



SMALL PLATES

CRISPY BRUSSELS SPROUTS \$14

Pickled jalapeno, konbu aioli & pistachios

SHRIMP DYNAMITE \$17.25

Crispy tempura shrimp, tossed in a masago aioli & unagi glazed

PANKO CRUSTED AHI SASHIMI † \$18.75

Fresh ahi tuna wrapped with arugula & spinach, panko crusted, flashed fried,
Served with a soy wasabi butter sauce.

SOUP and SALADS

d.k. STEAKHOUSE HOUSE SALAD \$13

Mesculin greens and cabbage mix, vine ripened tomatoes, roasted Ali'i mushrooms, shaved Maui onions, sherry vinaigrette

CAESAR SALAD † \$12

Crisp romaine, house-made Caesar dressing, crispy croutons & parmesan cheese

THE WEDGE SALAD \$12

Chilled iceberg lettuce, egg crumbles, bacon, diced tomatoes, served with 1000 island dressing

SOUP DU JOUR \$8.50

Please ask your server for Chef's selection of the day

● SANSEI'S CONTEMPORARY SASHIMI †

CAJUN SEARED WALU (white tuna)

SASHIMI WITH YUKKE SAUCE †

\$16.95

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

HAMACHI CARPACCIO † \$22.95

yuzu kosho, masago, shiso, jalapenos
& truffle ponzu

SASHIMI TRIO – ahi tuna, hamachi (yellowtail) & salmon † \$31

20% Gratuity will be added for parties of 6 or more Maximum 4 split checks per party*

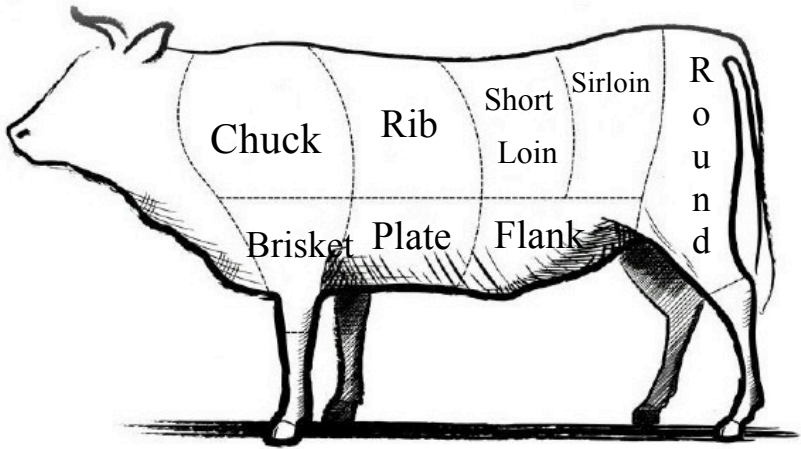
A 4% Kitchen service fee will be added to food and sushi items which is distributed to all our hard-working kitchen staff and Kitchen Managers



FROM THE BUTCHER

We proudly feature Nature's Natural Beef.

NO Growth Hormones, NO Antibiotics or Steroids,
100% USA Source Certified, ALL Vegetarian/Corn-Fed Diet



STEAK TEMPERATURES

RARE-very red, cool center MEDIUM RARE-red warm center
MEDIUM-pink center MEDIUM WELL-slightly pink hot center
WELL-no pink, cooked through

Please allow additional time for steaks cooked medium well or well.
For Filet Mignon and New York Strip Steaks cooked Medium Well or Well Done, you will receive two medallions for an even temperature throughout the steak and timely service.

All steaks are accompanied with our house made jus

*PRIME NEW YORK STRIP (14 oz.)	\$65	*PRIME BONE IN RIB EYE (22 oz.)	\$82
*PETITE FILET (8 oz.)	\$53	*FILET (10 oz.)	\$61

FOR THE STEAK CONNOISSEUR

*“PRIME” DRY-AGED BONE IN RIB EYE (22 oz.)
30 DAYS \$95

RED WINE BRAISED NATURES NATURAL SHORT RIBS \$35
Mashed potatoes, dijon-truffle aioli & bay leaf chimichurri

STEAKHOUSE “PRIME BURGER” \$24
Special blend of aged prime ground beef patties,
American cheese, Maui onions, lettuce, bacon-mayo

STEAK ACCOMPANIMENTS

BLEU CHEESE BUTTER \$4 Classic“Café du Paris”butter	SANSEI DEMI \$4 Shiitake mushroom demi-glaze
AU POIVE \$4 Creamy peppercorn demi-glaze	BEARNAISE SAUCE \$5 Hollandaise with cayenne & red wine tarragon vinegar
PANIOLO STYLE \$8 House made “paniolo” dry rub, sauteed onions, creamed corn	GOMADARE \$4 Sweet miso, sesame seeds

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Make It A Complete Meal!

For \$15 add the following choices to any entrée:

**- Half Caesar Salad
or
-Half DK House Salad**

-Vegetable Du Jour

**-Garlic Mashed Potatoes
or
-Steamed White Rice**

SEAFOOD

ADD ANY OF OUR SEAFOOD SELECTIONS TO ANY STEAK TO CREATE YOUR OWN SURF & TURF

SINGLE OR DOUBLE “COLD WATER” MAINE LOBSTER TAIL \$37

6 oz. sweet and succulent broiled lobster tails with drawn butter.

Add Single Lobster Tail to any STEAK \$32

Add Double Lobster Tail to any STEAK \$64

SHRIMP SCAMPI \$37

jumbo prawns, in a garlic cream sauce with linguine pasta

Add Half Portion of Shrimp Scampi to any steak entree \$15

**“CHINESE STYLE” FRESH CATCH
OF THE DAY \$37**

Sautéed shiitake mushrooms, sweet Maui onions,
peanut oil, with a shoyu-nori vinaigrette

**Add Half Portion of “Chinese Style”
Fresh Catch of the Day
to any steak entree
\$18**

**MACADAMIA NUT CRUSTED
FRESH CATCH OF THE DAY \$37**

Pan sautéed local vegetables with a Thai chili
butter sauce

**Add Half Portion of Macadamia Nut
Crusted Fresh Catch of the Day
to any steak entrée
\$18**

SANSEI’S SHICHIMI SEARED SALMON & JUMBO PRAWN \$39.00

fresh shiitake mushrooms, asparagus, soy butter sauce

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† Designates the presence in a dish of raw or undercooked foods.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SIDE DISHES

LOBSTER & SHRIMP MASHED POTATOES \$34

Sautéed cold water lobster tail & succulent shrimp in a tarragon cream sauce on mashed potatoes

Chefs Bert's recommended pairing!

SAUTEE OF CREMINI MUSHROOMS \$12

shallots, garlic & butter

BAKED POTATO \$12

One pound potato fully loaded with the works!

GARLIC MASHED POTATOES \$10

Russet Potatoes, cream, and roasted garlic

FRENCH FRIES \$9

STEAMED WHITE RICE \$7

DESSERTS

WARM GRANNY SMITH APPLE TART \$11

Vanilla ice cream and house made caramel sauce

MOM KODAMA'S CHOCOLATE BROWNIE SUNDAE \$11

Mom's famous recipe, macadamia nuts, walnuts, vanilla ice cream

CREME BRULEE OF THE DAY \$10

****Ask your server for daily flavor**

TAHITIAN VANILLA PANNA COTTA \$10

With mixed berries & fruit coulis

LAPPERT'S ICE CREAM & SORBETS \$7

Please ask server for selections

20% Gratuity will be added for parties of 6 or more Maximum 4 split checks per party*

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