# SMALL PLATES, SALADS & SOUP

**PANKO CRUSTED AHI SASHIMI** 18.95  
*Fresh ahi tuna wrapped with arugula & spinach, panko crusted, flash fried, served with a soy wasabi butter sauce*

**SHRIMP DYNAMITE** 16.95  
*Crispy tempura shrimp tossed in a masago aioli & unagi glaze*

**NOBU-STYLE MISO BUTTERFISH** 26.25 **EB - 21.25**  
*Tender butterfish marinated and roasted in sake & sweet miso; a Japanese specialty!

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

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

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

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

**JAPANESE CALAMARI SALAD** 15.75  
*Calamari fritte tossed in a spicy kochujang vinaigrette*

**JAPANESE EGGPLANT** 10.00  
*Sweet miso-sake sauce*

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

**CRISPY CAULIFLOWER** 14.75  
*Cumin aioli, pickled red cabbage & zaatar brown butter*

**CLASSIC CAESAR SALAD** 12.75  
*Herbed croutons & Parmesan cheese*

**SEARED AHI SALAD** 19.75  
*Seared Hawaiian ahi tuna over Hirabara greens with Sansei’s soy sesame vinaigrette.*

**HIRABARA ORGANIC GREENS** 11.50  
*Your choice of dressing - umeboshi or 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*

**TRADITIONAL MISO SOUP** 5.25  
*Tofu, wakame and green onions*

**HIYASHI “OCEAN SEAWEED SALAD”** 7.50  
*Marinated in sweet, toasted sesame dressing*

**JAPANESE PICKLED CUCUMBER AND WAKAME SUNOMONO** 5.50

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Mahalo for your support!  
Waikoloa 12.24.22
FROM OUR SUSHI BAR

<table>
<thead>
<tr>
<th>(2PCS) NIGIRI</th>
<th>SASHIMI</th>
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<tbody>
<tr>
<td>AHI (Tuna)</td>
<td>MP</td>
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<tr>
<td>HAMACHI (Yellowtail)</td>
<td>12.00</td>
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<tr>
<td>SALMON</td>
<td>12.00</td>
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<tr>
<td>KOJI CATCH</td>
<td>7.95</td>
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<tr>
<td>EBI (Shrimp)</td>
<td>8.95</td>
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<tr>
<td>UNAGI (Broiled Eel)</td>
<td>11.00</td>
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<tr>
<td>IKA (Squid)</td>
<td>8.50</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>11.00</td>
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<tr>
<td>TOBIKO (Flying Fish Roe)</td>
<td>8.00</td>
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<tr>
<td>MASAGO (Smelt Roe)</td>
<td>6.50</td>
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<tr>
<td>TAMAGO (Sweet Egg)</td>
<td>5.00</td>
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**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; 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

**NEG 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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**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  
  ... a DK Steakhouse specialty

- **CLASSICALLY AGED 22 OZ BONE-IN RIB EYE** 75  
  ... a DK Steakhouse specialty

- **GOMADARE 14 OZ. 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

**Suggested Accompaniment:**

- **LOBSTER & JUMBO SHRIMP MASH POTATO** 33.95  
  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

- **GRILLED PORK CHOPS** 37.95  
  juicy, succulent, grilled pork chop with sautéed mushrooms, spinach, mashed potatoes and finished with an Asian au poivre sauce

- **BIG ISLAND VEGETABLE PASTA** 25.25  
  fresh local vegetables, wok tossed with Chinese chow funn noodles in a spicy black bean chili butter

- **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 Chicken Alfredo
Fettuccini Pasta and Fresh Vegetables in a cream sauce

Grilled Miso-yaki Chicken
Grilled and drizzled with sweet Miso Glaze, served with White Rice and Vegetables

Grilled Teriyaki Beef
Marinated Kal–Bi “Local Style” and Grilled, served with White Rice and Vegetables

Macaroni and Cheese
A keiki’s favorite

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)

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)

WARM GRANNY SMITH APPLE TART 10.50
Vanilla ice cream and house made caramel sauce

LAPPERT’S KAULAI MUD PIE 15.00
Coffee ice cream w/coconut, chocolate & macnuts.

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