



BY MATSUNORI

## LUNCH MENU

mai.izakaya

www.mai.boston

### HANDROLL - SETS

| CLASSIC* ..... 21 | SPICY* ..... 22.5 | COOKED ..... 33       | PREMIUM* ... 48    | BEST SELLERS* ... 42 |
|-------------------|-------------------|-----------------------|--------------------|----------------------|
| salmon            | spicy salmon      | eel                   | lobster california | miso butter cod      |
| tuna              | spicy tuna        | mango or spicy shrimp | wagyu striploin    | toro                 |
| yellowtail        | spicy yellowtail  | spicy blue crab       | duck foie gras     | spicy scallop        |

### APPETIZERS

MISO SOUP - 6 | SEAWEEED SALAD - 7 | SALMON CUPS - 5.5

### HANDROLL - CLASSICS

|                                                 |                                                          |
|-------------------------------------------------|----------------------------------------------------------|
| <b>TRUFFLE AVOCADO</b> ..... 7                  | <b>TUNA*</b> ..... 7.5                                   |
| avocado, truffle pâté, potato chips, spicy mayo | yellowfin tuna, scallion                                 |
| <b>SALMON*</b> ..... 8                          | ♥ <b>SPICY TUNA*</b> ..... 8                             |
| salmon, avocado, sesame seeds                   | yellowfin tuna, spicy mayo, furikake, fried sweet potato |
| • sub ikura*, cucumber & shiso leaf +4          | ♥ <b>YELLOWTAIL*</b> ..... 7.5                           |
| <b>SPICY SALMON*</b> ..... 8.5                  | yellowtail, rice puff, scallion                          |
| salmon, spicy mayo, furikake                    | <b>SPICY YELLOWTAIL*</b> ..... 8                         |
| ♥ <b>APPLE SALMON*</b> ..... 8.5                | yellowtail, furikake, jalapeño, spicy mayo               |
| salmon, spicy mayo, apple, scallion             |                                                          |

### HANDROLL - SPECIALS

|                                                                   |                                                         |
|-------------------------------------------------------------------|---------------------------------------------------------|
| ♥ <b>SPICY SCALLOPS*</b> ..... 12                                 | <b>EEL</b> ..... 12                                     |
| hokkaido scallops, spicy mayo, yuzu tobiko, seaweed chips         | eel, avocado, rakyo, kabayaki sauce                     |
| ♥ <b>MISO BUTTER COD</b> ..... 12                                 | • sub foie gras, strawberry yuzu kosho & orange +6      |
| 72h marinated black cod, homemade miso butter mix, scallion       | <b>SNOW CRAB IKURA*</b> ..... 14                        |
| ♥ <b>MANGO SHRIMP</b> ..... 12                                    | snow crab, micro greens, truffle pate, onion, ikura     |
| shrimp tempura, mango salsa                                       | <b>SPICY BLUE CRAB</b> ..... 13                         |
| <b>SPICY SHRIMP</b> ..... 12                                      | blue crab mix, sesame seeds, spicy mayo, avocado        |
| shrimp tempura, spicy mayo, tamago, avocado, masago               | <b>DUCK FOIE GRAS</b> ..... 17                          |
| ♥ <b>TORO*</b> ..... 21                                           | foie gras, duck confit, strawberry yuzu kosho, scallion |
| bluefin tuna belly, takuan, kaluga hybrid caviar, koji garlic mix | <b>LOBSTER CALIFORNIA</b> ..... 16.5                    |
| ♥ <b>WAGYU STRIPLON</b> ..... 19                                  | lobster mix, cucumber, avocado, masago, mayo            |
| A5 miyazaki wagyu striploin, garlic mayo, fried sweet potato      |                                                         |
| • sub foie gras, strawberry yuzu kosho & orange +6                |                                                         |

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.

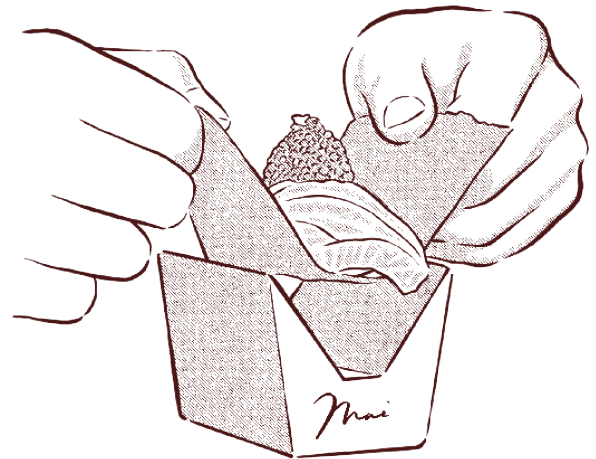
An automatic gratuity of 20% of the pre-tax bill will be added to all groups of 5 or more.

## 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.

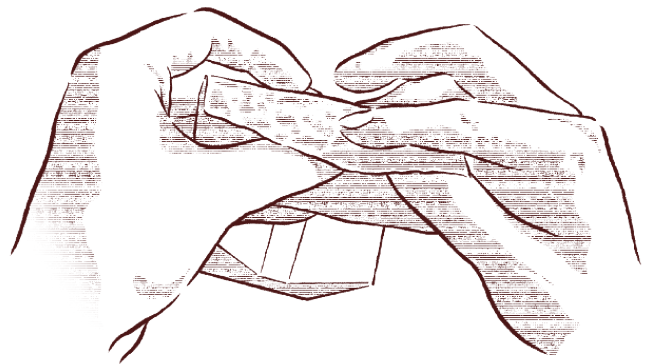
### 1) HOLD:

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 handroll upon delivery to ensure the nori stays crispy. Take large bites to savor the combination of flavors and textures.

