

We kindly ask that you attempt to limit your dining experience to 90 minutes as a favor to those yet to be seated. Your assistance is greatly appreciated.



**Seafood Restaurant
& Sushi Bar**

• SMALL PLATES

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| PANKO CRUSTED AHI SASHIMI \$17.75
<i>Fresh ahi tuna wrapped with arugula & spinach, panko crusted, flash fried & soy wasabi butter</i> | SANSEI'S SHRIMP DYNAMITE \$15.50
<i>Crispy tempura shrimp tossed in a masago aioli & unagi glaze</i> |
| NOBU-STYLE MISO BUTTERFISH \$21.95
<i>A Japanese specialty! Tender butterfish marinated and roasted in sake & sweet miso</i> | JAPANESE CALAMARI SALAD \$14.75
<i>Calamari fritte tossed in a sweet & spicy Kochujang vinaigrette</i> |
| MOM'S TERIYAKI STEAK \$19.95
<i>Tender & juicy steak marinated with our special recipe, then grilled & sliced.</i> | MISOYAKI CHICKEN \$14.95
<i>Sweet miso & sake marinated boneless chicken thighs, grilled & sliced</i> |
| SANSEI'S ASIAN SHRIMP CAKE \$13.50
<i>Crusted with crispy Chinese noodles, served with a ginger-lime-chili butter & cilantro pesto</i> | LOBSTER & BLUE CRAB RAVIOLI \$15.95
<i>Stuffed with sweet lobster, blue crab & shrimp, in a truffle shiitake Madeira cream sauce</i> |
| CRISPY FRIED CALAMARI \$12.50
<i>With Asian cocktail sauce</i> | ROASTED JAPANESE EGGPLANT \$9.00
<i>With sweet miso-sake sauce</i> |
| CRISPY CAULIFLOWER \$13.95
<i>Cumin aioli, pickled red cabbage & zaatar brown butter</i> | CRISPY BRUSSELS SPROUTS \$13.00
<i>Pickled jalapeño, konbu aioli, parmesan cheese, diced Granny Smith apples & pistachio nuts</i> |
| EDAMAME \$4.75
<i>Soybeans lightly boiled and salted</i> | WOK TOSSED VEGETABLES \$10.95
<i>In Asian black bean chili butter</i> |
| JAPANESE PICKLED CUCUMBER AND WAKAME SUNOMONO \$5.50 | |
| ADD CRAB, OCTOPUS OR SHRIMP \$8.75 | |
| COMBINATION OF CRAB, OCTOPUS AND SHRIMP \$10.50 | |

• SOUPS AND SALADS

- | | |
|--|---|
| DK'S CRAB RAMEN WITH TRUFFLE BUTTER BROTH \$20.95
<i>Crab, jalapeños, cilantro & Thai basil in a rich truffle butter broth</i> | TRADITIONAL MISO SOUP \$4.95
<i>Garnished with tofu, wakame and green onions</i> |
| CLASSIC CAESAR SALAD \$12.00
<i>With herbed croutons & parmesan cheese</i> | OCEAN SEAWEED SALAD \$6.95
<i>Marinated in a sweet, toasted sesame dressing</i> |
| SEARED AHI TUNA SALAD \$18.75
<i>Over upcountry local greens with Sansei's soy sesame vinaigrette</i> | UPCOUNTRY ORGANIC GREENS \$10.00
<i>Choice of Japanese plum, soy sesame vinaigrette or Thai vinaigrette dressings</i> |

KAPALUA 03.20.22 Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 3% food service charge will be added to all tables and allocated to our dedicated hard working culinary team and kitchen managers who contributed to your dining experience today.
We appreciate your support.

*** NON-DISCOUNTABLE MENU ITEM**

• 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

(2PCS) NIGIRI

SASHIMI

	Market Price	Market Price
AHI (tuna)	\$10.50	\$20.75
HAMACHI (yellowtail)	\$10.00	\$19.00
SALMON	\$10.00	\$19.00
SMOKED SALMON	\$7.75	\$15.25
SHIME SABA (mackerel)	\$7.25	\$14.25
IZUMIDAI (shiromi)	\$14.50*	\$28.50*
AMA EBI (sweet shrimp)	\$8.25	\$16.25
EBI (shrimp)	\$9.00	\$17.75
HOKKIGAI (surf clam)	\$7.25	\$14.25
IKA (squid)	\$7.75	\$15.25
TAKO (octopus)	\$10.00	\$19.00
UNAGI (broiled eel)	\$10.00	\$19.00
HOTATEGAI (scallop)	\$9.50	\$18.75
IKURA (salmon roe)	\$7.75	\$15.25
TOBIKO (flying fish roe)	\$7.00	\$13.75
MASAGO (smelt roe)	\$5.25	\$10.25
AVOCADO	\$4.75	\$9.25
TAMAGO (sweet egg)	\$6.00	--
UZURA (quail egg)		

Add Quail Egg to any NIGIRI \$3.00 per egg

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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*** NON-DISCOUNTABLE MENU ITEM**

• 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 katsuo 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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*** NON-DISCOUNTABLE MENU ITEM**

● 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*

**GRILLED HAWAIIAN AHI & AWARD
WINNING SHRIMP CAKE \$Market Price**
*with furikake rice cake, ginger-lime-chili butter sauce
& cilantro pesto*

**SHICHIMI SEARED SALMON
& JUMBO PRAWN \$36.00**
*Fresh shiitake mushrooms, asparagus,
soy butter sauce*

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*

GRILLED PORK CHOPS \$32.00
*juicy, succulent, grilled pork chops with sautéed
mushrooms, spinach, mashed potatoes and
finished with an Asian au poivre sauce*

● 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*

● 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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