

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ OHANA MENU }

MAKIMONO ROLLS *

MICHAEL'S AHI TUNA TARTARE *

LOBSTER TACOS

BLISTERED SHISHITO PEPPERS

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USDA PRIME RIB EYE *

accompanied by chef's selection of sides

HOKKAIDO SCALLOP * supplement 8ea

75 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 ALASKAN RED KING CRAB*	tarragon aioli 39
SHRIMP COCKTAIL*	gin-spiked "cocktail" sauce 25

{ STARTERS }

AHI CRUDO*	fried onion, jalapeño, roasted garlic ponzu 17
BLISTERED SHISHITO PEPPERS	watermelon carpaccio, togarashi thread 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	pork belly, tempura oyster, black pepper-soy glaze 22
CLASSIC STEAK TARTARE*	caper, cornichon, yolk, whole grain mustard, lavosh 25

{ SALADS }

B-L-T WEDGE	applewood smoked bacon, blue cheese, herb-buttermilk dressing 17
CLASSIC ROMAINE CAESAR	tempura white anchovy, garlic pita crouton, parmesan vinaigrette 15

{ CHEF MINA'S MUST TRY'S }

— **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

{ FROM THE BROILER }

— **USDA PRIME** —

rib eye* 67
filet mignon* 57
ny strip* 60
flat iron* 47

— **FROM THE LAND** —

colorado lamb chops* 55
jidori chicken 38

— **USDA PRIME 35 DAY DRY-AGED** —

porterhouse steak for two* 185
tomahawk steak for two* 195
kansas city strip* 85

— **FROM THE SEA** —

local catch* 37
hokkaido scallops* 36
ora king salmon* 38

{ ACCOMPANIMENTS & ADDITIONS }

strip steak sauce 2
classic béarnaise 3
shiitake chimichurri 3
trio of sauces 7

broiled lobster tail 25
seared foie gras 28
king crab oscar 24
roasted bone marrow 12

foie gras butter 4
black truffle butter 5
wasabi-horseradish crust 3
blue cheese 4

{ SIDE DISHES }

MUSHROOMS red wine 13
BABY SPINACH garlic 11
CHARRED BROCCOLINI chilli flake 11
STEAMED WHITE RICE 6

— **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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