

# STRIPSTEAK

---

A MICHAEL MINA RESTAURANT

{ LOCAL FRESH SUSHI }  
BY CHEF KEN TOMINAGA

{ NIGIRI 2 PIECE | SASHIMI 3 PIECE }

**BIGEYE AHI (HAWAII)** mebachi · 10 / 15  
chutoro · 14 / 18

**ONO (HAWAII)** sawara · 10 / 15

**NAIRAGI (HAWAII)** makajiki · 10 / 15

**AMBER JACK (HAWAII)** kona kampachi · 11 / 16

**RED SNAPPER (HAWAII)** kona onaga · 11 / 16

**ORA SALMON (NEW ZEALAND)** sake · 10 / 14

**YELLOWTAIL (JAPAN)** hamachi · 12 / 17

**RED SEABREAM (JAPAN)** madai · 10 / 14

**SCALLOP (JAPAN)** hokkaido hotate · 10 / 15

**SEA URCHIN (JAPAN)** uni · 18

**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.

follow us on twitter & instagram @STRIPSTEAKHI