

MAI-KAI APPETIZERS

PUPU PLATTER (Serves 2) 18.95

A combination of shanghai chicken, egg roll, crab rangoon and Tahitian cheese tangs

SHANGHAI CHICKEN 9.50

Marinated pieces of chicken breasts, wrapped in bacon

EGG ROLL 9.50

Filled with Chinese roast pork, crab, mushrooms, water chestnut and Napa cabbage

CRAB RANGOON 11.00

Fried wontons stuffed with crab meat, a blend of imported cheeses and a hint of curry

TAHITIAN CHEESE TANGS 9.50

Imported cheese, diced ham and mushrooms, breaded and fried to perfection

BARBECUED PORK TENDERLOIN 11.95

Glazed with our barbecue sauce and cooked in our Chinese ovens

CHICKEN WINGS MAI-KAI 12.95

Spicy, crispy and delicious

BARBECUED BABY BACK RIBS 13.95

Select baby back ribs, marinated and slowly barbecued over our oak log fires

THAI STYLE CRISPY SHRIMP 16.00

Dipped in Thai tempura batter, rolled in crispy rice noodles and served with a vanilla honey mustard sauce

CANTONESE FRIED SHRIMP 16.00

Dipped in a delectable batter and fried in peanut oil

CRISPY CALAMARI 15.00

Flour dusted and lightly fried, served with a lemon basil aioli and a spicy honey chili dipping sauce

MAI-KAI ESCARGOT 15.00

Our own version of this classical dish

JAVANESIAN BEEF 15.00

Charcoal broiled marinated sirloin steak bites

WONTON SOUP 6.50

Chicken broth, wonton noodles, roast pork, mushrooms and water chestnuts

MAINE LOBSTER BISQUE 9.00

Our tangy version of this classic lobster bisque, rich and creamy with a little kick

NAMS 13.95

Vietnamese crispy spring roll with crab, pork, rice noodles and a spicy garlic sauce

ASIAN LETTUCE WRAPS

Chicken 15.95 Tofu 13.95

*Wok sautéed with water chestnuts and roasted mushrooms
and served with Artisanal baby romaine lettuce cups*

ICED SHRIMP REMOULADE GF 14.95

Or if you prefer, a tangy red cocktail sauce

SAMURAI SPICY TUNA ROLL 16.00

*A crispy rice tempura roll topped with our spicy tuna mix over a smear of avocado puree,
topped with microgreens and truffle oil*

MAI-KAI CALIFORNIA ROLL 15.00

A deluxe roll stuffed with avocado, asparagus, cucumbers, Fuji apples and topped with crab salad

HAMACHI JALAPENO ROLL 16.95

Pacific yellowtail, asparagus, cucumber, cilantro, herb cream sauce

GOAT CHEESE SALAD 12.95

*Mixed greens tossed in an Asian vinaigrette served in a crispy wonton shell topped with a sesame encrusted
goat cheese, strawberry, candied walnuts and dried mission figs*

MAI-KAI HOUSE SALAD 6.95

*Mixed greens with sweet mini peppers, carrots, cucumber, cherry tomatoes, red radishes
and wonton strips tossed in a Miso ginger dressing*