



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

JUMBO LUMP CRAB CAKE

Pink Peppercorn Tartar Sauce, Old Bay

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Onion, Buttermilk Ranch

'INSTANT BACON'

Kurobuta Pork Belly, Soy Glaze

SURF & TURF

AUSTRALIAN WAGYU TOP SIRLOIN*

Red Wine Reduction

MACADAMIA-CRUSTED MAHI MAHI

Sake Beurre Blanc

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 55

Yum Yum Sauce

HAND-CUT CLASSIC STEAK TARTARE 28

Caper, Cornichon, Baguette Crostini

CHILLED SHELLFISH PLATTER 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 ELIJAH CRAIG STRIPSTEAK BARREL OLD FASHIONED 35

'KUNG PAO' EDAMAME 14

Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

TRUFFLE CAESAR SALAD 20

Parmesan, Garlic Streusel, Tempura White Anchovy

'INSTANT' BACON 24

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

WAIPOLI MIXED GREENS SALAD 16

Shaved Cucumber, Radish, Yuzu Vinaigrette

JUMBO LUMP CRAB CAKE 30

Pink Peppercorn Tartar Sauce, Old Bay

CHOP CHOP WEDGE 24

Bacon, Tomato, Egg, Red Onion, Blue Cheese, Buttermilk Ranch

Executive Chef: Garrick Mendoza

Follow us on 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

NEW ZEALAND KING SALMON 44 **18oz DRY-AGED PRIME BONE-IN NY** 115 **34oz TOMAHAWK RIBEYE** 195
Shiro-Dashi Vinaigrette Kansas, USA Nebraska, USA

LOCAL BIG EYE TUNA 55 **14oz PRIME NY STRIP STEAK** 83 **20oz BONE-IN RIBEYE** 98
Shiro-Dashi Vinaigrette Kansas, USA Nebraska, USA

8oz CENTER-CUT FILET MIGNON 74 **16oz WASHUGYU RIBEYE** 192 **8oz AUSTRALIAN WAGYU TOP SIRLOIN** 71
Nebraska, USA Oregon, USA New South Wales, Australia

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

- Half Lobster 55
- Broiled Diver Scallops 35
- Broiled Shrimp 28
- 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 20
Shoyu Glaze

LOADED BAKED POTATO 14
Bacon, Green Onion, Sour Cream, 'Liquid Gold'

BLACK TRUFFLE MAC N CHEESE 23
Elbow Pasta, Parmesan

CHARRED BROCCOLINI 18
Gomae Dressing

GARLIC FRIED RICE 16
Five-Spice Pork Belly

Stripsteak Mains

MACADAMIA-CRUSTED MAHI MAHI* 49
Baby Bok Choy, Honshimeji Mushrooms
Sake Beurre Blanc

HERB-ROASTED JIDORI CHICKEN 48
Asparagus, 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.