

# STRIPSTEAK

A MICHAEL MINA RESTAURANT

## { OHANA MENU }

**MAKIMONO ROLLS \***

**MICHAEL'S AHI TUNA TARTARE \***

**LOBSTER TACOS**

**BLISTERED SHISHITO PEPPERS**

-

**ALLEN BROTHERS RIB EYE \***

accompanied by chef's selection of sides

**HOKKAIDO SCALLOP \* supplement 8ea**

-

**DEVIL'S FOOD CAKE**

**85 PER PERSON**

*participation of the entire party is required*

## — SEAFOOD TOWER —

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

## — SHELLFISH —

**DAILY SELECTION OF OYSTERS\*** champagne mignonette 22/40

**CRACKED BERING SEA RED KING CRAB\*** tarragon aioli 39

**SHRIMP COCKTAIL\*** gin-spiked "cocktail" sauce 25

## CRISTAL PLATEAU

oysters • shrimp • king crab\*

served with a glass of louis roederer 'cristal' 2009

**100 PER PERSON**

## { STARTERS }

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

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

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

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

**LOBSTER TACOS** maui gold pineapple, avocado cream, crispy wonton 19

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

**HUDSON VALLEY FOIE GRAS** mochi "funnel cake", lamill 2nd flush matcha, coconut-yuzu curd 31

## { SOUP & SALADS }

**B-L-T WEDGE** nueske's bacon, blue cheese, herb-buttermilk dressing 17

**CLASSIC ROMAINE CAESAR** tempura white anchovy, garlic pita crouton, parmesan vinaigrette 16

**SHAVED HAMAKUA HEARTS OF PALM** lillikoi, toasted cashew, vadouvan, argan oil, crushed pineapple 17

{ MICHAEL MINA SIGNATURES }

— KAGOSHIMA PREFECTURE A-5 WAGYU 32/oz —  
red yuzu kosho, ponzu

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

— MICHAEL'S PAN-ROASTED NATURAL CHICKEN 38 —  
black truffle macaroni & cheese, caramelized onion jus, red onion rings

{ FROM THE BROILER }

— ALLEN BROTHERS USDA PRIME —  
est. 1893 chicago, illinois

rib eye\* 67

filet mignon\* 53

ny strip\* 72

— USDA PRIME 45 DAY DRY-AGED —

porterhouse steak for two\* 175

tomahawk steak for two\* 185

— FROM THE SEA —

local catch\* 37

hokkaido scallops\* 36

ora king salmon\* 38

— ADDITIONS —

broiled lobster tail 25

seared foie gras 28

king crab oscar 24

kauai shrimp skewers 22

{ STEAK ACCOMPANIMENTS }

strip steak sauce 2

classic béarnaise 3

shiitake chimichurri 3

trio of sauces 7

miso-foie gras butter 4

black truffle butter 5

wasabi-horseradish crust 3

blue cheese 4

{ SIDE DISHES }

MUSHROOMS red wine 13

BABY SPINACH sliced garlic 11

STEAMED CHOY SUM soy velouté 11

BAKED POTATO bacon marmalade 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 foodborne illness\*

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