



STRIPSTEAK

A MICHAEL MINA RESTAURANT

SPECIAL EVENTS

[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

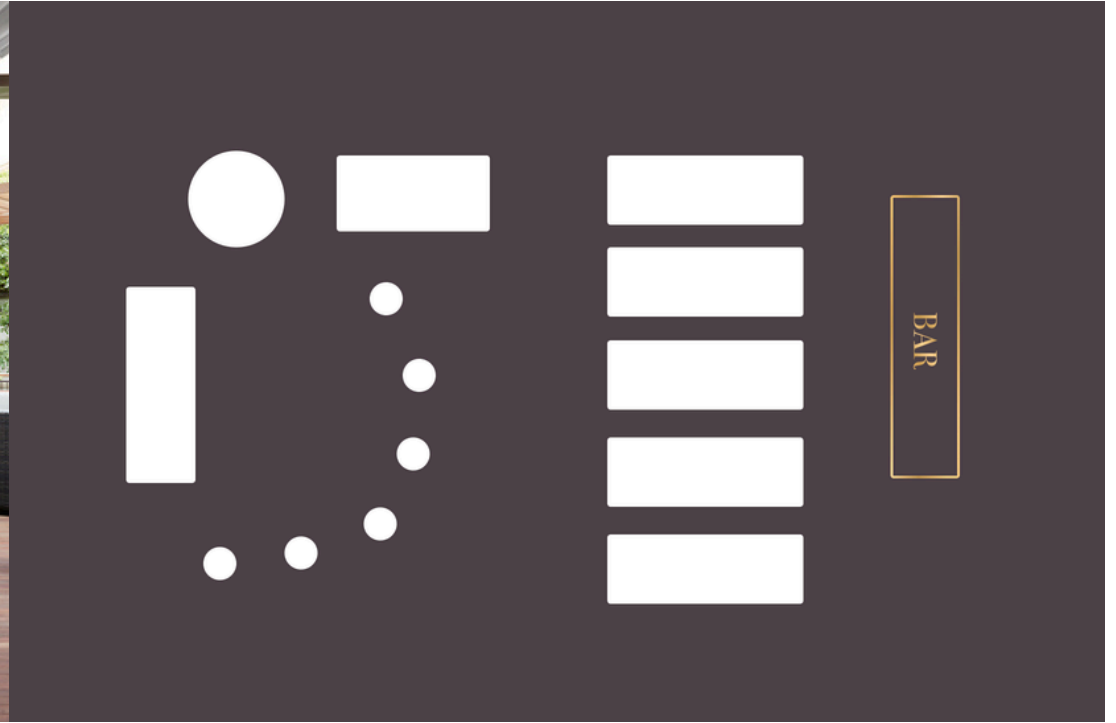


Private Dining Room  
42 Seated | 50 Reception



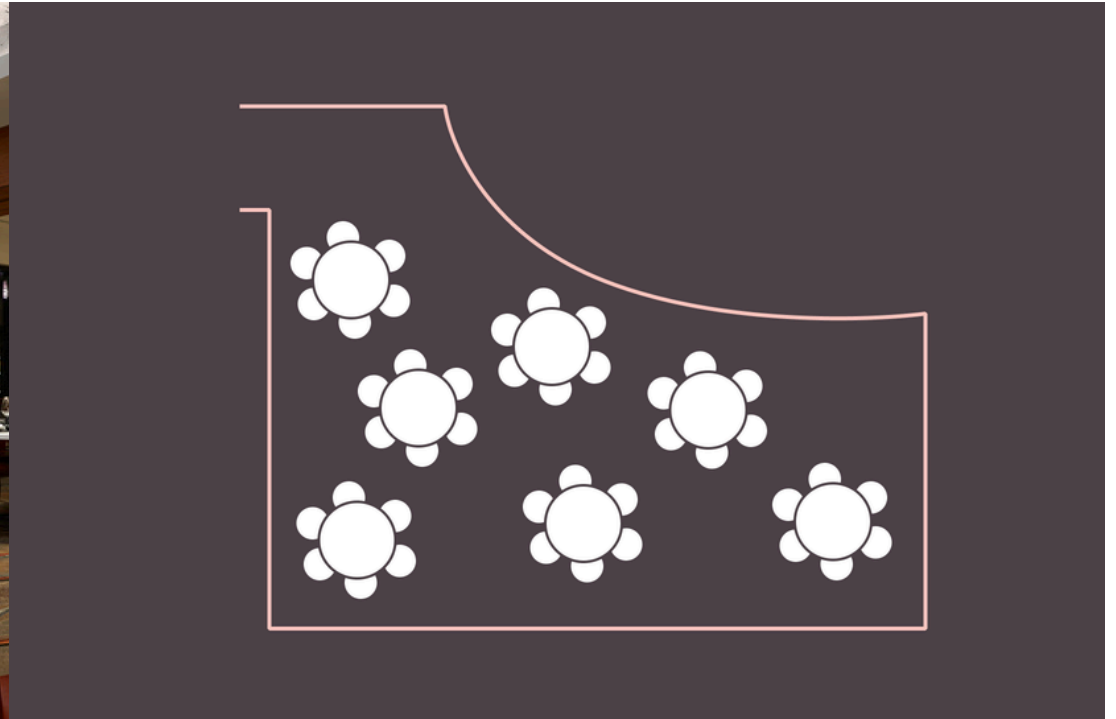
# LANAI

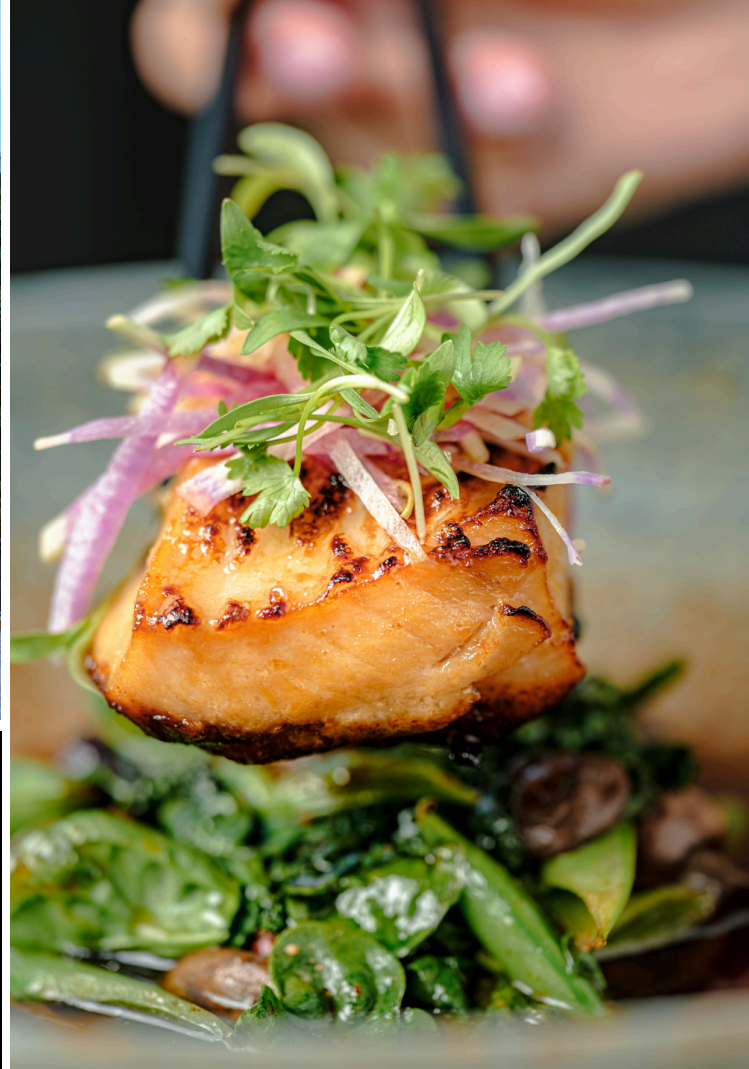
80 SEATED  
100 Reception



# PRIVATE DINING ROOM

42 Seated  
50 Reception





# ADDITIONS + RECEPTIONS

## PASSED CANAPES

priced per piece (minimum 12 per item)

**MICHAEL'S MINA TUNA TARTARE 6**  
TOASTED JAPANESE MILK BREAD

**GRILLED ASPARAGUS SKEWER 5**  
GINGER-GARLIC SOY

**SHORT RIB BAO BUN 6**  
HOISIN BBQ SAUCE

**DUCK-FAT FRIES 5**  
BLACK TRUFFLE AIOLI

**BURRATA TOMATO TOAST 5**  
BALSAMIC GLAZE

**STRIPSTEAK SLIDER 10**  
KING'S HAWAIIAN ROLLS

**HAND-CUT STEAK TARTARE BITES 7**  
CRISPY POTATO CHIPS, BERNAISE

**MARINATED BEEF SATAY 8**  
CHIMICHURRI

**KING TRUMPET MUSHROOM SKEWER 6**  
SOY GLAZE, TOGARASIHI

**BACON-WRAPPED SCALLOP SKEWER 8**  
CHERRY PUREE

**LOBSTER & MELON SKEWER 11**  
GINGER DRESSING

## STATIONED PLATTERS

serves up to 12 guest

**MARKET VEGETABLE CRUDITE 75**  
BUTTERMILK-RANCH DIP

**ARTISINAL CHEESES 150**  
CHEF'S SELECTION  
TRADITIONAL ACCOMPANIMENTS

**CHILLED SHELLFISH 345**  
PACIFIC OYSTERS  
GULF SHRIMP  
KONA LOBSTER

**DASHI POACHED  
SHRIMP COCKTAIL 175**  
WASABI COCKTAIL SAUCE

## PASTRY BITES

price per piece (12 piece minimum)

**GOURMET CHOCOLATE TRUFFLES 7**

**ASSORTED MACARONS 7**

**MINI CHOCOLATE CHIP COOKIES 4**

**BROWNIE BITES 5**

**CREAM PUFFS 4**

# WAIKIKI FAMILY MENU

**\$109 PER PERSON**  
SERVED FAMILY-STYLE

## AMUSE BOUCHE

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

## FIRST COURSE

**TRUFFLE CAESAR SALAD**  
PARMESAN, GARLIC STREUSEL, TEMPURA WHITE ANCHOVY

**BURATTA & KAWAMATA TOMATOES\***  
BASIL STUFFED BURRATA, PITA CROUTONS, BALSAMIC REDUCTION

**BACON-WRAPPED SCALLOP**  
CHERRY PUREE, MACADAMIA NUT, MADEIRA EMULSION

## MAIN COURSE

**PRIME NEW YORK STRIP**

**ORA KING SALMON**

**ROASTED CHICKEN**

**VEGETARIAN ITEM UPON REQUEST**  
**RIGATONI POMODORO**

### SUPPLEMENTS - PRICED PER PERSON

**20 OZ BONE-IN RIB-EYE +45**

**18 OZ DRY-AGED PRIME BONE-IN NY +55**

**8 OZ JAPANESE A5 STRIPSTEAK +175**

## SIDES

**BLACK TRUFFLE MAC & CHEESE**

**WHIPPED POTATOES**

**STIR FRIED MARKET VEGETABLE**

## DESSERT

**KONA DARK CHOCOLATE LAYER CAKE**

## ENHANCEMENTS

priced per person

**HUDSON VALLEY FOIE GRAS +35**

**GRILLED SHRIMP +28**

**SEARED SCALLOPS +30**

# STRIPSTEAK MENU

**\$135 PER PERSON**

3 COURSES, FIRST & DESSERT COURSE FAMILY STYLE | GUEST SELECT MAIN COURSE UPON ARRIVAL

## 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

### AHI TUNA CRUDO 'ROLLS'\*

CRISPY ONION, JALAPEÑO  
ROASTED GARLIC PONZU

## SECOND COURSE

for the table

### TOMATO & KAWAMATA TOMATOES

BASIL PESTO STUFFED BURRATA  
PITA CROUTONS, BALSAMIC GLAZE

### BACON-WRAPPED SCALLOPS

CHERRY PUREE  
MACADAMIA NUT, MADEIRA EMULSION

## MAIN COURSE

guest select upon arrival

### 8 OZ CENTER-CUT FILET MIGNON

### ORA KING SALMON

### JIDORI BRICK CHICKEN

### VEGETARIAN UPON REQUEST:

### RIGATONI POMODORO

### SUPPLEMENTS - PRICED PER PERSON

20 OZ BONE-IN RIB-EYE +45

18 OZ DRY-AGED PRIME BONE-IN NY +55

8 OZ JAPANESE A5 STRIPSTEAK +175

## SIDES

for the table

### WHIPPED POTATOES

### STIR FRIED MARKET VEGETABLES

### BLACK TRUFFLE MAC & CHEESE

## DESSERT

for the table

### KONA DARK CHOCOLATE LAYER CAKE

## ENHANCEMENTS

priced per person

HUDSON VALLEY FOIE GRAS +35

GRILLED SHRIMP +28

SEARED SCALLOPS +30

# ISLAND MENU

**\$150 PER PERSON**

3 COURSES, INDIVIDUALLY PLATED | GUEST SELECT FIRST & MAIN COURSE UPON ARRIVAL  
AVAILABLE UP TO 42 GUESTS

## AMUSE BOUCHE

### TRIO OF DUCK FAT FRIES

BLACK TRUFFLE AIOLI, KETCHUP, TONKATSU

## FIRST COURSE

guest select upon arrival

### CHOP CHOP WEDGE

BACON, TOMATO, EGG  
RED ONION, BUTTERMILK RANCH

### TRUFFLE CAESAR SALAD

PARMESAN, GARLIC STREUSEL  
TEMPURA WHITE ANCHOVY

### FRENCH MAUI ONION SOUP

THREE CHEESE MIX, GARLIC BAGUETTE CROUTON

### BACON-WRAPPED SCALLOP

CHERRY PUREE  
MACADAMIA NUT, MADEIRA EMULSION

## MAIN COURSE

guest select upon arrival

### 8 OZ CENTER-CUT FILET MIGNON

### 14 OZ PRIME NEW YORK STRIP STEAK

### ORA KING BAY KING SALMON

### JIDORI BRICK CHICKEN

### VEGETARIAN OPTION UPN REQUEST:

### RIGATONI POMODORO

### SUPPLEMENTS - PRICED PER PERSON

20 OZ BONE-IN RIB-EYE +45

18 OZ DRY-AGED PRIME BONE-IN NY +55

8 OZ JAPANESE A5 STRIPSTEAK +175

## SIDES

for the table

### WHIPPED POTATOES

### STIR FRIED MARKET VEGETABLES

### BLACK TRUFFLE MAC & CHEESE

## DESSERT

### BASQUE STYLE CHEESECAKE

ROASTED STRAWBERRIES

## ENHANCEMENTS

priced per person

HUDSON VALLEY FOIE GRAS +35

GRILLED SHRIMP +28

SEARED SCALLOPS +30

# THE TEAM



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

## 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).

## **EXECUTIVE CHEF**

Garrick Mendoza



# CONTACT

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

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