



MINA'S  
FISH HOUSE

A MICHAEL MINA RESTAURANT

FOUR SEASONS OAHU AT KO OLINA



MINA's Fish House reimagines the Hawaiian fish house theme by combining the seafood bounty direct from pristinely clear Hawaiian waters. James Beard Award-Winning Chef Michael Mina brings the line-to-table philosophy to the restaurant where every dish is "as good as we can make it."

Based on a traditional fish house where friends and family gather, you'll find Chef Mina's impeccable take on Hawaiian traditional banana leaf-wrapped and steamed, laulau-style, on a wood-fired grill and Hawaiian pink salt-baked ocean delicacies

## LOCATION

---

### FOUR SEASONS OAHU AT KO OLINA

92-1001 Olani Street

Kapolei, HI 96707

808 679 0079

[MINAsFishHouse.com](http://MINAsFishHouse.com)

[@MINAsFishHouse](https://www.instagram.com/MINAsFishHouse)

## HOURS OF OPERATION

---

### HAPPY HOUR

Daily 3:00 PM - 5:00 PM

### DINNER

Daily 5:00 PM -10:00 PM

## LEAD STAFF

---

### CHEF/OWNER

Michael Mina

### EXECUTIVE CHEF

Garrick Mendoza

### GENERAL MANAGER

Thomas Kuiper

## DETAILS

### SEATING

Inside Dining Room | 40

Semi-Private Patio | 20

Middle Deck | 65

Lower Deck | 45

Hale Wa'a | 20

Full Restaurant | 180

### PARKING

Valet parking is complimentary with validation up to two hours.

### PRIVATE EVENTS CONTACT

Michelle Kameehonua  
Sales Coordinator

[michelle.kameehonua@fourseasons.com](mailto:michelle.kameehonua@fourseasons.com)

808-679-3266





# Michael Mina

## CHEF/OWNER

---

MINA'S FISH HOUSE  
FOUR SEASONS OAHU AT KO OLINA

My job as a Chef, and my team's job, is to make food come alive. We strive to create incredible meals each and every day that make our guests sit up, take notice, experience delight and wonder, "Exactly what was in that dish?"

We accomplish this through a balance of flavors: acidity, sweetness, spice and fat. These are the four key ingredients that should be present in any dish. Does it have enough acid? Enough spice? If you don't use all four, that's okay, but whichever ones are used must create a balance so that your food screams bold.

If you don't have a lemon, replace it with another acid. If you don't have molasses, try honey. And if you run out of butter, perhaps use an avocado. Stick to the main ingredients, don't be afraid to play around - and keep the balance.



# Ohana Dinner

Served Family-Style

## AMUSE FOR THE TABLE

### Smoked Fish & Maui Onion Dip

Taro Chips & Furikake

## STARTERS FOR THE TABLE

### Mari's Little Gem Lettuce

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette  
Aged Parmesan

### Marinated Hass Avocado

Pickled Vegetables, Fried Walnut, Crispy Kataifi  
Jalapeño Schug Dressing

### Michael Mina's Ahi Tartare

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

## ENTRÉES FOR THE TABLE

### Ginger & Scallion-Broiled Kona Kampachi

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

### Spice-Crusted Fried Market Catch

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

## SIDES FOR THE TABLE

### Garlic & Duck Fat French Fries

Volcano Onion Ketchup, Dijonnaise, Tartar Sauce

### Coconut Cream Corn

Sweet Corn, Jalapeño, Coconut, Thai Basil

## DESSERTS FOR THE TABLE

### Chef's Selection of Three Desserts

## PRICING

95 per person

## ENHANCEMENTS FOR THE TABLE

**Miso Butter-Broiled Shellfish** 35 per person  
Kona Lobster, King Crab, Shrimp, Pacific Oysters

**Ice Cold Shellfish** 39 per person  
Kona Lobster, King Crab, Shrimp, Pacific Oysters,  
Poke, Fish Dip

Below enhancement and serving sizes are suggested  
as a supplement to the entrées and dessert

**40oz Char-Grilled Tomahawk Ribeye** 175 serves 4  
Chermoula Potatoes, Red Wine Butter

**Mina's Lobster Pot Pie** 95 serves 3  
Brandied Truffle Cream, Baby Root Vegetables, Sea  
Salt-Dusted Pie Crust

## Celebration Cakes

Petit serves 6-10 guests 95

Grande serves 8-12 guests 120

# Kohola Dinner

## AMUSE FOR THE TABLE

### Smoked Fish & Maui Onion Dip

Taro Chips & Furikake

## STARTERS

### Mari's Little Gem Lettuce

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette  
Aged Parmesan

### Kona Lobster & Coconut Bisque

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

### Ginger-Lime Hamachi Crudo

Myoga, Cucumber, Basil

## ENTRÉES

### Phyllo-Crusted Butterfish

King Crab 'Brandade', Haricot Vert, Mustard Sauce

### Black Garlic & Miso Black Cod

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

### Char-Grilled Chicken

Hot & Sour Cabbage, Coriander, Cucumber

### Char-Grilled Heritage Pork Chop

Sweet & Sour Pineapple, Charred-Peppers, Tatsoi

## DESSERTS

### 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

## PRICING

### 100 per person

Choice of one starter, choice of two entrées  
choice of one dessert

## ENHANCEMENTS FOR THE TABLE

### Miso Butter-Broiled Shellfish 35 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

### Ice Cold Shellfish 39 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Poke, Fish Dip

Below enhancement and serving sizes are suggested  
as a supplement to the entrées and dessert

### Ginger & Scallion-Broiled Kampachi 200 serves 6

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

### 40oz Char-Grilled Tomahawk Ribeye 175 serves 4

Chermoula Potatoes, Red Wine Butter

### Mina's Lobster Pot Pie 95 serves 3

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

## Celebration Cakes

Petit serves 6-10 guests 95

Grande serves 8-12 guests 120

# Fish House Feast

## AMUSE FOR THE TABLE

### Smoked Fish & Maui Onion Dip

Taro Chips & Furikake

## STARTERS

### Mari's Little Gem Lettuce

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette  
Aged Parmesan

### Kona Lobster & Coconut Bisque

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

### Marinated Hass Avocado

Pickled Vegetables, Fried Walnut, Crispy Kataifi  
Jalapeño Schug Dressing

### Ginger-Lime Hamachi Crudo

Myoga, Cucumber, Basil

## ENTRÉES

### Phyllo-Crusted Butterfish

King Crab 'Brandade', Haricot Vert, Mustard Sauce

### Black Garlic & Miso Black Cod

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

### Char-Grilled Chicken

Hot & Sour Cabbage, Coriander, Cucumber

### Char-Grilled 8oz Filet Mignon

Chermoula Potatoes, Red Wine Butter

## DESSERTS

### 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

### Manjari Valrhona Chocolate Semifreddo

Chocolate Variations, Coconut Cream, Cocoa Nibs

## PRICING

### 115 per person

Choice of two starters, choice of two entrées  
choice of two desserts

## ENHANCEMENTS FOR THE TABLE

### Miso Butter-Broiled Shellfish 35 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

### Ice Cold Shellfish 39 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Poke, Fish Dip

Below enhancement and serving sizes are suggested  
as a supplement to the entrées and dessert

### Ginger & Scallion-Broiled Kampachi 200 serves 6

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

### 40oz Char-Grilled Tomahawk Ribeye 175 serves 4

Chermoula Potatoes, Red Wine Butter

### Mina's Lobster Pot Pie 95 serves 3

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

## Celebration Cakes

Petit serves 6-10 guests 95

Grande serves 8-12 guests 120

# Ocean Bounty Dinner

## AMUSE FOR THE TABLE

### Smoked Fish & Maui Onion Dip

Taro Chips & Furikake

## STARTERS

### Mari's Little Gem Lettuce

Maui Onion Dip, Garlic Streusel, Truffle Vinaigrette  
Aged Parmesan

### Kona Lobster & Coconut Bisque

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

### Marinated Hass Avocado

Pickled Vegetables, Fried Walnut, Crispy Kataifi  
Jalapeño Schug Dressing

### Michael Mina's Ahi Tartare

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

### Ginger-Lime Hamachi

Myoga, Cucumber, Basil

## ENTRÉES

### Market Catch Fish Steak

Roasted Carrots, Cashew Dukkah, Shaved Heart of Palm

### Phyllo-Crusted Butterfish

King Crab 'Brandade', Haricot Vert, Mustard Sauce

### Black Garlic & Miso Black Cod

Shishito Pepper, Garlic Fried Rice, Nori Emulsion

### Char-Grilled Chicken

Hot & Sour Cabbage, Coriander, Cucumber

### Char-Grilled Heritage Pork Chop

Sweet & Sour Pineapple, Charred-Peppers, Tatsoi

### Char-Grilled 8oz Filet Mignon

Chermoula Potatoes, Red Wine Butter

## DESSERTS

### 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

### Manjari Valrhona Chocolate Semifreddo

Chocolate Variations, Coconut Cream, Cocoa Nibs

## PRICING

### 120 per person

Choice of two starters, choice of three entrées  
choice of two desserts

## ENHANCEMENTS FOR THE TABLE

### Miso Butter-Broiled Shellfish 35 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters

### Ice Cold Shellfish 39 per person

Kona Lobster, King Crab, Shrimp, Pacific Oysters  
Poke, Fish Dip

Below enhancement and serving sizes are suggested  
as a supplement to the entrées and dessert

### Ginger & Scallion-Broiled Kampachi 200 serves 6

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

### 40oz Char-Grilled Tomahawk Ribeye 175 serves 4

Chermoula Potatoes, Red Wine Butter

### Mina's Lobster Pot Pie 95 serves 3

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

## Celebration Cakes

Petit serves 6-10 guests 95

Grande serves 8-12 guests 120

# Cocktail Receptions

## CANAPÉ SELECTION priced per dozen

**Red King Crab Cakes, Karashi Mayo** 89

**Ahi Tuna Tataki, Black Truffle Ponzu, Wasabi** 36

**Pacific Oysters, Lillikoi Mignonette** 36

**Smoked Fish & Maui Onion Dip** 20

**Marinated Avocado, Kataifi, Schug, Walnuts** 18

**Local Vegetable Crudités, Avocado Green Goddess** 40

**Crispy Chicken Lollipop, Firewater, Cool Ranch** 48

**Seared Tenderloin, Shoyu Tare, Enoki Mushroom** 72

**Fish House Rolls** 74

Crab or Lobster. Griddled Hawaiian Rolls, Tartar Sauce

**Poached Shrimp Cocktail, Avocado Mousse, Lillikoi** 62

## STATIONS

Below options require a chef attendant at 350 per chef and a sectional buy out of the restaurant

**Heritage Breed Pork** 29 per person

House Pickled Vegetables, Steamed Buns

**Miso Butter Wood-Fired Oyster & Shrimp** 39 per person

Add Alaskan King Crab 64 supplement per person

Add Kona Lobster 44 supplement per person

**Ginger & Scallion-Broiled Kona Kampachi** 29 per person

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

**Ahi Tuna & Nairagi Poke Bar** 35 per person

Spicy Mayo, Wasabi, Traditional Toppings

# Beverage Selections

Our Sommelier suggest to pre select wines, to ensure for seamless service and that sufficient labels are available. In addition to the below suggestions we have a full wines list available upon request.

## CHAMPAGNE & SPARKLING WINE

### **Simonnet-Febvre *Brut Rosé***

Chablis, France NV 84

### **Moët Chandon *Brut Rosé Impérial***

Épernay, NV 174

### **Krug *'Grand Cuvée'***

Reims, NV 633

### **Louis Roederer *Brut Premier***

Reims, NV 130

## WHITE WINE

### **Chenin Blanc, Birichino, *'Jurasic Park Vineyard'***

Santa Ynez Valley, California 2016 88

### **Vermentino, Poggio Al Tesoro *'Solosole'***

Bolgheri, Italy 2017 83

### **Chardonnay, Jordan**

Russian River Valley, California 2016 130

### **Chardonnay, Cakebread**

Napa, California 2016 167

### **Sauvignon Blanc, Domaine Delaporte**

Sancerre, France 2017 120

## ROSE WINE

### **Miraval**

Provence, France 2017 94

### **'Belleruche' M Chapoutier**

Côtes-du-Rhône, France 2017 75

## RED WINE

### **Caymus**

Napa Valley, California 2016 327

### **Syrah, Château Saint Cosme CDR**

Rhône Valley, France 2017 81

### **Mauro Molino Barolo *'Gallinotto'***

Piedmont, Italy 2014 166

### **Merlot, Marco Felluga**

Collio, Italy 2014 88

### **Pinot Noir, Scherrer**

Sonoma, California 2014 168

### **Pinot Noir, Patz & Hall**

Sonoma Coast, California 2014 112

## COCKTAIL SUGGESTIONS

### **Sweet Old Man 17**

Bourbon, Vanilla Essence, Grapefruit Bitters

### **Sunset Sangria 14**

Red Wine, Lilikoi, Citrus

or

White Wine, Peach, Calamansi

### **If Can, Can 18**

Choice of Spirit, Orange Curacao, Pineapple, Lilikoi, Lime, Orgeat

### **Pulehu-Crusted Calamansi Rita 17**

Espolón Blanco Tequila, Calamansi Sour, Smoked Salt

### **Run Home Jack 18**

Mount Gay Eclipse Rum, Peach Liqueur, Papaya, Pineapple, Citrus