

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ HAPPY THANKSGIVING }

FIRST COURSE

WAIPOLI GREENS SALAD

shaved vegetables, beet 'noodles', kukui nuts, pomegranate molasses

SERVED FAMILY STYLE FOR THE TABLE

BAKED BRIE | quince, pomegranate, parker house rolls

ROASTED CAULIFLOWER | tahini, golden raisins, pistachios

SECOND COURSE

please select one

BLACK TRUFFLE-STUFFED TURKEY BREAST | giblet gravy

or

HERB-ROASTED USDA PRIME RIB | au jus (15. supplement)

SERVED WITH

nance's oyster dressing, braised tuscan kale, potato purée,
spiced cranberries, roasted brussels sprouts

THIRD COURSE

SWEET POTATO PIE

candied pecan, praline, bourbon eggnog chantilly cream

79. PER PERSON

full table participation required | no substitutions please

{ SEAFOOD PLATTERS }

kona lobster ▪ alaskan red king crab ▪ pacific oysters* ▪ shrimp cocktail ▪ michael's ahi tuna tartare*

-

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

CHILLED LOBSTER TACOS kona lobster, shrimp, celery, kewpie mayo, tobiko, sweet pea espuma 19

HAND-CUT STEAK TARTARE* quail egg, caper, whole grain mustard, grilled pita 22

MICHAEL'S AHI TARTARE* pine nuts, asian pear, garlic, habanero-sesame oil 21

"INSTANT" BACON tempura oyster, shredded cabbage, soy glaze 22

SPICY BEEF LETTUCE CUPS thai chili, basil, pickled carrot, crunchy rice 18

{ SALADS }

THE 'WEDGE' bacon crumble, egg, tomato, red onion, blue cheese, ranch dressing 17

STRIPSTEAK CAESAR tempura anchovy, garlic streusel, parmesan vinaigrette 15

SHAVED ZUCCHINI mint, green apple, grapes, sicilian pistachio 16

{ HOLIDAY SPECIALTIES }

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 WHOLE FISH market price
chinese black beans, baby bok choy, grilled lemon

BROILED KING CRAB LEGS 82
red miso butter, chives, grilled lemon

{ FROM THE BROILER }

— USDA PRIME —

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

— SEA —

ora king salmon* 38
local catch* 37

— 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
king crab oscar 18

bone marrow 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

ROASTED ASPARAGUS 14
spring onion

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

follow us on instagram @STRIPSTEAKHI