

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ SASANIAN CAVIAR }

TRADITIONAL SERVICE

one ounce

siberian osetra 119

royal osetra 159

imperial osetra 186

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CAVIAR FLIGHT 122

trout pearls, siberian osetra, royal osetra

LUXURY CAVIAR FLIGHT 155

siberian osetra, royal osetra, imperial osetra

served with housemade taro chips
and classic accompaniments

{ SEAFOOD TOWERS }

KONA LOBSTER

ALASKAN RED KING CRAB

PACIFIC OYSTERS*

SHRIMP COCKTAIL

SASHIMI*

NIGIRI*

MAKIMONO ROLL*

BIGEYE AHI POKE*

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95 SMALL TOWER

225 LARGE TOWER

{ SHELLFISH }

PACIFIC OYSTERS*	champagne mignonette 22
ALASKAN RED KING CRAB	green goddess aioli 44
SHRIMP COCKTAIL	gin-spiked 'cocktail' sauce 25

{ SALADS }

THE 'WEDGE'	bacon crumble, egg, tomato, red onion, blue cheese, ranch dressing 16
STRIPSTEAK CAESAR	tempura anchovy, garlic streusel, parmesan vinaigrette 17
WAIPOLI GREENS	shaved vegetables, beet 'noodles', kukui nuts, pomegranate molasses 14

MICHAEL MINA'S CAVIAR PARFAIT*

siberian osetra caviar, potato cake, smoked salmon, crème fraîche, egg mimosa 59

{ COLD SMALL PLATES }

CHILLED LOBSTER TACOS	kona lobster, maui gold pineapple, avocado cream 21
BIGEYE TUNA CRUDO*	fried onion, jalapeño, roasted garlic ponzu 23
MICHAEL'S TUNA TARTARE*	pine nuts, asian pear, garlic, habanero-sesame oil 25
HAND-GUT STEAK TARTARE*	quail egg, caper, whole grain mustard, grilled pita 26

{ HOT SMALL PLATES }

BLISTERED SHISHITO PEPPERS	watermelon carpaccio, white shoyu, daikon sprouts 15
'INSTANT' BACON	tempura oyster, shredded cabbage, soy glaze 22
PACIFIC REEF SQUID	black bean-scallion sauce, shishito peppers, yuzu aioli 19

{ CHEF MINA'S MUST TRY'S }

USDA PRIME SIGNATURE STEAKS

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

MICHAEL MINA'S KONA LOBSTER POT PIE 95

brandied lobster cream, hamakua mushroom, black truffle

BROILED KING CRAB LEGS 88

red miso butter, chives, grilled lemon

GINGER & SCALLION WHOLE FISH market price

chinese black beans, baby bok choy, grilled lemon

{ FROM THE BROILER }

— PRIME BLACK ANGUS —

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

— WAGYU —

miyazaki prefecture a-5
35 per oz | 3 oz minimum
washugyu flat iron* 65
washugyu ribeye* 145

— SEA & PASTURE —

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

{ ACCOMPANIMENTS & ADDITIONS }

strip steak sauce 3
classic béarnaise 4
shiitake chimichurri 4
trio of sauces 8

u-10 diver scallop* 8
broiled half kona lobster 26
seared foie gras 28
king crab oscar 18

bone marrow butter 5
black truffle butter 6
wasabi-horseradish crust 4
blue cheese gratin 6

{ SIDE DISHES }

ALOUN FARMS GREEN BEANS shoyu glaze 13

MAC & CHEESE black truffle, parmesan 16

ROASTED BRUSSELS SPROUTS lemon vinaigrette 14

BAKED POTATO fully loaded 12

BABY SPINACH & KALE black garlic 13

HAMAKUA MUSHROOMS white soy, mirin 15

SPICY FRIED RICE five spiced pork belly 13

STEAMED WHITE RICE plain or with furikake 6

{ **MASHED POTATOES** • classic 14 • garlic 15 • truffle 16 }

{ OHANA MENU }

CHILLED LOBSTER TACOS • PACIFIC REEF SQUID

SPICY BEEF LETTUCE CUPS • MAKIMONO ROLLS*

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USDA PRIME RIB EYE*

accompanied by chef's selection of sides

U-IO DIVER SCALLOP* *supplement* 8ea

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LYCHEE PANNA COTTA

85 PER PERSON

served family-style | participation of the entire table is required

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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