



STRIPSTEAK

A MICHAEL MINA RESTAURANT

SPECIAL EVENTS

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



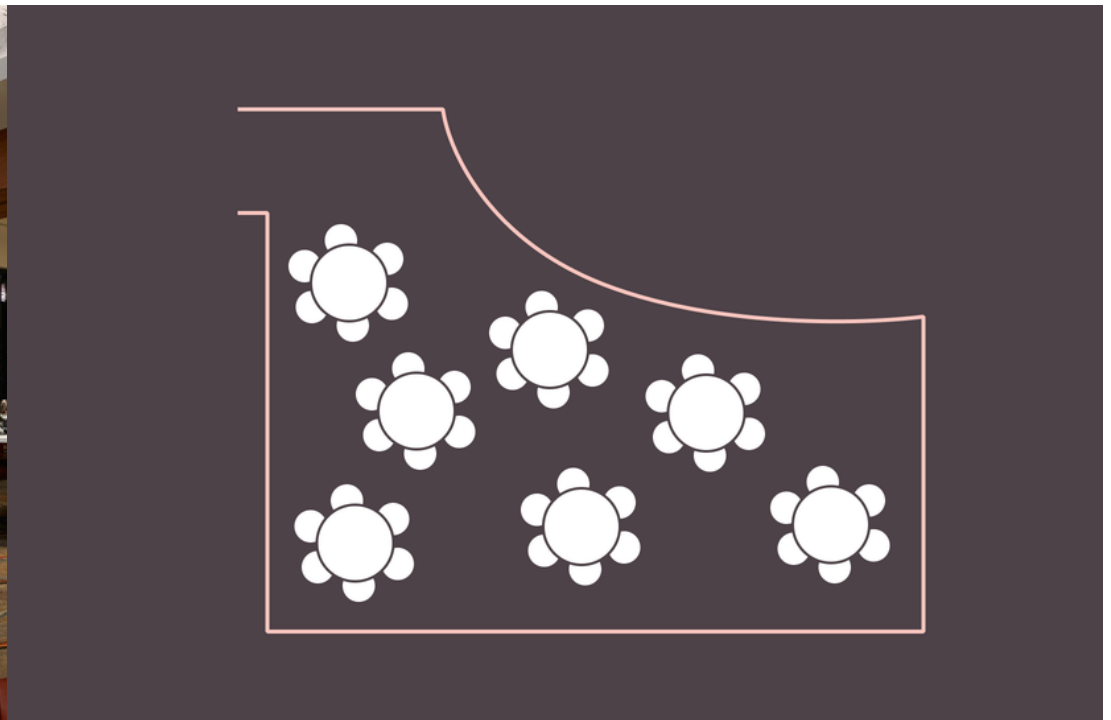
LANAI

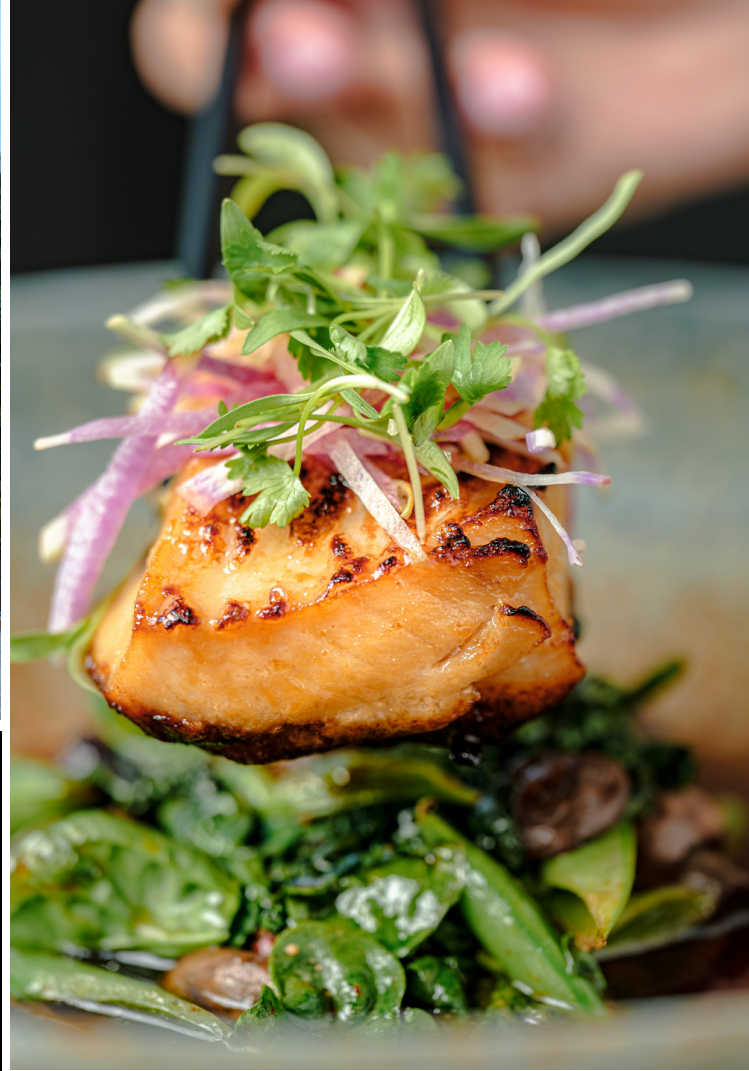
80 SEATED
100 Reception



PRIVATE DINING ROOM

42 Seated
50 Reception





WAIKIKI FAMILY MENU

\$115 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

BURRATA & KAWAMATA TOMATOES
BASIL STUFFED BURRATA, PITA CROUTONS, BALSAMIC REDUCTION

MAIN COURSE

PRIME NEW YORK STRIP

ORA KING SALMON

POMODORO PASTA - VEGETARIAN

SUPPLEMENTS - PRICED PER PERSON

JIDORI BRICK CHICKEN JIDORI BRICK +18

20 OZ BONE-IN RIB-EYE +45

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

8 OZ JAPANESE A5 STRIPSTEAK +175

SIDES

CRISPY POTATOES
STIR FRIED MARKET VEGETABLES

DESSERT

KONA DARK CHOCOLATE LAYER CAKE

ENHANCEMENTS

priced per person, full party participation

HUDSON VALLEY FOIE GRAS +35

GRILLED SHRIMP, 3PCS +28

SEARED SCALLOPS, 2PC +30

STRIPSTEAK MENU

\$135 PER PERSON

3 COURSES, FIRST & DESSERT COURSE FAMILY STYLE | GUESTS SELECT MAIN COURSE UPON ARRIVAL
AVAILABLE UP TO 42 GUESTS

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

TOMATO & KAWAMATA TOMATOES

BASIL PESTO STUFFED BURRATA
PITA CROUTONS, BALSAMIC GLAZE

AHI TUNA CRUDO 'ROLLS'*

CRISPY ONION, JALAPEÑO
ROASTED GARLIC PONZU

MAIN COURSE

guest select upon arrival

8 OZ CENTER-CUT FILET MIGNON

ORA KING SALMON

JIDORI BRICK CHICKEN

VEGETARIAN UPON REQUEST:

POMODORO PASTA

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

ISLAND MENU

\$150 PER PERSON

4 COURSES, INDIVIDUALLY PLATED | GUESTS SELECT MAIN COURSE UPON ARRIVAL
AVAILABLE UP TO 42 GUESTS

AMUSE BOUCHE

TRIO OF DUCK FAT FRIES

BLACK TRUFFLE AIOLI, KETCHUP, TONKATSU

FIRST COURSE

individually plated

TRUFFLE CAESAR SALAD

PARMESAN, GARLIC STREUSEL
TEMPURA WHITE ANCHOVY

SECOND COURSE

individually plated

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 UPON REQUEST:

POMODORO PASTA

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

ENHANCEMENTS - PRICED PER PERSON

BROILED HALF LOBSTER +28

SIDES

for the table

WHIPPED POTATOES

STIR FRIED MARKET VEGETABLES

BLACK TRUFFLE MAC & CHEESE

DESSERT

BASQUE STYLE CHEESECAKE

ROASTED STRAWBERRIES

ADDITIONS + RECEPTIONS

PASSED CANAPES

priced per piece (minimum 12 per item)

BURRATA & TOMATO TOAST 5

BALSAMIC GLAZE, EXTRA VIRGIN OLIVE OIL

MICHAEL MINA'S TUNA TARTARE 6

TOASTED JAPANESE MILK BREAD

LOBSTER & MELON SKEWERS 11

GINGER DRESSING

SPICY AHI TUNA TACO 8

AVOCADO PUREE, SRIRACHA AIOLI

SHORT RIB BAO BUN 6

HOISIN BBQ SAUCE

HAND-CUT STEAK TARTARE BITES 7

CRISPY POTATO CHIPS, BÉARNAISE

BACON-WRAPPED SCALLOP SKEWERS 8

CHERRY PURÉE

CHICKEN TERIYAKI SKEWERS 7

SESAME, SCALLION

STRIPSTEAK SLIDER 10

KING'S HAWAIIAN ROLL

KING TRUMPET MUSHROOM SKEWERS 6

SOY GLAZE, TOGARASHI

SEASONAL VEGETABLE CRUDITÉ 6

BUTTERMILK RANCH DIP

DUCK-FAT FRIES 5

BLACK TRUFFLE AIOLI

MARINATED BEEF SATAY 8

CHIMICHURRI

PASTRY BITES

price per piece (12 piece minimum)

GOURMET CHOCOLATE TRUFFLES 7

ASSORTED MACARONS 7

CHOCOLATE CHIP COOKIES 4

MINI CHOCOLATE CAKE 6

CHOCOLATE GANACHE

PINEAPPLE FOSTER 6

CARAMELIZED PINEAPPLE, BROWN SUGAR,
DARK RUM, VANILLA

BUYOUTS: LANAI OR FULL RESTAURANT

STATIONED PLATTERS

COLD:

SERVES 12 GUESTS

MARKET VEGETABLE CRUDITÉ 75

BUTTERMILK RANCH DIP

ARTISANAL CHEESES 150

CHEF'S SELECTION, TRADITIONAL ACCOMPANIMENTS

CHILLED SHELLFISH 345

PACIFIC OYSTERS, GULF SHRIMP, KONA LOBSTER, DASHI-
POACHED

SHRIMP COCKTAIL 175

WASABI COCKTAIL SAUCE

CHOP CHOP WEDGE 12 PER PERSON

BACON, TOMATO, EGG
RED ONION, BUTTERMILK RANCH

HOT:

PRICED PER PERSON

JIDORI CHICKEN 25

ROASTED SALMON 22

NEW YORK STRIP STEAK 40

WHIPPED POTATOES 16

BUTTER, CHIVES

MAC & CHEESE 16

AGED CHEDDAR, TRUFFLE, PARMESAN

SHORT RIB-FRIED RICE 16

SCALLION, SESAME

BUYOUTS: LANAI OR FULL RESTAURANT

EXPERIENTIAL

STRIPSTEAK CARVING EXPERIENCE

+\$150 Chef Fee

PRIME RIBEYE 65 per person
NEW YORK STRIP 50 per person

Choice of Accompaniments:
béarnaise, chimichurri, red wine jus
horseradish cream

Served with:
whipped potatoes

LIVE ROBATA GRILL

55 per person, + 150 Chef Attendant

TERIYAKI CHICKEN
MARINATED BEEF
GRILLED SHRIMP
KING TRUMPET MUSHROOM

Served with:
togarashi, sesame, scallion
chimichurri, ginger-soy glaze

HOT SHELLFISH DISPLAY

35 per person

Seasonal Selection of:
KONA LOBSTER
JUMBO SHRIMP
PACIFIC OYSTERS
ALASKAN KING CRAB

Accompanied by:
garlic herb butter, charred lemon

HAWAIIAN POKE STATION

select one 29 per person
select two 45 per person

AHI TUNA
shoyu tamari, wakami, edamame, fried shallots

ORA KING SALMON
spicy kewpie mayo, picked japanese cucumbers
sesame

toppings: green onions, masago arare
togarashi, crispy garlic

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