

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ FRESH SUSHI }

BY CHEF KEN TOMINAGA

{ NIGIRI · 2 PIECE | SASHIMI · 3 PIECE }

BIGEYE AHI (HAWAII) mebachi · 10 / 15

STRIPED MARLIN (HAWAII) nairagi · 10 / 15

AMBER JACK (HAWAII) kona kampachi · 11 / 16

ORA SALMON (NEW ZEALAND) sake · 10 / 14

YELLOWTAIL (JAPAN) hamachi · 12 / 17

RED SEABREAM (JAPAN) madai · 10 / 14

SCALLOP (JAPAN) hokkaido hotate · 10 / 15

SEA URCHIN (JAPAN) uni · 18

SALMON ROE (ALASKA) ikura · 12

OMAKASE NIGIRI 5 selections · 10 pieces · 57

OMAKASE SASHIMI 4 selections · 12 slices · 60

{ MAKIMONO }

SPICY TUNA ROLL tobiko, yamagobo · 14

LOBSTER ROLL kona lobster, shrimp tempura, crab, yuzu · 45

NEGIHAMA ROLL yellowtail, scallion · 13

KEN'S ROLL pine nut, shrimp tempura, spicy tuna · 18

RAINBOW ROLL avocado, crab, tuna, salmon, yellowtail · 19

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of food-borne illness.

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