



STRIPSTEAK

A MICHAEL MINA RESTAURANT

## SPECIAL EVENTS

808.896.2545

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

# ABOUT US

Perched on the Grand Lanai of the International Market Place, STRIPSTEAK Waikiki combines the vibrant flavors of a modern American steakhouse with a unique Asian influence, creating an unparalleled dining experience in the heart of Honolulu.

Enjoy a seasonally inspired menu featuring locally sourced ingredients, signature sides, and expertly crafted dishes by Chef Michael Mina.

## EVENT SPACES

### MAIN DINING ROOM

120 Seated  
200 Reception

#### SPECIAL FEATURES:

Sleek Modern Interior  
Flexible Table and Booth Seating Options  
Dedicated Interior Bar Access

### OUTDOOR/LANAI

80 Seated  
100 Reception

#### SPECIAL FEATURES:

Retractable Roof  
Full floor Plan Configuration Flexibility  
Dedicated Exterior Bar Access

### PRIVATE DINING ROOM

42 Seated  
50 Reception

#### SPECIAL FEATURES:

11' Floor to Ceiling Windows  
Automated Shades for Full Privacy  
A/V Capabilities Including 85" TV & Connections

Private Dining Room  
42 Seated | 50 Reception





Lanai  
80 Seated | 100 Reception



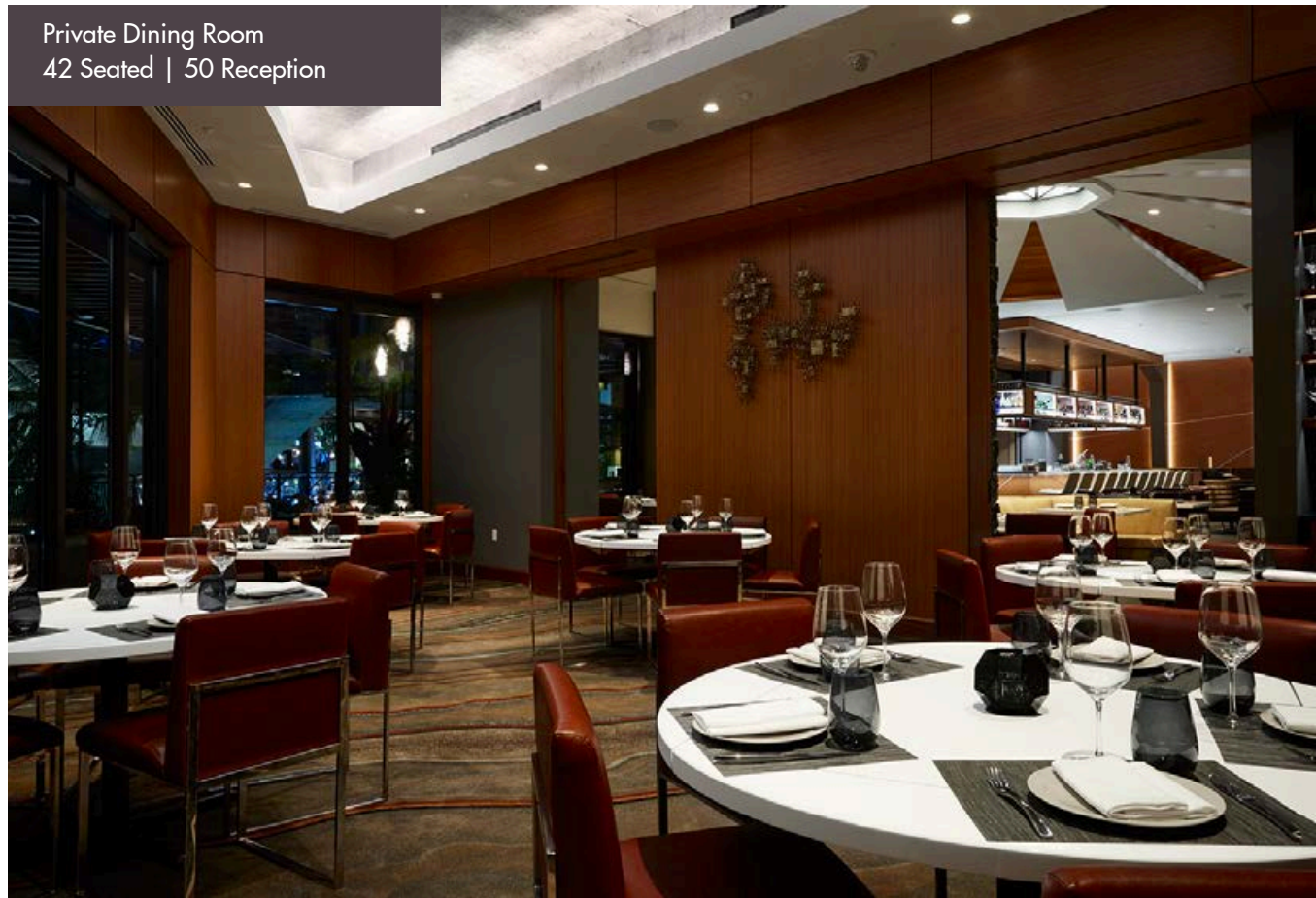
Main Dining Room  
120 Seated | 200 Reception



Lanai  
80 Seated | 100 Reception



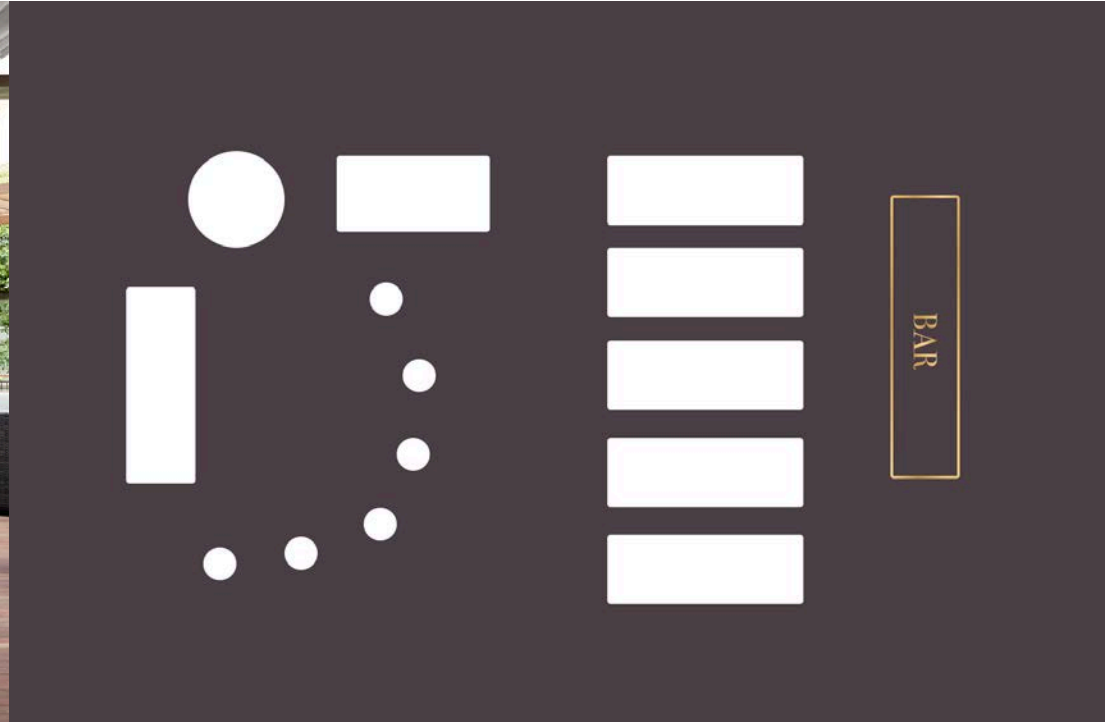
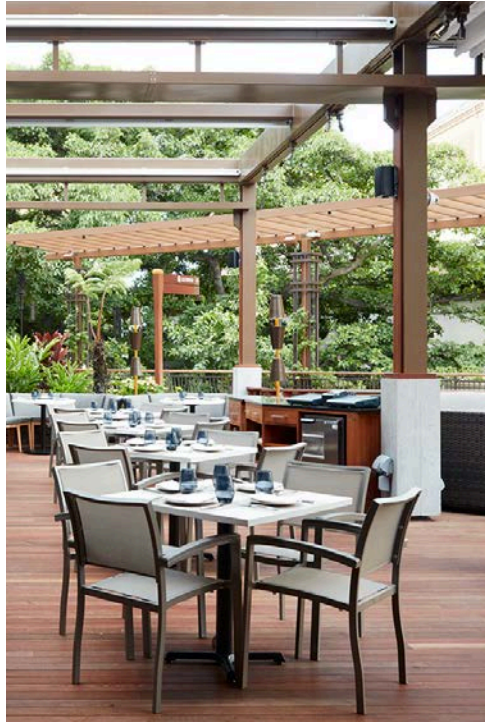
Private Dining Room  
42 Seated | 50 Reception





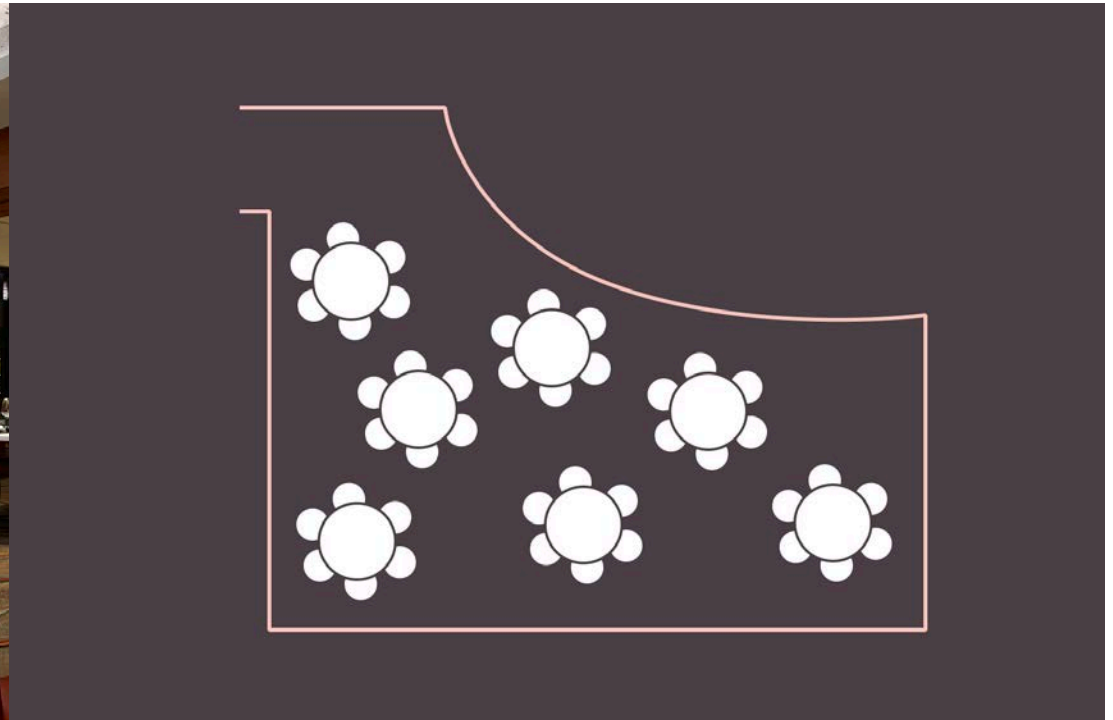
# LANAI

80 SEATED  
100 Reception

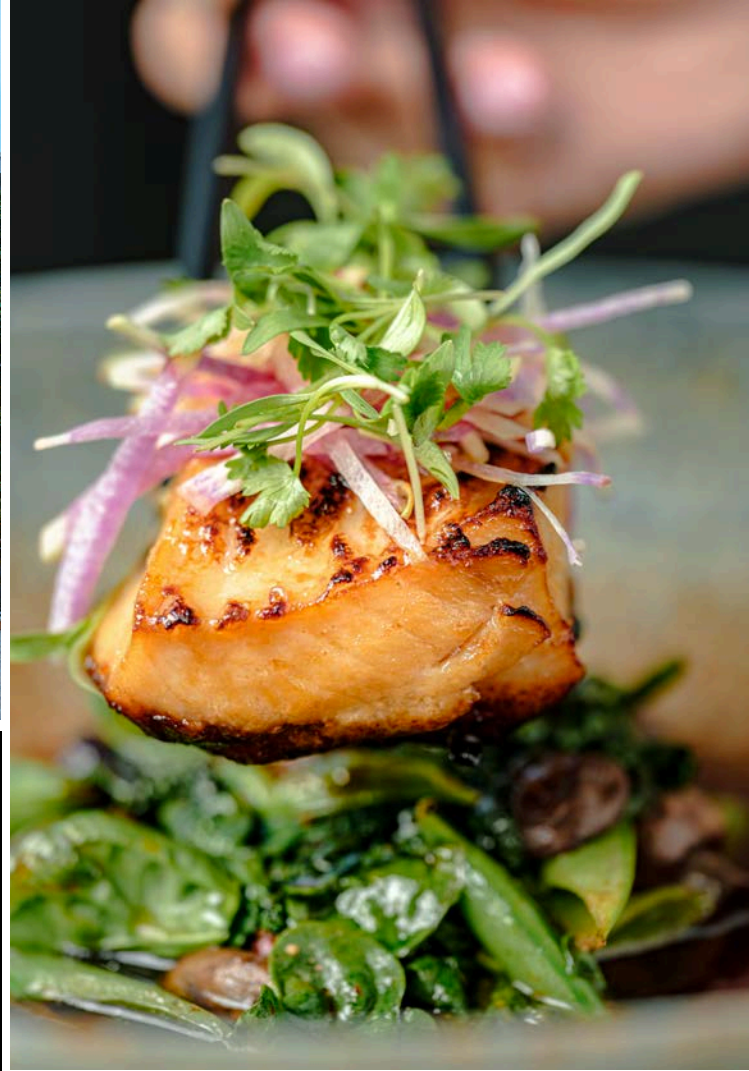


# PRIVATE DINING ROOM

42 Seated  
50 Reception









# ADDITIONS + RECEPTIONS

## PASSED CANAPES

priced per piece

### AHI CRUDO 6

CRISPY ONION, JALAPEÑO, ROASTED GARLIC PONZ

### ROASTED VEGETABLE SKEWER 5

GOMAE SAUCE

### PORK BAO BUN 6

### DUCK-FAT FRIES 5

BLACK TRUFFLE AIOLI

### HAND-CUT STEAK TARTARE BITES 7

PANI PURI CUPS, BERNAISE

### PORK BELLY SKEWER 6

SOY-PEPPER GLAZE

### JUMBO LUMP CRAB CAKE BITES 8

PINK PEPPERCORN TARTAR OLD BAY, LEMON

### MARINATED BEEF SATAY 8

## STATIONED PLATTERS

serves 10

### SEASONAL CRUDITES 75

BUTTERMILK RANCH

### ARTISANAL CHEESES 150

PICKLED VEGETABLES

## RAW BAR

### PETITE SHELLFISH PLATTER 99

4 PACIFIC OYSTERS

4 GULF SHRIMP

1/2 MAINE LOBSTER

### GRAND SHELLFISH PLATTER 240

6 PACIFIC OYSTERS

6 GULF SHRIMP

WHOLE MAINE LOBSTER

AHI TUNA TARTARE

### PACIFIC OYSTERS BY THE DOZEN 72

LILIKOI MIGNONETTE

### DASHI POACHED

### SHRIMP COCKTAIL (5) 28

WASABI COCKTAIL SAUCE

# WAIKIKI MENU

**\$109 PER PERSON** | 3 COURSES, INDIVIDUALLY PLATED | GUEST SELECT FIRST & MAIN COURSE | PRE-SELECT ONE DESSERT  
TAX, GRATUITY & SET UP FEE EXCLUDED

## AMUSE BOUCHE

### TRIO OF DUCK FAT FRIES

BLACK TRUFFLE AIOLI, KETCHUP, TONKATSU

## FIRST COURSE

choice of the following

### WAIPOLI MIXED GREENS SALAD

SHAVED CUCUMBER, RADISH  
CARROT, YUZU VINAIGRETTE

### TRUFFLE CAESAR SALAD

PARMESAN, GARLIC STREUSEL  
TEMPURA WHITE ANCHOVY

## MAIN COURSE

choice of the following

### 8 OZ CENTER-CUT FILET MIGNON

### BIG GLORY BAY KING SALMON

### JIDORI CHICKEN BREAST

## SIDES

for the table

### WHIPPED POTATOES

### FRIED BRUSSELS SPROUTS

## LUXURY ADD ON-S

choice of the following

### 8 OZ TRIPLE SEARED JAPANESE A5 STRIPSTEAK

175 PER PERSON

### 20 OZ BONE-IN RIB-EYE

50 PER PERSON

### 18 OZ DRY-AGED PRIME BONE-IN NY

50 PER PERSON

### MISO-BROILED CHILEAN SEA BASS

15 PER PERSON

## 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

## DESSERT

pre-select one

### BASQUE STYLE CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE

# CHEF'S OHANA MENU

**\$135 PER PERSON** | SERVED FAMILY-STYLE  
TAX, GRATUITY & SET UP FEE EXCLUDED

## AMUSE BOUCHE

**TRIO OF DUCK FAT FRIES**  
BLACK TRUFFLE AIOLI, KETCHUP, TONKATSU

## FIRST COURSE

**TRUFFLE MISO SOUP**  
SCALLION, LOCAL TOFU, HONSHIMEJI MUSHROOM

**PRIME BEEF CARPACCIO\***  
SOMEN NOODLE SALAD, CORIANDER CHUTNEY, TOASTED PEANUT

**BROILED CRAB CAKE**  
PINK PEPPERCORN TARTAR, OLD BAY, LEMON

## SECOND COURSE

**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**  
ADD SEARED FOIE GRAS 30

&

**MISO-BROILED CHILEAN SEA BASS**  
KING TRUMPETS, SUGAR SNAP PEAS, SPINACH, GINGER DASHI

**BLACK TRUFFLE MAC & CHEESE**  
**FRIED BRUSSELS SPROUTS**

## FOURTH COURSE

**BASQUE STYLE CHEESECAKE**  
ROASTED STRAWBERRIES



# ISLAND MENU

**\$145 PER PERSON** | 3 COURSES, INDIVIDUALLY PLATED | GUEST SELECT FIRST & MAIN COURSE | PRE-SELECT ONE DESSERT  
TAX, GRATUITY & SET UP FEE EXCLUDED

## 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

### JUMBO LUMP CRAB CAKE

PINK PEPPERCORN TARTAR, OLD BAY, LEMON

### AHI CRUDO 'ROLLS'

CRISPY ONION, JALAPEÑO  
ROASTED GARLIC PONZU

## MAIN COURSE

choice of the following

### 8 OZ CENTER-CUT FILET MIGNON

### 14 OZ PRIME NEW YORK STRIP STEAK

### BIG GLORY BAY KING SALMON

### JIDORI CHICKEN BREAST

## LUXURY ADD ON-S

choice of the following

### 8 OZ TRIPLE SEARED JAPANESE A5 STRIPSTEAK

175 PER PERSON

### 20 OZ BONE-IN RIB-EYE

45 PER PERSON

### 18 OZ DRY-AGED PRIME BONE-IN NY

45 PER PERSON

### MISO-BROILED CHILEAN SEA BASS

15 PER PERSON

## SIDES

for the table

### WHIPPED POTATOES

### FRIED BRUSSELS SPROUTS

### BROCCOLINI

## 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

## DESSERT

pre-select one

### BASQUE STYLE CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE

# STRIPSTEAK MENU

**\$160 PER PERSON** | 3 COURSES, FAMILY STYLE FIRST COURSE | GUEST SELECT MAIN COURSE | PRE-SELECT ONE DESSERT  
PRICED PER PERSON- TAX, GRATUITY & SET UP FEE 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 the following

### 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

## LUXURY ADD ON-S

choice of the following

### 8 OZ TRIPLE SEARED JAPANESE A5 STRIPSTEAK

175 PER PERSON

### 20 OZ BONE-IN RIB-EYE

45 PER PERSON

### 18 OZ DRY-AGED PRIME BONE-IN NY

45 PER PERSON

### MISO-BROILED CHILEAN SEA BASS

15 PER PERSON

## SIDES

for the table

### WHIPPED POTATOES

### FRIED BRUSSELS SPROUTS

### BROCCOLINI

### BLACK TRUFFLE MAC & CHEESE

## ACCOMPANIMENTS AND 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

## DESSERT

pre-select one

### BASQUE STYLE CHEESECAKE

### KONA DARK CHOCOLATE LAYER CAKE



# THE TEAM



## CHEF MICHAEL MINA, CHEF PARTNER

Michael Mina is the chef, founder and executive chairman of Mina Group, an award-winning restaurant management company with a collection of over 30 chef-driven concepts across the country that showcase the best of food, wine and spirits.

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 the Chef Mina has always held close to his heart - MINA Group now expands from coast to coast with restaurants 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).

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**EXECUTIVE CHEF**  
Garrick Mendoza

**GENERAL MANAGER**  
Chris Burman

**SALES & EVENTS  
MANAGER**  
Rochelle Ikeda



# CONTACT

Get in touch for more information and  
to start planning your event.

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