



STRIPSTEAK

OHANA MENU

135 PER PERSON (Full Table Participation Required)
85 per person Wine Pairing

TRUFFLE MISO SOUP

PRIME BEEF TARTARE*

JUMBO LUMP CRAB CAKE

Veuve Cliquot *Yellow Label* Brut | Champagne, France NV

TRUFFLE CAESAR SALAD

'INSTANT BACON'

Domaine Tempier Rose | Bandol, France 2024

SURF & TURF

CENTER-CUT FILET MIGNON*

Substitute Prime Dry-Aged Bone-In NY* + 38

MISO-BROILED CHILEAN SEA BASS

Accompanied By:

Black Truffle Mac & Cheese, Fried Brussels Sprouts

Hyde de Villane *Ygnacia* Pinot Noir | Napa Valley 2020

BASQUE-STYLE CHEESECAKE

Royal Tokaji *Late Harvest* | Tokaji, Hungary 2018

Chilled Shellfish*

PETITE 99

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

GRAND 215

6 Shrimp Cocktail, 6 Pacific Oysters

Whole Lobster, Michael Mina's Tuna Tartare

DASHI-POACHED SHRIMP COCKTAIL 28

Wasabi-Cocktail Sauce

HALF-DOZEN PACIFIC OYSTERS* 36

Lilikoi Mignonette

1/2 CHILLED MAINE LOBSTER 55

Yum Yum Sauce

'RAWSHI' BAR

AHI TUNA CRUDO 'ROLLS'* 29

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

MICHAEL MINA'S AHI TARTARE* 34

Asian Pear, Pine Nuts, Trio of Peppers, Garlic, Sesame

HAMACHI & AHI TACOS* 29

Sushi Rice, Soy Cured Ikura, Wasabi Tobiko

APPETIZERS & SALADS

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

HAND-CUT CLASSIC STEAK TARTARE* 28

Caper, Cornichon, Baguette Crostini

JUMBO LUMP CRABCAKE 30

Pink Peppercorn Tartar, Old Bay, Lemon

'KUNG PAO' EDAMAME 14

Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

'INSTANT' BACON 26

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

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

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

8oz CENTER-CUT FILET MIGNON 81

Iowa, USA

14oz PRIME NY STRIP STEAK 89

Iowa, USA

20oz BONE-IN RIBEYE 121

Nebraska, USA

20oz SPICE-RUBBED LAMB RACK 92

New Zealand

16oz WASHUGYU RIBEYE 157

Oregon, USA

Stripsteak Mains

HERB-ROASTED JIDORI CHICKEN 48

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

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

ENHANCEMENTS & ADDITIONS

ACCOMPANIMENTS

Broiled 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 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

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

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.