

● OUR AWARD-WINNING APPETIZERS

PANKO CRUSTED AHI SASHIMI \$18.75

*fresh ahi tuna wrapped with arugula & spinach,
panko crusted, flashed fried,
served with a soy wasabi butter sauce*

SHRIMP DYNAMITE \$17.25

*crispy tempura shrimp
tossed in a masago aioli & unagi glazed*

MANGO CRAB SALAD HAND ROLL \$14.00

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

DK'S CRAB RAMEN WITH TRUFFLE BUTTER BROTH \$22.00

With crab, local jalapenos, cilantro & Thai basil in a rich truffle butter broth

● SMALL PLATES

NOBU-STYLE MISO BUTTERFISH \$24.95

(EB \$19.95) (EB \$22.50)

*Tender butterfish marinated and roasted in sake & sweet miso,
Served with yukari nigiri & cucumber sunomono*

CRISPY BRUSSELS SPROUTS \$11.00

*Pickled jalapenos, konbu aioli, parmesan, diced
Granny Smith apples, pistaschios*

CHINESE STYLE SASHIMI \$13.75

*Seared in hot sesame oil. shichimi and shoyu, garnished
with ginger, green onion and cilantro*

OCEAN SALAD \$7.50

Marinated in a sweet, toasted sesame dressing

TAKO WASABI \$6.95

Raw octopus marinated in a kizami wasabi mixture

EDAMAME \$5.00

Lightly boiled & salted soybeans

MISOYAKI CHICKEN \$15.75

*Sweet miso & sake marinated boneless chicken
thighs, grilled & sliced*

MOM'S TERIYAKI STEAK \$20.95

*Tender & juicy marinated with
our special recipe, then grilled & sliced*

HAWAIIAN AHI TATAKI \$18.95

*Seared fresh tuna tossed with sweet
Maui onions, wakame, masago and kaiware
sprouts in a Japanese vinaigrette*

HIYAYAKKO \$6.25

*Cold soft tofu with fresh ginger, green onions
and katsuo boshi*

SUNOMONO \$5.95

*thin sliced cucumbers and wakame in a sweet
tangy vinaigrette*

ADD OCTOPUS, SHRIMP OR CRAB \$9.95

ADD COMINATION OF SEAFOOD \$11.50

WAIKIKI SAN 9.5.23 Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 4% 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. We appreciate the support. *20% gratuity will be added to all early bird discounted checks* ***NON-DISCOUNTABLE MENU ITEM**

● SOUPS AND SALADS

d. k. STEAKHOUSE HOUSE SALAD \$12
Mesculin greens & cabbage mix, vine ripened tomatoes, roasted Ali'i mushrooms, shaved Maui onions, sherry vinaigrette

CAESAR SALAD \$12.75
Crisp romaine, house-made Caesar dressing, crispy herb croutons & parmesan cheese

SEARED AHI SALAD \$19.75
Seared Hawaiian Ahi tuna over local greens with Sansei' 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

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

THE WEDGE SALAD \$12.00
Chilled iceberg lettuce, chopped egg, bacon, diced tomatoes, served with 1000 island dressing

● OUR CONTEMPORARY SUSHI APPETIZERS

SASHIMI TRIO – AHI TUNA, HAMACHI (yellowtail) & SALMON MP

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

KENNY G" \$16.00
Thinly sliced shiromi topped with minced garlic, daikon oroshi, masago and shiso

HAMACHI CARPACCIO \$22.95
Yuzu kosho, masago, shiso, jalapenos and truffle ponzu

ALASKAN FLOWER SUSHI \$15.75*
Fresh slices of salmon and shiso wrapped around a mini rice ball and topped with seasoned salmon roe and fresh lemon

ISSEI SUSHI COMBO \$29.50
Tuna, Hamachi, salmon and tamago nigiri sushi with a choice of California roll or spicy tuna roll

SANSEI STYLE AHI POKE \$19.95
With sweet Maui onions, wakame, kaiware sprouts in a spicy poke sauce

FRESH HAWAIIAN AHI CARPACCIO \$19.75
Garnished with cilantro & chopped peanuts in a Thai chili vinaigrette

JAPANESE YELLOW TAIL NORI AIOLI POKE \$17.00*
With crispy lotus root chips, tobiko and tsukudani nori

KOJI CURED FRESH CATCH SASHIMI \$17.50 SUSHI \$9.00
Flashed seared with ginger-scallion relish

SUNSET FLOWER SUSHI \$16.00*
Fresh slices of ahi and Hamachi wrapped around a mini rice ball, topped with masago and quail egg

NISSEI SUSHI COMBO \$38.00
Tuna, Hamachi, salmon, shiromi, shrimp, tako, and tamago nigiri sushi with a choice of California roll or spicy tuna roll

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• NIGIRI SUSHI AND SASHIMI

| | (2PCS) NIGIRI | SASHIMI |
|--------------------------------|---------------|---------|
| AHI (tuna) | MP | MP |
| HAMACHI (yellowtail) | MP | MP |
| SHIMOMI (white fish) | \$ 8.00 | \$15.50 |
| FRESH SALMON | \$ 10.50 | \$20.00 |
| SMOKED SALMON | \$ 10.50 | \$20.00 |
| SHIME SABA (mackerel) | \$ 8.25 | \$16.00 |
| KANI (crab) | \$10.75 | \$20.00 |
| IKA (squid) | \$ 6.50 | \$12.25 |
| EBI (shrimp) | \$ 8.75 | \$15.25 |
| ANAGO (sea eel) | \$ 9.50 | \$18.50 |
| UNAGI (fresh water eel) | \$11.00 | \$20.00 |
| HOTATEGAI (scallop) | \$11.00 | \$20.00 |
| YAKI HOTATEGAI (baked scallop) | \$11.50 | N/A |
| HOKKIGAI (surf clam) | \$ 9.50 | \$18.50 |
| TAKO (octopus) | \$ 8.25 | \$16.00 |
| IKURA (salmon roe) | \$10.00 | \$19.75 |
| TOBIKO (flying fish roe) | \$ 8.25 | \$16.00 |
| MASAGO (smelt roe) | \$ 7.50 | \$14.50 |
| TAMAGO (sweet egg) | \$ 5.00 | \$ 9.75 |
| AVOCADO | \$ 5.75 | \$10.25 |
| UZURA (quail egg) | \$ 6.50* | N/A |
| ADD UZURA to any sushi | \$ 3.25* | N/A |

• SANSEI'S CONTEMPORARY SUSHI ROLLS

CALIFORNIA ROLL \$11.50

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

TAKAH ROLL \$17.50

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

SPICY TUNA INSIDE OUT ROLL TOPPED WITH SPICY TUNA \$16.95

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

69 ROLL \$20.95

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

DRAGONFLY ROLL \$26.50 *

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

SANSEI SPECIAL ROLL \$13.75

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

CATERPILLAR ROLL \$20.50

8 pcs Unagi roll topped with creamy avocado, masago and drizzled with unagi glaze

CRISPY SALMON SKIN ROLL \$9.25

6 pcs Crispy salmon skin with gobo, cucumber and katsuo boshi

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RAINBOW ROLL \$19.75

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

BAGEL ROLL \$13.25

6 pcs. Smoked salmon, cucumber, sweet Maui onions and cream cheese

LOBSTER AND ASPARAGUS ROLL \$22.95*

8 pcs Cold water lobster tail and asparagus

SPICY HAMACHI ROLL \$12.00

6 pcs yellowtail, spicy sambal and cucumber

UNAGI ROLL \$13.95

6 pcs broiled unagi with cucumber and kaiware

NATTO MAKI \$7.00

6 pcs Japanese fermented soy beans & green onion

AVOCADO MAKI \$6.25

8 pcs rolled inside out filled with creamy avocado and topped with sesame seeds

PAIA MAKI \$8.50

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

SPICY JAPANESE BLT ROLL \$9.50

6 pcs. Crispy salmon skin, local greens, fresh tomato with a spicy masago aioli

HAWAIIAN ROLL \$15.50

8 pcs. Ahi, cucumber & avocado

SCALLOP & CUCUMBER ROLL \$13.75

6 pcs Fresh scallops and cucumber with masago aioli

NEGI HAMA ROLL \$10.50

6 pcs yellowtail and green onions

ANAGO ROLL \$12.25

6 pcs broiled anago with cucumber and kaiware

SHISO-MENTAIKO ROLL \$9.00

6 pcs Spicy cod roe and shiso

CUCUMBER & AVOCADO MAKI \$6.95

8 pcs rolled inside out filled with fresh cucumber & creamy avocado and topped with sesame seeds

GRILLED VEGGIE ROLL \$9.95

6 pcs Grilled shiitake mushrooms, zucchini, roasted red bell peppers, fresh avocado, cucumber, and asparagus, then crusted with furikake spices

• HOT SUSHI ROLLS

SHRIMP TEMPURA ROLL \$12.50

6 pcs Veggies, masago aioli & unagi glaze
A Sansei favorite! Make it a handroll!

SPIDER ROLL \$18.95

8 pcs. Crispy tempura soft shell crab, cucumber, masago aioli and kaiware sprouts with a sweet Thai chili sauce and rich unagi glaze

YAKI-MAKI SUSHI ROLL \$19.95

8 pcs California roll wrapped with smoked salmon and baked with Sansei's special dynamite sauce

• HOSOMAKI ROLLS

TEKKA MAKI (Tuna roll) \$11.50

6 pcs fresh sashimi grade ahi

KAPPA MAKI \$5.50

6 pcs fresh crispy cucumber

TAKUWAN MAKI \$5.50

6 pcs Japanese pickled radish

KAMPYO MAKI \$5.50

6 pcs Japanese sweet squash

UME SHISO MAKI \$5.95

6 pcs Japanese plum paste with shiso

ASPARAGUS MAKI \$7.00

6 pcs fresh steamed and chilled asparagus

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● LARGE PLATES

SHICHIMI SPICE SEARED SALMON \$38.95

*Fresh shiitake mushrooms, asparagus, soy butter sauce
Served with a side of rice*

MACADAMIA NUT CRUSTED FRESH CATCH OF THE DAY \$37

*Pan sauteed local vegetables with a Thai chili
butter sauce*

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

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

SHRIMP SCAMPI \$37

*Jumbo prawns, in a garlic cream sauce with linguine
pasta*

RED WINE BRAISED NATURES NATURAL SHORT RIBS \$35

Mashed potatoes, dijon-truffle aioli & bay leaf chimichurri

*PRIME NEW YORK STRIP (14 oz.) \$65

*(EB \$55) (EB \$60)

*PETITE FILET (8 oz.) \$53

*(EB \$43) (EB \$48)

**All steaks are accompanied with our house made jus*

From D.K. Steakhouse Restaurant

“NATURE’S NATURAL” PRIME BONE-IN 22 OZ. RIB EYE STEAK \$81.95* (EB \$61.95)

NO hormones, NO antibiotics, NO steroids--- ALL Natural!

(EB \$71.95)

Classically aged,... one of our specialty steaks

MUST HAVE ACCOMPANIMENT:

LOBSTER & SHRIMP MASH POTATOES \$33.95* (EB \$23.95) (EB \$28.95)

Sautéed cold water lobster tail & jumbo shrimp in a tarragon cream sauce

EB refers to Early Bird reduced special price for **ONLY** on **Sundays and Mondays**
from 5:15pm to 6:00pm

EB refers to Early Bird reduced special price for **ONLY** on **Tuesdays through Saturdays**
from 5:30pm to 6:00pm

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