



STRIPSTEAK

*Chilled Shellfish**

PETITE 99

4 Shrimp Cocktail, 4 Pacific Oysters, 1/2 Lobster

GRAND 240

6 Shrimp Cocktail, 6 Pacific Oysters
Whole Lobster, 1/2lb King Crab

SALADS

TRUFFLE CAESAR SALAD 20

Parmesan, Garlic Streusel, Tempura White Anchovy

WAIPOLI MIXED GREENS SALAD 16

Shaved Cucumber, Radish, Yuzu Vinaigrette

CHOP CHOP WEDGE 24

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

BURRATA 25

Heirloom Tomato, Aged Balsamic, Hot Honey
Lemon Oil

'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

1/2 CHILLED MAINE LOBSTER 55

Yum Yum Sauce

HAMACHI & AHI TACO* 29

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

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

JUMBO LUMP CRABCAKE 30

Pink Peppercorn Tartar Sauce, Old Bay

'INSTANT' BACON 24

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

BEEF CARPACCIO 27

Somen Noodle, Peanut Vinaigrette, Coriander Chutney

HAND-CUT CLASSIC STEAK TARTARE* 28

Caper, Cornichon, Baguette Crostini

OYSTER ROCKEFELLER 40

Bacon, Spinach, Kimchee, Three-Cheese Mornay

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: 2021 OPUS ONE, NAPA VALLEY, CALIFORNIA 5oz / 160

NEW ZEALAND KING SALMON 44

Shiro-Dashi Vinaigrette

18oz DRY-AGED PRIME BONE-IN NY 127

Iowa, USA

34oz TOMAHAWK RIBEYE 220

Iowa, USA

LOCAL BIG EYE TUNA 55

Shiro-Dashi Vinaigrette

14oz PRIME NY STRIP STEAK 89

Iowa, USA

20oz BONE-IN RIBEYE 121

Nebraska, USA

8oz CENTER-CUT FILET MIGNON 81

Iowa, USA

20oz SPICE-RUBBED LAMB RACK 92

New Zealand

16oz WASHUGYU RIBEYE 157

Oregon, USA

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Broiled Half Lobster 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 13

TOPPINGS

Blue Cheese Crumble 8

Black Truffle Butter 12

Side Dishes

FRIED BRUSSELS SPROUTS 17

S.O.S sauce, Togarashi, Peanuts

WHIPPED POTATOES 18

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

14OZ KUROBUTA PORK CHOP* 57

Potato Gratin, Garlic Streusel

Black Garlic-Balsamic Emulsion

MISO-BROILED CHILEAN SEABASS 69

King Trumpets, Sugar Snap Peas, Spinach

Watermelon Radish, Ginger Dashi

DIVER SCALLOP PASTA 49

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.