

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 19

Heirloom Beets, Marcona Almonds, Local Citrus, Calabrian Chili

Marinated Hass Avocado 19

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

Mari's Little Gem Lettuce 19

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette

Classic Entrées from the Sea

Grilled Yellowfin Tuna & Seared Foie Gras 57

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

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, Charred-Peppers, Tatsoi

Brick-Pressed Chicken 38

Black Truffle-Parsnip Agnolotti, Royal Trumpet Mushrooms

Surf & Turf

Char-Grilled Certified Angus Beef

Walnut Muhammara 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 12

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.