

Stripsteak: A Michael Mina Restaurant

CAVIAR SERVICE*

ROYAL RUSSIAN OSETRA CAVIAR · 175
Chives, Crème Fraîche, Shallots, Egg Mimosa, Japanese Milk Toast
COMPLETE YOUR CAVIAR EXPERIENCE WITH A GLASS OF CHAMPAGNE
BILLECART-SALMON LE RESERVE BRUT · 38

OHANA MENU

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

TRUFFLE MISO SOUP

PRIME BEEF TARTARE*

JUMBO LUMP CRAB CAKE

Billecart-Salmon Le Réserve | Champagne, France NV

TRUFFLE CAESAR SALAD
'INSTANT BACON'

Domaine Du Gros 'Noré Rosé | Bandol, France 2023

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
Racines Pinot Noir | Sta. Rita Hills, California 2021

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

HAND-CUT CLASSIC STEAK TARTARE* 28

Caper, Cornichon, Baguette Crostini

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

OYSTER ROCKEFELLER 40

Bacon, Spinach, Kimchee, Three-Cheese Mornay

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

OCTOPUS SKEWERS 25

Andouille, Bell Pepper, Red Onion, Chorizo Aioli

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

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 JOSEPH PHELPS INSIGNIA, NAPA VALLEY, CALIFORNIA 5oz · 160

NEW ZEALAND KING SALMON 48 Shiro-Dashi Vinaigrette	18oz DRY-AGED PRIME BONE-IN NY 127 Iowa, USA	34oz TOMAHAWK RIBEYE 220 Iowa, USA
8oz CENTER-CUT FILET MIGNON 85 Iowa, USA	14oz PRIME NY STRIP STEAK 91 Iowa, USA	20oz BONE-IN RIBEYE 121 Nebraska, USA
20oz SPICE-RUBBED LAMB RACK 105 New Zealand		16oz WASHUGYU RIBEYE 157 Oregon, USA

Stripsteak Mains

HERB-ROASTED JIDORI CHICKEN 52 Asparagus, Snow Peas, English Peas Potato Purée, Maui Onion-Chicken Jus	MACADAMIA-CRUSTED MAHI MAHI* 53 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
Crab & Asparagus Oscar 28
Broiled Half Lobster 55
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 and is distributed to our service team. Guests are welcome to adjust it however they wish. We simply ask for a signed receipt to confirm your final gratuity. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs