

APPETIZERS

PUPU PLATTER \$28
(Serves Two) A combination of Shanghai Chicken
Sate, Egg Roll, Crab Rangoon, Tahitian Cheese Tangs

EGG ROLLS \$14
Pork & Vegetable, Hot Mustard

CRAB RANGOONS \$16
MAI-KAI Crispy Crab Rangoons, Hot Mustard
& Sweet Chili

TAHITIAN CHEESE TANGS \$17
Fried Ham, Swiss Cheese, Mushroom, Yum
Yum Sauce

SALMON POKE WONTON TACOS \$16
Cucumber, Avocado, Tare, Pickled Onion

WAGYU BEEF GYOZA \$19
Crispy Garlic, Truffle Tamari, Chive

FRESH COCONUT CALAMARI \$22
Roasted Shishito, Coconut Cream

AHI TUNA CRISPY RICE \$17
Sweet Chili, Tobiko, Scallion

LUAU SMOKED BABY BACK RIBS ^{GF} \$27
MAI-KAI BBQ Sauce, Papaya Slaw,
Fresh Herbs, Pickles

STICKY PORK GYOZA \$16
Pineapple Chili Vinaigrette, Sesame,
Crispy Onion

SOUPS & SALADS

TOM KHA GAI ^{GF} \$12
Coconut Chicken Soup, Baby Mushrooms,
Lemongrass

CRISPY DUCK &
WATERMELON SALAD ^{GF} \$28
Sprouts, Maui Onion, Pickled Chili,
Macadamia Nuts

ROASTED LOBSTER BISQUE \$16
Sherry, Cream, Maine Lobster

POLYNESIAN ROCKET SALAD \$17
Wild Arugula, Orange Blossom Dressing,
Pomegranate, Beets, Crispy Shallot, Thai Basil

ENTREES

MAI-KAI BEEF ^{GF} \$32
Tender Angus Beef, Sweet Peppers,
Scallions, Ginger, Garlic Soy, Jasmine Rice

ROASTED BUTTERFLY BRANZINO ^{GF} \$46
Garlic Tamari Butter, Smoked Tomato
Vinaigrette, Shiso

KALUA SUCKLING PIG CONFIT ^{GF} \$48
Slowly Cooked, Pressed & Crisped, Bacon
Orange Marmalade, Roasted Baby Beet "Poke"

CRISPY SWEET CHILI SHRIMP ^{GF} \$28
Garlic Butter Wok Rice, Pineapple,
Green Papaya Slaw

KIMCHI PINEAPPLE SAUSAGE FRIED RICE ^{GF} \$24
Egg, Scallion, Sprouts, Crispy Garlic

HULI BBQ CHICKEN ^{GF} \$25
Hawaiian BBQ Sauce, All Natural Chicken
Breast, Coconut Corn Pudding, Grilled
Pineapple Chimichurri

HAWAIIAN RIBEYE 14OZ ^{GF} \$54
Brown Butter Sweet Potato Puree,
Pineapple Salsa

CRYING TIGER SKIRT STEAK ^{GF} \$48
Marinated Angus Skirt Steak, Spicy Tiger Tear
Chimichurri, Carrot Butterscotch Puree,
Hawaiian Tostones, Green Papaya

SHORT RIB DRUNKEN NOODLE ^{GF} \$32
Wide Rice Noodles, Brussels, Sweet Pepper,
Beech Mushroom, Garlic Butter Hoisin

MISO GRILLED SALMON ^{GF} \$32
Bok Choy, Maitake Ponzu, Fresh Herbs,
Sweet Potato Puree

PANANG CHICKEN CURRY ^{GF} \$28
Steamed Chicken, Baby Vegetables, Fresh Herbs,
Scallion, Jasmine Rice

CHICKEN TERIYAKI ^{GF} \$28
Sweet Peppers, Sugar Snap Peas, Scallion,
Pineapple Teriyaki

CHICKEN PAD THAI ^{GF} \$26
Rice Noodles, Sprouts, Lime, Peanuts,
Egg, Tamarind

*GF (GLUTEN FREE)

There is a suggested 18% gratuity added to your check, please feel free to
adjust/remove accordingly. One entree per guest minimum for the show.

MAI-KAI LUAU

FROM THE GRILL

Add Garlic Shrimp \$16

Add 1/2 Roasted Maine Lobster w Crab Butter \$28

SUCKLING PIG \$400
(PRE-ORDER 48 HRS IN ADVANCE)

Butter Lettuce Wraps, Pork Belly Fried Rice, Hawaiian Tostones.
A Feast For 4-6, True To Polynesian Celebratory Dining

BBQ MIX \$145

Kimchi Beef Sausage , Huli Huli BBQ Semi-Boneless Half
Chicken, Hawaiian Ribeye, Beef Rice, Condiments

TYPHOON SHELTER

WHOLE MAINE LOBSTER \$90

Chinese Black Bean Sauce, Sesame Garlic Crunch,
Crab Butter Rice

MAI KAI No.1 RUM 30 DAY DRY

AGED RIBEYE \$95
25 oz Bone in, Toasted Pineapple Rub, Chinese Broccoli

DRY-AGED PORK TOMAHAWK \$65

MAI-KAI Rum No. 1 Dry Aged 18oz Heritage Pork Chop,
Grilled Pineapple, Sweet Soy, Pickled Onion, Gem Lettuce,
Shishito Chimichurri

SIDES

CHARRED BACON BRUSSELS \$14

JASMINE RICE \$5

SWEET POTATO PUREE \$6

SKINNY FRIES WITH KIMCHI AIOLI . . \$9

HAWAIIAN TOSTONES \$9

POLYNESIAN SPICED BUTTER CORN . . \$9

BUTTERSCOTCH CARROT PUREE . . . \$6

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To better serve our guests, the MAI-KAI is cashless. All major credit or debit cards are accepted.

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne
illness, especially if you have certain medical conditions.