



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 **EB - 21.25**
*tender butterfish marinated and roasted in sake
& sweet miso; a Japanese specialty!*

MOM'S TERIYAKI BEEF APP 21.00
*juicy steak marinated with our special recipe,
grilled & sliced*

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

JAPANESE EGGPLANT 10.00
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
*crab, local jalapenos, cilantro & thai basil in a
rich truffle butter broth*

HIYASHI "OCEAN SEAWEED SALAD" 7.50
Marinated in sweet, toasted sesame dressing

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
herbed croutons & Parmesan cheese

HIRABARA ORGANIC GREENS 11.50
*your choice of dressing - umeboshi or Sansei's
soy sesame vinaigrette*

TRADITIONAL MISO SOUP 5.25
tofu, wakame and green onions

EDAMAME 5.00
Lightly boiled and salted soy beans; served cold

JAPANESE PICKLED CUCUMBER AND
WAKAME SUNOMONO 5.50

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.

Mahalo for your support!
Waikoloa 12.24.22



FROM OUR SUSHI BAR

	(2PCS) NIGIRI	SASHIMI
AHI (Tuna)	MP	MP
HAMACHI (Yellowtail)	12.00	23.00
SALMON	12.00	23.00
KOJI CATCH	7.95	14.75
EBI (Shrimp)	8.95	16.75
UNAGI (Broiled Eel)	11.00	21.00
IKA (Squid)	8.50	16.00
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) ahi-tuna, hamachi, salmon & tamago nigiri sushi
with a choice of California roll or Spicy Tuna roll*

EB Refers to Early Bird price for ONLY Sundays and Mondays from 445 – 530pm

CONTEMPORARY SUSHI APPETIZERS

FRESH SASHIMI TRIO 29.95
AHI TUNA, HAMACHI & SALMON

FRESH AHI TUNA TATAKI 19.95
*Seared ahi tuna, tossed with sweet Maui onions,
wakame, masago, kaiware sprouts in a tangy
Japanese vinaigrette*

CAJUN SEARED WALU (white tuna) SASHIMI with YUKKE SAUCE m16.95
shaved sweet Maui onions, jalapenos, cilantro in a yukke sauce

FRESH HAWAIIAN AHI CARPACCIO 18.95
cilantro & chopped peanuts in a Thai chili vinaigrette

SANSEI STYLE AHI-TUNA POKE 19.95
sweet Maui onions, wakame and kaiware sprouts, tossed in a spicy poke sauce

HAMACHI CARPACCIO 24.50 EB - 20.50
yuzu kosho, masago, shiso, jalapenos & truffle ponzu sauce

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SUSHI ROLLS

**SPICY TUNA INSIDE OUT ROLL TOPPED
WITH SPICY TUNA 16.25 EB - 12.25**

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

HOLY COW ROLL 23.50 EB - 19.50

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

CALIFORNIA ROLL 13.00

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

RAINBOW ROLL 19.75

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

MANGO CRAB SALAD HAND ROLL 14.25

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

TEKKA MAKI 13.50

6 pcs. fresh Ahi-tuna sushi roll

NEGI HAMA ROLL 10.50

6 pcs. fresh hamachi and green onions

SCALLOP & CUCUMBER ROLL 11.95

6 pcs. fresh scallops, cucumber and masago aioli

ASPARAGUS MAKI 7.75

6 pcs. blanched asparagus sushi roll

TAKUAN MAKI 6.50

6 pcs. Japanese pickled radish sushi roll

KAPPA MAKI 6.50

6 pcs. Japanese cucumber sushi roll

DRAGONFLY ROLL 26.25 EB - 21.25

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

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, served with a sweet Thai chili sauce

TAKAH ROLL 17.25

6 pcs. Shrimp, ahi-tuna, crab, avocado & cucumber; rolled uramaki & crusted with masago.

HAWAIIAN ROLL 16.50

8 pcs. Ahi-tuna, cucumber & avocado

SHRIMP TEMPURA ROLL 12.75

6 pcs cucumber, sprouts,, masago aioli & unagi glaze

SALMON MAKI 12.00

6 pcs. fresh salmon sushi roll

SPICY HAMACHI ROLL 14.75

6 pcs. minced yellowtail and sambal

SPICY SALMON ROLL 13.75

6 pcs. minced salmon and sambal

PAIA MAKI 8.75

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

CUCUMBER & AVOCADO ROLL 7.75

6 pcs. Japanese cucumber and avocado

AVOCADO MAKI 6.50

6 pcs. fresh creamy avocado sushi roll

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SUSHI BAR SPECIALS

SPICY EDAMAME 6 <i>Boiled, salted, served with Sambal chili sauce</i>	KANI KAMA NIGIRI 7.50 <i>Imitation crab, nori, sushi rice</i>
HAMA KAMA 20 <i>(limited availability – please ask server)</i> <i>Broiled, served with</i> <i>Hirabara greens and ponzu sauce</i>	RAINBOW POKE 18 <i>ahi, hamachi, fresh salmon, Sansei's poke sauce</i>
RAW BLUE CRAB POKE 20 <i>Sansei's kim-chee style with sunomono, wakame,</i> <i>Maui onions, masago</i>	BAGEL ROLL 15.75 <i>smoked salmon, cucumber, sweet Maui onions,</i> <i>cream cheese</i>
UNAGI ROLL 14 <i>broiled eel, cucumber, kaiware sprouts</i>	CHELASKAN ROLL 20 <i>California roll, spicy salmon, shiso aioli, sweet</i> <i>thai chili sauce; topped with crunchies and</i> <i>scallions</i>
CANE SPIDER ROLL 26 <i>tempura soft shell crab, avocado, cucumber,</i> <i>sprouts, dusted with yukari and togarashi;</i> <i>served with kim-chee aioli and sweet chili sauce</i>	CHIRASHI BOWL 45 <i>ahi, Hamachi, fresh salmon, koji kajiki, ebi,</i> <i>sunamono, takuwan, spicy tuna; served on sushi</i> <i>rice with ginger scallion sauce</i>

KITCHEN SPECIALS

SANSEI FAMOUS FOIE GRAS NIGIRI 32 (limited availability) <i>2.5 oz of seared foie gras (duck liver) on sushi rice topped with unagi glaze;</i> <i>served with caramelized onions and mango</i>
EXECUTIVE CHEF JAYMAR'S MACNUT CRUSTED WHITE FISH SERVED TWO WAYS
1. Grilled asparagus, mashed potatoes, beurre blanc truffle madeira cream 48
2. Hirabara greens (umeboshi vinaigrette), O'nigiri rice cake 39

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Seafood Restaurant
& Sushi Bar

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LARGE PLATES

NATURE'S NATURAL PRIME STEAKS

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

30 DAY DRY-AGED 22 OZ. BONE-IN RIB EYE 92 EB - 75.00

... a DK Steakhouse specialty

CLASSICALLY AGED 22 OZ BONE-IN RIB EYE 75 EB - 60.00

... a DK Steakhouse specialty

GOMADARE 14 OZ. NEW YORK STRIP STEAK 63.95 EB - 53.95

*... 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 EB - 42.95

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

Suggested Accompaniment:

LOBSTER & JUMBO SHRIMP MASH POTATO 33.95 EB - 23.95

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

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*

GRILLED PORK CHOPS 37.95

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

GINGER SMOKED DUCK BREAST 40

*sauteed spinach & roasted fingerling potatoes,
in a sweet soy demi-glaze*

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KEIKI MENU **(11 Years Old and Under)**

25 per keiki (non-discountable)

Hot Miso Soup

tofu, wakame (seaweed) and green onions

Choice of Entrée

Fresh Island White Fish & Chips

*Tempura Fried Island White Fish & French Fries with
a house-made tartar sauce*

Grilled Misoyaki Chicken

*Grilled and drizzled with sweet Miso Glaze, served
with White Rice and Vegetables*

Grilled Chicken Alfredo

*Fettuccini Pasta and Fresh Vegetables
in a cream sauce*

Macaroni and Cheese

A keiki's favorite

Grilled Teriyaki Beef

*Marinated Kal-Bi "Local Style" and Grilled, served with White
Rice and Vegetables*

Dessert

Keiki Sundae

Served with Vanilla Bean Ice Cream with Chocolate Sauce

DESSERTS

CHOCOLATE BROWNIE SUNDAE 10.50

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

WARM GRANNY SMITH APPLE TART

10.50

*vanilla ice cream and house made
caramel sauce*

TEMPURA FRIED ICE CREAM 12.00

*Vanilla ice cream wrapped w/pound cake, panko,
flashed fried, served w/ chocolate & caramel sauces
(recipe includes walnuts & macadamia nuts)*

LAPPERT'S KAUAI MUD PIE 15.00

*Coffee ice cream w/coconut, chocolate &
macnuts.*

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