



# STRIPSTEAK

A MICHAEL MINA RESTAURANT

THE STEAKHOUSE. EVOLVED.

YEAR  
2024

RECEPTIONS





# STRIPSTEAK

WAIKIKI

## STRIPSTEAK CATERING

Enjoy Michael Mina's exceptional food and service experiences in your space with your catered event!

Sophisticated. Seductive. Modern.

## DELIGHT YOUR GUESTS

Entice your clients with a fabulous reception.  
Highly trained service staff to extend your hospitality.  
Packages created for your signature event  
Show your appreciation to your clients with an elegant event.

## ACCOMMODATIONS

Full Set Up and Break Down included  
Effortless and professional fully catered service.  
All utensils and serving items provided.  
Menus created to tailor to your event.

## EVENTS INFORMATION

Events Manager: Diane Piedad  
Telephone: 206.963.9154  
Email: [dpiedad@stripsteakwaikiki.com](mailto:dpiedad@stripsteakwaikiki.com)

### MANAGING CHEF

Michael Mina

### STRIPSTEAK WAIKIKI

### EXECUTIVE CHEF

Chef Garrick Mendoza





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 2023: Best of Award 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

SEATED - 80

RECEPTION - 100

### SPECIAL FEATURES

Retractable roof

Full floor plan configuration flexibility

Dedicated exterior bar access



### PRIVATE DINING ROOM

SEATED - 42

RECEPTION - 50

### SPECIAL FEATURES

11' floor to ceiling windows

Automated shades for full privacy

A/V capabilities including 85" TV & connections



STRIPSTEAK

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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 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!.





## STRIPSTEAK

WAIKIKI

# THE STRIPSTEAK EXPERIENCE

## PASSED CANAPES

12 PIECE MINIMUM PER ORDER  
[PRICED PER PIECE]

AHI CRUDO · 6  
CRISPY ONION, JALAPEÑO, ROASTED GARLIC PONZ

ROASTED CAULIFLOWER SKEWER · 5  
GOMAE SAUCE

PORK BELLY BAO BUN · 6

DUCK-FAT FRIES, BLACK TRUFFLE AIOLI · 4  
SPICY AHI PANI PURI CUP

HAND-CUT STEAK TARTARE BITES · 7  
PANI PURI CUPS, BERNAISE

PORK BELLY SKEWER · 6  
SOY-GLAZED

SPICY AHI PANI PURI CUP · 7  
AVOCADO PURÉE

JUMBO LUMP CRAB CAKES · 8  
PINK PEPPERCORN TARTAR OLD BAY, LEMON

MARINATED BEEF SATAY · 8

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## RAW BAR\*

ICE-COLD SHELLFISH PLATTER (SERVES 2-3) · 149  
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.

# WAIKIKI MENU 98

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

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## AMUSE BOUCHE

### TRIO OF DUCK FAT FRIES

BLACK TRUFFLE AIOLI, KETCHUP, TONKATSU

## FIRST COURSE

CHOICE OF

### WAIPOLI MIXED GREENS SALAD

Shaved Cucumber, Radish, Carrot, Yuzu Vinaigrette

### TRUFFLE CAESAR SALAD

Parmesan, Garlic Streusel, Tempura White Anchovy

## MAIN COURSE

CHOICE OF MAIN COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

WHIPPED POTATOES

FRIED BRUSSELS SPROUTS

### 8 oz AUSTRIAN WAGYU SIRLOIN

### BIG GLORY BAY KING SALMON

### JIDORI CHICKEN BREAST

## DESSERT

PRE-SELECT ONE DESSERT FOR THE GROUP

### BASQUE STYLE CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE

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## ACCOMPANIMENTS & SAUCES

HALF LOBSTER +55

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 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.

# ISLAND MENU 125

3 COURSES, INDIVIDUALLY PLATED MENU

GUEST CHOICE FOR COURSES 1 & 2.

PLEASE PER-SELECT ONE DESSERT FOR THE GROUP

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

## AMUSE BOUCHE

### TRIO OF DUCK FAT FRIES

BLACK TRUFFLE AIOLI, KETCHUP, TONKATSU

## FIRST COURSE

CHOICE OF

### WAIPOI MIXED GREENS SALAD

Shaved Cucumber, Radish, Carrot, Yuzu Vinaigrette

### TRUFFLE CAESAR SALAD

Parmesan, Garlic Streusel, Tempura White Anchovy

### JUMBO LUMP CRAB CAKE

Pink Peppercorn Tartar, Old Bay, Lemon

### AHI CRUDO 'ROLLS'

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

## MAIN COURSE

CHOICE OF MAIN COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

WHIPPED POTATOES

FRIED BRUSSELS SPROUTS

BROCCOLINI

### 8 OZ AUSTRALIAN WAGYU SIRLOIN

### 14 OZ PRIME NEW YORK STRIP STEAK

### BIG GLORY BAY KING SALMON

### JIDORI CHICKEN BREAST

### BASQUE STYLE CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE

## DESSERT

PER-SELECT ONE DESSERT FOR THE GROUP

## ACCOMPANIMENTS & SAUCES

HALF LOBSTER +55

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 RIB-EYE 20 per person

18 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

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# CHEF'S OHANA MENU 124

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

ALL SERVED FAMILY-STYLE FOR THE TABLE

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## TRIO OF DUCK FAT FRIES

BLACK TRUFFLE AIOLI, KETCHUP, TONKATSU

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## TRUFFLE MISO SOUP

Scallion, Local Tofu, Honshimeji Mushroom

## AHI TUNA CRUDO 'ROLLS'\*

Crispy Onion, Jalapeño, Roasted Garlic Ponzu

## BROILED CRAB CAKE

Pink Peppercorn Tartar, Old Bay, Lemon

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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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# 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 Aioli, Ketchup, Tonkatsu

## 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

CHARRED BROCCOLINI WITH GOMAE SAUCE

BLACK TRUFFLE MAC & CHEESE

### 8 oz AUSTRALIAN WAGYU SIRLOIN

### 20 oz BONE-IN RIBEYE

### BIG GLORY BAY KING SALMON

### MACADAMIA NUT CRUSTED MAHI MAHI

### JIDORI CHICKEN BREAST

## DESSERT

PRE-SELECT ONE DESSERT FOR THE GROUP

### BASQUE STYLE CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE

## ACCOMPANIMENTS & SAUCES

HALF LOBSTER +55

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

12 oz WASHUGYU RIB-EYE 40 per person

18 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





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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.

