



## 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

#### CENTER-CUT FILET MIGNON\*

Red Wine Reduction  
(add seared foie gras · 30)

#### MACADAMIA-CRUSTED MAHI MAHI

Sake Beurre Blanc

#### Garlic Fried Rice, Fried Brussels Sprouts

#### 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 NIKKA FROM THE BARREL OLD FASHIONED 39

#### '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

Shiro-Dashi Vinaigrette

### LOCAL BIG EYE TUNA 55

Shiro-Dashi Vinaigrette

### 8oz CENTER-CUT FILET MIGNON 77

Nebraska, USA

### 18oz DRY-AGED PRIME BONE-IN NY 115

Kansas, USA

### 14oz PRIME NY STRIP STEAK 83

Kansas, USA

### 34oz TOMAHAWK RIBEYE 195

Nebraska, USA

### 20oz BONE-IN RIBEYE 105

Nebraska, USA

### 16oz WASHUGYU RIBEYE 192

Oregon, USA

## 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

**Loaded + 5**

### 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

**Add Bacon + 5**

### 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 69

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.