



STRIPSTEAK
A MICHAEL MINA RESTAURANT

November 27, 2018

STRIPSTEAK WAIKIKI ROLLS OUT NEW, ELEVATED HAPPY HOUR MENU

–Michael Mina’s signature restaurant takes pau hana to the next level with fresh sushi, seafood, hearty pūpū and craft cocktails and drinks for \$7–

HONOLULU, Hawai‘i – STRIPSTEAK Waikiki invites hard-working locals to give their pau hana a promotion with its new happy hour menu featuring fresh sashimi and sushi, hearty pūpū, cocktails and drink specials. Available exclusively at the restaurant bar from 4 – 6 p.m. daily, favorites from the new happy hour menu include **Baked King Crab Dip** (\$14) with spinach, mozzarella and garlic streusel; **Ahi Poke Tacos** (\$11) featuring Chef Michael Mina’s famous touches to the traditional tartare and **Charred Edamame** (\$7) with caramelized soy, almonds and sesame along with the favorites such as **Bara Chirashi** (\$18) served with daily, fresh sashimi, ikura and kizami; **‘Loco Moco’ Sliders** (\$9) with fried quail egg and black truffle gravy; and Mina’s famous **Truffle Duck Fat Fries** (\$7) with parmesan, herbs and truffle aioli.

The newest and most exciting addition to the happy hour menu is the monthly chef’s featured **Between The Bread** (\$12) ‘sandwich’ creation. Every month our chefs will create a special ‘sandwich’ that is sure to delight. For December, STRIPSTEAK Waikiki features **Pork Belly Bao Buns** with black pepper-soy glaze, Asian slaw, cilantro and Fresno chili.

Those with a bigger appetite can enjoy the **STRIPSTEAK Sunset Supper** (\$40/person) including a tuna hand roll, 12oz NY Stripsteak with duck fat fries and garlic spinach; **STRIPSTEAK Burger & Garlic Fries** (\$21) with applewood-smoked bacon, caramelized onions, sautéed mushrooms, white cheddar and truffle aioli.

“There’s something for every appetite on our new happy hour menu,” said Justin Yu, general manager of STRIPSTEAK Waikiki. “Typical happy hour menus are usually starch-driven, cheaper foods, but we offer elevated proteins that you’d expect from a steakhouse alongside fresh, high-quality seafood.”

An unexpected offering for a typical steakhouse is some of the best sashimi and sushi available in Hawai‘i. STRIPSTEAK Waikiki offers happy hour **Maguro** (big eye tuna), **Sake** (king salmon) and **Hamachi** (yellowtail) nigiri (\$4/1 piece) and sashimi (\$6/2 pieces); and hand rolls (\$4/1 piece) including **Spicy Tuna**, **Negihama**, and **California** made with fresh crab.

In addition to the robust food offerings, a special selection of craft cocktails are available for \$7 and include: **White Tai** with rum, coconut, lime; **Le Chiffre** with shochu, lavender, dolin blanc; **Gala Brand** with aperol, passion fruit and prosecco; and **‘Down the Hatch’**—bartender’s daily cocktail creation. **Beer & A Shot** specials are available for \$8.08 and sake, wine and beer specials are available as well.

Located on the International Market Place’s Third-Level Grand Lanai at 2330 Kalākaua Avenue,

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dinner is offered nightly from 5 to 10 p.m. with expansive indoor and outdoor seating and happy hour from 4 to 6 p.m. Reservations are highly recommended. Validated valet and self-parking is available at the International Market Place.

For more information, please visit STRIPSTEAKWaikiki.com, [Facebook.com/STRIPSTEAKRestaurant](https://www.facebook.com/STRIPSTEAKRestaurant) and @STRIPSTEAKHI on Instagram and Twitter.

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ABOUT MINA GROUP

MINA Group is a San Francisco-based restaurant management company specializing in creating and operating upscale, innovative restaurant concepts. MINA Group is led by Chef/Founder Michael Mina whose accolades include James Beard Foundation “Who’s Who of Food and Beverage” inductee in 2013, *Bon Appétit* Chef of the Year, *San Francisco Magazine* Chef of the Year, and International Food and Beverage Forum’s Restaurateur of the Year. Operating since 2003, MINA Group currently manages over 40 restaurants including MICHAEL MINA in San Francisco and Las Vegas; PABU in San Francisco and Boston; THE RAMEN BAR in San Francisco; INTERNATIONAL SMOKE in San Francisco and Houston; RN74 in Seattle; BOURBON STEAK in Miami, DC, Scottsdale, Orange County, Glendale and Santa Clara; STRIPSTEAK in Las Vegas, Miami Beach and Waikiki; CAL MARE in Los Angeles and Springfield; BARDOT BRASSERIE in Las Vegas; PIZZA & BURGER in Miami Beach; LOCALE MARKET and FARMTABLE KITCHEN in St Petersburg, Florida; THE HANDLE BAR in Jackson Hole; THE STREET: A MICHAEL MINA SOCIAL HOUSE in Waikiki; and MARGEUX BRASSERIE and PETIT MARGEUX in Chicago. For a complete list of restaurants please visit <http://michaelmina.net>.

Follow Michael Mina on Facebook at [Michael Mina](https://www.facebook.com/MichaelMina), and on Instagram and Twitter at @ChefMichaelMina.

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