

MINA'S  
FISH HOUSE



# MINA'S FISH HOUSE

Valentine's Dinner  
February 14th until 17th

PER ADULT - 95

OPTIONAL WINE PAIRING - 55

## Shellfish

### 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

### CHAR-BROILED

PETIT | 110 GRANDE | 210

brushed with miso butter, garlic & yuzukoshō

Kona Lobster 44

King Crab 44

Shrimp 23

Pacific Oysters 21

## Appetizers

PLEASE SELECT ONE

### Smoked Burrata

Heirloom Beets, Marcona Almonds, Local Citrus, 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

### Michael Mina's Caviar Parfait *45 supplement*

Smoked Salmon, Crispy Potato, Whipped Crème Fraîche

OPTIONAL WINE PAIRING

### 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

### Moët Chandon Impérial Brut

Épernay, NV

## Entrées

PLEASE SELECT ONE

### Black Garlic & Miso Black Cod

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

### Pan-Roasted Mahi Mahi

Okinawan Potato Gnocchi, Fennel, Saffron & Orange Shellfish Nage

### Roasted Porchetta

Heritage Breed Pork, Pear & Parsnip, Gremolata, Brussel Sprout Leaves

### Certified Angus Beef Tenderloin

Black Winter Truffle, Celery Root, Mushrooms, Tatsoi, Veal Glacé

*Add 1/2 Kona Lobster, 44 supplement*

### Mina's Lobster Pot Pie *45 supplement*

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

OPTIONAL WINE PAIRING

### Domaine Laroche Chardonnay 'Saint Martin'

Chablis 2015

### Stolpman Riesling 'The Street'

San Luis Obispo 2016

### Patz & Hall Pinot Noir

Sonoma Coast 2014

### Broadside Cabernet Sauvignon 'Margarita'

Paso Robles 2012

### Jordan Chardonnay

Russian River Valley 2014

## Additional Sides

### Coconut Cream Corn 12

Sweet Corn, Jalapeño, Coconut

### Crispy Brussels Sprout 12

Palm Sugar, Fish Sauce, Lime

### Garlic & Duck Fat Fries 10

Volcano Onion Ketchup,

Dijonnaise, Tartar Sauce

## Whole Fish to Share

### Spice-Crusted Fry, Opakapaka, Pink Snapper

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

Half Fish, Serves 3-4 MP

Whole Fish, Serves 5-7 MP

## Desserts

PLEASE SELECT ONE

### Yuzu Crème Fraîche Cheesecake

Candied Macadamia Nut, Crunchy Raspberry

### Original Hawaiian Chocolate Pudding

Caramelized Banana, Black Sesame

### Waiola Coconut Meringue

Coconut Chantilly, Rum Caramel, Pineapple Sorbet

OPTIONAL WINE PAIRING

### Domaine de l'Alliance Sémillon

Bordeaux 2012

### Ramos Pinto Port Superior Tawny

Porto

### Centorri Moscato di Pavia

Lombardy 2017

\*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.