



Roasted Shellfish Platter *

6 EA OYSTERS*
5 EA GULF SHRIMP
½ LOBSTER

HOT MISO BUTTER 96
Red Miso Butter, Charred Lemon, Chives

Chilled Shellfish Platter *

½ LOBSTER
6 EA OYSTERS*
5 EA SHRIMP COCKTAIL

ROYAL 98 **GRAND** 196

ROBATAYAKI

FOIE GRAS & PINEAPPLE* 24
Yakitori Glaze, Macadamia Nut

MAITAKE MUSHROOM* 18
'Umami Bomb' Dipping Sauce

BINCHO AVOCADO 16
Soba Noodles, Sesame-Peanut Dressing

SALADS

THE 'WEDGE' 19
Bacon, Tomato, Egg, Red Onion, Chive, Smokey Blue, Ranch

TOMATO 'CAPRESE' 20
Cashew Tofu, Basil, Balsamic Glaze, Kizami

CAESAR SALAD 19
Garlic Streusel, Parmesan, Tempura White Anchovy

Small Cold Plates

EDAMAME HUMMUS 18
Grilled Pita, Crispy Nori & Shrimp Chips

WAGYU TARTAR 26
Quail Egg , Asian Pear, Garlic-Chili Vinaigrette

LOBSTER TACOS 24
Pineapple, Red Bell Pepper, Cilantro

RAW BAR*

PACIFIC OYSTERS* 29
Coconut-Lilikoi Mignonette

DASHI-POACHED SHRIMP COCKTAIL 28
Wasabi-Cocktail Sauce

HALF MAINE LOBSTER COCKTAIL 43
Yum Yum Sauce

SALMON TIRADITO* 25
Lilikoi-Aji Amarillo, Avocado, Hazelnut, Radish

AHI TUNA 'ROLLS'* 24
Crispy Onion, Serrano, Roasted Garlic, Ponzu

HAMACHI & AHI TUNA 'POPPERS'* 23
Crispy Rice, Yuzu Ponzu, Flying Fish Roe

SMALL HOT PLATES

'INSTANT' BACON 24
Tempura Oyster, Daikon, Soy-Glaze

THAI BEEF LETTUCE CUPS 21
Thai Chili, Pickled Carrot, Crispy Rice, Mint

KARAAGE FRIED CHICKEN 20
Ginger-Soy, Scallion, Spicy Aioli

Executive Chef Kyle Johnson

Follow us on Twitter & Instagram @STRIPSTEAKLV

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

Entrées

'DRUNKEN' WHOLE LOBSTER 98

Spicy Udon Noodles, Sake Beurre Blanc, Toasted Cashew

- GINGER SCALLION SEABASS 47

Chinese Fermented Black Bean
Bok Choy, Cilantro
- KUROBUTA PORK CHOP 'KATSU' 48

Japanese Sweet Potato, Green Beans
Tokyo Curry Sauce
- MARY'S YUZU CHICKEN 44

Yakisoba, Garlic, Spinach
Yuzu-Caper Sauce

WOOD FIRED-GRILL*

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

TRIPLE SEARED JAPANESE A5 WAGYU STRIPSTEAK * 42 per oz (4oz Minimum)

Our Special Technique - A Three Stage Sear Sea Salt, Sake & Shoyu

LUXURY PAIRING: OPUS OVERTURE, NAPA, CALIFORNIA 6oz / 84

- 7 oz CENTER CUT FILET MIGNON 66

Nebraska, USA
- 12 oz WAGYU NY STRIP 98

Mishima Reserve, USA
- 16 oz BONE-IN NY STRIP STEAK 67

Kansas, USA
- 10 oz WAGYU FLAT IRON 58

Mishima Reserve, USA
- 14 oz DELMONICO RIBEYE 76

Nebraska, USA
- 7 oz WAGYU RIB CAP 96

Mishima Reserve, USA
- 18 oz BONE-IN RIBEYE 80

Kansas, USA
- 40 oz WAGYU TOMAHAWK for two / 220

Broadleaf, NZ

SEAFOOD*

All Seafood Finished With Shiro-Dashi Vinaigrette

- SALMON 45

• AHI TUNA 50

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

- Half Lobster 43

Grilled Foie Gras* 29

Three Shrimp 17
- SAUCES

Shiitake Chimichurri 3

Yuzu Koshō Béarnaise 3

STRIPSTEAK Sauce 3

Wasabi-Horsey Crème Fraîche 3

Trio of Sauces 8

TOPPINGS

- Smokey Blue Cheese 8

Truffle Marrow Butter 12

Side Dishes

POTATOES

- Baked - Gouda Cream, Scallion 14

Whipped - Sour Cream 15

Lobster Mashed Potato 19

ORIGINAL

- Creamed Spinach - Crispy Onion 15

Mushrooms Trio - White Soy, Mirin 18

Asparagus - Yuzu Butter, Togarashi 16

STRIPSTEAK

- Spicy Fried Rice - Pork Belly 16

Mac & Cheese - Black Truffle 18

Brussels Sprouts - Garlic, Fresno, Honey-Soy 17

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