



Seafood Restaurant  
& Sushi Bar

## KAPALUA SANSEI TAKE OUT MENU

### • SMALL PLATES

- |   |  |
|---|--|
| <b>PANKO CRUSTED AHI SASHIMI \$17.75</b><br><i>Fresh ahi tuna wrapped with arugula &amp; spinach,<br/>panko crusted, flash fried,<br/>served with a soy wasabi butter sauce</i> | <b>SHRIMP DYNAMITE \$15.50</b><br><i>Crispy tempura shrimp<br/>tossed in a masago aioli &amp; unagi glaze</i>  |
| <b>NOBU-STYLE MISO BUTTERFISH \$21.95</b><br><i>A Japanese specialty! tender butterflyfish<br/>marinated and roasted in sake &amp; sweet miso</i>                               | <b>JAPANESE CALAMARI SALAD \$14.75</b><br><i>Calamari fritte tossed in a spicy<br/>Kochujang vinaigrette</i>   |
| <b>MOM'S TERIYAKI STEAK \$19.95</b><br><i>Tender &amp; juicy steak marinated with our special<br/>recipe, then grilled &amp; sliced</i>   | <b>MISOYAKI CHICKEN \$14.95</b><br><i>Sweet miso &amp; sake marinated boneless chicken<br/>thighs, grilled &amp; sliced</i>  |
| <b>SANSEI'S ASIAN SHRIMP CAKE \$13.50</b><br><i>Crusted with crispy Chinese noodles, served<br/>with a ginger-lime-chili butter sauce<br/>&amp; cilantro pesto</i>              | <b>SANSEI'S LOBSTER &amp; BLUE CRAB<br/>RAVIOLI \$15.95</b><br><i>3 pcs. Stuffed with sweet lobster, blue crab &amp;<br/>shrimp, in a truffle shiitake Madeira cream sauce</i> |
| <b>ROASTED JAPANESE EGGPLANT \$9.00</b><br><i>With sweet miso-sake sauce</i>  | <b>CRISPY BRUSSELS SPROUTS \$13.00</b><br><i>Pickled jalapeno, konbu aioli, parmesan cheese,<br/>diced Granny Smith apples &amp; pistachio nuts</i>                            |
| <b>CRISPY CAULIFLOWER \$13.95</b><br><i>Cumin aioli, pickled red cabbage<br/>&amp; zaatar brown butter</i>  | <b>OCEAN SEAWEED SALAD \$6.95</b><br><i>Marinated in a sweet toasted sesame dressing</i>   |
| <b>EDAMAME \$4.75</b><br><i>Soy beans lightly boiled and salted</i>   |  |

### • SOUPS AND SALADS

- |   |  |
|---|--|
| <b>DK'S CRAB RAMEN WITH<br/>TRUFFLE BUTTER BROTH \$20.95</b><br><i>With crab, local jalapenos, cilantro &amp; Thai basil<br/>in a rich truffle butter broth</i> | <b>TRADITIONAL MISO SOUP \$4.95</b><br><i>Garnished with tofu, wakame<br/>and green onions</i>                                       |
| <b>CLASSIC CAESAR SALAD \$12.00</b><br><i>With herbed croutons &amp; parmesan cheese</i>  | <b>UPCOUNTRY ORGANIC GREENS \$10.00</b><br><i>With your choice of dressing, Japanese plum or<br/>Sansei's soy sesame vinaigrette</i> |
| <b>SEARED AHI SALAD \$18.75</b><br><i>Seared Hawaiian Ahi tuna over local greens with Sansei's soy sesame vinaigrette</i>                                       |  |

KAPALUA SAN 03.20.22 Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 10% service fee will be added to all take-out orders. If you are a Maui visitor, please re-set your computer clocks to HST. This will enable us to serve you at the correct time for pick up.

## ● FROM THE SUSHI BAR

**FRESH SASHIMI TRIO – AHI TUNA, HAMACHI (yellowtail) & SALMON \$26.00**

**CAJUN SEARED WALU (white tuna) SASHIMI with YUKKE SAUCE \$15.75**

*With shaved sweet Maui onions, jalapenos, cilantro in a yukke sauce*

**SANSEI STYLE AHI POKE \$18.95**

*With sweet Maui onions, wakame and kaiware sprouts tossed in a spicy poke sauce*

	<b>(2PCS) NIGIRI</b>	<b>SASHIMI</b>
	<b>Market Price</b>	<b>Market Price</b>
<b>AHI (tuna)</b>		
<b>HAMACHI (yellowtail)</b>	<b>\$10.50</b>	<b>\$20.75</b>
<b>SALMON</b>	<b>\$10.00</b>	<b>\$19.00</b>
<b>KOJI CATCH</b>	<b>\$8.50</b>	<b>\$16.50</b>
<b>EBI (shrimp)</b>	<b>\$8.25</b>	<b>\$16.25</b>
<b>UNAGI (broiled eel)</b>	<b>\$10.00</b>	<b>\$19.00</b>
<b>HOTATEGAI (scallop)</b>	<b>\$10.00</b>	<b>\$19.00</b>
<b>TAKO (octopus)</b>	<b>\$7.75</b>	<b>\$15.25</b>
<b>IKURA (salmon roe)</b>	<b>\$9.50</b>	<b>\$18.75</b>
<b>TOBIKO (flying fish roe)</b>	<b>\$7.75</b>	<b>\$15.25</b>
<b>MASAGO (smelt roe)</b>	<b>\$7.00</b>	<b>\$13.75</b>
<b>TAMAGO (sweet egg)</b>	<b>\$4.75</b>	<b>\$9.25</b>

## ●SUSHI ROLLS

**CALIFORNIA ROLL \$10.95**

*8 pcs. With crab, avocado, cucumber; rolled inside out & topped with sesame seeds*

**SPICY TUNA ROLL \$11.95**

*6 pcs. Fresh minced Hawaiian ahi with sambal rolled maki style*

**DRAGONFLY ROLL \$24.95**

*8 pcs. Spicy tuna with kaiware sprouts rolled uramaki style topped with fresh ahi & avocado. served with a sweet Thai chili aioli*

**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*

**RAINBOW ROLL \$18.75**

*8 pcs. California roll topped with fresh salmon, ahi tuna & avocado*

**SPICY HAMACHI ROLL \$11.25**

*6 pcs. Fresh minced hamachi with sambal*

**TAKAH ROLL \$16.50**

*6 pcs. Shrimp, ahi, crab, avocado & cucumber; rolled inside out & crusted with masago*

**69 ROLL \$19.95**

*8 pcs. California roll topped with broiled unagi, masago & drizzled with unagi glaze*

**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*

**CRUNCHY ISLAND SPICY ROLL \$19.95**

*8 pcs. Spicy tuna roll, topped with spicy crab then dusted with tempura crunchies and served with sweet Thai chili sauce and sriracha.*

**HAWAIIAN ROLL \$14.75**

*8 pcs. Fresh ahi tuna, cucumber & avocado*

**SHRIMP TEMPURA ROLL \$11.25**

*6 pcs. Veggies, masago aioli & unagi glaze*

KAPALUA SAN 03.20.22 Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 10% service fee will be added to all take-out orders. If you are a Maui visitor, please re-set your computer clocks to HST. This will enable us to serve you at the correct time for pick up.

**NEGI HAMA Roll \$9.95**  
*6 pcs. Hamachi and green onions*

**TEKKA MAKI ROLL \$10.75**  
*6 pcs. Ahi tuna maki style roll*

**SCALLOP & CUCUMBER ROLL \$13.00**  
*6 pcs. Scallop and cucumber maki style roll*

**SALMON MAKI ROLL \$9.50**  
*6 pcs. Fresh salmon maki style roll*

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

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

**CUCUMBER ROLL \$5.25**  
*6 pcs. Japanese cucumber maki style roll*

**GOBO ROLL \$5.25**  
*6 pcs. Pickled burdock root maki style roll*

**TAKUAN ROLL \$5.25**  
*6 pcs. Pickled daikon radish maki style roll*

**UME SHISO ROLL \$5.50**  
*6 pcs. Japanese plum paste and shiso*

**AVOCADO ROLL \$5.75**  
*6 pcs. Fresh creamy avocado maki style roll*

**NATTO MAKI ROLL \$6.50**  
*6 pcs. Fermented soy beans & green onions*

## ●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 STEAK \$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*

KAPALUA SAN 03.20.22 Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 10% service fee will be added to all take-out orders. If you are a Maui visitor, please re-set your computer clocks to HST. This will enable us to serve you at the correct time for pick up.

**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*

**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*

**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*

• **SWEET ENDING**

**CHOCOLATE BROWNIE \$9.00**

*Mom's famous recipe with macadamia nuts and walnuts drizzled with lots of chocolate sauce*