

d.k

STEAK HOUSE

Ho Ho Holiday Menus....



Christmas d.k Steak House (Choice of One)

Appetizer
Classic Escargot
Fresh Oysters on the 1/2 Shell
Hamakua Ali'i Mushroom Tart

2nd Course
Local Kabocha Bisque
Kula Baby Romaine Caesar Salad

Entree
"Classically Aged" Seared Prime Rib Steak
Kiawe Smoked Double-Cut Pork Chop
Slipper Lobster Crusted Fresh Island Snapper

Dessert
Christmas Beignets
Warm Chocolate Bomb
\$65 per person

Christmas Sansei Wakiki

Appetizer
Lomilomi Salmon Tartare

2nd Course
Sansho Ahi Tuna

3rd Course
Sansei's Christmas Caprese Salad

Entree
(Choice of One)
Prosciutto Wrapped Fresh Catch of the Day
Wai Wong Farms Green Onion Skewered
Beef Tenderloin

Dessert
Fresh Strawberry Kula Cheesecake
\$40 per person

New Years d.k Steak House (Choice of One)

Appetizer
Classic Escargot
Fresh Fanny Bay Oyster Shooters
Big Island Abalone Dynamite

2nd Course
Hamakua Ali'i Mushroom Soup
Kula Baby Romaine Caesar Salad

Entree
"Classically Aged" Seared Prime Rib Steak
Alaskan King Crab Merus &
Kulana Ranch Petit Filet
Prosciutto Wrapped Fresh Island Opakapaka
Smoked Duck Brest with Housemade
Spinach Pasta

Dessert
Maile Kai Chocolate Cheesecake
Warm Chocolate Bomb
\$65 per person

New Years Sansei Waikiki

Appetizer
Ahi Tartare

2nd Course
Garlic Miso Kauai Prawn Roll

3rd Course
Lobster & Snow Crab Roll

Entree
(Choice of One)
Crispy Skin Snapper
Sansei Style Kalbi Braised Short Ribs

Dessert
Tiramisu
\$40 per person

Bar None:

(At the Bar Only)

Tuesday-Saturday

\$2 off ALL cocktails

\$5 Appetizers

\$39.95 3-course menu

5:30-7:00pm

Kaiseki:

(At the Sushi Bar Only)

Tuesday-Saturday

\$39.95

7-course set menu

Reservations

Required

Just a Reminder:

(For Sansei Only)

Sunday & Monday

Early Bird

50% off Food & Sushi

5:30-6:00pm

Friday & Saturday

Late Night

50% off

Sushi and Appetizers

Drink Specials

10:00pm-1:00am

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Samurai of the Sea



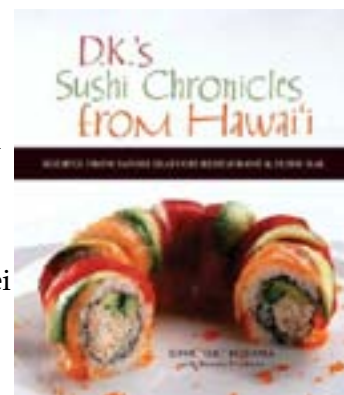
Meet Iku Yamamura (aka Iku), our new Executive Sushi Bar Chef, who comes to us from our Sansei family in Kihei. Born and raised in Nagoya, Japan, Iku seeks to live the American dream. Like most chefs, Iku dreams of one day owning his own restaurant- a Japanese restaurant to be specific. Since the age of 15, Iku has definitely acquired a taste of hard work and what it takes to accomplish a goal. After working in construction jobs in Japan, Iku moved into the restaurant industry where his true passion grew. "I liked getting free meals and having consistent money," says Iku who started off dishwashing and eventually became Executive Chef at Setogi, a traditional Japanese restaurant in Nagoya. It was at Setogi, where Iku acquired the traditional Japanese skills he knows and utilizes today.

Iku joined our Sansei family 3 years ago in Kihei, Maui. He says, "the most rewarding feeling is watching people smile as they eat their food." He loves to create new flavors and dishes that really spike a customer's palate. In his spare time you can find Iku reading the popular Japanese magazine Shōnen Jump.



Give the Gift of Cooking

This Christmas give the gift that keeps giving-cooking. D.K.'s Sushi Chronicles is a collection of popular restaurant dishes along with old family recipes that Dave Kodama, owner of Sansei Seafood Restaurant & Sushi Bar & d.k Steak House, shares with you and your family.



Inside you'll find different techniques and easy-to-follow instructions for a delicious combination of seafood and sushi. From award winning dishes, to small appetizers, and even dessert, there's sure to be a winner for every palate! So this year, bring our tradition of family, fun, and food into your your home.

From Chef Bert's Cookbook

Here's a simple recipe that reminds me of what my mom made on special occasions. It's easy to prep and takes only a few ingredients.



Leche Flan

Custard

- 12 egg yolks
- 1 can condensed milk
- 2 cups milk
- 1 tablespoon vanilla extract

Caramel

- 1 cup sugar
- 1 cup water

Directions:

1. Caramelize sugar and water on high heat
2. Line baking pan with the caramel, making sure to line the sides of the pan
3. Blend all the custard ingredients together
4. Place mixture in the lined baking pan
5. Cover with foil and bake in a water bath for 40-45 minutes at 375° (or until center is firm)
6. Serve and enjoy!



Upcoming Events:

- December 14 & 15** New Farm to Table Menus
- December 25** Christmas
- December 31** New Years Eve
- January 1** New Years
- February 14** Valentine's Day

View our Holiday Menus online @ www.dkrestaurants.com