

Gluten-Free Menu

Beer Selection:

Widmer Omissions Lager

Spirits:

Maui's Ocean Organic Vodka, Chopin Potato, Ciroc, Tito's, Three Olives, Kai Cognacs, Brandy, Scotch, Maker's Mark, Grand Marnier, Southern Comfort, Frangelico, Jagermeister, Kahlua, Tequila (100% Blue Agave), red wine, white wine and junmai saké

Starters:

edamame 3.95

lightly salted and boiled soy beans in their shell

hiyakko 5.25

cold soft tofu, ginger, green onions, katsuobushi

fresh hawaiian ahi carpaccio 14.95*

grade a sashimi, cilantro, roasted peanuts, lime zest, sweet Thai chili vinaigrette

organic Kula greens salad 7.25

local greens, balsamic vinaigrette

traditional miso soup 3.00

soft tofu, wakame, green onions

Matsuhisa style miso butterfish \$17.25

tender butterfish marinated and roasted in sake and sweet miso

roasted Japanese eggplant \$8.25

With a sweet miso-sake sauce

Sushi Rolls

snow crab California roll 9.50

snow crab, avocado, cucumber

tuna roll 8.25*

tekka maki

bagel roll 9.25

smoked salmon, Maui onions, cucumber, cream cheese

Hawaiian roll 10.25*

ahi, cucumber, avocado

negi hama 8.25*

japanese yellowtail, green onions

asparagus maki 5.25

Sansei's mango snow crab salad handroll 13.95

ripe mango, snow crab, Kula greens, peanuts, sweet Thai chili vinaigrette

kappa maki 4.25

fresh crisp cucumber

Paia maki 6.50

Kula greens, avocado, asparagus, kaiware sprouts, cucumber, pine nuts

grilled veggie roll 7.95

shiitake mushrooms, squash, roasted red peppers, avocado, cucumber, kaiware sprouts

cucumber and avocado maki 5.25

Entrees:

fresh Hawaiian catch \$market price

fresh vegetables, steamed white rice

grilled pork chops 23.95

garlic mashed potatoes, sautéed mushrooms and spinach, cilantro pesto

Dessert:

crème brulee 6.95

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