

We kindly ask that you attempt to limit your dining experience to 90 minutes as a favor to those yet to be seated. Your assistance is greatly appreciated.



**Seafood Restaurant
& Sushi Bar**

• SMALL PLATES

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| PANKO CRUSTED AHI SASHIMI \$22.50
<i>Fresh ahi tuna wrapped with arugula & spinach, panko crusted, flash fried & soy wasabi butter</i> | SANSEI'S SHRIMP DYNAMITE \$22.00
<i>Crispy tempura shrimp tossed in a masago aioli & unagi glaze</i> |
| NOBU-STYLE MISO BUTTERFISH \$27.75
<i>A Japanese specialty! Tender butterfish marinated and roasted in sake & sweet miso</i> | JAPANESE CALAMARI SALAD \$18.50
<i>Calamari fritte tossed in a sweet & spicy Kochujang vinaigrette</i> |
| MOM'S TERIYAKI STEAK \$25.50
<i>Tender & juicy steak marinated with our special recipe, then grilled & sliced.</i> | MISOYAKI CHICKEN \$18.75
<i>Sweet miso & sake marinated boneless chicken thighs, grilled & sliced</i> |
| SANSEI'S ASIAN SHRIMP CAKE \$18.00
<i>Crusted with crispy Chinese noodles, served with a ginger-lime-chili butter & cilantro pesto</i> | LOBSTER & BLUE CRAB RAVIOLI \$19.25
<i>Stuffed with sweet lobster, blue crab & shrimp, in a truffle shiitake Madeira cream sauce</i> |
| CRISPY FRIED CALAMARI \$17.50
<i>With Asian cocktail sauce</i> | ROASTED JAPANESE EGGPLANT \$14.00
<i>With sweet miso-sake sauce</i> |
| CRISPY CAULIFLOWER \$18.00
<i>Cumin aioli, pickled red cabbage & zaatar brown butter</i> | CRISPY BRUSSELS SPROUTS \$17.50
<i>Pickled jalapeño, konbu aioli, parmesan cheese, diced Granny Smith apples & pistachio nuts</i> |
| EDAMAME \$7.75
<i>Soybeans lightly boiled and salted</i> | WOK TOSSED VEGETABLES \$15.00
<i>In Asian black bean chili butter</i> |
| CHINESE STYLE SASHIMI seared in hot sesame oil, cilantro, shichimi and soy sauce \$17.50 | |
| JAPANESE PICKLED CUCUMBER AND WAKAME SUNOMONO \$8.50 | |
| ADD CRAB, OCTOPUS OR SHRIMP \$11.50 | |

• SOUPS AND SALADS

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|--|---|
| DK'S CRAB RAMEN WITH TRUFFLE BUTTER BROTH \$29.50
<i>Crab, jalapeños, cilantro & Thai basil in a rich truffle butter broth</i> | TRADITIONAL JAPANESE MISO SOUP \$7.50
<i>Garnished with tofu, wakame and green onions</i> |
| CLASSIC CAESAR SALAD \$15.75
<i>With herbed croutons & parmesan cheese</i> | OCEAN SEAWEED SALAD \$9.25
<i>Marinated in a sweet, toasted sesame dressing</i> |
| UPCOUNTRY ORGANIC GREENS \$15.00
<i>Choice of homemade Japanese plum vinaigrette or soy sesame vinaigrette</i> | |

KAPALUA 5.10.26 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.

20% Gratuity is added to all Early Bird discounted checks and parties of 6 or more.

*** NON-DISCOUNTABLE MENU ITEM**

• CONTEMPORARY SUSHI APPETIZERS

FRESH SASHIMI TRIO
(4 pieces each) \$40.00
Ahi tuna, hamachi & salmon

SANSEI STYLE AHI POKE \$24.75
*Sweet Maui onions, wakame and kaiware sprouts
 tossed in a spicy poke sauce*

CAJUN SEARED WALU (white tuna) SASHIMI with YUKKE SAUCE \$19.75
with shaved sweet Maui onions, jalapeños, cilantro in a yukke sauce

FRESH HAWAIIAN AHI CARPACCIO \$26.00
*Garnished with cucumber sunomono, cilantro &
 chopped peanuts in a Thai chili vinaigrette*

FRESH HAMACHI CRUDO \$26.75 *
*With yuzu kosho, shiso, tobiko, jalapeños and
 truffle ponzu sauce*

	(2PCS) NIGIRI	SASHIMI
	Market Price	Market Price
AHI (tuna)		
HAMACHI (yellowtail)	\$15.00	\$29.00
SALMON	\$14.00	\$27.00
SMOKED SALMON	\$13.50	\$26.00
SHIME SABA (mackerel)	\$13.00	\$25.00
EBI (shrimp)	\$11.00	\$21.00
KANI (crab)	\$15.00	\$29.00
HOKKIGAI (surf clam)	\$14.00	\$27.00
IKA (squid)	\$11.00	\$21.00
TAKO (octopus)	\$11.00	\$21.00
UNAGI (broiled eel)	\$13.50	\$26.00
HOTATEGAI (scallop)	\$14.00	\$27.00
IKURA (salmon roe)	\$12.00	\$23.00
TOBIKO (flying fish roe)	\$11.00	\$21.00
MASAGO (smelt roe)	\$10.00	\$19.00
AVOCADO	\$7.50	\$14.00
TAMAGO (sweet egg)	\$7.50	\$14.00
UZURA (quail egg)	\$7.50	--

ISSEI SUSHI COMBO \$38 *
*(1 piece each) ahi tuna, hamachi, salmon and
 tamago nigiri sushi with a choice of
 California roll or spicy tuna roll*

NISSEI SUSHI COMBO \$48 *
*(1 piece each) ahi tuna, hamachi, salmon,
 shrimp, tako and tamago nigiri sushi with a
 choice of California roll or spicy tuna roll*

• SANSEI SUSHI ROLLS

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*** NON-DISCOUNTABLE MENU ITEM**

SANSEI DRAGONFLY ROLL \$29.00 *
8 pcs. Spicy tuna, cucumber & kaiware sprouts roll, topped with fresh tuna, avocado & masago, sweet Thai chili aioli and unagi glaze

BLUE FIN NEGI OTORO ROLL \$18.00 *
6 pcs. Minced otoro and scallions, rolled maki style

MANGO CRAB SALAD HAND ROLL \$17.50
2 pcs. Ripe mango, crab mix, local greens & cilantro, crunchy peanuts wrapped with mamenori, accompanied with a sweet Thai vinaigrette

RAINBOW ROLL \$23.75
8 pcs. California roll topped with masago and fresh slices of ahi tuna, salmon and avocado

TAKAH SUSHI SPECIAL ROLL \$20.50
6 pcs. Shrimp, ahi, crab, avocado & cucumber; rolled inside out & dusted with masago

CALIFORNIA ROLL \$14.75
8 pcs. Sansei blue crab mix with cucumber, avocado and sesame seeds

ALASKAN ROLL \$16.75
8 pcs. Fresh salmon with cucumber, avocado and sesame seeds

BAGEL ROLL \$15.50
6 pcs. Smoked salmon, Maui onions & cream cheese

SPICY TUNA ROLL \$15.50
6 pcs. Minced ahi tuna with sambal and cucumber

NEGI HAMA ROLL \$14.75
6 pcs. Fresh hamachi and green onions

SPICY HAMACHI ROLL \$14.50
6 pcs. Minced yellowtail with sambal and cucumber

BROILED UNAGI ROLL \$15.25
6 pcs. Broiled eel, cucumber and unagi glaze

CRUNCHY ISLAND SPICY ROLL \$25.75 *
8 pcs. Spicy tuna roll, topped with spicy crab and tempura crunchies, served with sweet Thai chili sauce and sriracha

CATERPILLAR ROLL \$26.00 *
8 pcs. Broiled unagi, cucumber roll topped with slices of avocado, masago & drizzled with unagi glaze

SANSEI SPECIAL ROLL \$16.50
6 pcs. Spicy crab, cilantro, cucumber & avocado roll dusted with furikake with a sweet Thai chili sauce

69 ROLL \$23.75
8 pcs. California roll topped with broiled unagi, masago & drizzled with unagi glaze

SPIDER ROLL \$23.75
8 pcs. Crispy tempura soft shell crab, cucumber and kaiware sprouts, served Thai chili sauce & unagi glaze

HAWAIIAN ROLL \$18.50
8 pcs. Fresh ahi tuna, with cucumber, Avocado and sesame seeds

SHRIMP TEMPURA ROLL \$15.00
6 pcs. Veggies, masago aioli & unagi glaze

CRISPY SALMON SKIN ROLL \$13.75
6 pcs. Crispy salmon skin, gobo, cucumber and katsuo boshi

SCALLOP & CUCUMBER ROLL \$14.50
6 pcs. Fresh scallops, cucumber & masago aioli

SALMON ROLL \$12.50
6 pcs. Fresh salmon

TUNA ROLL \$13.50
6 pcs. Tekka maki of fresh Hawaiian ahi

• VEGETARIAN SUSHI ROLL

CUCUMBER ROLL \$6.25
6 pcs. Kappa Maki off fresh crisp cucumber

CUCUMBER & AVOCADO ROLL \$9.00
6 pcs. Fresh crisp cucumber and avocado

TAKUAN ROLL \$6.25
6 pcs. Japanese pickled radish

AVOCADO ROLL \$6.75
6 pcs. Diced avocado

UME SHISO ROLL \$6.00
6 pcs. Japanese plum paste with fresh shiso

ASPARAGUS ROLL \$7.25
6 pcs. Blanched asparagus

GOBO ROLL \$6.25
6 pcs. Japanese pickled burdock root

KAMPYO ROLL \$6.25
6 pcs. Japanese sweet squash

PAIA MAKI ROLL \$9.50
6 pcs. Local greens, avocado, asparagus, kaiware sprouts, cucumber & pine nuts

NATTO MAKI ROLL \$6.50
6 pcs. Japanese fermented soybean

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*** NON-DISCOUNTABLE MENU ITEM**

● SANSEI LARGE PLATES

NATURE'S NATURAL STEAKS

NO hormones, NO antibiotics, ALL Natural

18 oz. RIB EYE STEAK \$82*

Drizzled with lemon butter jus, choice of garlic mashed potatoes or steamed white rice

14 oz. NEW YORK STRIP STEAK \$72*

Gomadare sauce – sweet miso & sesame seeds, choice of garlic mashed potatoes or white rice

CHILI-PORCINI MUSHROOM CRUSTED

8 oz. FILET OF BEEF TENDERLOIN \$64*

with garlic mashed potatoes and shiitake mushroom cabernet demi-glace

Steak Additions:

LOBSTER & JUMBO SHRIMP MASH POTATO \$42*

Sauteed lobster tail & jumbo shrimp, tarragon cream sauce, garlic mashed potatoes

6 oz. ROASTED LOBSTER TAIL \$39*

3 pieces GRILLED GARLIC JUMBO SHRIMP \$16*

GRILLED HAWAIIAN AHI & AWARD-WINNING SHRIMP CAKE \$51.00

Furikake rice cake, ginger-lime-chili butter sauce & cilantro pesto

GINGER HOISIN DUCK BREAST \$46.00

Lightly smoked and roasted, sautéed spinach, grape tomatoes with a sweet soy demi-glace, Choice of white rice or mashed potatoes

SHICHIMI SEARED SALMON & JUMBO PRAWN \$47.00

Fresh shiitake mushrooms, asparagus, soy butter sauce

GRILLED PORK CHOP \$49.00

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

● PASTA ENTREES

SANSEI'S SEAFOOD PASTA \$46.00

Jumbo shrimp, sweet ocean scallops and local vegetables, wok tossed with Asian chow fun noodles in a spicy black bean chili butter

UPCOUNTRY VEGETABLE PASTA \$28.00

Fresh local vegetables, wok tossed with Asian chow fun noodles in a spicy black bean chili butter

● DESSERTS

MOM KODAMA'S CHOCOLATE BROWNIE SUNDAE \$16.50

Mom's famous recipe with vanilla ice cream and chocolate sauce (recipe includes walnuts and macadamia nuts)

WARM GRANNY SMITH APPLE TART \$15.00

Vanilla ice cream, warm house-made caramel sauce

VANILLA ICE CREAM \$8.00

Add .50 for chocolate or caramel sauce on the side

CITRUS YUZU CHEESECAKE \$15.00 *

Served with chef's strawberry sauce

LAPPERT'S KAUAI PIE \$16.50 *

Kona coffee ice cream, chocolate fudge, coconut flakes, macadamia nuts with a vanilla cake crunch

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