

STRIPSTEAK

A MICHAEL MINA RESTAURANT

{ HAPPY VALENTINE'S }

KONA KAMPACHI CRUDO

russian osetra caviar, blood orange, yuzu kosho

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HAND-CRAFTED AGNOLOTTI

hamakua mushroom, pancetta, black truffles

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DUO OF SURF & TURF

american washugyu filet mignon & broiled kona lobster tail
classic mashed potatoes, seasonal vegetables

DECADENT ADDITIONS

seared hudson valley foie gras 28
u-10 diver scallop 8
trio of house-made sauces 6

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MASCARPONE CHEESECAKE

madagascar vanilla, graham cracker crust, luxardo cherries

135 PER PERSON

{ SEAFOOD 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* whole grain mustard, quail egg, truffle baguette 22

MICHAEL'S AHI TARTARE* asian pear, pine nut, mint, garlic, 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 }

— 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

plain or with furikake

MASHED POTATOES

classic 12

garlic 13

truffle 16

MAC & CHEESE 16

black truffle

CITRUS STEAMED 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

follow us on instagram @STRIPSTEAKHI