

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ HAPPY THANKSGIVING }

KABOCHA SQUASH SOUP

kona lobster, pepita, crispy sage

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SMOKED TURKEY

mashed sweet potato, brussels sprouts, shiitake mushroom stuffing

or

PRIME RIB

herb-roasted fingerling potato, broccolini

\$20 supplement

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PUMPKIN CHEESECAKE

ginger snap crust, chantilly cream, cinnamon

69 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 MUST TRY'S }

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

GINGER & SCALLION BROILED FISH market price
chinese black beans, baby bok choy, grilled lemon

{ FROM THE BROILER }

— USDA PRIME —

delmonico rib eye* 67
filet mignon* 57
ny strip steak* 60

— SEA —

ora king salmon* 38

— 35 DAY DRY-AGED —

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

{ 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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