

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ OHANA MENU }

95 PER PERSON

FOR THE TABLE FAMILY STYLE
FULL TABLE PARTICIPATION

AHI TUNA ROLLS

BURRATA & TOMATOES

BACON WRAPPED SCALLOPS

KONA KAMPACHI

PRIME NY STRIP STEAK

STIR FRIED ASPARAGUS

SHORT RIB FRIED RICE

PINEAPPLE FOSTER

{ RAW BAR }

OYSTERS ON THE HALF SHELL*	lilikoi mignonette 36
SHRIMP COCKTAIL	dashi poached, wasabi cocktail sauce 28
PETITE CHILLED SHELLFISH PLATTER*	4 ea. shrimp & oysters, 1/2 lobster, sashimi, king crab mkt
GRAND CHILLED SHELLFISH PLATTER*	12 ea. shrimp & oysters, 2 lobsters, sashimi, king crab mkt
SASHIMI TRIO*	tuna, salmon, kampachi, yuzu ponzu 35

GARLIC BUTTER ROASTED SHELLFISH*

4 oysters, 4 crab stuffed clams, 4 mussels, 4 shrimp, 2 scallops
whole lobster, king crab, corn ribs, roasted fingerling potatoes, corn fondue mkt

{ SALADS }

CHOP CHOP B.L.T 'WEDGE'	bacon, egg, tomato, onion, blue cheese, house ranch 24
TRUFFLE CAESAR	garlic streusel, parmesan, tempura white anchovy 20
BURRATA & KAWAMATA TOMATOES	basil stuffed burrata, pita croutons, balsamic vinaigrette 24

{ APPETIZERS }

AHI TUNA "ROLLS"*	crispy onions, jalapeno, roasted garlic ponzu 29
CAVIAR & TUNA*	truffle ponzu, 18k gold 35
KONA LOBSTER & MELONS*	cucumber, espelette, ginger aguachile 30
FRENCH MAUI ONION SOUP	trio of cheeses, garlic baguette croutons 20
BACON WRAPPED SCALLOPS*	cherries, macadamia nuts, madeira emulsion 35
HOT STONE A5 JAPANESE WAGYU*	yuzu kosho, wasabi, ponzu, hawaiian sea salt 65

Executive Chef Garrick Mendoza

follow us on instagram & twitter @STRIPSTEAKHI

{ FROM THE CHAR-BROILER }

All Steaks Are Finished With Our Signature Rosemary-Thyme-Garlic Butter

8OZ. CENTER-CUT FILET MIGNON*

Iowa, USA 75

14OZ. PRIME NY STRIP STEAK*

Iowa, USA 85

20OZ. BONE-IN RIBEYE*

Nebraska, USA 105

KONA KAMPACHI*

ginger-garlic soy sauce 52

18OZ. DRY-AGED PRIME BONE-IN NY*

Iowa, USA 130

16OZ. AKAUSHI BONELESS RIBEYE*

American Wagyu 125

TRIPLE-SEARED A5 JAPANESE WAGYU*

sea salt, sake, soy 8oz./195

ORA KING SALMON*

saffron-tomato vinaigrette 48

32OZ. RUM FLAMED-SALT BAKED TOMAHAWK*

herb-garlic butter, red wine demi 225

{ ACCOMPANIMENTS & ADDITIONS }

stripsteak sauce 5

béarnaise 5

chimichurri 5

broiled shrimp 28

broiled half lobster 55

diver scallops* 30

horseradish crust 8

black truffle butter 12

crumbled blue cheese 8

{ MAINS }

JIDORI BRICK CHICKEN 52

sweet & spicy peppers, fennel seeds
capers, maui onions

RED WINE BRAISED SHORT RIB 69

glazed carrots, snap peas
pommes duchesse

MISO-BROILED CHILEAN SEA BASS 69

baby bok choy, king trumpet mushrooms
watermelon radish, ginger dashi

AHI TUNA FOIE POIVRE* 67

four peppercorn blend crusted
seared foie gras, sauteed spinach

{ SIDE DISHES }

STIR FRIED ASPARAGUS 18

ginger, garlic, scallion

CRISPY POTATOES 15

parmesan, rosemary

MAC & CHEESE 23

black truffle

CREAMED CORN 15

jalapeño

WHIPPED POTATOES 18

butter, chives
loaded +5

SHORT RIB FRIED RICE 18

fried egg +5

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness