



Seafood Restaurant
& Sushi Bar

WAIKOLOA TAKE-OUT MENU

• SMALL PLATES, SALADS & SOUP

PANKO CRUSTED AHI SASHIMI \$18.95
*fresh ahi tuna wrapped with arugula & spinach,
panko crusted, flashed fried,
served with a soy wasabi butter sauce*

NOBU-STYLE MISO BUTTERFISH \$26.25
*a Japanese specialty! tender butterfish
marinated and roasted in sake & sweet miso*

MOM'S TERIYAKI BEEF APP \$21.00
*Juicy steak marinated with our special recipe,
then grilled & sliced.*

SANSEI'S ASIAN SHRIMP CAKE \$14.75
*Crusted with crispy Chinese noodles, served with
a ginger-lime-chili butter & cilantro pesto*

FRIED JAPANESE EGGPLANT \$10.00
With sweet miso-sake sauce

CRISPY CAULIFLOWER \$14.75
*cumin aioli, pickled red cabbage
& zaatar brown butter*

SEARED AHI SALAD \$19.75
*Seared Hawaiian Ahi tuna over Hirabara greens
with Sansei's soy sesame vinaigrette.*

**DK'S CRAB RAMEN WITH
TRUFFLE BUTTER BROTH \$22.00**
*With crab, local jalapenos, cilantro & Thai basil
in a rich truffle butter broth*

SHRIMP DYNAMITE \$16.95
*crispy tempura shrimp
tossed in a masago aioli & unagi glaze*

**SANSEI'S LOBSTER & BLUE CRAB
RAVIOLI \$16.75**
*Stuffed with sweet lobster, blue crab & shrimp, in
a truffle shiitake Madeira cream sauce*

MISOYAKI CHICKEN APP \$15.75
*Sweet miso & sake marinated boneless chicken
thighs, grilled & sliced*

JAPANESE CALAMARI SALAD \$15.75
*Calamari fritte tossed in a spicy
Kochujang vinaigrette*

CRISPY BRUSSELS SPROUTS \$14.25
Pickled jalapeno, konbu aioli & pistachio nuts

CLASSIC CAESAR SALAD \$12.75
With herbed croutons & Parmesan cheese

HIRABARA ORGANIC GREENS \$11.50
*With your choice of dressing, umeboshi or
Sansei's soy sesame vinaigrette*

TRADITIONAL MISO SOUP \$5.25
*Garnished with tofu, wakame
and green onions*

• FROM THE SUSHI BAR

**SASHIMI TRIO – AHI TUNA, HAMACHI
(yellowtail) & SALMON \$29.95**

HAMACHI CARPACCIO \$24.50
*yuzu kosho, masago, shiso, jalapenos
& truffle ponzu*

CAJUN SEARED WALU (white tuna) SASHIMI with YUKKE SAUCE \$16.95
with shaved sweet Maui onions, jalapenos, cilantro in a yukke sauce

FRESH HAWAIIAN AHI CARPACCIO \$18.95
Garnished with cilantro & chopped peanuts in a Thai chili vinaigrette

	(2PCS) NIGIRI	SASHIMI
AHI	\$13.00	\$25.00
HAMACHI	\$12.00	\$23.00
SALMON	\$12.00	\$23.00
KOJI CATCH	\$ 7.95	\$14.75
EBI	\$ 8.95	\$16.75
UNAGI	\$11.00	\$21.00
HOTATEGAI (SCALLOP)	\$10.00	\$19.00
IKURA (SALMON ROE)	\$11.00	\$20.00
TOBIKO (FLYING FISH ROE)	\$ 8.00	\$15.75
MASAGO (SMELT ROE)	\$ 6.50	\$12.75
TAMAGO (SWEET EGG)	\$ 5.00	\$10.00

ISSEI COMBO \$28 *(1 pc of each) tuna, hamachi, salmon & tamago nigiri sushi with a
choice of California roll or Spicy Tuna roll*

●SUSHI ROLLS

CALIFORNIA ROLL \$13.00

8 pcs. With crab avocado, cucumber; rolled urumaki style & topped with sesame seeds.

SPICY TUNA INSIDE OUT ROLL TOPPED WITH SPICY TUNA \$16.25

8 pcs. Hawaiian ahi with sambal, rolled uramaki style & topped with spicy tuna

DRAGONFLY ROLL \$26.25

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

RAINBOW ROLL \$19.75

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

MANGO CRAB SALAD HAND ROLL \$14.25

Ripe mango, crab mix, big island greens & crunchy peanuts wrapped with mamenori, accompanied with a sweet Thai chili vinaigrette.

SPICY HAMACHI ROLL \$14.75

SPICY SALMON ROLL \$13.75

SCALLOP & CUCUMBER ROLL \$11.95

TAKAH ROLL \$17.25

6 pcs. Shrimp, ahi, crab, avocado & cucumber; rolled urumaki & crusted with masago.

69 ROLL \$21.00

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

SANSEI SPECIAL ROLL \$13.95

6 pcs. spicy crab, cilantro, cucumber & avocado rolled uramaki style and dusted with furikake, accompanied with a sweet Thai chili sauce

HOLY COW ROLL \$20.50

8 pcs. shrimp tempura, spicy tuna, cucumber, kaiware sprouts, cream cheese, avocado, topped with tempura crunchies & unagi glaze

HAWAIIAN ROLL \$16.50

8 pcs. Ahi, cucumber & avocado

SHRIMP TEMPURA ROLL \$12.75

6 pcs Veggies, masago aioli & unagi glaze

PAIA MAKI \$8.75

6 pcs. local greens, avocado, asparagus, kaiware sprouts, cucumber & pine nuts

CUCUMBER & AVOCADO ROLL \$7.75

●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 \$82

... a DK Steakhouse specialty

GOMADARE NEW YORK STRIP STEAK \$63.95

... the most popular steak cut, very tender

& accompanied with a gomadare sauce – sweet miso & sesame seeds

CHILI-PORCINI MUSHROOM CRUSTED

8 OZ BEEF TENDERLOIN STEAK \$52.95

... over garlic mashed potatoes and shiitake mushroom cabernet demi-glace

MUST HAVE ACCOMPANIMENT:

LOBSTER & JUMBO SHRIMP MASH POTATO \$33.95

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

GRILLED HAWAIIAN AHI & AWARD WINNING SHRIMP CAKE \$42.95

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

SHICHIMI SEARED SALMON & JUMBO PRAWN \$37.95

Fresh shiitake mushrooms, asparagus, Soy butter sauce.

SHRIMP SCAMPI \$36.95

Jumbo prawns, garlic & spinach tossed in a lemon-garlic butter sauce

SANSEI'S SEAFOOD PASTA \$38.95

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

BIG ISLAND VEGETABLE PASTA \$25.25

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

RED WINE BRAISED NATURE'S NATURAL SHORT RIBS \$30.95

mashed potatoes, Dijon-truffle aioli & bay leaf chimichurri

GRILLED PORK CHOPS

Juicy, succulent, with sautéed mushrooms, spinach, mashed potatoes and Asian au poivre sauce

● DESSERT

CHOCOLATE BROWNIE \$ 10.00

Mom's famous recipe with Chocolate Sauce
Recipe includes walnuts and macadamia nuts

WAIKOLOA 6.30.22 Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.