



STRIPSTEAK

A RARE EXPERIENCE, WELL DONE.

YEAR
2024





STRIPSTEAK

WAIKIKI

LOCATION

International Market Place
3rd Floor
2330 Kalakaua Ave. Suite 330
Honolulu, HI 96815



EVENTS INFORMATION

Tel: 808.896.2545

Email: EVENTS@STRIPSTEAKWAIKIKI.COM



MANAGING CHEF

Michael Mina

GENERAL MANAGER

Chris Burman

EXECUTIVE CHEF

Chef Garrick Mendoza

EVENT MANAGER

Diane Piedad



Chef Michael Mina



Born in Cairo, Egypt and raised in Ellensburg, Washington, Chef Michael Mina began his epicurean journey at the Culinary Institute of America in Hyde Park, NY. During his formal schooling, he spent his weekends sharpening his skills by working alongside Chef Charlie Palmer's kitchen at the upscale Aureole in New York City. In 1993, Chef Mina became the executive chef of acclaimed AQUA in San Francisco, being recognized for his contributions to the culinary world by the James Beard Foundation as Rising Star Chef of the Year (1997) and Best Chef: California (2002).

With the drive and desire to provide his unique perspective on elevated dining experiences to guests across the globe, Chef Mina's culinary and business vision ultimately led to the founding of MINA Group. With deep roots in San Francisco - a city Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with a diverse array of restaurants, including Bourbon Steak, MICHAEL MINA, International Smoke, Orla, and StripSteak, in the Bay Area, Los Angeles, New York, Hawaii and beyond.



Throughout his illustrious career, Chef Mina has been honored with additional numerous accolades including a Michelin star at MICHAEL MINA (2012-2018), James Beard Foundation's "Who's Who of Food & Beverage" inductee (2013), Gayot's Restaurateur of the Year (2011), Bon Appétit's Chef of the Year (2005), and more. He was most recently named one of the "50 Most Powerful People in American Fine Dining" by Robb Report magazine (2023).



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



STRIP STEAK

WAIKIKI

ADDITIONS + RECEPTIONS

CANAPÉS

[PRICED PER PIECE]

- AHI CRUDO +6
CRISPY ONION, JALAPEÑO, ROASTED GARLIC PONZ
- ROASTED CAULIFLOWER SKEWER +5
GOMAE SAUCE
- PORK BAO BUN +6
- DUCK-FAT FRIES, BLACK TRUFFLE AIOLI +5
- HAND-CUT STEAK TARTARE BITES +7
PANI PURI CUPS, BERNAISE
- PORK BELLY SKEWER +6
SOY-GLAZED
- SPICY AHI PANI PURI CUP +7
AVOCADO PURÉE
- BROILED SHRIMP COCKTAIL +6
- JUMBO LUMP CRAB CAKES +8
PINK PEPPERCORN TARTAR OLD BAY, LEMON
- MARINATED BEEF SATAY +8

STATIONED PLATTERS

SERVES 10

- SEASONAL CRUDITE +75
BUTTERMILK RANCH
- ARTISINAL CHEESES +150
PICKLE VEGETABLES

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

CHEF'S OHANA MENU 124

FAMILY-STYLE

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

TRIO OF DUCK FAT FRIES

Black Truffle Aioli, Ketchup, Katsu Sauce

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

CHOP CHOP WEDGE

Bacon, Tomato, Egg, Red Onion, Buttermilk Ranch

'INSTANT' BACON

Kurobuta Pork Belly, Tempura Oyster, Soy Glaze

SURF & TURF

CENTER-CUT FILET MIGNON

Red Wine Reduction

&

MACADAMIA-CRUSTED MAHI MAHI

Scallion Butter Sauce

(Add Seared Foie Gras - 30)

SERVED WITH

Garlic Fried Rice, Fried Brussels Sprouts

BASQUE STYLE CHEESECAKE

Roasted Strawberries

WAIKIKI MENU 98

3 COURSES, INDIVIDUALLY PLATED
GUEST SELECT FIRST & MAIN COURSE
PRE-SELECT ONE DESSERT

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

Black Truffle Aioli, Ketchup, Katsu Sauce

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

8 oz CENTER-CUT FILET MIGNON

BIG GLORY BAY KING SALMON

JIDORI CHICKEN BREAST

SIDES

FOR THE TABLE

WHIPPED POTATOES

FRIED BRUSSELS SPROUTS

DESSERT

PRE-SELECT ONE

BASQUE STYLE CHEESECAKE

KONA DARK CHOCOLATE LAYER CAKE

ACCOMPANIMENTS & SAUCES

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

HALF LOBSTER +55
SEARED FOIE GRAS +30
MISO BROILED SHRIMP +28

LUXURY ADD ON'S

8 oz TRIPLE SEARED JAPANESE A5 STRIPSTEAK 175 per person

20 oz BONE-IN RIB-EYE 35 per person

18 oz DRY-AGED PRIME BONE-IN NY 45 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
GUEST SELECT FIRST & MAIN COURSE
PRE-SELECT ONE DESSERT

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

Black Truffle Aioli, Ketchup, Katsu Sauce

FIRST COURSE

CHOICE OF

WAIPOLI 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

8 OZ CENTER-CUT FILET MIGNON

14 OZ PRIME NEW YORK STRIP STEAK

BIG GLORY BAY KING SALMON

JIDORI CHICKEN BREAST

SIDES

FOR THE TABLE

WHIPPED POTATOES

FRIED BRUSSELS SPROUTS

BROCCOLINI

DESSERT

PER-SELECT ONE

BASQUE STYLE CHEESECAKE

KONA DARK CHOCOLATE LAYER CAKE

ACCOMPANIMENTS & SAUCES

BERNAISE +5

CHIMICHURRI SAUCE +5

STEAK SAUCE +5

SAUCE TRIO +12

BLACK TRUFFLE BUTTER +12

HALF LOBSTER +55

SEARED FOIE GRAS +30

MISO BROILED SHRIMP +28

LUXURY ADD ON'S

8 oz TRIPLE SEARED JAPANESE A5 STRIPSTEAK 175 per person

20 oz BONE-IN RIB-EYE 35 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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STRIPSTEAK MENU 150

3 COURSES, FAMILY STYLE FIRST COURSE

GUEST SELECT MAIN COURSE

PRE-SELECT ONE DESSERT

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

Black Truffle Aioli, Ketchup, Tonkatsu

FIRST COURSE

FOR THE TABLE

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

8 oz CENTER-CUT FILET MIGNON

14 oz PRIME NEW YORK STRIP STEAK

BIG GLORY BAY KING SALMON

MACADAMIA NUT CRUSTED MAHI MAHI

JIDORI CHICKEN BREAST

SIDES

FOR THE TABLE

WHIPPED POTATOES

FRIED BRUSSELS SPROUTS

BROCCOLINI

BLACK TRUFFLE MAC & CHEESE

DESSERT

PRE-SELECT ONE

BASQUE STYLE CHEESECAKE

KONA DARK CHOCOLATE LAYER CAKE

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

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