

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ OHANA MENU }

MAKIMONO ROLLS*
CHILLED LOBSTER TACOS
PACIFIC REEF SQUID
SPICY BEEF LETTUCE CUPS

-
USDA PRIME RIB EYE*

accompanied by chef's selection of sides

U-IO DIVER SCALLOP* *supplement 8ea*

-
LYCHEE PANNA COTTA

85 PER PERSON

participation of the entire party is required

{ SEAFOOD TOWERS }

KONA LOBSTER
ALASKAN RED KING CRAB
PACIFIC OYSTERS*
SHRIMP COCKTAIL
SASHIMI*
NIGIRI*
MAKIMONO ROLL*
MICHAEL'S TUNA TARTARE*

-
79 SMALL TOWER

159 LARGE TOWER

{ SHELLFISH }

PACIFIC OYSTERS* champagne mignonette 22
ALASKAN RED KING CRAB green goddess aioli 39
SHRIMP COCKTAIL gin-spiked 'cocktail' sauce 25

{ SALADS }

THE 'WEDGE' bacon crumble, egg, tomato, red onion, blue cheese, ranch dressing 17
STRIPSTEAK CAESAR tempura anchovy, garlic streusel, parmesan vinaigrette 15
SHAVED ZUCCHINI mint, green apple, grapes, sicilian pistachio 16
WAIPOLI GREENS shaved vegetables, beet 'noodles', kukui nuts, pomegranate molasses 14

CAVIAR 'TWINKEE'*

siberian reserve caviar, yuzu crème fraîche, corn muffin 35

{ COLD SMALL PLATES }

YELLOWFIN TUNA CRUDO* fried onion, jalapeño, roasted garlic ponzu 17
CHILLED LOBSTER TACOS kona lobster, shrimp, celery, kewpie mayo, tobiko, sweet pea espuma 19
MICHAEL'S TUNA TARTARE* pine nuts, asian pear, garlic, habanero-sesame oil 21
HAND-CUT STEAK TARTARE* quail egg, caper, whole grain mustard, grilled pita 22
PRIME BEEF TATAKI* pepper crusted, crunchy garlic, yuzu soy 18

{ HOT SMALL PLATES }

BLISTERED SHISHITO PEPPERS watermelon carpaccio, white shoyu, daikon sprouts 15
SPICY BEEF LETTUCE CUPS thai chili, basil, pickled carrot, crunchy rice 18
'INSTANT' BACON tempura oyster, shredded cabbage, soy glaze 22
PACIFIC REEF SQUID black bean-scallion sauce, shishito peppers, yuzu aioli 18

{ CHEF MINA'S MUST TRY'S }

MIYAZAKI PREFECTURE A-5 WAGYU 32/oz
red yuzukoshō, ponzu, 3 oz minimum

MICHAEL MINA'S KONA LOBSTER POT PIE 95
brandied lobster cream, hamakua mushroom, black truffle

GINGER & SCALLION WHOLE FISH market price
chinese black beans, baby bok choy, grilled lemon

BROILED KING CRAB LEGS 82
red miso butter, chives, grilled lemon

{ FROM THE BROILER }

— 35 DAY DRY-AGED —

porterhouse steak for two* 185
tomahawk steak for two* 195
kansas city strip* 79

— USDA PRIME —

delmonico rib eye* 67
filet mignon* 57
new york strip steak* 60
flat iron* 47

— SEA & PASTURE —

local catch* 37
ora king salmon* 38
jidori chicken 36

{ ACCOMPANIMENTS & ADDITIONS }

strip steak sauce 2
classic béarnaise 3
shiitake chimichurri 3
trio of sauces 6

u-10 diver scallop* 8
broiled lobster tail 25
seared foie gras 28
king crab oscar 18

bone marrow butter 4
black truffle butter 5
wasabi-horseradish crust 3
blue cheese gratin 4

{ SIDE DISHES }

HAMAKUA MUSHROOMS 15
white soy, mirin

BABY SPINACH & KALE 12
extra virgin olive oil, shallots

ALOUN FARMS GREEN BEANS 11
shoyu glaze

STEAMED WHITE RICE 6
plain or with furikake

MASHED POTATOES

classic 12
garlic 13
truffle 16

MAC & CHEESE 16
black truffle

ROASTED ASPARAGUS 14
spring onion

SPICY FRIED RICE 13
five spiced pork belly

BAKED POTATO 12
fully loaded

for your convenience, a suggested gratuity of 20% has been calculated for parties of 6 or more.
however you are not required to pay a gratuity and may make adjustments to the suggested amount

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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