



NATURE 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 75 ~~EB - 60~~

a DK Steakhouse specialty

14 OZ. NEW YORK STRIP STEAK 65 ~~EB - 55~~

the most popular steak cut, very tender -

CHILI PORCINI MUSHROOM 8 OZ FILET 55 ~~EB - 45~~

Garlic mashed potatoes & porcini mushroom w/ demi-glaze

LOBSTER & JUMBO SHRIMP MASHED POTATO 35 ~~EB - 25~~

Suggested accompaniment!! lobster tail & jumbo shrimp in a tarragon cream sauce on mashed potatoes

Entrees

SANSEI'S SEAFOOD PASTA 41

black tiger prawns, sweet ocean scallops and local vegetables, wok tossed with fettuccini noodles in a spicy black bean chili butter (veggie option \$27)

SALMON AND PRAWN 40

fresh cremini mushrooms, asparagus, soy wasabi butter sauce

GRILLED PORK CHOPS 43

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

HAWAIIAN AHI 37

Furikake rice cake, ginger chili lime butter sauce and cilantro pesto

SANSEI SURF N TURF 75 ~~N/A FOR EB~~

8 oz filet with a demi glaze, tiger prawns served with mash and side of veggies

CHEFS FRESH CATCH SPECIAL 49

Ask your server about how the fresh catch is prepared today!

SHORT RIB RAMEN 24

Wafu dashi broth with choy sum, rayu oil, and green onion

BRAISED SHORT RIBS 30

Garlic mashed potatoes, roasted tomatoes, baby carrots, garlic demi & butter beurre blanc, cilantro-pesto

APPETIZERS AND Small Plates

SHRIMP DYNAMITE 18.50

crispy tempura shrimp tossed in a masago aioli & unagi glaze

DK'S CRAB RAMEN WITH TRUFFLE BUTTER BROTH 23

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

MOM'S TERIYAKI BEEF 22

juicy steak marinated with our special recipe, grilled & sliced

NOBU-STYLE MISO BUTTERFISH 27.25 ~~EB - 22.25~~

ender butterfish marinated and roasted in sake & sweet miso; a Japanese specialty!

PANKO CRUSTED AHI SASHIMI 20

fresh ahi tuna wrapped with arugula & spinach, panko crusted, flash fried,

served with a soy wasabi butter sauce

CRISPY BRUSSELS SPROUTS 15

pickled jalapeno, konbu aioli & pistachio nuts

MISO SOUP 6

MISOYAKI CHICKEN 16.75

Sweet miso & sake marinated

JAPANESE EGGPLANT 11

Sweet miso sake sauce

LOBSTER & BLUE CRAB RAVIOLI 18

Stuffed with lobster, blue crab & shrimp

in a truffle madeira cream sauce

CLASSIC CAESAR SALAD 14

Herbed croutons & Parmesan

SEARED AHI SALAD 20.75

seared ahi over hirabara greens

with sansei soy sesame dressing

JAPANESE SUNOMONO 6

pickled cucumber and wakame

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SUSHI BAR

SPICY TUNA INSIDE OUT ROLL		
17.25	EB - 13.25	
8 pcs. Hawaiian ahi with sambal, rolled		
uramaki style, topped with spicy tuna		
HOLY COW ROLL 25 EB - 21		
8 pcs. shrimp tempura, spicy tuna, cucumber,		
kaiware sprouts, cream cheese, avocado,		
topped with tempura crunchies & unagi glaze		
SANSEI SPECIAL ROLL 14.95		
6 pcs. spicy crab, cilantro, cucumber & avocado		
rolled uramaki style and dusted with furikake,		
served with a sweet Thai chili sauce		
69 ROLL 22.25		
8 pcs. California roll topped with broiled		
unagi, masago, drizzled with unagi glaze		
DRAGONFLY ROLL 28 EB - 23		
8 pcs. spicy tuna with kaiware sprouts rolled		
uramaki style topped with fresh ahi & avocado,		
served with a sweet Thai chili aioli		
CALIFORNIA ROLL 14		
8 pcs. With crab avocado, cucumber; rolled		
uramaki style, topped with sesame seeds		
TAKAH ROLL 18.25		
6 pcs. Shrimp, ahi-tuna, crab, avocado &		
cucumber; rolled uramaki & crusted with masago		
HAWAIIAN ROLL 17.50		
8 pcs. ahi-tuna, cucumber & avocado		

	NIGIRI	SASHIMI
AHI (Tuna)	16	31.50
HAMACHI (Yellowtail)	13	24
SALMON	13	24
KOJI CATCH	9	15.75
EBI (Shrimp)	10	17.75
UNAGI (Broiled Eel)	12	22
HOTATEGAI (Scallop)	11	20
IKURA (Salmon Roe)	12	21
TAMAGO (Sweet Egg)	6	11
IKA (Squid)	10	17

SUSHI BAR

BAGEL ROLL	16.50	N/A FOR EB
smoked salmon, cucumber, sweet Maui onions,		
cream cheese		
CANE SPIDER ROLL	27.50	N/A FOR EB
tempura soft shell crab, avocado, cucumber,		
sprouts, dusted with yukari and togarashi;		
served with kim-chee aioli and sweet chili sauce		
HAMA KAMA	22	N/A FOR EB
Broiled, served with Hirabara greens and ponzu sauce		
CHIRASHI BOWL	47.50	N/A FOR EB
ahi, hamachi, fresh salmon, koji kajiki, ebi, sunamono, takuwan, spicy tuna;		
served on sushi rice with ginger scallion sauce		
HAMACHI CARPACCIO	25.50	EB - 21.50
yuzu kosho, masago, shiso, jalapenos & truffle ponzu sauce		
HAWAIIAN AHI CARPACCIO		
Cilantro & chopped peanuts in a thai chilli vinaigrette		
SANSEI STYLE AHI-TUNA POKE	20.50	
sweet Maui onions, wakame and kaiware sprouts, tossed in a spicy poke sauce		
FRESH SASHIMI TRIO	31.00	AHI TUNA, HAMACHI & SALMON
CHELASKAN ROLL	22	
California roll spicy salmon, shiso aioli, sweet thai		
Chili sauce topped with crunchies and scallions		
CATERPILLAR ROLL	24	
Unagi cucumber wrapped w/ avocado		
Topped w/ masago and unagi glaze		
MANGO CRAB HAND ROLL	15	
Crab mix, Big Island greens		
Crunchy peanuts wrapped w/ mamenori		
& a sweet thai chili vinaigrette		
RAINBOW ROLL	22	
California roll topped with fresh salmon, ahi tuna. And avocado		
TEKKA MAKI	14.25	
Fresh ahi tuna sushi roll		
SALMON MAKI	12.75	
Fresh salmon sushi roll		
NEGI HAMA	11	
Fresh Hamachi and green onions		
ISSEI COMBO	29.50	
1 PC EACH ahi-tuna Hamachi, salmon & tamago nigiri sushi with your choice		
of California or spicy tuna roll		
THE KRAKEN	36	*N/A FOR EB
Lobster, cucumber, kaiware sprouts, avocado, asparagus, kizaminori, wasabi		
aioli, masago sriracha		

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