



Due to Covid, we kindly ask if you could allow 90 minutes for your dining experience. Your understanding is greatly appreciated.



● SMALL PLATES

PANKO CRUSTED AHI \$14.25
fresh ahi tuna wrapped with arugula & spinach, panko crusted, flashed fried, served with a soy wasabi butter sauce

SHRIMP DYNAMITE \$13.50
crispy tempura shrimp tossed in a masago aioli & unagi glaze

MISOYAKI CHICKEN \$12.50
sweet miso & sake marinated boneless chicken thighs; grilled & sliced

MOM'S TERIYAKI STEAK \$16.25
tender, tender & juicy steaks marinated with our special recipe, then grilled & sliced

BRISTOL BAY SCALLOPS \$14
local corn ragu & truffle butter

JAPANESE SALAD CALAMARI \$13.50
calamari fritte tossed in spicy kochujang dressing

CRISPY BRUSSELS SPROUTS \$12
pickled jalapeno, konbu aioli & pistachio nuts

CRISPY CAULIFLOWER \$12
cumin aioli, pickled red cabbage & zaatar brown butter

NOBU-STYLE MISO BUTTERFISH \$19.25
a Japanese specialty! tender butterfish marinated and roasted in sake & sweet miso

CAJUN SEARED WALU (white tuna) SASHIMI with YUKKE SAUCE \$15.75
with shaved sweet Maui onions, jalapenos, cilantro in a yukke sauce

HAMACHI CARPACCIO \$17.95
yuzu kosho, masago, shiso, jalapenos & truffle ponzu

SASHIMI TRIO – AHI TUNA, HAMACHI (yellowtail) & SALMON \$19.75

KOJI CURED FRESH CATCH *Koji cured and flash seared with a ginger scallion relish*
Sashimi \$13 2 pc nigiri \$6.75

AHI TUNA
Sashimi \$17
2 pc nigiri \$8.75

HAMACHI (yellowtail)
Sashimi \$18
2 pc nigiri \$9.25

SALMON
Sashimi \$15
2 pc nigiri \$7.75

● MAKI ROLLS

CALIFORNIA ROLL \$8.75
8 pcs. with crab, avocado, cucumber; rolled uramaki style & topped with sesame seeds

TAKAH ROLL \$14.50
6 pcs. shrimp, ahi, crab, avocado & cucumber; rolled uramaki style & crusted with masago

SPICY TUNA INSIDE OUT ROLL TOPPED WITH SPICY TUNA \$13
6 pcs. Hawaiian ahi with sambal, rolled uramaki style & topped with spicy tuna

69 ROLL \$16.50
8 pcs. California roll topped with broiled unagi, masago & drizzled with unagi glaze

DRAGONFLY ROLL \$20
8 pcs. spicy tuna with kaiware sprouts rolled uramaki style topped with fresh ahi & avocado; served with a sweet Thai chili aioli

SANSEI SPECIAL ROLL \$11.75
6 pcs. spicy crab, cilantro, cucumber & avocado rolled uramaki style and dusted with furikake, accompanied with a sweet Thai chili sauce

RAINBOW ROLL \$15.25
8 pcs. California roll topped with fresh salmon, ahi & avocado

HOLY COW ROLL \$16
8 pcs. shrimp tempura, spicy tuna, cucumber, kaiware sprouts, cream cheese, avocado, topped with tempura crunchies & unagi glaze

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

●SALADS

SANSEI'S MANGO CRAB SALAD HAND ROLL \$11.50

ripe mango, crab mixture, fresh local greens & crunchy peanuts wrapped in mamenori, accompanied with a sweet Thai chili vinaigrette

SEARED AHI SALAD \$16.75

Seared Island Ahi with local greens served with a soy-sesame seed vinaigrette

CAESAR SALAD † \$11

romaine, house-made Caesar dressing, crispy croutons & parmesan cheese

ITALIAN CHOP SALAD \$15

locally farmed greens, salami, Kalamata olives, fingerling potatoes, haricot vert & Boursin cheese

●PASTA

BOLOGNESE PENNE PASTA \$18.25

with veal and pork ragu, San Marzano tomato & basil

LIGURIAN STYLE PESTO PASTA \$17

linguine pasta with sun-dried tomatoes & Genovese pesto

TRUFFLED MAC & CHEESE \$17

pancetta, mushrooms, white cheddar & garlic cream

SHRIMP SCAMPI \$22

jumbo prawns, garlic & spinach tossed in a lemon-garlic butter sauce

●CHIRASHI-ZUSHI

sushi rice topped with assorted sashimi \$24.95

CHIRASHI #1 - AHI TUNA, HAMACHI, SALMON, KOJI CURED FRESH CATCH, SPICY TUNA, MASAGO & TAMAGO

CHIRASHI #2 - PICK ANY 2 sashimi from above

●LARGE PLATES

NATURE'S 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 ... a DK Steakhouse specialty \$65

GOMADARE NEW YORK STRIP STEAK \$45

... the most popular steak cut, very tender

& accompanied with a gomadare sauce – sweet miso & sesame seeds

CHILI-PORCINI MUSHROOM CRUSTED 8 OZ BEEF TENDERLOIN STEAK \$38

... over garlic mashed potatoes and shiitake mushroom cabernet demi-glace

MUST HAVE ACCOMPANIMENT:

LOBSTER & JUMBO SHRIMP MASH POTATO \$27

sautéed cold water lobster tail & jumbo shrimp in a tarragon cream sauce on mashed potatoes

DK'S CRAB RAMEN \$19.50

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

GRILLED PORK CHOPS \$31

juicy, succulent, grilled pork chop with sautéed mushrooms, spinach,

mashed potatoes and finished with an Asian au poivre sauce

RED WINE BRAISED NATURES NATURAL SHORT RIBS \$24

mashed potatoes, Dijon-truffle aioli, bay leaf chimichurri & sunny side up egg

PAN SEARED CATCH OF THE DAY \$24

ginger scallion pesto, truffled cauliflower puree, seasonal mushrooms, pesto & linguine