

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

{ VALENTINE'S SPECIALS }

THE PERFECT PAIR: OYSTERS & CHAMPANGE

half dozen pacific oysters*

half bottle billecarte-salmon brut 100

add half ounce of sasanian siberian osetra caviar 59

HUDSON VALLEY FOIE TORCHON

pineapple-jalapeno jam, macadamia crumble,
hawaiian black sea salt brioche 40

WASHUGYU CHATEAUBRIAND FOR TWO

black truffle jus 150

BONE-IN SHORTRIB

red wine-braised, creamy polenta 105

{ SEAFOOD PLATTER 85 }

4 PACIFIC OYSTERS*, 4 SHRIMP COCKTAIL, HALF KONA LOBSTER, ALASKAN RED KING CRAB

{ 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

MICHAEL'S TUNA TARTARE* pine nuts, asian pear, garlic, habanero-sesame oil 25

HAND-CUT 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

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 21

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 }

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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