



STRIPSTEAK

Chef Michael Mina's two Waikiki restaurants, The Street Food Hall and STRIPSTEAK Waikiki, continue to serve our greater community by offering food for take-out and delivery. As a part of the greater MINA Group 'ohana, every meal that is purchased directly benefits our furloughed employees and enables us to continue offering them a hot family meal daily.

During these turbulent times, we came together and asked ourselves, what are people truly looking for and what can we do? We understand that no matter what people need to eat. In unpredictable times like we are facing, we crave comfort. Our extensive menu from The Street Food Hall was truly the perfect fit. Our many talented chef partners have already created a menu that highlights some of their favorite comfort dishes. The menu highlights dishes that they have created throughout their careers and in our restaurants as well as elevated takes on the foods they grew up eating.

We are proud to share some of the amazing offerings from all of our chef partners from The Street Food Hall and STRIPSTEAK Waikiki who've brought their own twists to all-time favorite dishes that are sure to cure any craving. STRIPSTEAK offers craveable steakhouse classics from a wedge salad to our USDA prime steaks, as well as steakhouse sides such as mac and cheese and whipped potatoes. From The Street, whether it's Chef Michael Mina's Middle Eastern flavors which are featured at Little Lafa; Chef Adam Sobel's Italian-American dishes inspired by his grandmother and featured at Adam's Nana Lu; Chefs Wade Ueoka and Michelle Karr-Ueoka's Hawaiian takes on American classics from Burger Hale; Chef Ken Tominaga's authentic Japanese flavors from The Ramen Bar; Chef Hugo Ortega's flavorful Mexican cuisine from Mi Almita Cantina; or Chef Harrison Chernick's hot chicken from Uncle Harry's Hot Chicken, our globally inspired menu reflects that no matter where we come from, we are all family.

All proceeds go to support MINA Family Meal. MINA Family Meal will be available free of charge to our MINA Group employees in place of the daily family meal that our employees have all become accustomed to. Individuals will be able to pick up two meals every other day, enough to feed them and their immediate families. Through this program, we will be feeding over 3000 employees and their families around the country. Additional funds to make this program possible are from the generous donations via our [GoFundMe](#).

LUNCH & DINNER MENU

michaelmina.net/delivery-hawaii

Delivery & Pickup:

Tuesday – Sunday | 12pm – 8pm

*Order online via Uber Eats, DoorDash,
GrubHub and Bite Squad*

**phone orders for pickup will receive 10% off*

*Email at orders@thestreetfoodhall.com
or call 808.896.2545*

Outside the Metro Honolulu area:

Tuesday – Sunday

For delivery:

*Orders must be submitted by 12PM, for delivery
between 4-6PM (20% delivery fee)*

**phone orders for pickup will receive 10% off*

*Email at orders@thestreetfoodhall.com
or call 808.896.2545*

20% off discount for all first responders and bar and restaurant industry, phone orders only. Please bring proof of recent employment.

Appetizers

MINERVA'S MEZZA SPREAD (VEG)
hummus, pickled onions & house flatbread 13
from Chef Michael Mina

MOM'S FALAFEL (4PC) (VEG)
red onion, labneh, tomato jam 8
from Chef Michael Mina

ADAM'S MEATBALLS
spicy marinara, creamy polenta, whipped ricotta 10
from Chef Adam Sobel

PORK GYOZA (6PC) (DF)
jalapeño ponzu 8
from Chef Ken Tominaga

STEAMED EDAMAME (V) (GF)
japanese sea salt 7
from Chef Ken Tominaga

RED HOT CHICKEN WINGS (6PC)
house-made ranch, crunchy vegetables 12
from Chef Harrison Chernick

ISLAND-STYLE AHI TUNA POKE NACHOS (DF)
avocado salsa, wonton chips 16
from Chefs Michelle Karr-Ueoka and Wade Ueoka



STRIPSTEAK HOUSE SALADS

A.B.L.T. WEDGE SALAD
avocado, bacon, hard boiled egg, buttermilk ranch 15
from Chef Wesley Pumphrey

CAESAR SALAD
parmesan cheese, garlic streusel 12
from Chef Wesley Pumphrey

LACINATO KALE & QUINOA SALAD (V)
avocado, cucumber, sunflower seeds, ginger vinaigrette 15
from Chef Wesley Pumphrey

salad add-ons:
grilled organic ora king salmon 8 | crispy chicken breast 6 | grilled hanger steak 10



Desserts

TRIPLE CHOCOLATE CHIP COOKIES 4
2 cookies per order

MACADAMIA NUT BREAD PUDDING 9
bourbon brown sugar glaze

VANILLA MASCARPONE CHEESECAKE 10
blueberry compote

CHOCOLATE DEVIL'S FOOD CAKE 8
fresh strawberries





from Chef Michael Mina

gluten-free option available

MEDITERRANEAN RICE BOWLS 16
served with pickled veggies, avocado, labneh
sweet pepper stew, schug vinaigrette, crispy shallots

select your protein:

HARISSA CHICKEN
CHERMOULA SALMON
BEEF KOFTA KEBAB
VEGGIE KEBAB (VEG)



HOT CHICKEN

from Chef Harrison Chernick

CHICKEN SANDWICH 14
pickles, nashville hot sauce, garlic fries

*all chicken plates come with whipped potatoes, green
beans, and honey butter*

FRIED CHICKEN PLATE (3PC) 17

GRILLED HALF CHICKEN PLATE 18

CHICKEN TENDERS PLATE (6PC) 16
bbq & buttermilk ranch dips



THE RAMEN BAR

from Chef Ken Tominaga

TOKYO SHIO CHICKEN RAMEN 16

TOKYO SHOYU RAMEN 16
char sui

HOKKAIDO MISO RAMEN 16
choice of chicken or char sui



from Chef Adam Sobel

LARGE PIZZA 24

MEDIUM PIZZA 16

select your topping:

SALSICCIA
CHEESE (VEG)
PEPPERONI
BBQ CHICKEN
MARGHERITA (VEG)
VEGGIE (VEG)





Mi Almita ~ CANTINA ~

from Chef Hugo Ortega

HUGO'S QUESADILLA 12

served with guacamole
choice of: carnitas, shrimp, or veggie

3 tacos per order

all tacos served with refried beans and rice

BAJA TACOS 16

crispy mahi, pico de gallo

SHRIMP TACOS 16

onion, chile de árbol, spicy mayo

CARNITAS TACOS (GF) 14

braised tomatillo pork, radish, cilantro



BURGER HALE

from Chefs Michelle Karr-Ueoka and Wade Ueoka

AMERICAN CLASSIC 10

lettuce, tomato, surf sauce, pickles

HAWAIIAN BBQ BURGER 12

bacon, american cheese, crispy onions

MUSHROOM & ONION BURGER 12

swiss cheese, grilled onions and mushrooms

LOCO MOCO 13

mushroom gravy, rice, scallions

RIBEYE STEAK SANDWICH 19

mozzarella, chimichurri, garlic aioli

SIDE OF GARLIC FRIES (VEG) 4



THE STREET FOOD HALL

FEASTS

from Chef Deneico Urias

FEAST 1: ITALIAN MEDITERRANEAN

\$29 per person | minimum of 2 people to order

APPETIZERS

MINERVA'S MEZZA SPREAD (VEG)

hummus, ful medames, labneh, pickles, lavash & house flatbread

CAESAR SALAD

parmesan cheese, garlic streusel

MAIN

MEDIUM PIZZA

choose from: salsiccia, pepperoni, bbq chicken, margherita, veggie

SIDES

ADAM'S MEATBALLS

spicy marinara, creamy polenta, whipped ricotta

SPICY ZUCCHINI (V)(GF)

DESSERT

VANILLA MASCARPONE CHEESECAKE

blueberry compote

FEAST 2: STREET PARTY

\$35 per person | minimum of 2 people to order

APPETIZERS

PORK GYOZA (DF)

A.B.L.T. WEDGE SALAD

avocado, bacon, hard boiled egg, buttermilk ranch

MAINS

FRIED CHICKEN

AMERICAN CLASSIC SLIDERS

MARGHERITA PIZZA (VEG)

STREET SHRIMP TACOS

SIDES

GRILLED ASPARAGUS (V)(GF)

SPICY FRIED RICE (DF)(GF)

DESSERT

TRIPLE CHOCOLATE CHIP COOKIES



(DF) - dairy free (GF) - gluten free (V) - vegan (VEG) - vegetarian

STRIPSTEAK

from Chef Wesley Pumphrey
we proudly feature USDA prime angus beef
select one preparation for your steak

SIMPLY GRILLED
finished with red wine butter

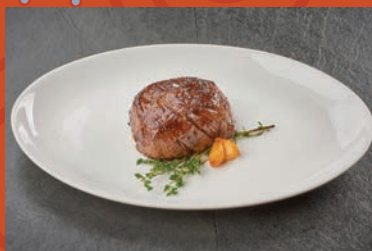
AU POIVRE
crusted with black peppercorns

SURF & TURF
add garlic shrimp 8

8oz CENTER-CUT FILET MIGNON 37
16oz DELMONICO RIB EYE 47

14oz NEW YORK STRIP STEAK 40
8oz AMERICAN WAGYU FLAT IRON 45

GRILLED JIDORI CHICKEN 18
olive oil, rosemary
HERB-ROASTED ORA KING SALMON 29
local citrus



SIDES

GRILLED ASPARAGUS (V)(GF) 10
WHIPPED POTATOES (GF) 9

CREAMY MAC & CHEESE 9
SPICY FRIED RICE (DF)(GF) 8



COMFORT FEAST

\$59 per person | minimum of 2 people to order

APPETIZERS

ISLAND-STYLE AHI TUNA POKE NACHOS (DF)
avocado salsa, wonton chips

CAESAR SALAD
parmesan cheese, garlic streusel

MAINS

USDA PRIME NEW YORK STRIP STEAK
finished with red wine butter

GRILLED JIDORI CHICKEN
olive oil, rosemary

HERB-ROASTED ORA KING SALMON
local citrus

SIDES

CREAMY MAC & CHEESE
GRILLED ASPARAGUS (V)(GF)

DESSERT

CHOCOLATE DEVIL'S FOOD CAKE
fresh strawberries



BEVERAGE MENU

Wine

WHITE

- LINE 39 PINOT GRIGIO 20
central coast, california
- TRINITY OAKS PINOT GRIGIO 15
california
- ST. CLAIR SAUVIGNON BLANC 18
marlborough, new zealand
- BONTERRA SAUVIGNON BLANC 20
california
- STORYPOINT CHARDONNAY 28
sonoma county, california
- FREAKSHOW CHARDONNAY 20
lodi, california
- NICKEL & NICKEL 'TRUCHARD' CHARDONNAY 52
napa valley, california
- FERARRI-CARRANO CHARDONNAY 36
sonoma county, california

ROSÉ

- TORRES DE CASTA DRY ROSE 18
catalonia, spain

RED

- LINE 39 PINOT NOIR 18
monterey, california
- CAMPO DE BORJA GARNACHA 17
spain
- PEBBLE LANE MERLOT 20
hawke's bay, new zealand
- E. GUIGAL CÔTES DU RHÔNE 32
rhône, france
- AVALON RED BLEND 17
california
- FLAT TOP HILLS RED BLEND 24
california
- MERF CABERNET SAUVIGNON 20
columbia valley, washington
- STORYPOINT CABERNET SAUVIGNON 28
sonoma county, california
- FREAKSHOW CABERNET 20
california
- PINE RIDGE CABERNET SAUVIGNON 68
napa valley, california
- BEAR FLAG ZINFANDEL 37
sonoma county, california

BEER

by the can & bottle

local: \$4 each | \$14 for 6-pack

- MAUI BREWING 'BIKINI BLONDE'
blonde ale | maui, hawaii
- HONOLULU BEERWORKS 'KEWALOS'
cream ale | honolulu, hawaii
- WAIKIKI BREWING 'HANA HOU'
hefeweizen | honolulu, hawaii
- MAUI BREWING 'BIG SWELL'
ipa | maui, hawaii

domestic: \$3 each | \$12 for 6-pack

- MILLER HIGH LIFE
lager | milwaukee, wisconsin
- COORS LIGHT
lager | golden, colorado
- HEINEKEN
euro lager | zoeterwoude, netherlands
- ASAHI
pale lager | tokyo, japan

*in accordance with the hawaii liquor commission ordinance, all wine & full spirits bottles must be opened and resealed. beer may be purchased unopened. food purchase required for all alcohol orders.

BEVERAGE MENU

COCKTAILS

MIXER KITS

mix ingredients to taste and pour over ice

MOSCOW MULE DARK & STORMY

bottle of vodka or rum
6-pack ginger beer
housemade syrup (200ml)
limes for garnish

select a spirit:

Grey Goose (1L) 75
Ketel One (1L) 70
Tito's (1L) 65
Gosling's Dark (750ML) 65
Bacardi 8yr (750ML) 75
Kohana Kea (1L) 80

PALOMA

bottle of tequila
fresh squeezed grapefruit juice (200ml)
fresh squeezed lime juice (200ml)
agave syrup (200ml)
6-pack club soda
fennel-citrus salt
limes for garnish

select a spirit:

Espolon (1L) 65
Herradura Silver (1L) 75
Patron Silver (750ML) 100
Espolon Reposado (750ML) 75

READY-MADE

*on the rocks premium cocktails - serves 2
just pour over ice*

AVIATION 16

larios london dry gin, dry cherry, lemon, violet

COSMOPOLITAN 16

effen vodka, cranberry, triple sec, lemon, lime

JALAPENO PINEAPPLE MARGARITA 16

tres generaciones plata tequila, triple sec, pineapple, jalapeno

MARGARITA 16

hornitos plata tequila, triple sec, lime

MAI TAI 16

cruzan light & dark rums, orange, pineapple, orgeat, coconut

OLD FASHIONED 16

knob creek bourbon whiskey, bitters, cane sugar, orange

SPIRITS

GREY GOOSE VODKA (1L) 55

KETEL ONE VODKA (1L) 50

TITO'S VODKA (1L) 45

BOMBAY SAPPHIRE GIN (1L) 55

HENDRICK'S GIN (1L) 60

GOSLING'S DARK RUM (750ML) 45

BACARDI 8YR RUM (750ML) 55

KOHANA KEA RUM (1L) 60

ESPOLON TEQUILA (1L) 45

HERRADURA SILVER TEQUILA (1L) 55

PATRON SILVER TEQUILA (750ML) 80

ESPOLON REPOSADO TEQUILA (750ML) 55

BULLEIT WHISKY (1L) 55

CROWN ROYAL WHISKY (750ML) 45

JACK DANIELS WHISKEY (1L) 50

JAMESON WHISKEY (1L) 45

MACALLAN 12YR SCOTCH (750ML) 85

MAKER'S MARK WHISKY (1L) 55

MICHTER'S SMALL BATCH WHISKEY (750ML) 60

RITTENHOUSE RYE WHISKY (750ML) 40



DIANE'S ORIGINAL

BLOODY MARY MIXER (32oz BOTTLE) 12

heirloom tomatoes, olive brine, organic egyptian celery seed, honey, horseradish, worcestershire (anchovy free), citrus of lemon juice, sea salt, red chili pepper, tajin seasoning

DIRTY DIANE'S

JALAPEÑO MIXER (32oz BOTTLE) 12

heirloom tomatoes, olive brine, organic egyptian celery seed, honey, horseradish, worcestershire (anchovy free), cilantro & jalapeño purée, citrus of lemon & key lime, red chili pepper, sea salt, coriander seed

BREWED MARY

BEER MIXER (32oz BOTTLE) 12

heirloom tomatoes, olive brine, organic egyptian celery seed, honey, horseradish, worcestershire (anchovy free), cilantro & jalapeño purée, citrus of lemon & key lime, red chili pepper, sea salt, coriander seed

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Meet Our Culinary Ohana



CHEF MICHAEL MINA
Little Lafa



CHEF ADAM SOBEL
Adam's Nana Lu



CHEF HARRISON CHERNICK
Uncle Harry's Hot Chicken



CHEF KEN TOMINAGA
The Ramen Bar



CHEFS MICHELLE KARR-UEOKA
& WADE UEOKA
Burger Hale



CHEF HUGO ORETGA
Mi Almita Cantina



CHEF WESLEY PUMPHREY
STRIPSTEAK



CHEF GERALD CHIN
Corporate Chef



CHEF DENECIO URIAS
The STREET