



STRIPSTEAK

THE STEAKHOUSE. EVOLVED.

YEAR  
2021

**PRIVATE DINING**





# STRIPSTEAK

WAIKIKI

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

Sophisticated. Seductive. Modern.

## PRIVATE DINING

Ideal for leisure or business events, our Private Dining Room accommodates up to 42 guests seated and 60 standing. The restaurant is also available to reserve in its entirety.

## LOCATION

International Market Place  
3rd Floor, Grand Lanai  
2330 Kalakaua Avenue  
Honolulu, HI 96815

## EVENTS INFORMATION

Tel: 808.342.5018  
Email: [events@stripsteakwaikiki.com](mailto:events@stripsteakwaikiki.com)

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### MANAGING CHEF

Michael Mina

### 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 2020: Best Steak - Gold Medal  
Wine Spectator Magazine Awards 2019: Best of Award of Excellence  
Wine Enthusiast Magazine 2018: America's 100 Best Wine Restaurants**



# STRIPSTEAK

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## 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

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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## OUR CULINARY MISSION

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; Red Miso Butter Roasted Shellfish Platters featuring King crab, Kona lobster, pacific oysters and shrimp. Our Triple Seared Washugyu STRIPSTEAK re-defines an already unique preparation. Seared three separate times with a salt crust, soy, and finally sake, this is the definition of indulgent!.





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## THE ARRIVAL EXPERIENCE

### PASSED CANAPES

12 PIECE MINIMUM PER ORDER  
[PRICED PER PIECE]

**AHI CRUDO +6**

CRISPY ONION, JALAPENO, ROASTED GARLIC PONZU

**LOBSTER TACO +9**

PINEAPPLE, RED BELL PEPPER, CILANTRO

**SESAME SHRIMP TOAST +4**

GOLDEN GARLIC, SZECHUAN CHILI VINAIGRETTE

**PRIME BEEF TARTARE +3**

YUZU KOSHO AIOLI. RADISH, OLIVE OIL CROSTINI

**OCTOPUS KUSHIYAKI +7**

KAFFIR LIME YOGURT

**PORK BELLY SKEWER +7**

SOY-GLAZED

**FOIE GRAS & PINEAPPLE KUSHIYAKI +8**

YAKITORI GLAZE, MACADAMIA NUT

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### RAW BAR\*

**MISO BUTTER ROASTED SHELLFISH PLATTER (SERVES 2-3) +145**

PACIFIC OYSTERS, KING CRAB, GULF SHRIMP, LOBSTER

**ROYAL ICE-COLD SHELLFISH PLATTER (SERVES 2-3) +145**

PACIFIC OYSTERS, KING CRAB, GULF SHRIMP, LOBSTER.

**PACIFIC OYSTERS BY THE DOZEN +72**

COCONUT-LILIKOI MIGNONETTE

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

# OHANA TASTING MENU 105

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

ALL SERVED FAMILY-STYLE FOR THE TABLE

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## THAI COCONUT-RED CURRY SOUP

LOCAL TOFU, LEMONGRASS ESSENCE

## AHI CRUDO

CRISPY ONION, JALAPENO, ROASTED GARLIC PONZU

## SHRIMP TOAST

GINGER AIOLI

## GEM LETTUCE CAESAR

GARLIC STREUSEL ,TEMPURA WHITE ANCHOVY, TRUFFLE DRESSINGI

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## UDON CARBONARA

APPLEWOOD SMOKED BACON, PARMESAN, DASHI, KIZAMI

## 'INSTANT' BACON

TEMPURA OYSTER, SHREDDED CABBAGE, SOY GLAZE

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## MACADAMIA CRUSTED MAHI MAHI

BABY BOK CHOY, SHIITAKE, SCALLION BUTTER SAUCE

## PRIME NEW YORK STRIP

GOMAE BROCCOLINI, WHIPPED POTATOES

-ADD SEARED FOIE GRAS - 26-

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## ROASTED STRAWBERRY CHEESECAKE

YUZU CURD

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.

# ISLAND MENU 120

3 COURSE, INDIVIDUALLY PLATED MENU

GUEST CHOICE FOR COURSES 1 & 2. PLEASE SELECT ONE DESSERT FOR THE GROUP

**PRICED PER PERSON- TAX & GRATUITY EXCLUDED**

## AMUSE BOUCHE

### TRIO OF DUCK-FAT FRENCH FRIES

BLACK TRUFFLE, GARLIC-HERB, FURIKAKE SPICE

## FIRST COURSE

### CAESAR SALAD

TRUFFLE VINAIGRETTE, TEMPURA WHITE ANCHOVY

### 'INSTANT' BACON

TEMPURA OYSTER, SHREDDED CABBAGE, SOY GLAZE

### TRUFFLE HAMACHI SASHIMI

SCALLION, CUCUMBER, MASAGO ARARE, TRUFFLE PONZU

### SESAME SHRIMP TOAST

JAPANESE MILK BREAD, GINGER AIOLI

## SECOND COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

POTATO PUREE, BROCCOLINI, CREAMED SPINACH

### 8 oz ANGUS FILET MIGNON

### ORA KING SALMON

### 12 oz NEW YORK STRIP

### JIDORI CHICKEN BREAST

## DESSERT

CHOICE OF ONE

### ROASTED STRAWBERRY CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE

### COCONUT SORBET

## ACCOMPANIMENTS & SAUCES

KING CRAB OSCAR +24

HALF LOBSTER +46

SEARED FOIE GRAS +26

BEARNAISE +3

CHIMICHURRI SAUCE +3

STEAK SAUCE +3

BLACK TRUFFLE BUTTER +9

## LUXURY ADD ON'S

8 oz TRIPLE SEARED WASHUGYU STRIPSTEAK 35 per person

16 oz PRIME DELMONICO RIBEYE 20 per person

16 oz DRY-AGED PRIME BONE-IN NY 30 per person

PAN-ROASTED LOCAL CATCH 20 per person

MENU ITEMS SUBJECT TO CHANGE BASED ON SEASONAL AVAILABILITY

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# STRIPSTEAK MENU 140

3 COURSE MENU, FEATURING SHARED APPETIZERS  
AND INDIVIDUAL MAIN AND DESSERT COURSES  
PLEASE SELECT ONE DESSERT FOR THE GROUP

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

## AMUSE BOUCHE

### TRIO OF DUCK-FAT FRENCH FRIES

BLACK TRUFFLE, GARLIC-HERB, FURIKAKE SPICE

## FIRST COURSE

### WEDGE SALAD

BACON, TOMATO, EGG, ONION, BLUE CHEESE, BUTTERMILK RANCH

### 'INSTANT' BACON

TEMPURA OYSTER, SHREDDED CABBAGE, SOY GLAZE

### MICHAEL'S TUNA TARTARE

PINE NUT, GARLIC, PEAR, HABANERO-SESAME OIL

### DASHI-POACHED SHRIMP COCKTAIL

WASASBI-COCKTAIL SAUCE

## SECOND COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

POTATO PUREE, BROCCOLINI, CREAMED SPINACH

8 oz ANGUS FILET MIGNON

8 oz PRIME RIBCAP

12 oz PRIME NEW YORK STRIP

MARKET CATCH

16 oz PRIME DELMONICO  
RIBEYE

JIDORI CHICKEN BREAST

ROASTED STRAWBERRY CHEESECAKE

KONA DARK CHOCOLATE LAYER CAKE

COCONUT SORBET

## DESSERT

CHOICE OF ONE

## ACCOMPANIMENTS & SAUCES

KING CRAB OSCAR +24

HALF LOBSTER +46

SEARED FOIE GRAS +26

BEARNAISE +3

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## **Chef 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.

