

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ TEN YEARS OF ALOHA ANNIVERSARY MENU }

115 per person

PREPARED FAMILY STYLE FOR 2 OR MORE
FULL TABLE PARTICIPATION

OPTIONAL WINE PAIRING
\$55pp 3-course, \$65pp 4-course



CAVIAR POTATO CAKE
with white sturgeon caviar, smoked salmon, creme fraîche

AHI TUNA ROLLS
BURRATA & TOMATOES

BACON WRAPPED SCALLOPS
KONA KAMPACHI

PRIME NY STRIP STEAK
STIR FRIED ASPARAGUS
SHORT RIB FRIED RICE



PINEAPPLE FOSTER
10 YEAR CHOCOLATE CAKE

{ 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* 6 ea. shrimp & oysters, whole lobster, 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

{ FROM THE CHAR-BROILER }

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

8OZ. CENTER-CUT FILET MIGNON*
Iowa, USA 79

18OZ. DRY-AGED PRIME BONE-IN NY*
Iowa, USA 130

14OZ. PRIME NY STRIP STEAK*
Iowa, USA 89

16OZ. AKAUSHI BONELESS RIBEYE*
American Wagyu 125

200Z. BONE-IN RIBEYE*
Nebraska, USA 115

TRIPLE-SEARED A5 JAPANESE WAGYU*
sea salt, sake, soy 8oz./195

KONA KANPACHI*
ginger-garlic soy sauce 52

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

MISO-BROILED CHILEAN SEA BASS 69
baby bok choy, king trumpet mushrooms
watermelon radish, ginger dashi

RED WINE BRAISED SHORT RIB 69
glazed carrots, snap peas
pommes duchesse

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
lots of butter
loaded +5

SHORT RIB FRIED RICE 18
add fried egg +5

Executive Chef Garrick Mendoza

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