STRIPSTEAK

STRIPSTEAK RESERVE CAVIAR

Sustainably Harvested by Regiis Ova
Served with Traditional Accompaniments
1oz / 175

SHELLFISH PLATTERS

Chilled On Ice

or

Red Miso Butter Roasted

4EA OYSTERS*
4EA GULF SHRIMP
½ MAINE LOBSTER
¼lb. KING CRAB
CHARRED LEMON
MKT

'RAW-SHI' BAR

DASHI-POACHED SHRIMP COCKTAIL 28
Wasabi-Cocktail Sauce

HALF DOZEN PACIFIC OYSTERS* 36
Lilikoi Mignonette

1/2 LB. KING CRAB mkt
Yum Yum Sauce

AHI TUNA CRUDO 'ROLLS'* 28
Crispy Onion, Jalapeno, Roasted Garlic Shoyu

TRUFFLE HAMACHI SASHIMI* 27
Scallion, Cucumber, Masago Arare, Truffle Ponzu

SPICY SALMON TATAKI* 26
Tuxedo Sesame Seeds, Ginger, Chive

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

LOBSTER TACOS 24
Pineapple, Avocado, Red Bell Pepper

APPETIZERS

SESAME SHRIMP TOAST 21
Japanese Milk Bread, Ginger Aioli

FOIE GRAS & PINEAPPLE KUSHIYAKI 32
Yakitori Glaze, Macadamia Nuts

'KUNG PAO' EDAMAME 14
Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

'INSTANT BACON' 22
Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

OCTOPUS KUSHIYAKI 17
Kaffir Lime Yogurt

HAND-CUT PRIME BEEF TARTARE 27
Yuzu Kosho Aioli, Radish, Olive Oil Crostini

HOT STONE A5 WAGYU* - MIYAZAKI, JAPAN 2oz / 76
Sunomono Cucumber, Yuzu Kosho, Wasabi, Ponzu, Hawaiian Sea Salt
LUXURY PAIRING: SMOKED WAGYU-INFUSED YAMAZAKI 12 YEAR OLD FASHIONED 54

Salads & Soup

GEM LETUCE CAESAR 20
Garlic Streusel, Tempura White Anchovy, Truffle Dressing

THE 'WEDGE' 22
Bacon, Tomato, Egg, Onion, Blue Cheese, Buttermilk Ranch

THAI COCONUT-RED CURRY SOUP 14
Shrimp, Local Tofu, Lemongrass Essence

Executive Chef Denecio Urias

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Stripsteak Specialties

MARKET CATCH mkt
Brussels Sprouts, Honshimeji Mushroom
Shiro Miso Cauliflower Puree

LOBSTER UDON CARBONARA 57
Applewood Smoked Bacon
Parmesan, Dashi, Kizami

MACADAMIA CRUSTED MAHI MAHI* 48
Baby Bok Choy, Shiitake
Scallion Butter Sauce

YUZU JIDORI CHICKEN 41
Yakisoba Noodles, Garlic Spinach
Yuzu-Caper Sauce

simply prepared from the CHAR-BROILER*

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

TRIPLE SEARED WASHUGYU STRIP**STEAK** * 98
Our Special Technique - A Three Stage Sear Using Hawaiian Sea Salt, Sake & Soy Sauce.
8 oz Sliced, Yuzu Kosho, Wasabi & Ponzu
LUXURY PAIRING: 2017 OPUS ONE, NAPA, CALIFORNIA 5oz / 160

8 oz CENTER CUT FILET MIGNON 69
Nebraska, USA

12 oz PRIME NY STRIP STEAK 71
Kansas, USA

16 oz PRIME DELMONICO RIBEYE 77
Nebraska, USA

32 oz TOMAHAWK RIBEYE for two / 175
Kansas, USA

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

16 oz DRY-AGED PRIME BONE-IN NY 85
Kansas, USA

8 oz PRIME RIB CAP 69
Kansas, USA

ORA KING SALMON 38
Shiro-Dashi Vinaigrette

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Half Lobster 46
Seared Foie Gras* 26
King Crab Oscar 24

SAUCES

Steak Sauce 3
Béarnaise 3
Chimichurri 3
Trio of Sauces 8

TOPPINGS

Blue Cheese Crumble 8
Black Truffle Butter 9

Side Dishes

POTATOES

Fries - Trio of Sauces 14
Roasted & Loaded - All The 'Fixins' 15
Whipped - Butter, Chive 15

ORIGINAL

Creamed Spinach - Crispy Onion 17
Mushrooms - Shoyu Glazed 17
Charred **Broccolini** - Gomae Dressing 16

STRIPSTEAK

Garlic Fried Rice - Pork Belly 16
Fried Brussels Sprout - Soy-Lime Caramel 16
Mac & Cheese - Black Truffle 21

For your convenience, a suggested gratuity of 20% 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.