

# 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 \*  
SUSHI ROLL \*  
NIGIRI  
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

## { SASHIMI, TARTARE, POKE }

YELLOWFIN TUNA\* 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, yuzukoshō, fresno chili, masago arare 18

## { APPETIZERS }

BLISTERED SHISHITO PEPPERS watermelon carpaccio, white shoyu, daikon sprouts 15  
LOBSTER TACOS shiso, 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 stuffed, paddlefish caviar, tarragon aioli 15  
SUMMER CORN SOUP charred corn, king crab, edamame, miso butter 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  
with furikake or plain

**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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