

Mai Japanese Restaurant

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ROLLS*		NIGIRI	Sushi w/rice	Sashimi
Alaskan (snow crab, avocado, spicy aioli & sesame)	6.50	Amaebi (Sweet Shrimp)	3.00	9.00
Yellowtail	4.25	Ebi (Shrimp)	1.75	5.00
Big Roll: Futomaki (crab, cucumber, omelet, smelt roe, ginger, sweet squash)	5.00	Hamachi (yellowtail)	2.25	6.50
Boston (california roll topped w/smoked salmon, spicy aioli & scallion)	7.50	Hokki (Surf Clam)	1.25	3.75
California (crab, avocado, smelt roe & sesame seeds)	4.50	Hotategai (Scallops Mix)	1.75	5.00
Caterpillar (eel roll topped w/ sliced avocado, smelt roe, & eel sauce)	9.00	Ika (Squid)	1.50	4.00
Crunchy (smelt roe, fried crispies & spicy aioli topped w/ boiled shrimp)	6.00	Ikura (Salmon roe)	2.50	
Crunchy California Roll (deep fried california roll)	8.00	Inari (Fried tofu fill w/ rice, topped w/crab)	1.50	
Cucumber	3.50	Kanikama (Crab)	1.25	3.75
Dragon (shrimp tempura roll topped w/ eel, avocado & eel sauce)	11.50	Maguro (Tuna)	2.25	6.50
Spicy Dynamite (deep fried tuna roll)	9.50	Masago (Smelt Roe)	1.50	
Eel & Cucumber	4.50	Mirugai (Giant Clam)	3.00	8.50
Colony (crab, smelt roe, spicy aioli wrapped in soybean paper)	4.00	Saba (Mackerel)	1.50	4.00
Ocean (crab, avocado, yellowtail & creamcheese lightly battered & fried)	8.00	Sake (Salmon)	2.00	5.50
Philadelphia (smoked salmon, avocado & cream cheese w/ sesame seeds)	6.00	Shiromi (White Fish)	1.75	5.00
Rainbow (california topped w/ seven various slices of fish)	12.00	Smoked Salmon	2.25	6.50
Salmon	4.25	Tako (Octopus)	1.75	
Salmon Skin (baked salmon skin, cucumber, yamagobo-pickled burdock & radish sprouts)	4.00	Tamago (Omelet)	1.25	3.75
Shrimp tempura w/ smelt roe	6.50	Tobiko (Flying Fish Roe)	1.50	
Spicy Tuna (tuna, radish sprouts & spicy aioli w/ smelt roe)	4.75	Unagi (Freshwater Eel)	2.00	5.50
Spider (fried soft-shell crab, lettuce & spicy aioli w/ smelt roe)	8.00	Uni (Sea Urchin)	4.00	
Tuna	4.25			
Vegetable (cucumber, lettuce, asparagus, avocado & carrot w/ sesame seeds)	4.50			
Miami (tuna tempura w/ wasabi tobiko)	8.50			
New Orleans (shrimp tempura w/spicy tuna)	9.50			
Arizona (avocado w/spicy tuna & sesame seeds)	5.00			
*Handrolls available on request				
ASSORTED SUSHI & SASHIMI PLATES				
Sashimi (Chef selected)	25.00			
Sashimi (tuna, salmon, yellowtail)	11.50			
Sushi Appetizer (tuna, salmon & yellowtail nigiri, california roll)	8.50			
Sushi Dinner (tuna roll, 9 pc nigiri, miso & salad)	24.50			
		APPETIZERS FROM SUSHI BAR		
		Baked Mussels (baked New Zealand green mussels with masago & spicy aioli)		5.50
		Beef Tataki (seared beef, ponzu sauce)		8.50
		Edamame (boiled soybeans)		3.95
		Seaweed Salad		5.00
		Smoked Squid Salad (Marinated in sesame oil sauce)		5.50
		Spicy Tuna with Avocado (sashimi)		8.00
		Sunomono Salad (seaweed, cucumber, fresh vinaigrette)		7.50
		Baby Octopus		6.50
		Tuna Carpaccio (tuna, lightly pounded, layered in ponzu sauce)		8.00
		Tuna Tataki (seared tuna w/ ginger sauce)		7.50