

OHANA TASTING

105 per person [minimum 2 guests]

65 per person Beverage Pairing

BLACK TRUFFLE-MISO SOUP

Sweet Corn, Silken Tofu, Shiitake, Local Scallion

AHI TUNA 'ROLLS'

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

CAESAR SALAD

Truffle Vinaigrette, Tempura White Anchovy

'CRAB RANGOON' DIP

Crispy Nori Chips

TOMATO 'CAPRESE'

Creamy Tofu, Basil, Balsamic Glaze, Kazami

'POPCORN' SHRIMP TEMPURA

Gochujang-Yuzu Aioli

'INSTANT' BACON

Tempura Oyster, Shredded Cabbage, Soy Glaze

JIDORI YUZU CHICKEN

Yaki Soba Noodles, Garlic, Spinach, Yuzu-Caper Sauce

PRIME NEW YORK STRIP

-Add Macadamia-Crusted Scallops [12 each]-

RED MISO CORN

Lime Butter

GRILLED ASPARAGUS

Negi Vinaigrette

ROASTED STRAWBERRY CHEESECAKE

Yuzu Curd, White Sesame Crisp

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

NIGIRI / SASHIMI

MEBACHI MAGURO	Big Eye Tuna	12 • 16
NAIRAGI	Striped Marlin	10 • 13
KAMPACHI	Amber Jack	11 • 15
SAKE	Ora King Salmon	14 • 18
SAKE TORO	King Salmon Belly	17 • 22
HAMACHI	Yellowtail	14 • 18
MADAI	Red Seabream	12 • 16
HOKKAIDO HOTATE	Scallop	12 • 16
UNI	Sea Urchin	Mp • Mp
KANI	King Crab	20 • 25
EBI	Shrimp	10 • 13
BOTAN EBI	Spot Prawn	16 • 20
IKURA	Salmon Roe	12 • 16
TOBIKO	Flying Fish Roe	9 • 15
TAMAGOYAKI	Sweet Omelette	9 • 14

MAKIMONO

SPICY SCALLOP	Scallops, Kaiware, Tobiko	15 • 11
SPICY TUNA	Tuna, Spicy Mayo	13 • 8
SPICY SALMON	Salmon, Spicy Mayo	11 • 8
KAPPA MAKI	Cucumber, Sesame	8 • 6
TUNA AVOCADO	Tuna, Avocado, Sesame	13 • 9
SALMON AVOCADO	Salmon, Avocado	11 • 8
CALIFORNIA ROLL	Crab, Avocado, Tobiko	13 • 9
TEKKA MAKI	Tuna	11 • 8
NEGIHAMA MAKI	Yellowtail, Scallion	10 • 8

CHILLED

MICHAEL'S TUNA TARTARE

Pine Nut, Pear, Garlic, Mint
Habanero-Sesame Oil 32

SALMON TIRADITO

Lilikoi-Aji Amarillo
Avocado, Radish 24

AHI TUNA 'ROLLS'

Crispy Onion, Jalapeno
Roasted Garlic Ponzu 25

KAMPACHI & TUNA 'POPPERS'

Crispy Rice, Yuzu Aioli
Wasabi Flying Fish Roe 22

FEATURED SAKES

saiya yuki no boshu

junmai ginjo, akita-ken, japan

18 per 5oz glass, 33 per 9oz glass

hoyo, kura no han, fair maiden

junmai daiginjo, miyagi, japan

23 per 5oz glass, 43 per 9oz glass

KEN'S ROLL

Shrimp Tempura, Spicy Tuna
Pine Nut 30

RAINBOW ROLL

Avocado, Crab, Tuna, Salmon
Yellowtail 25

OMAKASE CURATED BY REQUEST

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increase your risk of food-borne illness.



STRIPSTEAK

Roasted Shellfish*

OYSTERS*
GULF SHRIMP
LOBSTER
KING CRAB

HOT MISO BUTTER 145

Red Miso Butter, Charred Lemon, Chives

Chilled Shellfish*

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

Royal 195

Grand 275

RAW BAR*

PACIFIC OYSTERS* 6 each
Coconut-Lilikoi Mignonette

MICHAEL'S TUNA TARTARE* 32
Pine Nut, Garlic, Pear, Habanero-Sesame Oil

SALMON TIRADITO* 24
Lilikoi-Aji Amarillo, Avocado, Radish

KAMPACHI & AHI TUNA 'POPPERS'* 22
Crispy Rice, Yuzu Aioli, Wasabi Flying Fish Roe

1/2 lb ALASKAN KING CRAB 66

DASHI-POACHED SHRIMP COCKTAIL 26
Wasabi-Cocktail Sauce

AHI TUNA 'ROLLS'* 25
Crispy Onion, Jalapeño, Roasted Garlic Ponzu

HOT STONE A5 WAGYU* - MIYAZAKI, JAPAN 2oz / 76

Sunomono Cucumber, Yuzu Kosho, Wasabi, Ponzu, Hawaiian Sea Salt

LUXURY PAIRING: WAGYU-INFUSED SUNTORY TOKI WHISKY 2oz / 16

ROBATA SKEWERS

FOIE GRAS & PINEAPPLE* 16
Yakitori Glaze, Macadamia Nut

TANDOORI OCTOPUS 14
Tandoori-Spiced Yogurt

SHISO CHICKEN 10
Umeboshi

BINCHO AVOCADO 8
Soba Noodles, Sesame-Peanut Dressing

SALADS & SOUP

THE 'WEDGE' 22
Bacon, Tomato, Egg, Red Onion, Chive, Buttermilk Ranch

CAESAR SALAD 20
Truffle Vinaigrette, Tempura White Anchovy

TOMATO 'CAPRESE' 21
Creamy Tofu, Basil, Balsamic Glaze, Kazami

TRUFFLE-MISO SOUP 16
Sweet Corn, Silken Tofu, Shiitake, Local Scallion

Small Cold Plates

'CRAB RANGOON' DIP 16
Crispy Nori Chips

CUCUMBER & WATERMELON 12
Golden Garlic, Szechuan Chili Vinaigrette

LOBSTER TACOS 26
Pineapple, Red Bell Pepper, Cilantro

SMALL HOT PLATES

'INSTANT' BACON 22
Tempura Oyster, Shredded Cabbage, Soy-Glaze

'POPCORN' SHRIMP TEMPURA 24
Gochujang-Yuzu Aioli

STRIPSTEAK EDAMAME 12
Sake Beurre Blanc, Wasabi Salt, Tobiko

For your convenience, a suggested gratuity of 18% is included for parties of six or more. You are not required to pay a gratuity & 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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Entrées

JIDORI YUZU CHICKEN 38
Yaki Soba, Garlic, Spinach
Yuzu-Caper Sauce

MACADAMIA NUT-CRUSTED MAHI MAHI* 46
Baby Bok Choy, Shiitake Mushroom
Scallion-Butter Sauce

'DRUNKEN' WHOLE LOBSTER 99
Spicy Udon Noodles, Sake, Toasted Cashew

KUROBUTA PORK CHOP 'KATSU' 48
Marble Potato, Green Beans
Japanese Curry Sauce

BIGEYE AHI TUNA* 54
Fried Rice, Heirloom Cherry Tomato
Charred Cucumber, Mango Vinaigrette

CHAR-BROILER*

All Steaks Are Finished With Our Signature Red Wine-Shallot Butter

TRIPLE SEARED WASHUGYU STRIPSTEAK * 105
Our Special Technique - A Three Stage Sear Using Hawaiian Sea Salt, Sake & Soy Sauce. 8 oz Sliced
LUXURY PAIRING: 2015 OPUS ONE, NAPA, CALIFORNIA 5oz / 160

8 oz CENTER CUT FILET MIGNON 67
Nebraska, USA

A5 WAGYU STRIP LOIN per 4 oz / 152
Miyazaki, JP

12 oz PRIME NY STRIP STEAK 62
Kansas, USA

16 oz DRY-AGED PRIME BONE-IN NY 75
Kansas, USA

16 oz PRIME DELMONICO RIBEYE 69
Nebraska, USA

6 oz PRIME RIB CAP 55
Kansas, USA

28 oz DUCK FAT-AGED PORTERHOUSE for two / 185
Kansas, USA

20 oz AMERICAN WAGYU RIBEYE for two / 170
Kansas, USA

SEAFOOD*

All Seafood Finished With Shiro-Dashi Vinaigrette

ORA KING SALMON 38 • U-10 SCALLOPS 45

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

- Half Lobster 46
- Seared Foie Gras* 22
- Three Shrimp 15
- Two Scallops 22

SAUCES

- Steak Sauce 3
- Béarnaise 3
- Peppercorn 3
- Trio of Sauces 8

TOPPINGS

- Blue Cheese Crumble 8
- Black Truffle Butter 9
- Wasabi-Horseradish Crust 7

Side Dishes

POTATOES

- Fries - Trio of Sauce 14
- Twice Cooked - Yuzu Aioli 14
- Whipped - Butter, Chive 14

ORIGINAL

- Creamed Spinach - Crispy Onion 15
- Mushrooms - White Soy, Mirin 16
- Asparagus - Negi Vinaigrette 16

STRIPSTEAK

- Garlic Fried Rice - Pork Belly 15
- Red Miso Corn - Lime Butter 15
- Mac & Cheese - Black Truffle 21

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