

STRIPSTEAK

A MICHAEL MINA RESTAURANT

PAU HANA TASTING

FIRST COURSE

(CHOICE OF)

AHI CRUDO 'ROLLS'

Crispy Onion, Jalapeño, Roasted Garlic, Ponzu

WAIPOLI MIXED GREENS SALAD

Shaved Radish, Cucumber, Yuzu Vinaigrette

TRUFFLE-MISO SOUP

Silken Tofu, Honshimeji, Local Scallion

SECOND COURSE

(CHOICE OF)

7oz PRIME NEW YORK

Whipped Potato, Charred Broccolini, Red Wine-Shallot Butter

8oz CENTER-CUT FILET

\$20 SUPPLEMENT

20oz BONE-IN RIBEYE

\$40 SUPPLEMENT

ORA KING SALMON

Baby Bok Choy, Honshimeji Mushroom, Scallion-Butter Sauce

HERB-ROASTED JIDORI CHICKEN

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

THIRD COURSE

(CHOICE OF)

BASQUE STYLE CHEESECAKE

Seasonal Berries

SORBET

Strawberry-Guava, Mango or Haupia

\$79 PER PERSON, NO SUBSTITUTIONS

SERVED EXCLUSIVELY FROM 4:00PM - 6:00PM