



STRIPSTEAK

THE STEAKHOUSE. EVOLVED.

YEAR
2021

PRIVATE DINING





STRIPSTEAK

WAIKIKI

Encompassing all the tradition of a classic steakhouse with Chef Michael Mina's modern flair, STRIPSTEAK Waikiki is the steakhouse evolved.

Sophisticated. Seductive. Modern.

PRIVATE DINING

Ideal for leisure or business events, our Private Dining Room accommodates up to 42 guests seated and 60 standing. The restaurant is also available to reserve in its entirety.

LOCATION

International Market Place
3rd Floor, Grand Lanai
2330 Kalakaua Avenue
Honolulu, HI 96815

EVENTS INFORMATION

Tel: 808.342.5018
Email: events@stripsteakwaikiki.com

MANAGING CHEF

Michael Mina

PARKING

Validated self and valet parking is available at the International Market Place (First Hour Complimentary)





STRIPSTEAK

WAIKIKI

A RARE EXPERIENCE, WELL DONE.

**Gather for Business.
Toast to Milestones.
Bring your Dream Celebration to Life.**

With extraordinary attention to detail and flawless service, together we can give your guests a luxuriously indulgent experience they will never forget. STRIPSTEAK Waikiki is the steakhouse evolved and sure to be a new tradition for years to come.

IMPRESSIVE. EXCLUSIVE. ONE OF A KIND.

Personalize your event with a welcome lei greeting, bespoke signature cocktails, tropical florals and specialty cakes. Not on the menu? Not a problem. Our Chefs will customize any menu and help create the feast of your dreams.



**Honolulu Magazine Hale 'Aina Awards 2019: Best Steak - Bronze Medal
Wine Spectator Magazine Awards 2019: Best of Award of Excellence
Wine Enthusiast Magazine 2018: America's 100 Best Wine Restaurants**



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 - 75
RECEPTION - 100

SPECIAL FEATURES

Retractable roof
Full floorplan configuration flexibility
Dedicated exterior bar access



PRIVATE DINING ROOM

SEATED - 42
RECEPTION - 60

SPECIAL FEATURES

11' floor to ceiling windows
Automated shades for full privacy
A/V capabilities including screen & projector



STRIPSTEAK

WAIKIKI

OUR CULINARY MISSION

Chef Michael Mina has created a fun and innovative menu, bold in flavor and diverse in inspiration. A highly seasonal and ever-evolving menu reflects the best of local ingredients and global flavors.

Precision at its finest, STRIPSTEAK Waikiki features a menu with all-natural certified USDA Prime Angus beef, 35 day dry-aged cuts, and Japanese A5 Wagyu beef.

Other signature offerings include “Instant Bacon” starring kurobuta pork belly, tempura oyster and a black pepper-soy glaze; the Seafood Tower, with King crab, Kona lobster, oysters, shrimp, sashimi, nigiri, sushi rolls and poke; and, of course, a local spin on Michael’s classic Lobster Pot Pie served table side with a whole Kona lobster, local Hamakua mushrooms, black truffle and brandied lobster cream.





STRIP STEAK

WAIKIKI

THE ARRIVAL EXPERIENCE

PASSED CANAPES

12 PIECE MINIMUM PER ORDER
[PRICED PER PIECE]

AHI TUNA 'ROLL' +6

CRISPY ONION, JALAPENO, ROASTED GARLIC PONZU

LOBSTER TACO +9

PINEAPPLE, RED BELL PEPPER, CILANTRO

CUCUMBER & WATERMELON SKEWER +3

GOLDEN GARLIC, SZECHUAN CHILI VINAIGRETTE

KAMPACHI & AHI TUNA 'POPPER' +6

CRISPY SUSHI RICE, WASABI FLYING FISH ROE

UMEBOSHI CHICKEN SKEWER +4

SHISO LEAF

PORK BELLY SKEWER +7

SOY-GLAZED

'POPCORN' SHRIMP SKEWER +5

GOCHUJANG-YUZU AIOLI

RAW BAR*

MISO BUTTER ROASTED SHELLFISH PLATTER (SERVES 2-3) +145

PACIFIC OYSTERS, KING CRAB, GULF SHRIMP, LOBSTER

ROYAL ICE-COLD SHELLFISH PLATTER (SERVES 2-3) +195

PACIFIC OYSTERS, KING CRAB, GULF SHRIMP, LOBSTER. SUSHI

GRAND ICE-COLD SHELLFISH PLATTER (SERVES 4-6) +275

PACIFIC OYSTERS, KING CRAB, GULF SHRIMP, LOBSTER, SUSHI

PACIFIC OYSTERS BY THE DOZEN +72

COCONUT-LILIKOI MIGNONETTE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

OHANA TASTING MENU 105

PRICED PER PERSON- TAX & GRATUITY EXCLUDED

ALL SERVED FAMILY-STYLE FOR THE TABLE

STRIPSTEAK EDAMAME

SAKE BEURRE BLANC, WASABI SALT, TOBIKO

KAMPACHI & AHI TUNA 'POPPER'

CRISPY RICE, YUZU AÏOLI, WASABI FLYING FISH ROE

CAESAR SALAD

TRUFFLE VINAIGRETTE, TEMPURA WHITE ANCHOVY

'CRAB RANGOON' DIP

CRISPY NORI CHIPS

TOMATO 'CAPRESE'

CREAMY TOFU, BASIL, BALSAMIC GLAZE, KAZAMI

'POPCORN' SHRIMP TEMPURA

GOCHUJANG-YUZU AÏOLI

'INSTANT' BACON

TEMPURA OYSTER, SHREDDED CABBAGE, SOY GLAZE

JIDORI YUZU CHICKEN

YAKI SOBA NOODLES, GARLIC, SPINACH, YUZU-CAPER SAUCE

PRIME NEW YORK STRIP

-ADD MACADAMIA-CRUSTED SCALLOPS (12 EACH)-

RED MISO CORN

LIME BUTTER

GRILLED ASPARAGUS

NEGI VINAIGRETTE

ROASTED STRAWBERRY CHEESECAKE

YUZU CURD, WHITE SESAME CRISP

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 120

SELECT 3 ITEMS PER COURSE FOR YOUR GUEST TO CHOOSE FROM

STRIPSTEAK MENU 140

SELECT 4 ITEMS PER COURSE FOR YOUR GUEST TO CHOOSE FROM

**INDIVIDUALLY PLATED EXPERIENCE
PRICED PER PERSON- TAX & GRATUITY EXCLUDED**

AMUSE BOUCHE

TRIO OF DUCK-FAT FRENCH FRIES

BLACK TRUFFLE, GARLIC-HERB, FURIKAKE SPICE

FIRST COURSE

CAESAR SALAD

TRUFFLE VINAIGRETTE, TEMPURA WHITE ANCHOVY

'WEDGE' SALAD

BACON, TOMATO, EGG, RED ONION, CHIVE, RANCH

'INSTANT' BACON

TEMPURA OYSTER, SHREDDED CABBAGE, SOY GLAZE

MICHAEL'S TUNA TARTARE

PINE NUT, GARLIC, PEAR, HABANERO-SESAME OIL

SECOND COURSE

INCLUDES FAMILY-STYLE SIDES FOR THE TABLE

POTATO PUREE, ASPARAGUS, CREAMED SPINACH

8 oz ANGUS FILET MIGNON

ORA KING SALMON

12 oz NEW YORK STRIP

JIDORI CHICKEN BREAST

DESSERT

CHOICE OF ONE

ROASTED STRAWBERRY CHEESECAKE

KONA DARK CHOCOLATE LAYER CAKE

COCONUT SORBET

ACCOMPANIMENTS & SAUCES

3 PIECE SHRIMP +15

2 PIECE SCALLOP +22

LOBSTER TAIL +36

SEARED FOIE GRAS +22

BEARNAISE +3

PEPPERCORN SAUCE +3

STEAK SAUCE +3

BLACK TRUFFLE BUTTER +9

LUXURY ADD ON'S

8 oz TRIPLE SEARED WASHUGYU STRIPSTEAK 35 per person

16 oz PRIME DELMONICO RIBEYE 20 per person

16 oz DRY-AGED PRIME BONE-IN NY 30 per person

PAN-ROASTED LOCAL CATCH 20 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.



STRIPSTEAK





STRIPSTEAK

Chef Michael Mina



Michelin-Starred Chef Michael Mina first appeared on the culinary map as executive chef at Aqua Restaurant in San Francisco. Shortly after, Mina's culinary and business vision led to the founding of his company MINA Group, with partner Andre Agassi in 2002.

Under the auspices of MINA Group, he has opened 30 restaurants. His accolades include James Beard Foundation "Who's Who of Food & Beverage" inductee in 2013 Wine Enthusiast Magazine Restaurateur of the Year 2012, Gayot Restaurateur of the Year 2011, Food Arts Silver Spoon Award winner May 2011, Bon Appétit Chef of the Year 2005, San Francisco Magazine Chef of the Year 2005, as well as the International Food and Beverage Forum's Restaurateur of the Year 2005.

Michael Mina has also played an integral part in the development of the San Francisco dining scene, contributing to such outstanding projects as RN74, Michael Mina, PABU, Ramen Bar and Clock Bar.

