



Must Try

**CAVIAR 'TWINKEE'** 39  
Kaluga Caviar  
Yuzu Crème Fraîche  
Traditonal Garnishes

## SHELLFISH PLATTERS

*Chilled On Ice*  
or

*Red Miso Butter Roasted*

6 EA OYSTERS\*  
5 EA OISHII SHRIMP  
½ MAINE LOBSTER  
CHARRED LEMON  
110

## 'RAW-SHI' BAR\*

**HALF DOZEN OYSTERS\*** 29  
Coconut-Passionfruit Mignonette

**OISHII SHRIMP COCKTAIL** 28  
Wasabi-Cocktail Sauce

**SPICY SALMON TATAKI\*** 25  
Tuxedo Sesame Seeds, Ginger, Chives

**AHI TUNA CRUDO 'ROLLS'\*** 26  
Crispy Onion, Serrano, Roasted Garlic Shoyu

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

**MAINE LOBSTER TACOS** 25  
Pineapple, Red Bell Pepper, Cilantro

## Salads

**GEM LETTUCE CAESAR** 19  
Garlic Streusel, Parmesan, Tempura White Anchovy

**KUMATO TOMATO 'CAPRESE'** 20  
Cashew Tofu, Basil Pesto, Tondo Balsamic Glaze, Kizami

**SLOW COOKED BEETS** 20  
Crispy Quinoa, Hazelnuts, Greek Yogurt, Fennel Pollen

**THE 'WEDGE'** 19  
Bacon, Tomato, Egg, Onion, Smokey Blue Cheese, Ranch

## APPETIZERS

**THAI-CHILI BEEF LETTUCE CUPS** 21  
Pickled Carrot, Crispy Rice, Cilantro & Mint

**TOKYO FRIED CHICKEN** 20  
Ginger-Soy, Scallion, Spicy Sesame Aioli

**HAND-CUT WAGYU STEAK TARTAR\*** 27  
Yuzu Kosho Aioli, Radish, Shallot, Olive Oil Crostini

**PAN SEARED HUDSON VALLEY FOIE GRAS\*** 29  
Macadamia, Strawberry, Mirin-Sake Gastrique, Rice Cake

**'INSTANT BACON'** 24  
Tempura Oyster, Shredded Cabbage, Soy-Glaze

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.

Stripsteak Specialties

DRUNKEN WHOLE LOBSTER 98

Spicy Udon Noodle, Snap Peas, Sake Beurre Blanc, Toasted Cashew

GINGER SCALLION SEABASS 47

Chinese Fermented Black Bean  
Bok Choy, Cilantro

KUROBUTA PORK CHOP 48

Japanese Sweet Potato, Green Beans  
Golden Curry Sauce

PAN SEARED HALF CHICKEN 44

Orzo Pilaf, Bloomsdale Spinach  
Porcini, Chicken Jus

WOOD FIRED-GRILL\*

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

TRIPLE SEARED JAPANESE A5 WAGYU STRIPSTEAK \* 5 oz / 10 oz 225 / 450

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

7 oz CENTER CUT FILET MIGNON 66

Nebraska, USA

8 oz F-1 FILET MIGNON 170

Kiroso, JPN

16 oz BONE-IN NY STRIP STEAK 68

Kansas, USA

12 oz WAGYU NY STRIP 98

Mishima Reserve, USA

18 oz COWBOY RIBEYE 79

Kansas, USA

8 oz WAGYU RIB CAP 96

Chef's Favorite Cut

LARGE FORMAT

40 oz CREEKSTONE TOMAHAWK 225 for two

Kansas, USA

SEAFOOD\*

All Seafood Served with Shiro Dashi Vinaigrette

SALMON 45 • AHI TUNA 50 • SCALLOPS 48

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Butter Poached Half Lobster 43

Hudson Valley Foie Gras\* 27

Grilled Three Shrimp 17

SAUCES

Chimichurri 4

Béarnaise 4

STRIPSTEAK Sauce 4

Horsey Crème Fraîche 4

Peppercorn Bordelaise 4

Trio of Sauces 12

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

Creamed Corn - Jalapeño 17

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