

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ OHANA MENU }

MAKIMONO ROLLS *

*jozen mizunogotoshi junmai-ginjo, niigata, japan
watatake onikoroshi junmai-daiginjo, shizuoka, japan*

MICHAEL'S AHI TUNA TARTARE *

LOBSTER TACOS

BLISTERED SHISHITO PEPPERS

*dr. f. weins-prüm, kabinet riesling, mosel, germany 2015
albert bichot 'les vaillons' 1er cru chablis, burgundy, france 2014*

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USDA PRIME RIB EYE *

accompanied by chef's selection of sides

*cune reserva tempranillo, rioja, spain 2012
château peymartin, saint-julien, bordeaux, france 2011*

MISO-BROILED DIVER SCALLOP * supplement 8ea

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DEVIL'S FOOD CAKE & TROPICAL FRUIT

*patrick bottex 'la cueille' rosé, bugey-cerdin, france nv
donnafugata 'ben rye' pantelleria zibibbo dolce, italy 2014*

MENU 85 PER PERSON

beverage pairing 35

premium pairing 55

— SEAFOOD TOWER —

lobster • king crab • oysters • shrimp • sashimi • sushi roll • nigiri • poke 79/159

— SHELLFISH —

DAILY SELECTION OF OYSTERS champagne mignonette 22/40

BERING SEA KING CRAB tarragon aioli 39

COLOSSAL SHRIMP COCKTAIL gin-spiked sauce 25

{ STARTERS }

AHI CRUDO* fried onion, jalapeño, roasted garlic ponzu 17

YUZU-KAMPACHI* pickled cucumber, masago arare, yuzu shoyu 18

SAKE & HAMACHI POKE* ikura, yuzu kosho, fresno chili, crispy rice pearl 19

BLISTERED SHISHITO PEPPERS watermelon carpaccio, espelette pepper, daikon sprout 16

MICHAEL'S AHI TUNA TARTARE* asian pear, toasted pine nut, sesame oil 21

LOBSTER TACOS maui gold pineapple, avocado cream, crispy wonton 18

HAND-CUT STEAK TARTARE* basil pesto, truffle-potato foam, pita bread 24

"INSTANT BACON" kurobuta pork belly, tempura oyster, black pepper-soy glaze 22

HUDSON VALLEY FOIE GRAS roasted pineapple, coconut, macadamia nut 31

{ SALADS }

B-L-T WEDGE nueske's bacon, blue cheese, herb-buttermilk dressing 16

CAESAR tempura white anchovy, garlic pita crouton, parmesan vinaigrette 15

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

{ MUST TRY }

— **KAUAI SHRIMP AND DIVER SCALLOPS** 42 —
red coconut curry, tofu, roasted peanut, chili oil

— **MICHAEL’S KONA LOBSTER POT PIE** 95 —
brandied lobster cream, hamakua mushroom, black truffle

{ FROM THE BROILER }

— **ALLEN BROTHERS** —
est. 1893 chicago, illinois

usda prime rib eye* 67

angus filet mignon* 53

— **USDA PRIME 45 DAY DRY-AGED** —

ny strip steak* 88

porterhouse steak for two* 175

tomahawk steak for two* 185

— **KAGOSHIMA PREFECTURE WAGYU** —

grade A5 striploin* 32/oz

— **FROM THE SEA** —

local catch* 37

diver scallops* 36

ora king salmon* 38

— **FROM THE LAND** —

roasted chicken 34

{ STEAK ACCOMPANIMENTS }

steak sauce 2

béarnaise 3

shiitake chimichurri 3

miso-foie gras butter 4

black truffle butter 5

wasabi-horseradish crust 3

broiled lobster tail 25

seared foie gras 28

king crab oscar* 19

{ SIDE DISHES }

BAKED POTATO bacon marmalade 12

MUSHROOMS red wine 13

BABY SPINACH sliced garlic 11

CREAMED CORN jalapeño 12

— **MASHED POTATO** —

traditional 12

lobster 19

truffle 16

trio 22

MAC & CHEESE black truffle 16

GREEN BEANS shoyu glaze 11

SPICY FRIED RICE pork belly 13

“TOKYO” TOTS yuzu aioli, bonito 11

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 food borne illness

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