



## 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

#### WAIPOLI MIXED GREENS SALAD 16

Shaved Cucumber, Radish, Yuzu Vinaigrette

#### TRUFFLE CAESAR SALAD 20

Parmesan, Garlic Streusel, Tempura White Anchovy

#### JUMBO LUMP CRAB CAKE 30

Pink Peppercorn Tartar Sauce, Old Bay

#### 'INSTANT' BACON 24

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

#### CHOP CHOP WEDGE 24

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

Executive Chef: Garrick Mendoza

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*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** 77   **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.