

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ LOCAL FRESH SUSHI }

BY CHEF KEN TOMINAGA

{ NIGIRI 2 PIECE | SASHIMI 3 PIECE }

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| BIGEYE AHI (HAWAII) | mebachi · 10 / 15 |
| UKU (HAWAII) | aochibiki · 10 / 15 |
| ONO (HAWAII) | sawara · 10 / 15 |
| NAIRAGI (HAWAII) | makajiki · 10 / 15 |
| ORA SALMON (NEW ZEALAND) | sake · 10 / 14 |
| YELLOWTAIL (JAPAN) | hamachi · 12 / 17 |
| AMBER JACK (HAWAII) | kona kampachi · 11 / 16 |
| FLOUNDER (KOREA) | hirame · 10 / 15 |
| SALMON ROE (ALASKA) | ikura · 12 |
| OMAKASE NIGIRI | 5 selections · 10 pieces 57 |
| OMAKASE SASHIMI | 4 selections · 12 slices 60 |
| SPICY TUNA | tobiko, yamagobo · 14 |
| LOBSTER ROLL | lobster tail, shrimp tempura, crab, yuzu · 33 |
| NEGIHAMA | yellowtail, scallion · 13 |
| KEN'S ROLL | pine nut, shrimp tempura, spicy tuna · 18 |
| RAINBOW ROLL | avocado, crab, tuna, salmon, yellowtail · 19 |

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

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