



STRIPSTEAK

A MICHAEL MINA RESTAURANT

SPECIAL EVENTS

808.896.2545

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

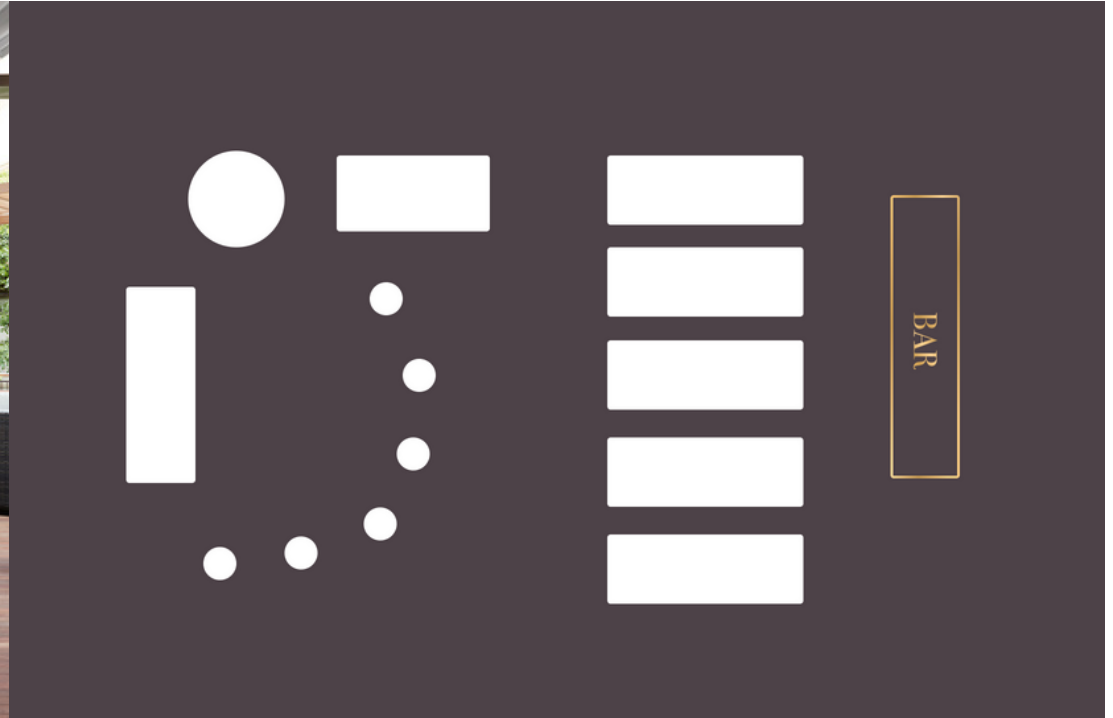


Private Dining Room
42 Seated | 50 Reception



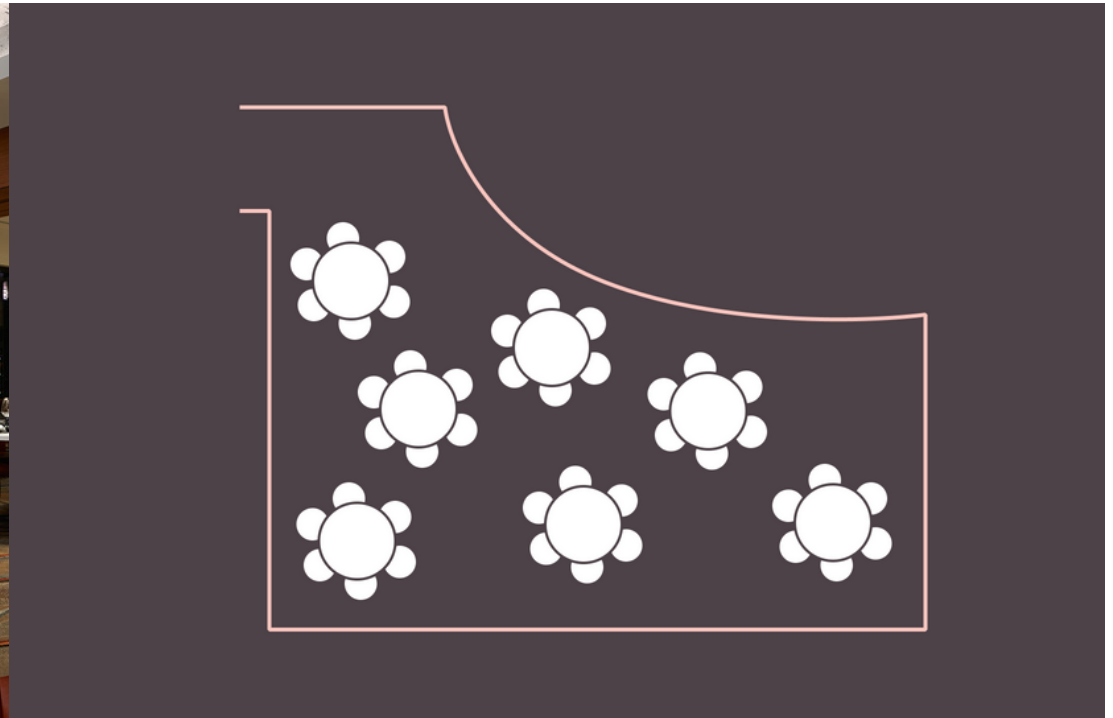
LANAI

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 TARTARE*
CAPER, CORNICHON, BAGUETTE CROSTINI

BROILED CRAB CAKE
PINK PEPPERCORN TARTAR, OLD BAY, LEMON

SECOND COURSE

TRUFFLE CAESAR SALAD
PARMESAN, GARLIC STREUSEL, TEMPURA WHITE ANCHOVY

'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

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MISO-BROILED CHILEAN SEA BASS

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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).

International Market Place, 3rd Floor
2330 Kalakaua Ave. Suite 330
Honolulu, HI 96815
808.896.2545

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.

events@stripsteakwaikiki.com