

# STRIPSTEAK

A MICHAEL MINA RESTAURANT

## { MERRY CHRISTMAS }

### “INSTANT” BACON

pork belly, crispy oyster, black pepper-soy glaze

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### LOBSTER BISQUE

kona lobster, sherry cream

or

### THE ‘WEDGE’

bacon crumble, egg, tomato, red onion, blue cheese, ranch dressing

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### SMOKED PRIME RIB

or

### 35 DAY DRY-AGED PRIME KANSAS CITY STRIP

*\$20 supplement*

served with herb-roasted fingerling potato, broccoli

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### RED VELVET CAKE

85 PER PERSON

## { SHELLFISH PLATTERS }

KONA LOBSTER • ALASKAN RED KING CRAB • PACIFIC OYSTERS\*  
KONA KAMPACHI POKE\* • SHRIMP COCKTAIL

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59 SMALL PLATTER • 119 LARGE PLATTER

### { SHELLFISH }

PACIFIC COAST OYSTERS\* champagne mignonette 22  
ALASKAN RED KING CRAB green goddess aioli 39  
SHRIMP COCKTAIL gin-spiked “cocktail” sauce 25

### { APPETIZERS }

BLISTERED SHISHITO PEPPERS watermelon carpaccio, white shoyu, daikon sprouts 15  
LOBSTER TACOS shiso, shrimp, celery, kewpie mayo, tobiko, sweet pea espuma 19  
HAND-CUT STEAK TARTARE\* house-made togarashi spiced lavosh crackers 22  
MICHAEL’S AHI TARTARE\* asian pear, pine nut, mint, habanero sesame oil 21  
“INSTANT” BACON pork belly, crispy oyster, black pepper-soy glaze 22

### { 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 HOLIDAY FAVORITES }

**KAGOSHIMA PREFECTURE A-5 WAGYU** 32/oz  
red yuzu kosho, ponzu, 3 oz minimum

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

**SMOKED PRIME RIB** 62  
herb-roasted fingerling potatoes, broccoli

{ 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

— SEA —

ora king salmon\* 38  
ginger-scallion fish\* mp

{ 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  
**ALOUN FARMS GREEN BEANS** 11  
shoyu glaze  
**STEAMED WHITE RICE** 6  
plain or with furikake

**MASHED POTATOES**  
classic 12  
lobster 14  
truffle 16  
**TRIO OF POTATOES** 22

**MAC & CHEESE** 16  
black truffle  
**SPICY FRIED RICE** 13  
five-spiced pork belly  
**BABY SPINACH & KALE** 12  
olive oil, black garlic

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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