

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

PANKO CRUSTED AHI SASHIMI \$20.00
Fresh ahi tuna wrapped with arugula & spinach, panko crusted, flash fried & soy wasabi butter

NOBU-STYLE MISO BUTTERFISH \$25.50
A Japanese specialty! Tender butterfish marinated and roasted in sake & sweet miso

MOM'S TERIYAKI STEAK \$22.50
Tender & juicy steak marinated with our special recipe, then grilled & sliced.

SANSEI'S ASIAN SHRIMP CAKE \$15.50
Crusted with crispy Chinese noodles, served with a ginger-lime-chili butter & cilantro pesto

CRISPY FRIED CALAMARI \$15.00
With Asian cocktail sauce

CRISPY CAULIFLOWER \$16.25
Cumin aioli, pickled red cabbage & zaatar brown butter

EDAMAME \$6.00
Soybeans lightly boiled and salted

CHINESE STYLE SASHIMI seared in hot sesame oil, cilantro, shichimi and soy sauce **\$17.00**

JAPANESE PICKLED CUCUMBER AND WAKAME SUNOMONO \$7.00

ADD CRAB, OCTOPUS OR SHRIMP \$10.75

SANSEI'S SHRIMP DYNAMITE \$18.50
Crispy tempura shrimp tossed in a masago aioli & unagi glaze

JAPANESE CALAMARI SALAD \$16.50
Calamari fritte tossed in a sweet & spicy Kochujang vinaigrette

MISOYAKI CHICKEN \$16.75
Sweet miso & sake marinated boneless chicken thighs, grilled & sliced

LOBSTER & BLUE CRAB RAVIOLI \$17.75
Stuffed with sweet lobster, blue crab & shrimp, in a truffle shiitake Madeira cream sauce

ROASTED JAPANESE EGGPLANT \$11.00
With sweet miso-sake sauce

CRISPY BRUSSELS SPROUTS \$15.25
Pickled jalapeño, konbu aioli, parmesan cheese, diced Granny Smith apples & pistachio nuts

WOK TOSSED VEGETABLES \$12.75
In Asian black bean chili butter

• SOUPS AND SALADS

DK'S CRAB RAMEN WITH TRUFFLE BUTTER BROTH \$27.75
Crab, jalapeños, cilantro & Thai basil in a rich truffle butter broth

CLASSIC CAESAR SALAD \$13.75
With herbed croutons & parmesan cheese

TRADITIONAL JAPANESE MISO SOUP \$6.50
Garnished with tofu, wakame and green onions

OCEAN SEAWEED SALAD \$8.00
Marinated in a sweet, toasted sesame dressing

UPCOUNTRY ORGANIC GREENS \$12.75
Choice of homemade Japanese plum vinaigrette or soy sesame vinaigrette

KAPALUA 10.10.25 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) \$36.00
Ahi tuna, hamachi & salmon

SANSEI STYLE AHI POKE \$22.95
*Sweet Maui onions, wakame and kaiware sprouts
 tossed in a spicy poke sauce*

CAJUN SEARED WALU (white tuna) SASHIMI with YUKKE SAUCE \$17.95
with shaved sweet Maui onions, jalapeños, cilantro in a yukke sauce

FRESH HAWAIIAN AHI CARPACCIO \$23.95
*Garnished with cucumber sunomono, cilantro &
 chopped peanuts in a Thai chili vinaigrette*

FRESH HAMACHI CRUDO \$24.95 *
*With yuzu kosho, shiso, tobiko, jalapeños and
 truffle ponzu sauce*

	(2PCS) NIGIRI	SASHIMI
	Market Price	Market Price
AHI (tuna)		
HAMACHI (yellowtail)	\$13.50	\$26.00
SALMON	\$13.00	\$25.00
SMOKED SALMON	\$12.00	\$23.50
SHIME SABA (mackerel)	\$10.25	\$19.50
IZUMIDAI (shiromi)	\$9.50	\$18.75
EBI (shrimp)	\$9.25	\$18.25
KANI (crab)	\$13.50	\$26.00
HOKKIGAI (surf clam)	\$12.25	\$23.75
IKA (squid)	\$9.50	\$18.75
TAKO (octopus)	\$9.25	\$18.25
UNAGI (broiled eel)	\$12.50	\$24.25
HOTATEGAI (scallop)	\$12.50	\$24.25
IKURA (salmon roe)	\$10.75	\$21.25
TOBIKO (flying fish roe)	\$9.25	\$18.25
MASAGO (smelt roe)	\$8.50	\$16.50
AVOCADO	\$6.25	\$12.00
TAMAGO (sweet egg)	\$6.75	\$13.00
UZURA (quail egg)	\$7.25	--

ISSEI SUSHI COMBO \$37 *
*(1 piece each) ahi tuna, hamachi, salmon and
 tamago nigiri sushi with a choice of
 California roll or spicy tuna roll*

NISSEI SUSHI COMBO \$47 *
*(1 piece each) ahi tuna, hamachi, salmon,
 shiromi, shrimp, tako and tamago nigiri sushi
 with a choice of California roll or spicy tuna roll*

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● SANSEI SUSHI ROLLS

SANSEI DRAGONFLY ROLL \$26.95 *

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 \$16.95 *

6 pcs. Minced otoro and scallions, rolled maki style

MANGO CRAB SALAD HAND ROLL \$15.25

2 pcs. Ripe mango, crab mix, local greens & cilantro, crunchy peanuts wrapped with mamenori, accompanied with a sweet Thai chili vinaigrette

RAINBOW ROLL \$21.50

8 pcs. California roll topped with masago and fresh slices of ahi tuna, salmon and avocado

TAKAH SUSHI SPECIAL ROLL \$18.50

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

CALIFORNIA ROLL \$12.75

8 pcs. Sansei blue crab mix with cucumber, avocado and sesame seeds

ALASKAN ROLL \$14.75

8 pcs. Fresh salmon with cucumber, avocado and sesame seeds

BAGEL ROLL \$13.50

6 pcs. Smoked salmon, Maui onions & cream cheese

SPICY TUNA ROLL \$13.75

6 pcs. Minced ahi tuna with sambal and cucumber

NEGI HAMA ROLL \$13.25

6 pcs. Fresh hamachi and green onions

SPICY HAMACHI ROLL \$12.25

6 pcs. Minced yellowtail with sambal and cucumber

BROILED UNAGI ROLL \$13.75

6 pcs. Broiled eel, cucumber and unagi glaze

CRUNCHY ISLAND SPICY ROLL \$23.75 *

8 pcs. Spicy tuna roll, topped with spicy crab and tempura crunchies, served with sweet Thai chili sauce and sriracha

CATERPILLAR ROLL \$23.75 *

8 pcs. Broiled unagi, cucumber roll topped with slices of avocado, masago & drizzled with unagi glaze

SANSEI SPECIAL ROLL \$14.50

6 pcs. Spicy crab, cilantro, cucumber & avocado roll dusted with furikake with a sweet Thai chili sauce

69 ROLL \$21.75

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

SPIDER ROLL \$21.95

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

HAWAIIAN ROLL \$16.50

8 pcs. Fresh ahi tuna, with cucumber, Avocado and sesame seeds

SHRIMP TEMPURA ROLL \$13.25

6 pcs. Veggies, masago aioli & unagi glaze

CRISPY SALMON SKIN ROLL \$11.75

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

SCALLOP & CUCUMBER ROLL \$13.00

6 pcs. Fresh scallops, cucumber & masago aioli

SALMON ROLL \$10.50

6 pcs. Fresh salmon

TUNA ROLL \$11.75

6 pcs. Tekka maki of fresh Hawaiian ahi

● VEGETARIAN SUSHI ROLL

CUCUMBER ROLL \$5.75

6 pcs. Kappa Maki off fresh crisp cucumber

CUCUMBER AND AVOCADO ROLL \$8.50

6 pcs. Fresh crisp cucumber and avocado

TAKUAN ROLL \$5.75

6 pcs. Japanese pickled radish

AVOCADO ROLL \$6.25

6 pcs. Diced avocado

UME SHISO ROLL \$5.75

6 pcs. Japanese plum paste with fresh shiso

ASPARAGUS ROLL \$6.75

6 pcs. Blanched asparagus

GOBO ROLL \$5.75

6 pcs. Japanese pickled burdock root

KAMPYO ROLL \$5.75

6 pcs. Japanese sweet squash

PAIA MAKI ROLL \$9.00

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

NATTO MAKI ROLL \$5.75

6 pcs. Japanese fermented soybean

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● SANSEI LARGE PLATES

NATURE'S NATURAL PRIME STEAKS

NO hormones, NO antibiotics, ALL Natural

23 oz. PRIME CUT BONE-IN RIB EYE STEAK \$85*

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

PRIME 14 oz. NEW YORK STRIP STEAK \$67*

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

CHILI-PORCINI MUSHROOM CRUSTED

PRIME 8 oz. FILET OF BEEF TENDERLOIN \$58*

with garlic mashed potatoes and shiitake mushroom cabernet demi-glace

Steak Additions:

LOBSTER & JUMBO SHRIMP MASH POTATO \$36*

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

6 oz. ROASTED LOBSTER TAIL \$35.00*

3 pieces GRILLED GARLIC JUMBO SHRIMP \$14.00*

GRILLED HAWAIIAN AHI & AWARD-WINNING SHRIMP CAKE \$45.00

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

GINGER HOISIN DUCK BREAST \$42.00

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 \$42.00

Fresh shiitake mushrooms, asparagus, soy butter sauce

GRILLED PORK CHOP \$45.00

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 \$42.00

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 \$25.00

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

● DESSERTS

MOM KODAMA'S CHOCOLATE BROWNIE SUNDAE \$14.00

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

WARM GRANNY SMITH APPLE TART \$13.00

Vanilla ice cream, warm house-made caramel sauce

VANILLA ICE CREAM \$7.50

Add .50 for chocolate or caramel sauce on the side

CITRUS YUZU CHEESECAKE \$12.50 *

Served with chef's strawberry sauce

LAPPERT'S KAUAI PIE \$14.50 *

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

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