE

Christmas Dinner
Tuesday, December 24 & 25, 2018

PER ADULT - 95

OPTIONAL WINE PAIRING - 45

Shellfish

ICE COLD

PETIT | 125 GRANDE | 235

served with classic sauces & garnishes

Kona Lobster

King Crab

Ginger-Poached Shrimp

Pacific Oysters

Poke, Fish Dip, Abalone

CHAR-BROILED

PETIT | 110 GRANDE | 210

brushed with miso butter, garlic & yuzukoshō

Kona Lobster

King Crab

Shrimp

Pacific Oysters

Appetizers

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

Smoked Mozzarella

Heirloom Beets, Pistachio, Calabrian Chili

Kona Lobster & Coconut Bisque

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

Ginger-Yuzu Hamachi Crudo

Myoga, Cucumber, Basil

Crispy Salt & Pepper Reef Squid

Shishito Peppers, Ssamjang Sauce, Furikake

Domaine Delaporte Sancerre

Loire Valley 2017

Birichino Chenin Blanc 'Jurassic Park Vineyard'

Santa Ynez Valley 2015

Lieu Dit Muscadet 'Melon'

Santa Maria 2015

Simonnet-Febvre Brut 'Brut Rosé'

Chablis NV

Entrées

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

Black Garlic & Miso Black Cod

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

Pan-Roasted Mahi Mahi 'Dolphinfish'

Okinawan Potato Gnocchi, Fennel, Saffron & Orange Shellfish Nage

8 oz Char-Grilled Angus Beef Fillet Mignon

Roasted Garlic Rub, Pommés Purée, Hamakua Ali'i Mushrooms,

Roasted Porchetta

Pear & Parsnip, Gremolata, Charred Brussels Sprout Leaves

Domaine Laroche Chardonnay 'Saint Martin'

Chablis 2015

Stolpman Riesling 'The Street'

San Luis Obispo 2016

Broadside Cabernet Sauvignon 'Margarita'

Alexander Valley 2012

Jean Foillard Gamay

Rhône Valley 2016

Additional Sides

Coconut Cream Corn 12

Sweet Corn, Jalapeño, Coconut, Thai Basil

Crispy Brussels Sprouts 12

Palm Sugar, Fish Sauce, Lime

Garlic & Duck Fat French Fries 10

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

Whole Fish for the Table

Ginger & Scallion-Broiled, Kona Kampachi, Amberjack

Bok Choy, Mushrooms, Chinese Black Bean, Garlic Fried Rice

Half Fish MP

Whole Fish MP

Spice-Crusted Fry, Opakapaka, Pink Snapper

Coconut Curry Swiss Chard, Saffron Rice, Mint-Feta Yogurt

Half Fish MP

Whole Fish MP

Desserts

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

Big Island Vanilla Bean Crème Brûlée

Coffee Cream, Coffee Hazelnut Streusel

Waiola Coconut Meringue

Coconut Chantilly, Rum Caramel, Pineapple Sorbet

Apple Pie' Panna Cotta

Pecan Oat Streusel, Caramel Cream, Spiced Cookie

Domaine de l'Alliance Sémillon

Bordeaux 2012

Saracco, Moscato d'Asti

Piedmont 2017

Ramos Pinto, Port Superior Tawny

Porto

*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. All menu items are subject to change according to seasonality and availability.