

SanSai Japanese Grill

630 N Sepulveda Blvd #B

El Segundo, CA 90245

Btwn E Mariposa Ave & E Maple Ave

310 640-7665

YOUR AD HERE

MenuPages **PRIME** Advertising

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Salads

Our Fresh Signature Salads Are served with all Sansai Plates, Bowls, Sushi and Full Orders of Rolls. The Oriental and Sumi Salads Are Our Daily Staples, While a Selection of Other Salads Varies Per Day. Salads Are made Fresh Throughout Each Day, and We Pride Ourselves In Using Only The Best Quality Ingredients. And, Each of Our Dressings Is made From Scratch and Seasoned to Perfection - Now What Could Be Better Than That!

Oriental Salad Fresh baby greens, roasted almonds, and sesame seeds tossed with our signature honey mustard vinaigrette, and garnished with mandarin oranges and crunchy noodles.

Sumi Salad Shredded green and purple cabbage, julienne carrots, green onions, roasted almonds, and sesame seeds tossed with our own rice vinaigrette dressing garnished with crunchy noodles.

Corn & Bowtie Pasta Salad Corn, red onions, red bell peppers, cilantro, and bowtie pasta, tossed with tomato wasabi vinaigrette.

Thai Noodle Salad Thin rice noodles tossed with shredded carrots, onions, red & yellow bell peppers, cucumbers, cilantro, with our own hot chili sesame oil vinaigrette.

Cucumber Seaweed Salad Cucumber, red onions, red & yellow bell peppers, cilantro, sesame seeds and seaweed tossed with vinaigrette, and topped off with sesame oil.

Tomato Salad Tomatoes, cucumber, red onion, yellow pepper and cilantro tossed with a tomato dressing.

Linguini Salad with Thai Dressing Linguini noodles with shredded carrots, onions, red & yellow bell peppers, cucumbers and cilantro, tossed with our own hot chili sesame oil vinaigrette.

Sansai Plates

Our signature SanSai Plates are charbroiled meats and fish garnished with SanSai's Special Teriyaki sauce, sesame seeds and green onions. SanSai Plates include rice, a veggie skewer with onions, mushrooms, zucchini, red & yellow bell peppers, and your choice of two gourmet Signature Salads!

Chicken Plate

Spicy Chicken Plate

Spicy Pork Loin

Chicken Breast Plate

Steak & Chicken Plate

Steak Plate

Shrimp Plate

Shrimp & Chicken Plate

Shrimp & Steak Plate

Salmon Plate

Combo Plates

Our combo plates come with a choice of two gourmet Signature Salads and steamed rice. Our crispy tempura is prepared in rice bran oil and includes shrimp, string beans, zucchini, and kabocha squash. (Other rolls can be substituted for an additional charge of \$1.00, specialty rolls excluded.)

Tempura Plate

Tempura & Chicken Plate

Tempura & California Roll

California Roll & Chicken

California Roll & Chicken Breast/ or Steak

Yakiudon Noodle & Tempura Shrimp Our Yakiudon is made from thick wheat flower noodles sautéed with cabbage, onions, red and yellow bell peppers and garnished with nori powder, sesame seeds, and green onions.

Yakisoba Noodle & Chicken or Steak Our Yakisoba is made from thin wheat flour noodles sautéed with cabbage, onions, red & yellow bell peppers and garnished with nori powder, sesame seeds, and green onions.

Bowls

All Our Bowls Include a Choice of a Gourmet Signature Salad. The Meats and Fish Are Charbroiled and served over a Bed of Rice, Garnished with Sesame Seeds, Green Onions, and Sansai's Special Teriyaki Sauce.

Chicken Bowl

Spicy Chicken Bowl

Spicy Pork Loin

Chicken Breast Bowl

Steak Bowl

Salmon Bowl

Tempura Bowl Four pieces of shrimp plus veggies

Curry Chicken or Steak Bowl Mild curry with potatoes, onions, peas and carrots, garnished with pickled ginger

Lo Carb Bowl Your choice of meat or salmon served over your choice of a gourmet salad

Entree Salads

All entree salads are served with white rice or miso soup. Or add \$0.50 and try our delicious brown rice.

Oriental Salad Entree Fresh baby greens, roasted almonds, and sesame seeds tossed with our signature honey mustard vinaigrette, and garnished with mandarin oranges and crunchy noodles.

Sumi Salad Entree Shredded green and purple cabbage, julienne carrots, green onions, roasted almonds, and sesame seeds tossed with our own rice vinaigrette garnished with crunchy noodles.

Grilled Chicken Salad Grilled chicken breast served over a fluffy bed of baby greens with tomatoes, mandarin oranges, roasted almonds, and sesame seeds, garnished with crunchy noodles, and served with a side of our signature honey mustard vinaigrette.

Seared Ahi Tuna Sashimi Salad Fresh seared ahi tuna served over a bed of baby greens with peppers, red onions, radish sprouts, and cilantro, tossed with our own refreshing wasabi vinaigrette.

Spicy Sashimi Salad Fresh tuna, salmon, yellowtail, and red snapper, seasoned over a bed of baby greens with cucumbers, tomatoes, green onions, and radish sprouts, tossed with our signature honey mustard vinaigrette, and garnished with roasted seaweed.

Black Tiger Shrimp Salad Eight pieces of fresh cocktail shrimp served on a decorative bed of baby greens, garnished with cucumber, avocado, radish sprouts, bell peppers, red onions and tomatoes, and dressed with our own creamy wasabi vinaigrette.

Soups

Our soup bases are made fresh daily using authentic Japanese ingredients and seasoned to perfection.

Udon Soup Udon noodles, which are thick wheat flour noodles (white in color), in fish broth with mushrooms, fishcake, green onions, and nori. Our Udon Soup is offered with grilled chicken or a side of shrimp and veggie tempura.

Dumpling Soup Eight gyozas served in fish broth and garnished with mushrooms, green onions and nori.

Miso Soup The most popular of all Japanese soups, our Miso Soup is light in taste and is made with a soybean, fish and seaweed base garnished with tofu pieces, green onions, and nori. A great compliment to any meal!

Sides

Our Side Dishes Make Great Appetizers or Complement Any of Our Menu Selections. We Recommend The Spring Rolls and Potstickers. They're Great for Sharing.

Seafood Spring Rolls (3 Pcs) Shrimp and veggies wrapped in a golden brown crispy rice noodle coating.

Vegetable Spring Rolls (3 Pcs) Served crispy on a wheat shell

Potstickers (6 Pcs) Crispy gyoza stuffed with pork and veggies

Shrimp and Veggie Tempura Light and crispy with three pieces of shrimp plus mixed veggies

Edamame Lightly salted soybeans in their pod

Hand Roll Served with radish sprouts and your choice of Sushi

Side Salad Choice of one of our daily gourmet Signature Salads
Sushi Two pieces of nigiri from our selection of fresh fish
Vegetable Fried Noodles Yakisoba noodles pan fried with cabbage, peppers, and onions, garnished with sesame seeds
Vegetable Tempura (8 Pcs) Served light and crispy
Shrimp Tempura (5 Pcs) Served light and crispy

Sushi

Our Sushi Is made Fresh to Order by Our Sushi Chef and Includes a Choice of a Gourmet Signature Salad and Miso Soup.

Sushi Special Box Ten pieces of assorted nigiri, including tuna, salmon, eel, shrimp, and red snapper served on a pillow of rice.

Sashimi Special Box Twelve pieces of assorted fresh fish including tuna, salmon, yellow tail & red snapper (some locations have albacore).

Hand Roll Combo Three hand rolls of your choice from our selection of fresh sushi. (soft shell crab available for \$2.00 more.)

Sushi and Roll Combo Includes 4 pieces of nigiri sushi and your choice of a 6-piece roll. (specialty rolls not included)

Rolls

Our SanSai rolls are made fresh to order by our sushi chef. Roll orders include your choice of gourmet Signature Salad and miso soup.

Salmon Skin Roll Salmon skin, avocado, yamagobo radish, kaiware sprouts, cucumber, and sesame seeds, garnished with unagi (eel) sauce.

California Surimi crab meat, cucumber, avocado, and sesame seeds.

Tempura Shrimp tempura, cucumber, yamagobo, surimi, and unagi sauce, garnished with crunchy tempura.

Vegetable Cucumber, avocado, yamagobo, kaiware sprouts, takuwan radish and sesame seeds.

Spicy Tuna Fresh spicy tuna, avocado, cucumber, and sesame seeds, garnished with masago and green onions.

Philadelphia Fresh salmon, cream cheese, avocado, and masago.

Salmon Fresh salmon, avocado, cucumber, and masago.

Unagi Freshwater eel, cucumber, avocado, yamagobo, kaiware sprouts and sesame seeds.

Shrimp Boiled shrimp, crab meat, avocado, cucumber, kaiware sprouts, and sesame seeds.

Tuna Fresh tuna, avocado, cucumber and sesame seeds.

Yellowtail Fresh yellowtail, kaiware sprouts, sliced cucumber, yamagobo, and avocado.

Specialty Rolls

Ready to treat yourself to something really special? Choose one of our popular specialty rolls and your tastebuds will be tingling!

Rainbow Roll California roll generously topped with fresh tuna, salmon, red snapper and boiled shrimp. Garnished with green onions and masago.

Soft Shell Crab Soft shell crab deep-fried with tempura, kaiware sprouts, yamagobo, avocado, crab surimi and cucumber. Garnished with masago and unagi sauce.

Tiger Roll Freshwater eel, shrimp tempura, surimi, avocado, cucumber, and yamagobo inside. Garnished with spicy tuna, avocado, unagi sauce and green onions on the outside.

Spicy Tempura Roll Fresh spicy tuna, shrimp tempura, avocado, garnished with unagi sauce, furikake, sesame seeds and green onions.

Kid's Plates

All Kids Plates Are served with White or Brown Rice and Choice of Egg Rolls or Potstickers!

Kids Chicken Plate

Kids Tempura Plate

Kids Steak Plate



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