



STRIP STEAK

THE STEAKHOUSE. EVOLVED.

YEAR
2020

PRIVATE DINING





STRIPSTEAK

WAIKIKI

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, STRIPSTEAK is the steakhouse Waikiki has been waiting for.

Sophisticated. Seductive. Modern. Bucking tradition, STRIPSTEAK Waikiki is the steakhouse evolved.

PRIVATE DINING

Ideal for leisure or business events, our Private Dining Room accommodates up to 42 guests for a seated dinner. The restaurant is also available to reserve in its entirety.

LOCATION

INTERNATIONAL MARKET PLACE
2330 KALAKAUA AVENUE - 3RD FLOOR GRAND LANAI
HONOLULU, HI 96815

EVENTS CONTACT

TEL: 808.342.5018

EMAIL: EVENTS@STRIPSTEAKWAIKIKI.COM

MANAGING CHEF

MICHAEL MINA

HOURS OF OPERATION

DINNER 5:00PM-10:00PM
HAPPY HOUR (AT BAR) 4:00PM-6:00PM

PARKING

VALIDATED SELF AND VALET PARKING IS AVAILABLE AT THE INTERNATIONAL MARKET PLACE (FIRST HOUR COMPLIMENTARY)





STRIPSTEAK

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A RARE EXPERIENCE. WELL DONE.

GATHER FOR BUSINESS.
TOAST TO MILESTONES.
BRING YOUR DREAM CELEBRATION TO LIFE.

With extraordinary attention to detail and flawless service, together we can give your guests a luxuriously indulgent experience they will never forget. STRIPSTEAK Waikiki is the steakhouse evolved and sure to be a new tradition for years to come.

IMPRESSIVE. EXCLUSIVE. ONE OF A KIND.

Personalize your event with a welcome lei greeting, bespoke signature cocktails, tropical florals and specialty cakes. Not on the menu? Not a problem. Our Chefs will customize any menu and help create the feast of your dreams.



HONOLULU MAGAZINE HALE 'AINA AWARDS 2019: BEST STEAK - BRONZE MEDAL
WINE SPECTATOR MAGAZINE AWARDS 2019: BEST OF AWARDS OF EXCELLENCE
WINE ENTHUSIAST MAGAZINE 2018: AMERICA'S 100 BEST WINE RESTAURANTS



STRIPSTEAK

WAIKIKI

EVOLVED EVENT SPACES



MAIN DINING ROOM

SEATED - 120

RECEPTION - 200

SPECIAL FEATURES

Sleek modern interior

Flexible booth and table seating options

Dedicated interior bar access



OUTDOOR LANAI / PATIO

SEATED - 75

RECEPTION - 100

SPECIAL FEATURES

Retractable roof

Full floorplan configuration flexibility

Dedicated exterior bar access



PRIVATE DINING ROOM

SEATED - 42

RECEPTION - 60

SPECIAL FEATURES

11' floor to ceiling windows

Automated shades for full privacy

A/V capabilities including screen & projector



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CULINARY VISION

Chef Michael Mina has created a fun and innovative menu, bold in flavor and diverse in inspiration. A highly seasonal and ever-evolving menu reflects the best of local ingredients and global flavors.

Precision at its finest, STRIPSTEAK Waikiki features a menu with all-natural certified USDA Prime Angus beef, 35 day dry-aged cuts, and Japanese A5 Wagyu beef.

Other signature offerings include “Instant Bacon” starring kurobuta pork belly, tempura oyster and a black pepper-soy glaze; the Seafood Tower, with King crab, Kona lobster, oysters, shrimp, sashimi, nigiri, sushi rolls and poke; and, of course, a local spin on Michael’s classic Lobster Pot Pie served table side with a whole Kona lobster, local Hamakua mushrooms, black truffle and brandied lobster cream.



STRIPSTEAK

A MICHAEL MINA RESTAURANT

OHANA MENU

FOR THE TABLE

TRIO OF DUCK FAT FRENCH FRIES

truffle aioli, house ketchup, tonkatsu

FIRST COURSE

served family style

MICHAEL'S AHI TUNA TARTARE

asian pear, pine nut, mint, habanero-sesame oil

MAKIMONO

chef's selection of sushi rolls

BLISTERED SHISHITO PEPPERS

watermelon carpaccio, white shoyu, daikon sprouts

LOBSTER TACOS

maui gold pineapple, avocado cream

SECOND COURSE

served family style per 2 guests

USDA PRIME RIB EYE

accompanied by a trio of chef's selected side dishes

additional enhancements available on page 8

THIRD COURSE

TAHITIAN VANILLA PANNA COTTA

seasonal fruit

three courses | 85 per person

tax and gratuity not included

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

STRIPSTEAK

A MICHAEL MINA RESTAURANT

HAWAI'I MENU

FOR THE TABLE

TRIO OF DUCK FAT FRENCH FRIES

truffle aioli, house ketchup, tonkatsu

FIRST COURSE

served family style

BLISTERED SHISHITO PEPPERS

watermelon carpaccio, white shoyu, daikon sprouts

MAKIMONO

chef's selection of sushi rolls

SECOND COURSE

CAESAR SALAD

tempura anchovy, garlic streusel, parmesan vinaigrette

THIRD COURSE

guest choice of:

CITRUS-GRILLED LOCAL CATCH

USDA PRIME FILET MIGNON

USDA PRIME NY STRIP STEAK

USDA PRIME RIB EYE 10 supplement

accompanied by a trio of chef's selected side dishes

additional enhancements available on page 8

FOURTH COURSE

DEVIL'S FOOD CAKE

kona coffee mousse

four courses | 95 per person

tax and gratuity not included

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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STRIPSTEAK

A MICHAEL MINA RESTAURANT

O'AHU MENU

FOR THE TABLE

TRIO OF DUCK FAT FRENCH FRIES

truffle aioli, house ketchup, tonkatsu

FIRST COURSE

served family style

BLISTERED SHISHITO PEPPERS

watermelon carpaccio, white shoyu, daikon sprouts

MAKIMONO

chef's selection of sushi rolls

MICHAEL'S AHI TUNA TARTARE

asian pear, pine nut, mint, habanero-sesame oil

SECOND COURSE

CAESAR SALAD

tempura anchovy, garlic streusel, parmesan vinaigrette

THIRD COURSE

guest choice of:

CITRUS-GRILLED LOCAL CATCH

USDA PRIME FILET MIGNON

USDA PRIME NY STRIP STEAK

USDA PRIME RIB EYE 10 supplement

accompanied by a trio of chef's selected side dishes

additional enhancements available on page 8

FOURTH COURSE

DEVIL'S FOOD CAKE

kona coffee mousse

four courses | 105 per person

tax and gratuity not included

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STRIPSTEAK

A MICHAEL MINA RESTAURANT

MAUI MENU

FOR THE TABLE

TRIO OF DUCK FAT FRENCH FRIES

truffle aioli, house ketchup, tonkatsu

FIRST COURSE

served family style

MICHAEL'S AHI TUNA TARTARE

asian pear, pine nut, mint, habanero-sesame oil

BLISTERED SHISHITO PEPPERS

watermelon carpaccio, white shoyu, daikon sprouts

LOBSTER TACOS

maui gold pineapple, avocado cream

MAKIMONO

chef's selection of sushi rolls

SECOND COURSE

CAESAR SALAD

tempura anchovy, garlic streusel, parmesan vinaigrette

THIRD COURSE

guest choice of:

CITRUS-GRILLED LOCAL CATCH

USDA PRIME FILET MIGNON

USDA PRIME RIB EYE

USDA PRIME NY STRIP STEAK

accompanied by a trio of chef's selected side dishes

additional enhancements available on page 8

FOURTH COURSE

DEVIL'S FOOD CAKE

kona coffee mousse

four courses | 125 per person

tax and gratuity not included

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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STRIPSTEAK

A MICHAEL MINA RESTAURANT

PASSED CANAPÉS

begin your stripsteak private dining experience with a selection of delectable tray-passed pupus
price per piece | one dozen minimum

WATERMELON & SHISHITO SKEWERS	yuzu vinaigrette 4
BELGIAN ENDIVE LEAVES	goat cheese, citrus 4
CHILLED LOBSTER TACOS	pineapple, wonton shell 7
AHI TUNA TARTARE	taro chip 6
HAND-CUT STEAK TARTARE	crispy potato chip 6
“INSTANT BACON” SKEWERS	kurobuta pork belly, soy glaze 5

MENU ADDITIONS & UPGRADES

enhance your menu with a variety of luxurious accompaniments

SEAFOOD TOWERS

small 95 (serves 2-4)

4 pacific oysters*, 4 shrimp cocktail, half kona lobster, 1/4 lb. alaskan red king crab,
sashimi*, nigiri*, makimono roll*, ahi poke*

large 225 (serves 5+)

12 pacific oysters*, 12 shrimp cocktail, whole kona lobster, 1/2 lb. alaskan red king crab,
sashimi*, nigiri*, makimono roll*, ahi poke*

LOBSTER POT PIE TO SHARE | SERVES 2-3; MAXIMUM 20 GUESTS

brandied lobster cream, hamakua mushroom, black truffle 95

BROILED LOBSTER TAIL 26

SEARED FOIE GRAS 28

SEARED U-10 DIVER SCALLOP 8

TRIO OF SAUCES

béarnaise, shiitake chimichurri, steak sauce 6

tax and gratuity not included

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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STRIPSTEAK

A MICHAEL MINA RESTAURANT

LUNCH MENUS

MOLOKA'I LUNCH

2 courses | 35 per person

STRIPSTEAK PRIME BURGER

caramelized onions, bacon, mushrooms, dijonaise, duck fat fries

served family-style to share:

CAESAR SALAD

tempura anchovy, garlic streusel, parmesan vinaigrette

MARKET VEGETABLE CRUDITE

green goddess, ranch, anchovy vinaigrette

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served family-style or takeaway:

SEASONAL SWEET TREAT

pastry chef's seasonal selection

LANA'I LUNCH

3 courses | 55 per person

CAESAR SALAD

tempura anchovy, garlic streusel, parmesan vinaigrette

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guest choice of:

CITRUS-GRILLED LOCAL CATCH

USDA PRIME HANGER STEAK

USDA PRIME FILET MIGNON 10. supplement

USDA PRIME NEW YORK STRIP 13. supplement

accompanied by guest choice of:

duck fat french fries or aloun farms green beans

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DEVIL'S FOOD CAKE

kona coffee mousse

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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ABOUT MICHAEL MINA



Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company MINA Group, with partner Andre Agassi in 2002.

Under the auspices of MINA Group, he has opened 30 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, Michael Mina, PABU, Ramen Bar and Clock Bar.

