

# STRIPSTEAK

---

A MICHAEL MINA RESTAURANT

## PAU HANA TASTING

### FIRST COURSE

(CHOICE OF)

#### HEIRLOOM TOMATO & NECTARINE

Burrata, Cucumber, Aged Balsamic, Hot Honey

#### WAIPOLI MIXED GREENS SALAD

Shaved Radish, Cucumber, Yuzu Vinaigrette

#### TRUFFLE-MISO SOUP

Silken Tofu, Honshimeji, Local Scallion

### SECOND COURSE

(CHOICE OF)

#### 7oz NEW YORK STRIP

Whipped Potato, Charred Broccolini, Red Wine-Shallot Butter

#### 8OZ CENTER-CUT FILET

\$20 SUPPLEMENT

#### 20OZ BONE-IN RIBEYE

\$40 SUPPLEMENT

#### ORA KING SALMON

Baby Bok Choy, Honshimeji Mushroom, Scallion-Butter Sauce

#### HERB-ROASTED JIDORI CHICKEN

Asparagus, Snow Peas, English Peas, Potato Puree, Maui Onion-Chicken Jus

### THIRD COURSE

(CHOICE OF)

#### BASQUE STYLE CHEESECAKE

Seasonal Berries

#### SORBET

Strawberry-Guava, Mango or Haupia

**\$79 PER PERSON, NO SUBSTITUTIONS**