

# DINNER

## STRIPSTEAK

A MICHAEL MINA RESTAURANT

### { SEAFOOD TOWERS }

#### — OHANA "FAMILY" AQ —

whole lobster, 4 oysters, 4 shrimp, 4 piece sashimi, 1 sushi roll, 4 piece nigiri, 1 poke (serves 2-3)

#### — LUAU "FEAST" AQ —

king crab, whole lobster, 6 oysters, 6 shrimp, 6 piece sashimi, 2 sushi rolls, 6 piece nigiri, 2 poke (serves 4-6)

### { SHELLFISH }

<b>OYSTERS</b>	mignonette	22
<b>KONA LOBSTER</b>	mustard, mayo	36
<b>KING CRAB</b>	tarragon aioli	39
<b>KAUAI SHRIMP</b>	gin-cocktail sauce	25

### { FIN FISH }

<b>MICHAEL'S AHI TUNA-</b>	asian pear, pine nuts	19
<b>SAKE &amp; HAMACHI</b>	yuzu kosho, fresno chili	19
<b>AHI</b>	roasted garlic ponzu	24
<b>SAKE</b>	fresh wasabi, ginger juice	18
<b>KAMPACHI</b>	yuzu kosho, lime-shoyu	25

### { MAKIMONO ROLLS }

<b>SPICY TUNA</b>	tobiko, cucumber, tempura bits	14
<b>CALIFORNIA STYLE</b>	crab, avocado, jalapeño	15
<b>NEGIHAMA</b>	yellow tail, scallion	14
<b>KEN'S ROLL</b>	shrimp tempura, spicy tuna	21
<b>RAINBOW ROLL</b>	avocado, crab, tuna, salmon, yellowtail	25

### { SMALL PLATES }

<b>CHARRED EDAMAME</b>	toasted almonds, red alaea salt, soy-garlic caramel	10
<b>BLISTERED SHISHITO PEPPERS</b>	watermelon carpaccio, espelette pepper, daikon sprouts	14
<b>CHILLED LOBSTER TACOS</b>	maui gold pineapple, sinaloa tortilla, avocado cream	24
<b>THAI CALAMARI CEVICHE</b>	green papaya, carrots, crushed peanuts, "leche de tigre"	17
<b>HAND-CUT STEAK TARTARE</b>	basil-pesto, truffle-potato foam, warm pita bread	24
<b>"INSTANT BACON"</b>	kurobuta pork belly, tempura oyster, black pepper-soy glaze	20
<b>HUDSON VALLEY FOIE GRAS</b>	roasted pineapple, brioche, coconut, macadamia nuts	31
<b>PRIME BEEF SATAYS</b>	yuzu kosho, toasted sesame seeds	18

### { SALADS }

<b>B-L-T WEDGE</b>	nueske's bacon, blue cheese, herb-buttermilk dressing	17
<b>CAESAR</b>	tempura white anchovy, garlic-pita croutons, parmesan vinaigrette	15
<b>HEIRLOOM TOMATOES</b>	ricotta stuffed burrata, crispy quinoa, white balsamic	17
<b>KUNIS COUNTY BIBB LETTUCE</b>	shaved radish, herb croutons, ginger vinaigrette	15

# DINNER

## { PONO }

*Ua Mau ke Ea o ka 'Aina i ka Pono* | the life of the land is preserved in righteousness of the people  
These dishes were created to benefit the wellness of body, mind and soul.

<b>SEARED AHI TUNA</b>	quinoa pilaf, chinese broccoli, crushed jalapeno-pineapple	39
<b>LEMONGRASS-POACHED LOCAL FISH</b>	soba noodles, ho farms long beans, tamari dashi	38
<b>FREE-RANGE CHICKEN</b>	okinawan potatoes, baby spinach, hau'ula tomato-curry sauce	29

## { MUST TRY }

### — OMAKASE MENU 115 —

special selection of chef's favorite dishes

### — WORLD WIDE WAGYU AQ —

japanese A5 striploin, american skirt steak, australian short rib

### — MICHAEL'S KONA LOBSTER POT PIE AQ —

brandied lobster cream, hamakua mushrooms, black truffle

## { FROM THE BROILER }

### — MEYER FARMS ANGUS —

15 oz rib eye	58
16 oz bone-in NY strip	69
8 oz filet mignon	54
10 oz prime flat iron	44

### — WAGYU —

6 oz american filet mignon	65
8 oz american skirt steak	68
40 oz australian tomahawk	AQ
japanese A5 striploin	AQ/oz

### — SEAFOOD —

ora king salmon	38
mahi mahi	34
king crab legs	84
diver scallops	39

## { STEAK ACCOMPANIMENTS }

steak sauce	2
béarnaise	3
shiitake-chimichurri	3

miso-foie gras butter	6
black truffle butter	8
wasabi-horseradish crust	3

butter-poached lobster tail	25
seared foie gras	28
broiled shrimp	15

## { SIDE DISHES }

### — POTATOES —

<b>BAKED</b> russet, bacon marmalade	12
<b>MASHED</b> yukon gold, chives	13
<b>FRIED</b> sweet potato, yuzu mayo	12

### — CLASSICS —

<b>BABY SPINACH</b> sliced garlic	10
<b>MUSHROOMS</b> red wine	13
<b>MAC &amp; CHEESE</b> black truffle	15
<b>BOK CHOY</b> calabrian chili	10

### — ORIGINALS —

<b>SPICY FRIED RICE</b> pork belly	12
<b>GREEN BEANS</b> shoyu glaze	10
<b>CREAMED CORN</b> jalapeño	11

for your convenience, a suggested gratuity of 20% has been calculated for parties of 6 or more.  
however you are not required to pay a gratuity and may make adjustments to the suggested amount

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.