

# LUNCH

## STRIPSTEAK

A MICHAEL MINA RESTAURANT

### { SEAFOOD TOWERS }

— LI'ILI'I "LITTLE" 90—

half lobster tail, 2 oysters, 2 shrimp, 2 piece sashimi, 2 piece nigiri, 1 sushi roll (serves 1-2)

— OHANA "FAMILY" 175 —

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

### { SHELLFISH }

**OYSTERS** mignonette 22

**KONA COLD LOBSTER** mustard mayo 36

**KING CRAB** tarragon aioli 18

**KAUAI SHRIMP** gin cocktail sauce 25

### { NIGIRI, SASHIMI, MAKI ROLLS }

**CALIFORNIA STYLE** crab, avocado, asparagus, jalapeño 15

**SPICY TUNA** tobiko, cucumber, tempura bits 14

**NEGIHAMA** yellow tail, scallion 14

**KEN'S ROLL** tempura shrimp, avocado, spicy tuna 21

**RAINBOW ROLL** avocado, crab, tuna, salmon, yellowtail 25

### SMALL PLATES

**HEIRLOOM TOMATOES** ricotta stuffed burrata, crispy quinoa, white balsamic 17

**KUNIA COUNTY BIBB LETTUCE** shaved radish, herb croutons, ginger vinaigrette 15

**BLISTERED SHISHITO PEPPERS** watermelon carpaccio, espelette pepper, daikon sprouts 14

**CHILLED LOBSTER TACOS** maui gold pineapple, avocado cream, red bell peppers 24

**"INSTANT BACON"** kurobuta pork belly, tempura oyster, black pepper-soy glaze 21

### LARGE PLATES

**MAHI MAHI FISH TACOS** crispy sinaloa shells, tomato salsa, chipotle aioli 22

**MICHAEL'S AHI TUNA POKE BOWL** short grain rice, asian pear, toasted pine nuts, sesame, mint 24

**TOGARASHI CHICKEN CAESAR** romaine hearts, garlic pita croutons, parmesan vinaigrette 23

**STRIPSTEAK BURGER** L-T- Crunchy O's, american cheese, pickles, secret sauce 24

**LEMONGRASS-POACHED SALMON** green papaya, ika, peanuts, toasted rice 38

### { STEAK & FRIES }

6 oz. angus prime hanger steak 30

8oz angus filet mignon 54

15 oz angus rib eye 58

### { STEAK ACCOMPANIMENTS }

miso-foie gras butter 6

bleu cheese crumbles 6

broiled shrimp 15

### { VEGETABLES }

fried rice 12

aloun farms bok choy 12

sweet potato fries 12

### { SWEET TREATS }

**"DOLE WHIP" FLOAT** pineapple sorbet, yoghurt sherbert, yuzu macaroons 12

**YUZU PARFAIT** macerated strawberries, meringue 12

**MALASADA DUO** kona coffee and tahitian vanilla cream 12

### { HOURS OF OPERATION }

**LUNCH** 11:30AM-2:30PM

**DINNER SUNDAY-THURSDAY** 5:30PM-10:00PM

**DINNER FRIDAY AND SATURDAY** 5:30PM-10:30PM

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20% gratuity will be added to parties of six or more.

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