



## STRIPSTEAK

### IMPERIAL GOLDEN OSETRA CAVIAR

Sustainably Harvested by The Caviar Company  
Served with Traditional Accompaniments

1<sup>oz</sup> / 250

### 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'\*** 29  
Crispy Onion, Jalapeño, Roasted Garlic Shoyu

**TRUFFLE HAMACHI SASHIMI\*** 31  
Scallion, Cucumber, Masago Arare, Truffle Ponzu

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

**CHILLED 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'** 24  
Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

**OCTOPUS KUSHIYAKI** 23  
Kaffir-Lime Yogurt

**HAND-CUT PRIME STEAK TARTARE** 29  
Yuzu Kosho Aioli, Radish, Olive Oil Crostini

**HOT STONE A5 WAGYU\*** - MIYAZAKI, JAPAN 2<sup>oz</sup> / 76

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

**LUXURY PAIRING: SMOKED WAGYU-INFUSED YAMAZAKI 12 YEAR OLD FASHIONED** 54

## Salads & Soup

**TRUFFLE CAESAR** 20  
Garlic Streusel, Gem Lettuce, Tempura White Anchovy

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

**MARINATED BEETS** 21  
Crispy Quinoa, Macadamia Nut, Whipped Yogurt, Fennel Pollen

**THAI COCONUT-RED CURRY SOUP** 16  
Shrimp, Local Tofu, Chili, Thai Basil

# Stripsteak Specialties

## MISO-BROILED CHILEAN SEABASS 54

King Trumpets, Sugar Snap Peas, Spinach  
Watermelon Radish, Ginger Dashi

## LOBSTER-UDON CARBONARA 79

Applewood-Smoked Bacon, Black Pepper  
Parmesan Cheese, Kizami

## MACADAMIA-CRUSTED MAHI MAHI\* 49

Baby Bok Choy, Honshimeji Mushroom  
Scallion-Butter Sauce

## HERB-ROASTED JIDORI CHICKEN 48

Asparagus, Snow Peas, English Peas  
Potato Purée, Maui Onion-Chicken Jus

*simply prepared from the*

## CHAR-BROILER\*

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

### TRIPLE-SEARED MISHIMA RESERVE STRIPSTEAK \* 119

Our Special Technique - A Three Stage Sear Using Hawaiian Sea Salt, Sake & Soy Glaze.

8 oz of American Wagyu Sliced, Yuzu Kosho, Wasabi & Ponzu

LUXURY PAIRING: 2018 OPUS ONE, NAPA, CALIFORNIA 5oz / 160 additional

### 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 / 195

Kansas, USA

### A5 WAGYU STRIP LOIN per 4 oz / 152

Miyazaki, JP

### 16 oz PRIME BONE-IN NY 85

Kansas, USA

### 8 oz PRIME RIB CAP 72

Kansas, USA

### KING SALMON 44

Stewart Island, New Zealand

## ENHANCEMENTS & ADDITIONS

### ACCOMPANIMENTS

Broiled Half Lobster 59

Seared Foie Gras\* 26

King Crab Oscar 32

### SAUCES

Steak Sauce 4

Béarnaise 4

Chimichurri 4

Trio of Sauces 10

### TOPPINGS

Blue Cheese Crumble 8

Black Truffle Butter 12

## Side Dishes

**OMG!**

*Caviar Hassleback Potato*  
roasted shallot, thyme, chive, sour cream 98

**ROASTED ASPARAGUS** 17  
sweet onion vinaigrette

**CHARRED BROCCOLINI** 16  
gomae dressing

**WHIPPED POTATOES** 17  
butter, chives

**SAUTÉED MUSHROOMS** 19  
shoyu glaze

**FLASH-FRIED GREEN BEANS** 16  
soy-lime carmel, fried onions

**LOADED BAKED POTATO** 13  
bacon, green onion, sour cream, 'liquid gold'

**BLACK TRUFFLE MAC N CHEESE** 23  
elbow pasta, parmesan

**GARLIC FRIED RICE** 16  
fived-spiced pork belly

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.