

# *Happy Valentine's Day 2018*

## { CHEF'S TASTING MENU }

### **KUMAMOTO OYSTERS**

hokkaido uni, ikura, white-soy ponzu mignonette

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### **HOKKAIDO SCALLOP**

black truffle, wild mushroom risotto

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### **SURF & TURF**

butter-poached king crab, wagyu filet mignon

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### **DEVIL'S FOOD CAKE**

valrhona chocolate dobash, milk chocolate crunch

**145 PER PERSON**

follow us on instagram @STRIP**STEAK**HI

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 foodborne illness\*

# STRIPSTEAK

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A MICHAEL MINA RESTAURANT

## { SIGNATURE MENU }

**HAMACHI CRUDO**

fried onion, jalapeño, roasted garlic ponzu

*or*

**MICHAEL'S AHI TUNA TARTARE**

asian pear, toasted pine nut, quail egg yolk

*or*

**B-L-T WEDGE**

nueske's bacon, blue cheese, herbed buttermilk

*or*

**CLASSIC ROMAINE CAESAR**

tempura white anchovy, parmesan vinaigrette

*or*

**TRUFFLE MUSHROOM VELOUTE SOUP**

duck fat croutons, wild mushrooms, chives

*or*

**'INSTANT BACON'**

tempura oyster, black pepper-soy glaze

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**BRAISED SHORT RIBS**

*or*

**USDA PRIME NY STRIP**

*or*

**USDA PRIME FILET MIGNON**

*or*

**ORA KING SALMON**

*or*

**MICHAEL'S PAN-ROASTED CHICKEN**

*or*

**USDA PRIME RIB EYE** supplement 15

*or*

**USDA PRIME 45 DAY DRY-AGED PORTERHOUSE STEAK FOR TWO** supplement 54

served with potatoes au gratin & broccolini

**FOIE GRAS** supplement 28

**LOBSTER TAIL** supplement 25

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**WARM MOLTEN LAVA CAKE**

cookie crumble, vanilla ice cream

**95 PER PERSON**