

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ OHANA MENU }

MAKIMONO ROLLS*
MICHAEL'S AHI TUNA TARTARE*
LOBSTER TACOS
BLISTERED SHISHITO PEPPERS

-
USDA PRIME RIB EYE*

accompanied by chef's selection of sides

HOKKAIDO SCALLOP* *supplement 8ea*

-
TAHITIAN VANILLA PANNA COTTA

85 PER PERSON

participation of the entire party is required

{ SEAFOOD TOWERS }

KONA LOBSTER
ALASKAN RED KING CRAB
PACIFIC OYSTERS*
SHRIMP COCKTAIL
SASHIMI*
NIGIRI*
MAKIMONO ROLL*
KONA KAMPACHI POKE*

-
79 SMALL TOWER

159 LARGE TOWER

{ SHELLFISH }

PACIFIC COAST OYSTERS* champagne mignonette 22
ALASKAN RED KING CRAB green goddess aioli 39
SHRIMP COCKTAIL gin-spiked "cocktail" sauce 25

{ CRUDO, TARTARE, POKE }

YELLOWFIN TUNA CRUDO* fried onion, jalapeño, roasted garlic ponzu 17
SALMON TATAKI* finger lime, myoga, basil, shiro dashi vinaigrette 16
HAND-CUT STEAK TARTARE* house-made togarashi-spiced lavash crackers 22
MICHAEL'S AHI TARTARE* asian pear, pine nut, mint, habanero sesame oil 21
KONA KAMPACHI POKE* ikura, fresno chili, watermelon, yuzukoshō, masago arare 18

{ APPETIZERS }

BLISTERED SHISHITO PEPPERS watermelon carpaccio, white shoyu, daikon sprouts 15
LOBSTER TACOS kona lobster, shrimp, celery, kewpie mayo, tobiko, sweet pea espuma 19
"INSTANT" BACON pork belly, crispy oyster, black pepper-soy glaze 22
TEMPURA SQUASH BLOSSOMS house-made lemon ricotta, paddlefish caviar, tarragon aioli 15
CAULIFLOWER SOUP alaskan king crab, roasted cauliflower, golden raisins 16

{ SALADS }

THE 'WEDGE' bacon crumble, egg, tomato, red onion, blue cheese, ranch dressing 17
STRIPSTEAK CAESAR tempura anchovy, garlic streusel, parmesan vinaigrette 15
WAIPOLI GREENS shaved vegetables, beet "noodles", kukui nuts, pomegranate molasses 14

{ CHEF MINA'S MUST TRY'S }

KAGOSHIMA PREFECTURE A-5 WAGYU 32/oz

red yuzukoshō, ponzu, 3 oz minimum

MICHAEL MINA'S KONA LOBSTER POT PIE 95

brandied lobster cream, hamakua mushroom, black truffle

GINGER & SCALLION BROILED FISH market price

chinese black beans, baby bok choy, grilled lemon

{ FROM THE BROILER }

— 35 DAY DRY-AGED —

porterhouse steak for two* 185

tomahawk steak for two* 195

kansas city strip* 85

— USDA PRIME —

delmonico rib eye* 67

filet mignon* 57

ny strip steak* 60

flat iron* 47

— SEA & PASTURE —

local catch* 37

ora king salmon* 38

jidori chicken 36

{ ACCOMPANIMENTS & ADDITIONS }

strip steak sauce 2

classic béarnaise 3

shiitake chimichurri 3

trio of sauces 6

u-10 diver scallop* 8

broiled lobster tail 25

seared foie gras 28

foie gras butter 4

black truffle butter 5

wasabi-horseradish crust 3

blue cheese gratin 4

{ SIDE DISHES }

HAMAKUA MUSHROOMS 15

white soy, mirin

BABY SPINACH & KALE 12

olive oil, black garlic

ALOUN FARMS GREEN BEANS 11

shoyu glaze

STEAMED WHITE RICE 6

plain or with furikake

MASHED POTATOES

classic 12

lobster 14

truffle 16

TRIO OF POTATOES 22

MAC & CHEESE 16

black truffle

CITRUS STEAMED BROCCOLI 14

brown butter

SPICY FRIED RICE 13

five spiced pork belly

BAKED POTATO 12

all the fixings

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

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