

SMALL PLATES

Edamame Lightly-salted & boiled soybeans in their shells	3.95
Kalua Pork Sliders Kalua Pork on Hawaiian sweet roll, masago aioli	5.00
Soft Shell Crab Sliders Tempura fried soft shell crab on Hawaiian sweet roll and wasabi mayo	8.00
Agedashi* Tofu lightly fried, served with tentsyu	5.25
Poke Bowl* with sweet onions, wakame & kaiware sprouts in a spicy poke sauce	7.00
Grilled Miso Eggplant* drizzled in miso sauce	5.00
Ahi Carpaccio* Garnished with cilantro & chopped peanuts, in a Thai chili vinaigrette	8.00
Seared Cajun Crusted Sashimi* with shaved sweet onions, jalapeno, cilantro & Chef Masa's yukke sauce	8.00
Wok Tossed Vegetables* seasonal vegetables tossed in black bean butter sauce	5.00
Furikake Truffle Fries* Fries tossed in furikake & truffle oil	5.00
Brussels Sprouts with Kimchi & Pork Belly*	5.00
Miso Yaki Chicken* Bonesless chicken thigh marinated & grilled in sweet miso sauce	7.00
Crispy Fried Calamari* with a spicy Japanese cocktail sauce	6.00

TEMPURA

Shrimp Tempura* with tentsuyu dipping sauce	8.00
Asparagus Tempura* with tentsuyu dipping sauce	7.25
Sweet Onion Tempura Rings* with tentsuyu dipping sauce	6.25
Sweet Potato Tempura* with tentsuyu dipping sauce	5.25

DRINK SPECIALS

Coors Light Bottled \$3
Rainier or Miller Lite Tall Boy \$3
Kirin Ichiban \$4
Pike's Space Needle IPA \$4
Gekkeikan House Sake \$5
Red or White Wine \$6
Classic Gin or Vodka Martini \$7
Rye Manhattan \$7

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



LATE NIGHT MENU

Friday & Saturday: 10:00pm - close

NIGIRI and SASHIMI

	NIGIRI	SASHIMI
Chef's Choice (3pc / 6pc)	8.00	8.00
Tuna*/Maguro	8.25	16.50
Yellowtail*/Hamachi	8.25	16.50
Whitefish*/Shiromi	5.75	11.50
Salmon*/Sake	6.50	13.00
Salmon Smoked*/Sake	7.95	14.50
Mackerel*/Shime Saba	6.50	11.50
Fresh Water Eel*/Unagi	7.95	14.50
Crab*/Kani	8.95	16.50
Shrimp*/Ebi	6.95	12.50
Octopus*/Tako	6.50	11.50
Scallop*/Hotategai	6.95	12.50
Smelt Roe*/Masago	5.75	11.50
Flying Fish Roe*/Tobiko	6.50	11.50
Salmon Roe*/Ikura	7.50	13.50
Avocado/Abocado	3.25	7.50
Egg*/Tamago	3.75	7.50
Quail Egg*/Uzura	5.25	
Add Quail Egg to any Sushi*	1.75	Each

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SPECIALTY SUSHI ROLLS

"69 Roll" * California roll topped with broiled unagi, masago & unagi drizzle	14.95
Sansei Special Roll * Spicy crab, cilantro, cucumber & avocado, dusted with furikake & accompanied with sweet Thai chili sauce	6.00
Spider Roll * Crispy tempura soft shell crab, cucumber & kaiware Sprouts with sweet Thai chili sauce & rich unagi glaze	8.00
Kapalua "Butterfry" Roll * Salmon, crab, fresh shiromi & veggies in a crispy-fried panko-cruste sushi roll, served with a tangy ponzu sauce	12.95
Takah Sushi Special Roll * Named in honor of Takah Sama of Aspen. Shrimp, tuna, crab, avocado & cucumber rolled inside out & crusted with masago	7.00
Shrimp Tempura Roll * with veggies & unagi glaze	8.25
Scallop and Cucumber Roll * Scallops, cucumber & masago aioli	7.95
Salmon Skin Roll * Crispy salmon skin with gobo, cucumber & katsuo bushi	7.25
Rainbow Roll * California roll, masago, wrapped with rainbow slices of tuna, salmon & avocado	13.95
Bagel Roll * Smoked salmon, cucumber, sweet onions & cream cheese	9.25
Tekka Maki * Tuna roll	8.25
Spicy Tuna Roll * Tuna & spicy sambal mayo	5.00
Spicy Hamachi Roll * Yellowtail & spicy sambal mayo	7.00
Hawaiian Roll * Tuna, cucumber & avocado	10.25
Unagi Roll * Cucumber & kaiware sprouts	8.50
Negihama * Yellowtail & green onions	8.25
Spicy Salmon Roll * Yellowtail & spicy sambal mayo	5.00
California Roll * Crab, avocado & cucumber	5.00

VEGETARIAN SUSHI ROLLS

Grilled Veggie Roll * Seasonal greens, avocado, kaiware sprouts, cucumber & pine nuts	5.00
Cucumber and Avocado Roll *	5.25
Kappa Maki * Fresh, crispy cucumber	4.25
Kampyo Maki * Japanese sweet squash	4.25
Gobo Maki * Pickled burdock root	4.25
Natto Maki * Japanese fermented soy beans	5.25
Ume Shiso Maki * Plum paste & shiso leaf	5.25
Asparagus Maki *	5.25

AWARD WINNERS

Panko Crusted Tuna Sashimi Roll * Tuna wrapped with arugula, and spinach, panko crusted and flash fried, served with a soy wasabi butter sauce	7.00
Sansei's Shrimp Dynamite * Crispy tempura shrimp tossed with a garlic masago aioli & unagi glaze drizzle	7.00
Sansei's Asian Shrimp Cake * Crusted with crispy Chinese noodles, served over ginger-lime-chili-butter & cilantro pesto	7.00
Sansei's Mango Crab Salad Handroll * Ripe mango, Asian crab salad, fresh seasonal greens & crunchy peanuts, wrapped in mamenori with sweet Thai chili vinaigrette	6.00

SOUPS and SALADS

Seasonal Greens Salad * with your choice of: Japanese umeboshi (plum dressing), soy-sesame onion or balsamic vinaigrette	7.25
Seared Tuna Salad * Seared tuna over seasonal greens with Sansei's soy-sesame vinaigrette	15.95
Traditional Miso Soup * with tofu, wakame & green onions	3.00
Miso Ramen Miso broth, wakame, tofu & green onions	5.00
with pork belly	7.00
Vegetable Udon Soy broth, stir fry vegetables	7.00
DK's Crab Ramen with Truffle Broth * With crab, cilantro, thai Basil and mild jalapenos	17.25