



STRIPSTEAK

CHEF'S OHANA MENU

124 per person (full table participation required)
65 per person Beverage Pairing

TRUFFLE MISO SOUP

Scallion, Local Tofu, Honshimeji Mushroom

AHI TUNA CRUDO 'ROLLS'*

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

PANKO-CRUSTED CRAB CAKES

Winter Citrus, Cauliflower Purée

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Onion, Buttermilk Ranch

'INSTANT BACON'

Kurobuta Pork Belly, Soy Glaze

SURF & TURF

CENTER-CUT FILET MIGNON*

MACADAMIA-CRUSTED MAHI MAHI

Scallion-Butter Sauce, Red Wine Reduction

Garlic Fried Rice, Fried Brussels Sprouts

(add seared foie gras 30)

BASQUE-STYLE CHEESECAKE

Seasonal Berries

'RAWSHI' BAR

AHI TUNA CRUDO 'ROLLS'* 29

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

DASHI-POACHED SHRIMP COCKTAIL 28

Wasabi-Cocktail Sauce

HALF DOZEN PACIFIC OYSTERS* 36

Lilikoi Mignonette

TRUFFLE HAMACHI SASHIMI* 31

Scallion, Cucumber, Masago Arare, Truffle Ponzu

1/2 CHILLED MAINE LOBSTER 45

Yum Yum Sauce

HAND-CUT CLASSIC STEAK TARTARE 28

Micro Basil, Baguette Crostini

CHILLED SHELLFISH TOWER mkt

6 Shrimp Cocktail, 6 Pacific Oysters, Whole Lobster

APPETIZERS

HOT STONE A5 JAPANESE WAGYU* 75

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

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

'KUNG PAO' EDAMAME 14

Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

WAIPOLI MIXED GREENS SALAD 16

Shaved Cucumber, Radish, Yuzu Vinaigrette

TRUFFLE CAESAR SALAD 20

Parmesan, Garlic Streusel, Tempura White Anchovy

PANKO CRUSTED CRAB CAKE 28

Winter Citrus, Miso Cauliflower Purée

'INSTANT' BACON 24

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

CHOP CHOP WEDGE 24

Bacon, Tomato, Egg, Red Onion, Buttermilk Ranch

Executive Chef: Garrick Mendoza
Follow us on Twitter & Instagram @STRIPSTEAKhi

simply prepared from the

CHAR-BROILER*

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

TRIPLE-SEARED A5 JAPANESE WAGYU STRIPSTEAK * 4oz/150 8oz/275

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

Served with Yuzu Kosho, Wasabi & Ponzu

LUXURY PAIRING: 2019 OPUS ONE, NAPA, CALIFORNIA 5oz / 160

8 oz CENTER-CUT FILET MIGNON 74

Nebraska, USA

NEW ZEALAND KING SALMON 44

Shiro-Dashi Vinaigrette

34 oz TOMAHAWK RIBEYE 195

Nebraska, USA

14 oz PRIME NY STRIP STEAK 83

Kansas, USA

16 oz WASHUGYU RIBEYE 140

Oregon, USA

18 oz DRY-AGED PRIME BONE-IN NY 110

Kansas, USA

20 oz BONE-IN RIBEYE 98

Nebraska, USA

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Half Lobster 45

Seared Foie Gras* 30

SAUCES

Steak Sauce 5

Béarnaise 5

Chimichurri 5

Trio of Sauces 12

TOPPINGS

Blue Cheese Crumble 8

Black Truffle Butter 12

Side Dishes

FRIED BRUSSELS SPROUTS 17

Soy-Lime Caramel

WHIPPED POTATOES 17

Butter, Chives

SAUTÉED MUSHROOMS 19

Shoyu Glaze

LOADED BAKED POTATO 14

Bacon, Green Onion, Sour Cream, 'Liquid Gold'

BLACK TRUFFLE MAC N CHEESE 23

Elbow Pasta, Parmesan

CHARRED BROCCOLINI 16

Gomae Dressing

GARLIC FRIED RICE 16

Five-Spice Pork Belly

Stripsteak Mains

MACADAMIA-CRUSTED MAHI MAHI* 49

Baby Bok Choy, Honshimeji Mushrooms

Scallion-Butter Sauce

HERB-ROASTED JIDORI CHICKEN 48

Green Beans, Snow Peas, English Peas

Potato Purée, Maui Onion-Chicken Jus

MISO-BROILED CHILEAN SEABASS 65

King Trumpets, Sugar Snap Peas, Spinach

Watermelon Radish, Ginger Dashi

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.