

Mai

APPS

CABBAGE SALAD	6
cabbage, shiso leaf, homemade vinaigrette	
SEAWEED SALAD	8
seaweed, cucumber, sesame	
♥ CHICKEN TEMPURA	5
ground chicken thigh and breast mix, Mai sauce	
• add kaluga hybrid caviar* +9	
♥ MADAI SASHIMI*	18
aged red sea bream, nori EVOO, pickled radish, mango yuzu kosho, microgreens, lemon juice	
HOKKAIDO UNI TOAST*	22
hokkaido uni, homemade soy sauce, honey miso butter, toasted bun	
• add kaluga hybrid caviar* +9	
WAGYU FAT FRIES	13
A5 miyazaki wagyu fat, shoestring fries, truffle pâté ketchup	
WAGYU TARTARE*	24
A5 miyazaki wagyu striploin and tenderloin, toasted bun, honey miso butter, organic balsamic vinegar, parmesan reggiano	
TORO TEA CUP*	24
torched fatty bluefin tuna, truffle mushroom risotto, scallion	
• add kaluga hybrid caviar* +9	
• add hokkaido uni* +9	

Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meat, seafood, shellfish, or egg may increase your risk of foodborne illness.

An automatic gratuity of 20% of the pre-tax bill will be added to all groups of 5 or more.

SPECIALTIES

♥ WAGYU SHORT RIB MELT	29
marinated A5 miyazaki wagyu short rib, vermont cheddar, kimchi slaw, garlic mayo, toasted bun	
♥ DUCK RISOTTO	36
duck confit in duck fat, truffle mushroom risotto, cranberry sauce, microgreens	
WAGYU TENDERLOIN FRITES	45
A5 miyazaki wagyu filet mignon with homemade shiso sauce, wagyu fat shoestring fries and truffle pâté ketchup	
• sub Mai sando basket +3	

HANDROLL - CLASSICS

TRUFFLE AVOCADO	7
avocado, truffle pâté, potato chips, spicy mayo	
AKAMI (TUNA)*	10
lean bluefin tuna, takuan, shiso, ponzu jelly	
♥ SPICY TUNA*	10
lean bluefin tuna, spicy mayo, furikake, fried sweet potato	
SALMON*	8.5
salmon, avocado, sesame seeds	
SPICY SALMON*	9
salmon, spicy mayo, furikake	
♥ APPLE SALMON*	9
salmon, spicy mayo, apple, scallion	
SALMON IKURA*	13
salmon, cucumber, shiso leaf, ikura	
♥ SALMON GRAVLAX*	14
beet cured salmon, wasabi whipped cream, dill	
• add ikura* +4	

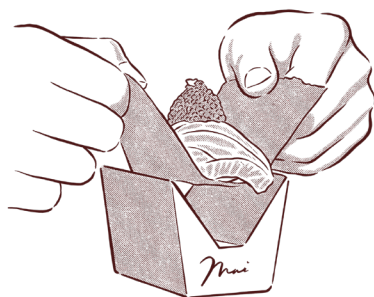
THE ART OF THE HANDROLL

At Mai, each handroll is portioned with a very generous fish to rice ratio. Unlike traditional maki, which is 90% rice, we really want you to taste the freshness of the fish we offer.

We highly encourage you to use your hands.

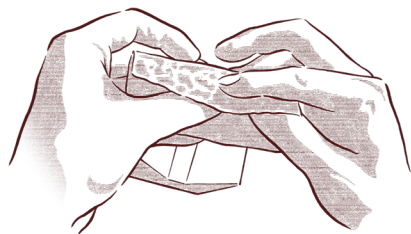
1) HOLD:

Pick up the handroll by the nori (seaweed) side, ensuring you have a good grip without squeezing too hard. You can roll the handroll like a cigar for a better grip.



2) DIP:

Lightly dip the open end in our housemade soy sauce if you'd like, but be careful not to soak the nori too much.



3) EAT:

Eat the chubby wagyu handroll (36) upon delivery to ensure the nori stays crispy. Take large bites to savor the combination of flavors and textures.



At Notoro Group, we believe in clean food. Our dishes are crafted without added preservatives, MSG, or unnecessary salts, allowing the freshness of each ingredient to shine.

🌐 www.mai.boston | 📷 [mai.izakaya](https://www.instagram.com/mai.izakaya)

HANDROLL - SPECIALS

♥ MISO BUTTER COD	13
72h marinated black cod, homemade miso butter mix, scallion	
SPICY SCALLOPS*	12
hokkaido scallops, spicy mayo, yuzu tobiko, seaweed chips	
♥ SPICY BLUE CRAB	13
blue crab mix, sesame seeds, spicy mayo, avocado	
SNOW CRAB IKURA*	14
snow crab, micro greens, truffle pate, onion, ikura	
LOBSTER CALIFORNIA	16.5
lobster mix, cucumber, avocado, masago, mayo	
EEL	12
eel, avocado, rakyo, kabayaki sauce	
• <i>sub foie gras, strawberry yuzu kosho & orange +6</i>	
DUCK FOIE GRAS	17
foie gras, duck confit, strawberry yuzu kosho, scallion	
♥ TORO*	22
bluefin tuna belly, takuan, kaluga hybrid caviar, koji garlic mix	
♥ WAGYU TENDERLOIN	23
A5 miyazaki wagyu filet mignon, yakiniku sauce, scallion	
• <i>add hokkaido uni* +9</i>	
• <i>add kaluga hybrid caviar* +9</i>	
♥ WAGYU STRIPLOIN	21
A5 miyazaki wagyu striploin, garlic mayo, fried sweet potato	
• <i>sub hokkaido uni* +9</i>	
• <i>sub kaluga hybrid caviar* +9</i>	
• <i>sub foie gras and strawberry yuzu kosho & orange +6</i>	
UNI*	22
hokkaido uni	
• <i>add kaluga hybrid caviar* +9</i>	

DESSERT

MACARON SERVICE	5
------------------------------	---