

MAI-KAI RESTAURANT SAMPLE MENU

GF - GLUTEN FREE, V - VEGETARIAN

APPETIZERS

PUPU PLATTER (Serves 2)	17.95
<i>A combination of Shanghai Chicken, Egg Roll, Crab Rangoon and Tahitian Cheese Tangs</i>	
SHANGHAI CHICKEN GF	8.95
<i>Marinated chicken breasts, wrapped in bacon</i>	
EGG ROLL	8.95
<i>Filled with Chinese roast pork, crab, mushrooms, water chestnut and Nappa cabbage</i>	
CRAB RANGOON	10.50
<i>Won ton stuffed with crab meat, a blend of imported cheeses and a hint of curry</i>	
TAHITIAN CHEESE TANGS	8.95
<i>Imported cheese, diced ham and mushrooms, breaded</i>	
BARBECUED PORK TENDERLOIN	11.95
<i>Glazed with our barbecue sauce in our Chinese ovens</i>	
CHICKEN WINGS MAI-KAI	9.95
<i>Spicy, crispy and delicious</i>	
ASIAN CHICKEN LETTUCE WRAP GF	15.00
<i>Artisan baby romaine, Macadamia, Mushrooms</i>	
WAGYU BEEF SLIDERS	13.95
<i>Hawaiian Sweet Bread, Gruyere Cheese, Watercress, Singapore Black Pepper Sauce</i>	
NAMS	13.95
<i>Vietnamese crispy spring roll with crab, pork, rice noodles a spicy garlic sauce</i>	
CEVICHE	13.00
<i>Fresh Seafood, Mango, Passionfruit, Plantain chips</i>	
CHILLED SHRIMP REMOULADE GF	13.95
<i>Or if you prefer a tangy red cocktail sauce</i>	

CANOE APPETIZER (Serves 2)	22.95
<i>Baby Back Ribs, Tuna Poke, Red Dragon Sushi Roll</i>	
CANTONESE FRIED SHRIMP	15.00
<i>Dipped in a delectable batter and fried in peanut oil</i>	
MAI-KAI ESCARGOT	15.00
<i>Our own version of this classical dish</i>	
BARBECUED BABY BACK RIBS	13.95
<i>Selected baby back ribs, marinated and slowly barbecued over our oak log fires</i>	
OYSTERS ROCKEFELLER	15.00
<i>½ dozen baked oyster with spinach, hollandaise sauce and aged Parmesan cheese</i>	
JAVANESIAN BEEF GF	15.00
<i>Charcoal broiled marinated sirloin steak</i>	
CHARRED OCTOPUS GF	16.00
<i>Hawaiian Papaya Salad, Macadamia, Thai Basil Pesto</i>	
AHI TUNA POKE GF	13.00
<i>Hawaiian Style Tuna Tartar with Seaweed Salad, Asian Pear, Avocado, Tamari Soy, Sesame, Truffle oil</i>	
KOREAN STREET TACOS	12.00
<i>Asian Slaw, Barbecued Steak, Corn Tortilla, Gochujang</i>	
PORK BELLY SLIDERS	13.00
<i>Chinese Steamed Buns, Pickled Cucumber, Apple Kimchee</i>	
MAUI FISH TACOS	13.00
<i>Blackened Mahi Mahi, Avocado, Crispy Wonton Shells, Lettuce, Spicy Aioli, Apple Kimchee</i>	
SLOW BRAISED SHORT RIB	14.95
<i>Cauliflower Puree, Onion Rings, Fuji Apple</i>	

SOUP AND SALAD

WONTON SOUP	6.50
<i>Roast Pork, Mushrooms, Water Chestnut</i>	
GOAT CHEESE SALAD	8.95
<i>Mixed greens and an Asian vinaigrette in a crispy wonton shell topped with a sesame encrusted goat cheese</i>	

COCONUT LOBSTER BISQUE	7.50
<i>Made with Maine lobster, coconut milk, lemongrass and curry</i>	
FRESH SPINACH SALAD GF	7.95
<i>Apple, Smoked Bacon, Blue Cheese, Pecan with Asian Pear Vinaigrette</i>	

FRESH FISH

MACADAMIA CRUSTED MAHI	33.00
<i>Pineapple Salsa, Passion fruit Buerre Blanc</i>	
CRISPY WHOLE SNAPPER GF	M/P
<i>With 3 Thai Sauces- Thai basil, Red Curry & Sweet Chili</i>	
CHINESE-STYLE STEAMED SNAPPER	37.00
<i>Ginger, Scallion, Soy, Sizzling Peanut Oil</i>	
TERIYAKI SCOTTISH SALMON GF	32.00
<i>French Beans, Brussel Sprouts, Roasted Mushroom,</i>	
SESAME CRUSTED TUNA GF	39.00
<i>Japanese Style Risotto, Asparagus, Pinot Noir Jus</i>	

FROM THE OAK WOOD-BURNING GRILL

Served with vegetable of the day

MAHI- MAHI	33.00
SCOTTISH SALMON	32.00
TUNA	39.00
LOBSTER TAIL 8 oz.	34.95
SNAPPER	37.00

CHINESE OVEN

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

All beef, pork, lobster and lamb are hung over oak wood in our Chinese Ovens.

FILET MIGNON PRIME 10 oz	45.00
<i>The most tender steak of all</i>	
BONE-IN DELMONICO (RIBEYE) 20 oz	59.00
<i>Absolutely the sweetest and juiciest steak</i>	
NEW YORK STRIP PRIME 16 oz	57.00
<i>Very popular because of its flavor</i>	
USDA PRIME RIB 12 oz	37.00
<i>The best prime rib in town</i>	
BARBECUED PORK TENDERLOIN	25.95
<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 & 8 oz lobster tail</i>	
FILET MIGNON MADAGASCAR (serves 2)	71.00
<i>20 oz. double cut portion of our tender filet mignon</i>	
FILET TIPS EN BROCHETTE	24.95
<i>Wrapped in bacon and skewered withpeppers and onions</i>	
RACK OF LAMB	47.00
<i>Ribs of the rack, marinated in our Indonesian marinade and hung in our Chinese Ovens</i>	
BBQ BABY BACK RIBS	25.95
<i>A full section of tender baby back</i>	

HONEY CHICKEN GF	17.95
<i>Crispy chicken, hibiscus honey glaze, crispy rice noodle, broccoli, sesame seeds</i>	
THAI RED CURRY CHICKEN GF/V*	17.95
<i>Coconut, bamboo shoots, sweet baby peppers, sweet peas, Thai basil, lemongrass</i>	
CHICKEN WITH PEANUT SAUCE GF	17.95
<i>Chicken, sweet mini peppers, scallions and broccoli</i>	
SEASONAL VEGETABLES WITH CHICKEN GF/V*	17.95
<i>Assortment of seasonal vegetables served with an Asian garlic sauce</i>	

TERIYAKI BEEF	19.95
<i>Roasted mushrooms, asparagus, grilled pineapple, garlic confit, sesame seeds</i>	
SPICY BEEF WITH ALMONDS	19.95
<i>Tenderloin tips wok sautéed with sweet mini peppers, onion, water chestnuts and fresh basil</i>	
WILD MUSHROOM BEEF	19.95
<i>Roasted wild mushrooms, green beans, onions, watercress, Asian brown sauce</i>	

WALNUT SHRIMP GF	25.95
<i>Crispy shrimp Yuzu lemon honey aioli, candied walnuts, Fresno peppers</i>	
PANANG CURRY SHRIMP GF	25.95
<i>Shrimp and Oriental vegetables simmered in a slightly sweet Thai coconut curry sauce</i>	
CANTONESE SHRIMP GF	25.95
<i>Tender fresh shrimp delicately sautéed in our special lobster sauce with scallions and Cantonese seasonings</i>	
SEARED DAY BOAT SEA SCALLOPS GF	37.95
<i>Cauliflower puree, Applewood smoked bacon, brussel sprouts, shiro shoyu black truffle sauce</i>	

THAI CHICKEN AND SHRIMP CURRY GF	22.95
<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	39.95
<i>Maine lobster, shrimp and scallops wok sautéed with vegetables in a light Asian sauce</i>	
PAD THAI NOODLES GF	22.95
<i>Flat rice noodles, chicken, shrimp, scallions and bean sprouts tossed in Thai sauce with crushed peanuts</i>	

CRISPY TOFU GF/V	16.00
<i>Sweet Tamari Chili Sauce, Green Tea Soba Noodles</i>	
SEASONAL VEGETABLES WITH STEAMED TOFU GF/V	17.50
<i>Wok sautéed vegetables with Tamari sauce</i>	

SEASONED FRENCH FRIES GF/V	6.50
MASHED POTATO GF	6.50
MAC AND CHEESE with panko & truffle oil	6.50
JAPANESE STYLE RISOTTO GF	7.50
BRUSSEL SPROUTS & CAULIFLOWER GF/V	8.50
PAN FRIED NOODLES with Chinese sausage	7.50
GREEN TEA SOBA NOODLES V	6.50

POULTRY

MACADAMIA CHICKEN V*	18.95
<i>Sugar snap peas, roasted mushrooms, bell peppers, carrots</i>	
TERIYAKI CHICKEN	17.95
<i>Roasted mushrooms, asparagus, grilled pineapple, garlic confit, sesame seeds</i>	
ROAST DUCK MAI-KAI	27.95
<i>Painstakingly prepared and seasoned and hung in our Chinese ovens</i>	
PEKING DUCK	57.00
<i>One of our specialties – classically prepared and presented. Hung over oak wood in our Chinese Ovens. Limited availability</i>	

BEEF OR PORK

CRISPY ORANGE BEEF GF	19.95
<i>Mandarin orange caramel sauce, fresh orange and zest</i>	
MAI-KAI BEEF	19.95
<i>Sweet mini peppers, onions, Singapore black pepper sauce</i>	
SWEET & SOUR PORK	19.95
<i>Roasted pineapple, sweet mini peppers in our chef's tangy sweet sauce</i>	

SEAFOOD

LOBSTER CANTONESE GF	39.00
<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	41.00
<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	42.95
<i>Maine lobster, shrimp, scallops, broccoli, bean sprouts, scallions and mushrooms stir fried with fresh lo mein noodles in an Asian sauce</i>	

SEAFOOD COMBINATIONS

TERIYAKI COMBO	24.95
<i>Beef tenderloin, chicken and shrimp with roasted mushrooms, asparagus, grilled pineapple, garlic confit, sesame seeds in our special teriyaki sauce</i>	
BANGKOK BASIL COMBO	33.95
<i>Shrimp, scallops and beef tenderloin sautéed with bamboo shoots, roasted mushrooms, Thai Basil Sauce</i>	

VEGETARIAN

BUDDHA BOWL GF/V	17.95
<i>Steamed tofu, Seasonal Vegetable, Basil, Green Curry. Served with Brown rice</i>	
MACADAMIA TOFU GF/V	17.95
<i>Sugar Snap Peas, Roasted Mushrooms, Sweet Mini Peppers, Baby Heirloom Carrots with Mushroom Sauce</i>	

SIDE DISHES

HAWAIIAN FRIED RICE	12.50
<i>Spam, chicken, shrimp, pineapple, macadamia nuts</i>	
TRUFFLED MUSHROOM RICE GF/V	9.50
<i>Brown rice, roasted wild mushroom, green beans</i>	
SEASONAL VEGETABLES GF/V	8.50
SZECHUAN BEANS WITH ALMONDS GF/V	7.50

