STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ OHANA MENU }

115 per person

PREPARED FAMILY STYLE FOR 2 OR MORE
FULL TABLE PARTICIPATION

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

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*	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
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 83

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

14OZ. PRIME NY STRIP STEAK*
Iowa, USA 98

16OZ. AKAUSHI BONELESS RIBEYE*
American Wagyu 145

20OZ. BONE-IN RIBEYE*
Nebraska, USA 123

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

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 }

ORA KING SALMON* 50
miso califlower, citrus supreme
teriyaki bbq

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

KONA KANPACHI* 52
ginger-garlic soy sauce

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

JIDORI BRICK CHICKEN 52
sweet & spicy peppers, fennel seeds
capers, maui onions

{ 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