



STRIPSTEAK

IMPERIAL GOLDEN OSETRA CAVIAR

Sustainably Harvested by The Caviar Company
Served with Traditional Accompaniments

1^{oz} / 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^{oz} / 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, 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 WASHUGYU 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

6 oz SNAKE RIVER FARMS WAGYU RIBCAP 92

Idaho, USA

18 oz PRIME DRY AGED BONE-IN NY 98

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

ROASTED ASPARAGUS 17
sweet onion vinaigrette

CHARRED BROCCOLINI 16
gomaе 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.