

MAI-KAI RESTAURANT SAMPLE MENU

GF – GLUTEN FREE, V – VEGETARIAN

APPETIZERS

PUPU PLATTER (Serves 2)	17.95	NAMS	13.95
<i>A combination of Shanghai Chicken, Egg Roll, Crab Rangoon and Tahitian Cheese Tangs</i>		<i>Vietnamese crispy spring roll with crab, pork, rice noodles a spicy garlic sauce</i>	
SHANGHAI CHICKEN	8.95	WONTON SOUP	6.50
<i>Marinated chicken breasts, wrapped in bacon</i>		<i>Roast Pork, Mushrooms, Water Chestnut</i>	
EGG ROLL	8.95	COCONUT LOBSTER BISQUE	7.50
<i>Filled with Chinese roast pork, crab, mushrooms, water chestnut and Napa cabbage</i>		<i>Made with Maine lobster, coconut milk, lemongrass and curry</i>	
CRAB RANGOON	10.50	CANOE APPETIZER (Serves 2)	27.95
<i>Won ton stuffed with crab meat, a blend of imported cheeses and a hint of curry</i>		<i>Baby Back Ribs, crab Rangoon, Tuna Poke, shrimp tempura roll</i>	
TAHITIAN CHEESE TANGS	8.95	ICED SHRIMP REMOULADE GF	13.95
<i>Imported cheese, diced ham and mushrooms, breaded</i>		<i>Or if you prefer a tangy red cocktail sauce</i>	
BARBECUED PORK TENDERLOIN	11.95	CANTONESE FRIED SHRIMP	15.00
<i>Glazed with our barbecue sauce in our Chinese ovens</i>		<i>Dipped in a delectable batter and fried in peanut oil</i>	
CHICKEN WINGS MAI-KAI	9.95	THAI STYLE CRISPY SHRIMP	15.00
<i>Spicy, crispy and delicious</i>		<i>5 large shrimp dipped in Thai tempura batter and rolled in crispy rice noodles. Served with a vanilla honey mustard sauce</i>	
POLYNESIAN CHICKEN	10.95	MAI-KAI ESCARGOT	15.00
<i>Marinated half chicken with our own special seasoning</i>		<i>Our own version of this classical dish</i>	
OYSTERS ROCKEFELLER	15.00	BARBECUED BABY BACK RIBS	13.95
<i>½ dozen baked oyster with spinach, hollandaise sauce and aged Parmesan cheese</i>		<i>Selected baby back ribs, marinated and slowly barbecued over our oak log fires</i>	
JAVANESIAN BEEF	15.00	CRISPY CALAMARI	13.00
<i>Charcoal broiled marinated sirloin steak</i>		<i>Flour dusted & lightly fried and served with a lemon basil aioli and a spicy honey chili dipping sauce</i>	

SIGNATURE SUSHI AND SASHIMI – Raw/Sushi

MAI-KAI POKE BOWLS		HAMACHI JALAPENO ROLL GF	16.95
Tuna 19.00, Salmon 17.00, Hamachi 19.00, Shrimp 18.00		<i>Pacific yellowtail, asparagus, cucumber, cilantro, Asian chimichurri</i>	
<i>Furikaki sushi rice, Asian slaw, guacamole, red radish, cucumber, carrots, Kimchee apple, red tobiko, pickled ginger, seaweed salad and crispy lotus chips</i>			
SASHIMI APPETIZER 6 pcs GF	18.00	SAMURAI SPICY TUNA ROLL	16.00
<i>6 pcs of Chef's inspiration of sashimi assortment</i>		<i>Tamaki rice tempura, avocado puree, micro greens, truffle oil</i>	
SASHIMI ENTRÉE GF		MAI-KAI CALIFORNIA ROLL	15.00
<i>Served with kale salad and furikake sushi rice</i>		<i>Crab salad, avocado, asparagus, cucumbers, Fuji apples</i>	
MAUI 12 pcs GF	34.00	RED DRAGON ROLL	15.00
<i>12 pcs of Chef's inspiration of sashimi assortment</i>		<i>Shrimp tempura, red tobiko, asparagus, cucumber, fig soy glaze</i>	
TAHITI 18 pcs GF	42.00	VEGETARIAN ROLL GF/V	10.95
<i>6 pcs of Chef's inspiration of sashimi assortment</i>		<i>Assortment of fresh veggies wrapped in soybean paper</i>	
TUNA POKE GF	15.95	ALOHA ROLL	18.00
<i>HAWAIIAN STYLE TUNA TARTARE</i>		<i>Shrimp tempura, crab salad, avocado, asparagus, topped with slices of tuna</i>	
<i>Seaweed salad, Fuji apple, avocado, soy, sesame, truffle oil</i>		KA PUKA ANA ROLL GF	16.00
TUNA TOWER GF	15.95	<i>Scottish salmon, Boursin cheese, thin slices of lemon, avocado, herb pesto</i>	
<i>Avocado, pineapple, chili aioli, herb cream, sesame breadsticks</i>		POLYNESIAN DANCER ROLL	18.00
MAKACHI & AVOCADO GUACAMOLE	16.95	<i>Riceless roll with tuna, salmon, hamachi, tobiko, avocado, mint, wrapped with soy bean paper with chili peanut sauce</i>	
<i>Pacific yellowtail, jalapeno, cilantro, white soy, cassava crackers</i>		MAUNA LOA SCALLOP ROLL	19.00
CEVICHE	15.00	<i>Spicy Hokkaido scallops, shrimp tempura, crispy lotus chips, avocado, mango, red tobiko</i>	
<i>Fresh seafood, mango, pineapple, onions, jalapeno, yuzu, passionfruit</i>			

SIGNATURE TAPAS

WAGYU BEEF SLIDERS	15.95	ASIAN CHICKEN LETTUCE WRAPS	
<i>Hawaiian sweet bread, gruyere cheese, watercress, Singapore black pepper sauce</i>		Chicken	15.95
MAUI FISH TACOS	15.00	Tofu	13.95
<i>Blackened Mahi, avocado, crispy wonton shells, lettuce, spicy aioli, spiced apple</i>		<i>Artisinal baby romaine, water chestnut, roasted mushroom</i>	
CHARRED OCTOPUS GF	16.00	STEAMED MUSSELS	15.00
<i>Hawaiian papaya salad, fresno peppers, macadamia, Thai basil pesto</i>		<i>Lightly steamed in a spicy lemongrass broth.</i>	
KOREAN BBQ STREET TACOS	15.95	<i>Served with a side of garlic toast</i>	
<i>Asian slaw, barbecued steak, white corn tortilla, Gochujang sauce</i>			

SIGNATURE SALADS

GOAT CHEESE SALAD	12.95	TONGA SALAD	
<i>Mixed greens and an Asian vinaigrette in a crispy wonton shell topped with a sesame encrusted goat cheese, strawberry, candied walnuts, dried mission figs</i>		Chicken	16.00
FRESH SPINACH SALAD	9.95	Seared Ahi Tuna	19.00
<i>Apple, smoked bacon, blue cheese, pecan with Asian pear vinaigrette</i>		<i>Napa cabbage, crispy wontons, sweet mini peppers, carrots, tomatoes, cucumber, macadamia nuts, with Asian vinaigrette and creamy peanut sauce</i>	
KALE PINEAPPLE SALAD GF	12.00	THAI BEEF SALAD GF	18.00
<i>Dried cranberries, apple, carrots, almonds, radish, mini peppers with Tahitian vanilla and pineapple vinaigrette</i>		<i>Mixed greens, red onions, red radish, sweet mini peppers, mango, fresh herbs, fresno peppers,, Thai Basil Vinaigrette</i>	
MAI-KAI HOUSE SALAD	6.95	KONA SHRIMP SALAD GF	18.00
<i>Mixed greens artisan romaine, sweet mini peppers, carrots, cucumber, cherry tomatoes, red radishes and wonton strips tossed in a Miso ginger dressing</i>		<i>Artisan romaine lettuce, avocado, cucumber, red radish, micro greens tossed with Louis dressing and herb cream sauce</i>	

VEGETARIAN

CRISPY TOFU GF/V	19.95	VEGGIE BOWL	19.95
<i>Sweet Tamari chili sauce, edamame, green tea soba noodles</i>		<i>Oven roasted vegetables, edamame, black forbidden rice, herb cream sauce</i>	
VEGETABLE NOODLES	19.95	CASHEW TOFU	18.95
<i>Wok sauteed vegetables, Shanghai noodles with mushroom soy</i>		<i>Sugar snap peas, roasted mushrooms, sweet mini peppers, baby heirloom carrots with mushroom sauce</i>	

HONEY CHICKEN GF	17.95
<i>Crispy chicken, hibiscus honey glaze, crispy rice noodle, broccoli, sesame seeds</i>	
THAI RED CURRY CHICKEN GF	18.95
<i>Coconut, bamboo shoots, sweet baby peppers, sweet peas, Thai basil, lemongrass</i>	
CHICKEN WITH PEANUT SAUCE GF	18.95
<i>Chicken, sweet mini peppers, scallions and broccoli</i>	
CASHEW CHICKEN	22.00
<i>Sugar snap peas, roasted mushrooms, bell peppers, carrots</i>	

HAWAIIAN FRIED RICE	18.00
<i>Jasmine rice, egg, spam, chicken, shrimp, white and green onions, pineapple and macadamia nuts</i>	
TERIYAKI CHICKEN FRIED RICE	17.00
<i>Jasmine, rice, egg, asparagus, pineapple, white and green onions</i>	
VEGETABLE FRIED RICE GF	16.00
<i>Herbed jasmine rice, asparagus, sugar snap peas, sweet mini peppers, crispy onions and green onions</i>	

TERIYAKI BEEF	25.95
<i>Roasted mushrooms, asparagus, grilled pineapple, garlic confit, sesame seeds</i>	
WILD MUSHROOM BEEF	25.95
<i>Roasted wild mushrooms, asparagus, onions, watercress, Asian brown sauce</i>	
CRISPY ORANGE BEEF GF	24.95
<i>Mandarin orange caramel sauce, fresh orange and zest</i>	

MACADAMIA CRUSTED MAHI MAHI GF	35.00
<i>Pineapple salsa, passion fruit bierre blanc, herbed jasmine rice</i>	
CRISPY WHOLE SNAPPER	41.00
<i>With 3 Thai sauces- Thai basil, red curry & sweet chili</i>	
PAN SEARED SNAPPER GF	37.00
<i>Asparagus, sweet mini peppers, herbed jasmine rice and tomato basil butter sauce</i>	
TERIYAKI SALMON	32.00
<i>Roasted mushrooms, asparagus, pineapple, broccoli</i>	
BLACKENED AHI TUNA GF	39.00
<i>Black forbidden rice, edamame, roasted mushrooms, broccoli, soy citrus</i>	

WALNUT SHRIMP GF	28.00
<i>Crispy shrimp, Yuzu lemon honey aioli, candied walnuts, Fresno peppers</i>	
CANTONESE SHRIMP GF	26.95
<i>Tender fresh shrimp delicately sautéed in our special lobster sauce with scallions and Cantonese seasonings</i>	
SEARED DAY BOAT SEA SCALLOPS	43.00
<i>Cauliflower puree, applewood smoked bacon, brussels sprouts, black truffle cream sauce</i>	

THAI CHICKEN AND SHRIMP CURRY GF	23.95
<i>Chicken and shrimp with sweet mini peppers, basil, pineapple and bamboo shoots in a Thai red coconut curry sauce</i>	
SEAFOOD WITH SEASONAL VEGETABLES	47.95
<i>Maine lobster, shrimp and scallops wok sautéed with vegetables in a light Asian sauce</i>	

All beef, pork and lamb are marinated in our own special marinade then hung over oak log fires in our Chinese ovens	
FILET MIGNON PRIME 10 oz	51.00
<i>The most tender steak of all</i>	
DELMONICO (RIBEYE) 16 oz	57.00
<i>Absolutely the sweetest and juiciest steak</i>	
NEW YORK STRIP PRIME 16 oz	59.00
<i>Very popular because of its flavor</i>	
USDA PRIME RIB 12 oz	43.00
<i>The best prime rib in town</i>	
BARBECUED PORK TENDERLOIN	26.95
<i>The most delicate section of the young pig – trimmed lean, marinated and barbecued</i>	
MAI-KAI SURF AND TURF	71.00
<i>A tender oven roasted 8 oz. filet mignon, and a 8 oz. spiny lobster tail</i>	

SEASONED FRENCH FRIES GF/V	6.50
MAC AND CHEESE with panko and truffle oil	9.95
JAPANESE STYLE RISOTTO GF/V	7.50
BRUSSEL SPROUTS AND CAULIFLOWER	8.50
HERBED JASMINE RICE GF	4.00
FORBIDDEN BLACK RICE GF	5.00

POULTRY

TERIYAKI CHICKEN	19.95
<i>Roasted mushrooms, asparagus, grilled pineapple, garlic confit, sesame seeds</i>	
HULI HULI CHICKEN	23.95
<i>Oven roasted half chicken, Hawaiian sweet bread, roasted pineapple, Asian slaw</i>	
LEMON CHICKEN GF	19.95
<i>Herbed jasmine rice, roasted vegetables, lemon butter sauce</i>	

FRIED RICE

PORK FRIED RICE	17.00
<i>Jasmine rice, barbecued pork, egg, bean sprouts, white and green onions</i>	
TERIYAKI BEEF FRIED RICE	22.00
<i>Jasmine, rice, egg, marinated beef, asparagus, red and green onions</i>	
SEAFOOD FRIED RICE	27.00
<i>Turmeric jasmine rice, egg, Mahi Mahi, green mussels, calamari, shrimp, scallop, lobster, green peas, sweet mini peppers, white and green onions</i>	

BEEF OR PORK

MAI-KAI BEEF	23.95
<i>Sweet mini peppers, onions, Singapore black pepper sauce</i>	
SWEET & SOUR PORK	21.95
<i>Roasted pineapple, sweet mini peppers in our chef's tangy sweet sauce</i>	

FRESH FISH

FROM THE OAK WOOD-BURNING GRILL	
<i>Served with vegetable of the day</i>	
MAHI-MAHI	33.00
SALMON	32.00
TUNA	37.00
LOBSTER TAIL 8 oz.	39.00
SNAPPER	37.00

SEAFOOD

LOBSTER CANTONESE GF	45.00
<i>A fresh Maine lobster removed from the shell and cut bite size, then lightly sautéed in our chef's special lobster sauce</i>	
LOBSTER TAHITIENNE	47.00
<i>A 1-1/4 lb. Maine lobster, removed from the shell, sautéed in butter and a delicate herb sauce, laced with sherry & Dijon mustard. A classic</i>	
SEAFOOD NOODLES	44.00
<i>Maine lobster, shrimp, scallops, broccoli, bean sprouts, scallions and mushrooms stir fried with fresh lo mein noodles in an Asian sauce</i>	
MAIN LOBSTER BORA BORA	65.00
<i>Shelled 2 lb. Maine lobster sautéed with mushrooms and flamed with bourbon, finished with cream and Bordelaise sauce</i>	
SEAFOOD COMBINATIONS	
TERIYAKI COMBO	26.95
<i>Beef tenderloin, chicken and shrimp with roasted mushrooms, asparagus, grilled pineapple, garlic confit, sesame seeds in our special teriyaki sauce</i>	
PAD THAI NOODLES GF	23.95
<i>Flat rice noodles, chicken, shrimp, scallions and bean sprouts tossed in Thai sauce and crushed peanuts</i>	

CHINESE OVEN

All beef is USDA Prime. Kindly allow 20-40 minutes.

All beef, pork and lamb are marinated in our own special marinade then hung over oak log fires in our Chinese ovens

FILET MIGNON MADAGASCAR (serves 2)	91.00
<i>20 oz. double cut portion of our tender filet mignon</i>	
FILET TIPS EN BROCHETTE	27.95
<i>Wrapped in bacon and skewered with peppers and onions</i>	
RACK OF LAMB	57.00
<i>Ribs of the rack, marinated in our Indonesian marinade</i>	
BBQ BABY BACK RIBS	25.95
<i>A full section of tender baby back ribs</i>	
ROAST DUCK MAI-KAI	29.95
<i>Painstakingly prepared and seasoned and hung in our Chinese ovens</i>	
PEKING DUCK	59.00
<i>One of our specialties – classically prepared and presented. Hung over oak wood in our Chinese Ovens. Limited availability</i>	

SIDE DISHES

PAN FRIED NOODLES with Chinese sausage	7.50
GREEN TEA SOBA NOODLES V	6.50
OVEN ROASTED VEGETABLES GF/V	8.50
ASIAN SLAW GF	6.00