

# 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

U-IO DIVER SCALLOP\* *supplement 8ea*

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LYCHEE 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\*  
NIGIRI\*  
MAKIMONO ROLL\*  
KONA KAMPACHI POKE\*

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**79 SMALL TOWER**

**159 LARGE TOWER**

## { SHELLFISH }

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

## { CRUDO, TARTARE, POKE }

YELLOWFIN TUNA CRUDO\* fried onion, jalapeño, roasted garlic ponzu 17  
KING SALMON TATAKI\* finger lime, myoga, basil, shiro dashi vinaigrette 16  
HAND-CUT STEAK TARTARE\* whole grain mustard, quail egg, truffle baguette 22  
MICHAEL'S AHI TARTARE\* asian pear, pine nut, mint, habanero sesame oil 21  
KONA KAMPACHI POKE\* ikura, fresno chili, watermelon, yuzukoshō, masago arare 18

## { APPETIZERS }

BLISTERED SHISHITO PEPPERS watermelon carpaccio, white shoyu, daikon sprouts 15  
LOBSTER TACOS kona lobster, shrimp, celery, kewpie mayo, tobiko, sweet pea espuma 19  
"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 }

**MIYAZAKI 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\* 79

— USDA PRIME —

delmonico rib eye\* 67

filet mignon\* 57

new york strip steak\* 60

flat iron\* 47

— SEA & PASTURE —

local catch\* 37

ora king salmon\* 38

jidori chicken 36

{ ACCOMPANIMENTS & ADDITIONS }

strip steak sauce 2

whipped béarnaise 3

shiitake chimichurri 3

trio of sauces 6

u-10 diver scallop\* 8

broiled lobster tail 25

seared foie gras 28

king crab oscar 18

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

extra virgin olive oil, shallots

**ALOUN FARMS GREEN BEANS** 11

shoyu glaze

**STEAMED WHITE RICE** 6

plain or with furikake

**MASHED POTATOES**

classic 12

garlic 13

truffle 16

**MAC & CHEESE** 16

black truffle

**CHARRED BROCCOLI** 14

brown butter

**SPICY FRIED RICE** 13

five spiced pork belly

**BAKED POTATO** 12

fully loaded

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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