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* NON-DISCOUNTABLE MENU ITEM

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**SMALL PLATES**

- **PANKO CRUSTED AHI SASHIMI** $17.75
  Fresh ahi tuna wrapped with arugula & spinach, panko crusted, flash fried & soy wasabi butter

- **NOBU-STYLE MISO BUTTERFISH** $21.95
  A Japanese specialty! Tender butterfish marinated and roasted in sake & sweet miso

- **MOM’S TERIYAKI STEAK** $19.95
  Tender & juicy steak marinated with our special recipe, then grilled & sliced.

- **SANSEI’S ASIAN SHRIMP CAKE** $13.50
  Crusted with crispy Chinese noodles, served with a ginger-lime-chili butter & cilantro pesto

- **CRISPY FRIED CALAMARI** $12.50
  With Asian cocktail sauce

- **CRISPY CAULIFLOWER** $13.95
  Cumin aioli, pickled red cabbage & zaatar brown butter

- **EDAMAME** $4.75
  Soybeans lightly boiled and salted

- **SANSEI’S SHRIMP DYNAMITE** $15.50
  Crispy tempura shrimp tossed in a masago aioli & unagi glaze

- **JAPANESE CALAMARI SALAD** $14.75
  Calamari fritte tossed in a sweet & spicy Kochujang vinaigrette

- **MISOYAKI CHICKEN** $14.95
  Sweet miso & sake marinated boneless chicken thighs, grilled & sliced

- **LOBSTER & BLUE CRAB RAVIOLI** $15.95
  Stuffed with sweet lobster, blue crab & shrimp, in a truffle shiitake Madeira cream sauce

- **ROASTED JAPANESE EGGPLANT** $9.00
  With sweet miso-sake sauce

- **CRISPY BRUSSELS SPROUTS** $13.00
  Pickled jalapeño, konbu aioli, parmesan cheese, diced Granny Smith apples & pistachio nuts

- **SANSEI’S ASIAN SHRIMP CAKE** $13.50
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- **SANSEI’S ASIAN SHRIMP CAKE** $13.50
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**SOUPS AND SALADS**

- **DK’S CRAB RAMEN WITH TRUFFLE BUTTER BROTH** $20.95
  Crab, jalapeños, cilantro & Thai basil in a rich truffle butter broth

- **CLASSIC CAESAR SALAD** $12.00
  With herbed croutons & parmesan cheese

- **SEARED AHI TUNA SALAD** $18.75
  Over upcountry local greens with Sansei’s soy sesame vinaigrette

- **TRADITIONAL MISO SOUP** $4.95
  Garnished with tofu, wakame and green onions

- **OCEAN SEAWEED SALAD** $6.95
  Marinated in a sweet, toasted sesame dressing

- **UPCOUNTRY ORGANIC GREENS** $10.00
  Choice of Japanese plum, soy sesame vinaigrette or Thai vinaigrette dressings
**CONTEMPORARY SUSHI APPETIZERS**

**FRESH SASHIMI TRIO**  
(4 pieces each) $26.00  
Ahi tuna, hamachi & salmon

**KOJI CURED FRESH LOCAL CATCH**  
NIGIRI $8.50  
SASHIMI $16.50  
Flash-seared with a ginger-scallion relish

**CAJUN SEARED WALU (white tuna) SASHIMI with YUKKE SAUCE**  
$15.75  
with shaved sweet Maui onions, jalapeños, cilantro in a yukke sauce

**FRESH HAWAIIAN AHI CARPACCIO**  
$18.75  
Garnished with cucumber sunomono, cilantro & chopped peanuts in a Thai chili vinaigrette

**FRESH HAMACHI CARPACCIO**  
$19.95  
With yuzu kosho, shiso, tobiko, jalapeños and truffle ponzu sauce

**SANSEI STYLE AHI POKE**  
$18.95  
Sweet Maui onions, wakame and kaiware sprouts tossed in a spicy poke sauce

**“KENNY G”**  
$15.25  
Thinly sliced shiromi topped with minced garlic, daikon oroshi and shiso - served with a tangy ponzu vinaigrette

**HAWAIIAN AHI TUNA TATAKI**  
$17.75  
Seared fresh Hawaiian ahi tuna tossed with sweet Maui onions, wakame, masago and kaiware sprouts in a Japanese vinaigrette

<table>
<thead>
<tr>
<th>(2PCS) NIGIRI</th>
<th>SASHIMI</th>
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<tbody>
<tr>
<td>AHI (tuna)</td>
<td>Market Price</td>
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<tr>
<td>HAMACHI (yellowtail)</td>
<td>$10.50</td>
</tr>
<tr>
<td>SALMON</td>
<td>$10.00</td>
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<tr>
<td>SMOKEED SALMON</td>
<td>$10.00</td>
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<tr>
<td>SHIME SABA (mackerel)</td>
<td>$7.75</td>
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<tr>
<td>IZUMIDAI (shiromi)</td>
<td>$7.25</td>
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<tr>
<td>AMA EBI (sweet shrimp)</td>
<td>$14.50*</td>
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<tr>
<td>EBI (shrimp)</td>
<td>$8.25</td>
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<tr>
<td>HOKKIGAI (surf clam)</td>
<td>$9.00</td>
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<tr>
<td>IKA (squid)</td>
<td>$7.25</td>
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<tr>
<td>TAKO (octopus)</td>
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<tr>
<td>UNAGI (broiled eel)</td>
<td>$10.00</td>
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<tr>
<td>HOTATEGAI (scallop)</td>
<td>$10.00</td>
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<tr>
<td>IKURA (salmon roe)</td>
<td>$9.50</td>
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<tr>
<td>TOBIKO (flyin fish roe)</td>
<td>$7.75</td>
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<tr>
<td>MASAGO (smelt roe)</td>
<td>$7.00</td>
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<tr>
<td>AVOCADO</td>
<td>$5.25</td>
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<tr>
<td>TAMAGO (sweet egg)</td>
<td>$4.75</td>
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<tr>
<td>UZURA (quail egg)</td>
<td>$6.00</td>
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<tr>
<td>Add Quail Egg to any NIGIRI</td>
<td>$3.00 per egg</td>
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</tbody>
</table>

**ISSEI SUSHI COMBO**  
$28  
(1 piece each) ahi tuna, hamachi, salmon and tamago nigiri sushi with a choice of California roll or spicy tuna roll

**NISSEI SUSHI COMBO**  
$36  
(1 piece each) ahi tuna, hamachi, salmon, shiromi, shrimp, tako and tamago nigiri sushi with a choice of California roll or spicy tuna roll

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# SANSEI SUSHI ROLLS

**MANGO CRAB SALAD HAND ROLL  $13.25**
2 pcs. Ripe mango, crab mix, local greens & crunchy peanuts wrapped with mamenori, accompanied with a sweet Thai chili vinaigrette

**DRAGONFLY ROLL  $24.95 * **
8 pcs. A spicy tuna & kaiware sprouts roll topped with fresh slices of ahi & avocado, served with a sweet Thai chili aioli & unagi glaze

**CALIFORNIA ROLL  $10.95**
8 pcs. Sansei blue crab mix with cucumber and avocado

**CATERPILLAR ROLL  $19.50**
8 pcs. Broiled unagi roll topped with avocado, masago and drizzled with unagi glaze

**YAKI-MAKI ROLL  $19.95**
8 pcs. California roll wrapped with smoked salmon and baked with Sansei's special dynamite sauce & drizzled with unagi glaze

**BAGEL ROLL  $12.50**
6 pcs. Smoked salmon, Maui onions & cream cheese

**SPICY TUNA ROLL  $11.95**
6 pcs. Minced ahi tuna with sambal

**NEGI HAMA ROLL  $9.95**
6 pcs. Fresh hamachi and green onions

**SPICY HAMACHI ROLL  $11.25**
6 pcs. Minced yellowtail with sambal

**JAPANESE GOBO ROLL  $5.25**
6 pcs. Pickled burdock root

**KAMPYO MAKI ROLL  $5.25**
6 pcs. Japanese sweet squash

**TAKUAN MAKI ROLL  $5.25**
6 pcs. Japanese pickled radish

**NATTO MAKI ROLL  $6.50**
6 pcs. Fermented soybeans & green onions

**AVOCADO MAKI ROLL  $5.75**
6 pcs. Fresh creamy avocado

**CRUNCHY ISLAND SPICY ROLL  $19.95 * **
8 pcs. Spicy tuna roll, topped with spicy crab and tempura crunchies, served with sweet Thai chili sauce and sriracha

**SANSEI SPECIAL ROLL  $12.75**
6 pcs. Spicy crab, cilantro, cucumber & avocado rolled inside out and dusted with furikake, accompanied with a sweet Thai chili sauce

**RAINBOW ROLL  $18.75**
8 pcs. California roll topped with masago and fresh slices of ahi tuna, salmon and avocado

**TAKAH ROLL  $16.50**
6 pcs. Shrimp, ahi, crab, avocado & cucumber; rolled inside out & dusted with masago

**69 ROLL  $19.95**
8 pcs. California roll topped with broiled unagi, masago & drizzled with unagi glaze

**CRISPY SALMON SKIN ROLL  $8.75**
6 pcs. Crispy salmon skin with gobo, cucumber and katsu boshi

**HAWAIIAN ROLL  $14.75**
8 pcs. Fresh ahi tuna, cucumber & avocado

**SHRIMP TEMPURA ROLL  $11.25**
6 pcs. Veggies, masago aioli & unagi glaze

**SCALLOP & CUCUMBER ROLL  $13.00**
6 pcs. Fresh scallops, cucumber & masago aioli

**SALMON MAKI ROLL  $9.50**
6 pcs. Fresh salmon

**TEKKA MAKI ROLL  $10.75**
6 pcs. Fresh ahi tuna

**PAIA MAKI ROLL  $8.00**
6 pcs. Local greens, avocado, asparagus, kaiware sprouts, cucumber & pine nuts

**ASPARAGUS MAKI ROLL  $6.50**
6 pcs. Blanched asparagus

**CUCUMBER & AVOCADO ROLL  $7.25**
6 pcs. Japanese cucumber and avocado

**CUCUMBER ROLL  $5.25**
6 pcs. Fresh cucumber

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**SANSEI LARGE PLATES**

### NATURE'S NATURAL PRIME STEAKS

NO hormones, NO antibiotics, ALL Natural
Seasoned and grilled to perfection--- Chef's suggestion is medium rare

**CLASSICALLY AGED 22 OZ BONE-IN RIB EYE**  $77*

... a DK Steakhouse specialty

**GOMADARE 14 OZ NEW YORK STRIP STEAK**  $58*

... the most popular steak cut, very tender
& accompanied with a gomadare sauce – sweet miso & sesame seeds

**CHILI-PORCINI MUSHROOM CRUSTED 8 OZ FILET BEEF TENDERLOIN**  $50*

with garlic mashed potatoes and shiitake mushroom cabernet demi-glace

**LOBSTER & JUMBO SHRIMP MASH POTATO**  $29*

sautéed cold water lobster tail & jumbo shrimp in a tarragon cream sauce on mashed potatoes

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**GRILLED HAWAIIAN AHI & AWARD WINNING SHRIMP CAKE**  $Market Price

with furikake rice cake, ginger-lime-chili butter sauce & cilantro pesto

**GINGER HOISIN DUCK BREAST**  $34.95

Lightly smoked and roasted, served with sautéed spinach, grape tomatoes, fingerling potatoes and finished with a sweet soy demi-glace

**SHICHIMI SEARED SALMON & JUMBO PRAWN**  $36.00

Fresh shiitake mushrooms, asparagus, soy butter sauce

**GRILLED PORK CHOPS**  $32.00

juicy, succulent, grilled pork chops with sautéed mushrooms, spinach, mashed potatoes and finished with an Asian au poivre sauce

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### PASTA ENTREES

**SANSEI'S SEAFOOD PASTA**  $36.00

Black tiger prawns, sweet ocean scallops and local vegetables, wok tossed with Chinese chow funn noodles in a spicy black bean chili butter

**UPCOUNTRY VEGETABLE PASTA**  $20.00

fresh local vegetables, wok tossed with Chinese chow funn noodles in a spicy black bean chili butter

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### DESSERTS

**MOM KODAMA’S CHOCOLATE BROWNIE SUNDAE**  $10.00

Mom’s famous recipe with vanilla ice cream and chocolate sauce (recipe includes walnuts and macadamia nuts)

**WARM GRANNY SMITH APPLE TART**  $10.00

With vanilla ice cream and warm house made caramel sauce

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