



STRIPSTEAK

THE STEAKHOUSE. EVOLVED.

YEAR  
2023

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: 808.896.2545  
Email: [events@stripsteakwaikiki.com](mailto:events@stripsteakwaikiki.com)

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### MANAGING CHEF

Michael Mina

### PARKING

Validated self parking is available at the International Market Place (First Hour Complimentary)





STRIPSTEAK

WAIKIKI

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**

EMAIL: [EVENTS@STRIPSTEAKWAIKIKI.COM](mailto:EVENTS@STRIPSTEAKWAIKIKI.COM)



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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 85" TV & connections



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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, JALAPEÑO, ROASTED GARLIC PONZU

AVOCADO PANI PURI (VEGAN) +5  
CUCUMBER-CHILI WATER

HAND-CUT STEAK TARTARE +7  
BAGUETTE CROSTINI

PORK BELLY SKEWER +6  
SOY-GLAZED

SPICY TUNA TACO +7  
AVOCADO PURÉE

FOIE GRAS & PINEAPPLE KUSHIYAKI +9  
YAKITORI GLAZE, MACADAMIA NUT

MINI PANKO CRUSTED CRAB CAKES +8  
WINTER CITRUS, MISO-CAULIFLOWER PUREE

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### RAW BAR\*

ICE-COLD SHELLFISH PLATTER (SERVES 2-3) · +145  
PACIFIC OYSTERS, GULF SHRIMP, LOBSTER

PACIFIC OYSTERS BY THE DOZEN · +72  
LILIKOI MIGNONETTE

DASHI POACHED SHRIMP COCKTAIL · +28 (5 PIECES)  
WASABI COCKTAIL SAUCE

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

# CHEF'S OHANA MENU 124

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

ALL SERVED FAMILY-STYLE FOR THE TABLE

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## 'KUNG PAU' EDAMAME

Scallion, Tofu, Honshimeji Mushroom, Cashew, Chili-Garlic Sauce

## AHI TUNA CRUDO 'ROLLS'\*

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

## PANKO CRUSTED CRAB CAKE

Winter Citrus, Miso Cauliflower Pureé

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## CHOP CHOP WEDGE

Bacon, Tomato, Egg, Red Onion, Buttermilk Ranch

## 'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

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## SURF & TURF

### CENTER-CUT FILET MIGNON

&

### MACADAMIA-CRUSTED MAHI MAHI

Red Wine Reduction & Scallion Butter Sauce

(Add Seared Foie Gras · 30)

### SERVED WITH

Garlic Fried Rice, Fried Brussels Sprouts

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## BASQUE STYLE CHEESECAKE

Roasted Strawberries

# ISLAND MENU 130

3 COURSES, INDIVIDUALLY PLATED MENU

GUEST CHOICE FOR COURSES 1 & 2.

PLEASE PRE-SELECT ONE DESSERT FOR THE GROUP

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

## AMUSE BOUCHE

### TRIO OF DUCK FAT FRIES

Black Truffle, Garlic-Herb, Furikake Spice

## FIRST COURSE

CHOICE OF

### WAIPOLI MIXED GREENS SALAD

Shaved Cucumber, Radish, Carrot, Yuzu Vinaigrette

### TRUFFLE CAESAR SALAD

Parmesan, Garlic Streusel, Tempura White Anchovy

### PANKO CRUSTED CRAB CAKE

Winter Citrus, Miso Cauliflower Purée

## MAIN COURSE

CHOICE OF MAIN COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

WHIPPED POTATOES

FRIED BRUSSELS SPROUTS

BROCCOLINI

### 8 oz ANGUS FILET MIGNON

### 12 oz NEW YORK STRIP

### BIG GLORY BAY KING SALMON

### JIDORI CHICKEN BREAST

## DESSERT

PRE-SELECT DESSERT

### BASQUE STYLE CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE

## ACCOMPANIMENTS & SAUCES

HALF LOBSTER +45

SEARED FOIE GRAS +30

MISO BROILED SHRIMP +28

BEARNAISE +5

CHIMICHURRI SAUCE +5

STEAK SAUCE +5

SAUCE TRIO +12

BLACK TRUFFLE BUTTER +12

## LUXURY ADD ON'S

8 oz TRIPLE SEARED JAPANESE A5 STRIPSTEAK 175 per person

20 oz BONE-IN RIBEYE 20 per person

16 oz DRY-AGED PRIME BONE-IN NY 35 per person

MISO-BROILED CHILEAN SEA BASS 15 per person

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 MENU 150

3 COURSES, FEATURING SHARED FIRST COURSE  
INDIVIDUAL MAIN AND DESSERT COURSE  
PLEASE PRE-SELECT ONE DESSERT FOR THE GROUP

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES  
Black Truffle, Garlic-Herb, Furikake Spice

FIRST COURSE  
FOR THE TABLE TO SHARE

CHOP CHOP WEDGE  
Bacon, Tomato, Egg, Red Onion, Buttermilk Ranch

'INSTANT' BACON  
Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

AHI TUNA CRUDO 'ROLLS'\*  
Crispy Onion, Jalapeño, Roasted Garlic Ponzu

'KUNG PAO' EDAMAME  
Spicy Chili-Garlic Sauce, Bell Pepper, Cashews

MAIN COURSE  
CHOICE OF MAIN COURSE

FAMILY-STYLE SIDES FOR THE TABLE  
WHIPPED POTATOES  
FRIED BRUSSELS SPROUTS  
BLACK TRUFFLE MAC & CHEESE

8 oz ANGUS FILET MIGNON

20 oz BONE-IN RIBEYE

BIG GLORY BAY KING SALMON

JIDORI CHICKEN BREAST

DESSERT  
PRE-SELECT DESSERT

ROASTED STRAWBERRY CHEESECAKE

KONA DARK CHOCOLATE LAYER CAKE

ACCOMPANIMENTS  
& SAUCES

HALF LOBSTER +45  
SEARED FOIE GRAS +30  
MISO BROILED SHRIMP +28

BERNAISE +5  
CHIMICHURRI SAUCE +5  
STEAK SAUCE +5  
SAUCE TRIO +12  
BLACK TRUFFLE BUTTER +12

LUXURY ADD ON'S

8 oz TRIPLE-SEARED JAPANESE A5 STRIPSTEAK 175 per person

16 oz WASHUGYU RIBEYE 45 per person

16 oz DRY-AGED PRIME BONE-IN NY 35 per person

MISO-BROILED CHILEAN SEA BASS 15 per person

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.



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## STRIPSTEAK

### 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.

