

# HAPPY HOUR

4:00pm - 6:00pm bar exclusive

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**SPICY AHI TUNA TACO** 7ea

Avocado Purée, Sriracha Aioli

**CHOP CHOP WEDGE** 12

Bacon, Tomato, Egg, Red Onion, Buttermilk Ranch

**3 PC JUMBO TIGER SHRIMP COCKTAIL** 12

Wasabi Cocktail Sauce

**3 PC PACIFIC OYSTERS\*** 12

Lilikoi Mignonette

**HAND-CUT PRIME BEEF TARTARE BITES** 14

Pani Puri, Bearnaise, Tarragon

**'KUNG PAO' EDAMAME** 8

Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

**3 PC AHI BELLY TEMPURA** 17

Masago, Jalapeño, Garlic-Wasabi Aioli

**PORK BELLY BAO BUN** 8ea

Sunomono Cucumber, Miso Aioli

**SALMON ABURI** 17

Kung Pau Sauce, Fried Garlic, Scallion

**'HOLO HOLO' BURGER & FRIES** 21

Spicy Onions, American Cheese, Pickles, Secret Sauce

**7OZ PRIME NEW YORK STRIP** 49

Gomae Broccolini, Red Wine Reduction

**ADULT HAPPY MEAL** · 29

served 'teishoku' style & paired with 3 oz of premium sake  
**Pork Belly Bao Bun, Ahi Belly Tempura, Steak Tartare Bites**

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## COCKTAILS · 9

### SPRING JULEP

bourbon, lemon, mint, cherry

### LILIKOI MAI TAI

rum blend, lilikoi, lime

### ISLAND TEA

vodka, peach, iced tea, pineapple

## BEER · 5

coors light

honolulu beerworks 'cocoweizen'

## WINE · 9

sommelier's choice of white, red  
or sparkling

## SAKE · 9

eiko fuji 'ban ryu'

## BOILERMAKERS · 9

### PAU HANA

coors light  
jim beam

### DA KINE

honolulu beerworks 'hop island' ipa  
campo bravo plata

**@STRIPSTEAKHI**

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