STRIPSTEAK

A MICHAEL MINA RESTAURANT

HAWAII RESTAURANT WEEK

NOVEMBER 9-18, 2018

WAIPOLI GREENS SALAD

red beet 'noodles', shaved vegetables, kukui nuts balsamic vinaigrette, pomegranate molasses

choice of

I2 OZ USDA PRIME ANGUS NEW YORK STRIP STEAK

8 OZ DAILY LOCAL CATCH

18 OZ USDA PRIME ANGUS 35 DRY-AGED KANSAS CITY STRIP STEAK 30. SUPPLEMENT

truffle whipped potatoes, shoyu-glazed Aloun Farms green beens

{ ACCOMPANIMENTS }

u-10 diver scallop 8 broiled kona lobster tail 25 trio of sauces 6

CHOCOLATE DEVIL'S FOOD CAKE

fresh strawberries, chocolate pearls

59. PER PERSON*

*tax and gratuity not included

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may

increase your risk of food-borne illness.