



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

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CHOP CHOP WEDGE

Bacon, Tomato, Egg, Onion, Buttermilk Ranch

'INSTANT' BACON

Kurobuta Pork Belly, Soy Glaze

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SURF & TURF

CENTER-CUT FILET MIGNON*

Substitute Prime Dry-Aged Bone-In NY + 38

Red Wine Reduction

MACADAMIA-CRUSTED MAHI MAHI

Sake Beurre Blanc

Garlic Fried Rice, Fried Brussels Sprouts

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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

SASHIMI TRIO* 42

Hamachi, Ahi, Salmon

TRUFFLE HAMACHI SASHIMI* 31

Scallion, Cucumber, Masago Arare, Truffle Ponzu

1/2 CHILLED MAINE LOBSTER 55

Yum Yum Sauce

HAMACHI & AHI TACO* 29

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

CHILLED SHELLFISH PLATTER* mkt

6 Shrimp Cocktail, 6 Pacific Oysters, Whole Lobster

APPETIZERS

HOT STONE A5 JAPANESE WAGYU* 65

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

WAIPOLI MIXED GREENS SALAD 16

Shaved Cucumber, Radish, Yuzu Vinaigrette

TRUFFLE CAESAR SALAD 20

Parmesan, Garlic Streusel, Tempura White Anchovy

JUMBO LUMP CRABCAKE 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

HAND-CUT CLASSIC STEAK TARTARE 28

Caper, Cornichon, Baguette Crostini

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/135 8oz/250

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 VALLEY, 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 105
Shiro-Dashi Vinaigrette	Kansas, USA	Nebraska, USA
8oz CENTER-CUT FILET MIGNON 77	20oz HARISSA-SPICED LAMB RACK 92	16oz WASHUGYU RIBEYE 145
Nebraska, USA	New Zealand	Oregon, USA

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

- Half Lobster Motoyaki 55
- Broiled Diver Scallops 35
- 1/2lb Broiled King Crab 59
- 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

MISO-BROILED CHILEAN SEABASS 69

King Trumpets, Sugar Snap Peas, Spinach
Watermelon Radish, Ginger Dashi

HERB-ROASTED JIDORI CHICKEN 48

Asparagus, Snow Peas, English Peas
Potato Purée, Maui Onion-Chicken Jus

DIVER SCALLOP PASTA 45

Housemade Spaghetti, Arugula Pesto
Yuzu, Parmesan

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.