

MINA'S
FISH HOUSE



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Mothersday
May 12th

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

OPTIONAL WINE PAIRING

Marinated Hass Avocado

Pickled Vegetables, Fried Walnut, Crispy Kataifi, Schug Dressing

White Gazpacho

Grapes, Marcona Almonds, Ginger- Poached Shrimp

Ginger-Yuzu Hamachi Crudo

Myoga, Cucumber, Basil

Kahumana Farms Green Salad

Shaved Spring Vegetable, Soubis Vinaigrette

Alaskan King Crab Spaghetti *15 supplement*

Jalapeño, Lemon, Smoked Trout Roe

Poggio Al Tesoro 'Solosole' Vermentino

Bolgheri 2017

Birichino Chenin Blanc 'Jurassic Park Vineyard'

Santa Ynez Valley 2016

Lieu Dit Muscadet 'Melon'

Santa Maria 2017

Domaine Delaporte Sancerre

Loire Valley 2017

Moët Chandon Impérial Brut

Épernay NV

Entrées

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

Black Garlic & Miso Black Cod

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

Olive Oil-Poached Halibut

Morel Mushrooms, Green Garlic

Char-Grilled Half Chicken

Succotash Vegetables, Morel Mushrooms, Chicken Jus

Char-Grilled 8oz Angus Tenderloin

Pomme Purée, Puffed Grains, Pearl Onions

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

Domaine Diochon 'Moulin-à-Vent' Gamay

Beaujolais 2017

Stolpman Riesling 'The Street'

San Luis Obispo 2016

Patz & Hall Pinot Noir

Sonoma Coast 2014

Broadside Cabernet Sauvignon 'Margarita'

Paso Robles 2016

Jordan Chardonnay

Russian River Valley 2016

Additional Sides

Coconut Cream Corn 12

Sweet Corn, Jalapeño, Coconut

Garlic & Duck Fat Fries 10

Volcano Onion Ketchup

Dijonnaise, Tartar Sauce

Crispy Cauliflower 12

Sweet & Sour Sauce, Peanut

Whole Fish to Share

Ginger & Scallion Broiled or Spice-Crusted Fry

Onaga, Long Tail Snapper

Half Fish, Serves 1-2 105

Whole Fish, Serves 3-4 200

Desserts

PLEASE SELECT ONE

OPTIONAL WINE PAIRING

Coconut Panna Cotta

Guava-Strawberry Ice, Mango, Mint

Lime Chiffon Cake

Coconut Sorbet, Pineapple, Passion Fruit Crunch

"PB & J"

Peanut Butter Mousse, Chocolate Crunch, Strawberry Sorbet

Centorri Moscato di Pavia

Lombardy 2017

Domaine de l'Alliance Sémillon

Bordeaux 2012

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.