



MAI SUSHI

Japanese Restaurant & Takeaway



Mai Sushi welcomes all customers old and new as we invite you to enjoy the best authentic Japanese cuisine that London has to offer.

We are a family run restaurant that has been delighting customers for over ten years now, and owe our success to staying true to our core values of bringing you high quality dishes at an affordable price, using the freshest and finest ingredients whilst always making every single dish by hand (made to order).

We also provide a take away service and with prior notice are happy to provide catering services for larger parties or functions.

Should you have any questions or enquiries regarding our food or services please feel free to ask!

We always strive to accommodate customer requests and requirements where possible, please however note the following restaurant policies:

- ***Card payments are only possible when making a payment of over £10.***
- ***For large groups (five people or more) please note that when splitting card payments we accept a maximum of four separate bank cards.***
- ***We would politely request that during busy periods your table is returned with an hour and a half (to avoid disappointment to other customers).***

Mai Sushi thanks you for your custom.

All ingredients are not shown in the menu. Please let us know if you have any allergies.



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Starter

1.1	Soft Shell Crab (Deep fried crab served with ponzu sauce)	£9.20
1.2	Kaitaifi Prawn (4 king prawn wrapped in special noodle)	£9.50
1.3	Gyoza (4 pan fried pork dumplings)	£7.50
1.4	King Prawn Pastry Roll (3 pieces of king prawn wrapped in pastry)	£7.00
1.5	Yaki Tori (2 skewers of chicken and onion)	£7.20
1.6	Takoyaki (4 fried octopus balls served with Japanese sweet mayo, eel sauce and grilled dry fish flakes)	£7.50
1.7	Nasu Dengaku  (Grilled half aubergine with sweet miso)	£8.20
1.8	Vegetable Spring Rolls  (4 pieces of spring rolls that contain mix vegetables)	£7.00
1.9	Agedashi Tofu  (4 pieces of deep fried bean curd)	£6.50
1.10	Edamame  (Japanese soy bean served with sea salt)	£5.00
1.11	Miso Soup (Contains tofu, seaweed and spring onions)	£4.00



Yaki Tori



Gyoza

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Mai Special Dish

- | | | |
|-----|--|--------|
| 2.1 | Salmon Sun Flash (8 slices)
(Served with special sauce) | £16.50 |
| 2.2 | Yellow Tail Jalapeno (8 slices)
(Yellow tail sashimi with special sauce) | £17.50 |
| 2.3 | Tuna Tataki (8 slices)
(Seared tuna with ponzu sauce) | £17.50 |
| 2.4 | Grilled Black Cod
(Marinated with sweet miso) | £22.50 |
| 2.5 | Prawn Tempura
(5 King Prawns) | £17.50 |
| 2.6 | Mixed Tempura
(3 Prawns, 2 Veg and 1 Fish) | £16.50 |
| 2.7 | Vegetable Tempura 
(7 slice of mixed vegetables) | £13.00 |



Grilled Black Cod

Prawn Tempura



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Nigiri/Sashimi (2 pieces per order)

	Nigiri	Sashimi
3.1 Wasabi Tobiko	£5.50	-
3.2 Orange Tobiko	£5.50	-
3.3 Inari (Sweet tofu) 	£5.00	
3.4 Yellow Tail	£5.00	£5.00
3.5 Eel	£5.50	£5.50
3.6 Tuna	£4.50	£4.50
3.7 Seabass	£4.20	£4.20
3.8 Seabream	£4.20	£4.20
3.9 Salmon	£4.20	£4.20
3.10 Prawn	£4.20	£4.20
3.11 Mai Special Sashimi (18 pieces) (6 salmon, 3 yellowtail, 3 tuna, 3 seabream, 3 seabass)		£34.00
3.12 Sashimi Deluxe (12 pieces) (3 salmon, 3 tuna, 2 yellowtail, 2 seabream, 2 seabass)		£24.50
3.13 Salmon & Tuna Sashimi (10 pieces) (5 Pieces of salmon and 5 pieces of tuna sashimi)		£21.00



Mai Special Sashimi



Salmon Nigiri

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Sushi Makimono/Temaki (Cut Roll/ Hand Roll)

		Cut Roll (6/8 pieces)	Hand Roll (1 piece)
4.1	Mai Special Roll (Insideout roll) (Tuna, crunchy flour, avocado, white fish, tobiko)	£14.00	
4.2	Lobster (Insideout roll) (Lobster, asparagus, spring onions, mayo, tobiko)	£13.00	
4.3	Tiger (Insideout roll) (Deep fried prawn and salmon skin, cucumber, avocado, masago)	£13.50	
4.4	Dragon (Insideout roll) (Deep fried prawn, eel, avocado)	£14.00	
4.5	Rainbow (Insideout roll) (Tuna, salmon, seabass, seabream, avocado)	£14.00	
4.6	Crunchy Tuna (Insideout roll) (Salmon, asparagus, tuna, crunchy flour, tobiko, mayo)	£12.50	
4.7	Crunchy Salmon (Insideout roll) (Salmon, asparagus, crunchy flour, tobiko, mayo)	£12.50	
4.8	Crunchy Seabass (Insideout roll) (Seabass, crunchy flour, cucumber, tobiko)	£12.50	
4.9	Soft Shell Crab (Thick roll) (Fried crab, avocado, spring onion and masago)	£12.00	
4.10	Crunchy Yellow Tail (Thick roll) (Yellow tail, crunchy flour, spring onion, masago, avocado)	£11.50	
4.11	Chef's Special (Thick roll) (Salmon, tuna, seabass, spring onion, masago and avocado)	£10.50	
4.12	Yellow Tail Spring Onion (Insideout roll) (Yellow tail, masago and Spring onions)	£9.50	£9.00
4.13	Eel Avocado (Insideout roll) (Grilled eel and avocado)	£9.80	£9.00
4.14	Prawn Tempura (Insideout roll) (Deep fried prawn, avocado and mayo)	£9.00	£8.50
4.15	Salmon Skin (Insideout roll) (Deep fried salmon skin with cucumber, eel sauce)	£7.80	£7.50
4.16	Spicy Tuna (Insideout roll) (Tuna, spring onion and spicy mayo)	£7.80	£7.50
4.17	Spicy Salmon (Insideout roll) (Salmon, spring onion and spicy mayo)	£7.80	£7.50
4.18	Alaska (Insideout roll) (Salmon, avocado, mayo and crabstick)	£7.50	£7.20
4.19	California (Insideout roll) (Crabstick, avocado, mayo and masago)	£7.50	£7.20
4.20	Salmon Avocado (Insideout roll) (Salmon, avocado)	£7.50	£7.20
4.21	Mixed Vegetable (Thick roll)  (Avocado, cucumber, 3 kind of mixed pickle)	£9.50	

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Sushi Makimono/Temaki (Cut Roll/ Hand Roll)

		Cut Roll (6 pieces)	Hand Roll (1 piece)
4.21	Tuna	£5.00	£5.00
4.22	Salmon	£4.80	£4.80
4.23	Avocado	£4.50	£4.50
4.24	Cucumber	£4.50	£4.50
4.25	Pickle	£4.50	£4.50



Spicy Tuna Hand Roll

Mai Sushi and Sashimi Combo



Sushi Set

5.1	Mai Sushi and Sashimi Combo (6 pieces of mixed nigiri, 6 pieces of chef's special cut roll and 6 pieces of mix sashimi)	£28.50
5.2	Mai Special Selection (12 pieces of mix nigiri and 6 chef's special roll)	£28.50
5.3	Chef's Selection A (8 pieces of mix nigiri and 6 pieces of spicy tuna roll)	£19.00
5.4	Chef's Selection B (6 pieces of mix nigiri and 6 pieces of Alaska roll)	£17.50
5.5	Salmon and Tuna Set (3 pieces of Salmon nigiri, 3 pieces of Tuna nigiri and 6 pieces of Salmon roll)	£15.50
5.6	Vegetarian Set (6 pieces of mix vegetable roll and 4 pieces of vegetable tempura nigiri)	£17.00
5.7	Shirashidon (Slices of mix sashimi on sushi rice)	£18.50
5.8	Tekkadon (Slices of tuna sashimi on sushi rice)	£18.50
5.9	Sakedon (Slices of salmon sashimi on sushi rice)	£17.50

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Sushi Selection on Boat

- | | | |
|-----|--|---------|
| 6.1 | Boat Set 1 (63 pc of sushi & sashimi selection)
(Crunchy Tuna, Mai Special, Crunchy Salmon, Soft Shell Crab, Chef Special, Spicy Salmon, 6 pieces of mixed nigiri and 15 pieces mix sashimi.) | £110.00 |
| 6.2 | Boat Set 2 (57 pc of sushi & sashimi selection)
(Crunchy Tuna, Mai Special, Spicy tuna, Dragon, Chef Special, Crunchy Sal, 5 pieces of mixed nigiri and 8 pieces mixed sashimi.) | £100.00 |
| 6.3 | Boat Set 3 (58 pc of sushi rolls)
(Crunchy Tuna, Mai Special, Crunchy Seabass, Dragon, Chef Special, Crunchy Salmon, Soft Shell Crab, Prawn Tempura.) | £95.00 |
| 6.4 | Boat Set 4 (48 pc of sushi selection)
(Crunchy Tuna, Mai Special, Crunchy Seabass, Alaska, Chef Special, Spicy Tuna and 9 mixed nigiri.) | £85.00 |
| 6.5 | Boat Set 5 (43 pc of sushi & sashimi selection)
(Crunchy Tuna, Crunchy Seabass, Chef Special, Spicy Salmon, 5 pieces of Salmon, Tuna and Seabream nigiri and 10 slices of Salmon, Tuna and Seabream sashimi.) | £75.00 |



Salad

- | | | |
|-----|--|--------|
| 7.1 | Tuna Sashimi Salad | £16.00 |
| 7.2 | Mix Sashimi Salad | £16.00 |
| 7.3 | Salmon Sashimi Salad | £15.50 |
| 7.4 | Avocado Crabstick Salad | £14.00 |
| 7.5 | Mixed Salad  | £9.50 |
| | (Mixed pepper, cucumber, carrot and iceberg lettuce) | |
| 7.6 | Mixed Pickle  | £6.00 |
| | (3 Kinds of pickle) | |

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Main Dish (Includes Rice)

8.1	Seabass Teriyaki (Grilled seabass in teriyaki sauce served with salad)	£15.50
8.2	Seabass Shioyaki (Grilled seabass with salt and served with salad)	£15.50
8.3	Yellowtail Shioyaki (Grilled yellowtail cheek with salt and served with salad)	£16.00
8.4	Yellowtail Teriyaki (Grilled yellowtail cheek in teriyaki sauce with salad)	£16.00
8.5	Yellowtail Salt & Pepper (Deep fried yellowtail cheek with potato flour served with salad)	£16.00
8.6	Chicken Teriyaki (Cooked in teriyaki sauce and served with salad)	£15.50
8.7	Salmon Teriyaki (Grilled salmon in teriyaki sauce and served with salad)	£15.50
8.8	Tofu Steak  (Deep fried tofu with wafu sauce served with salad)	£15.50
8.9	Katsu Curry (Deep fried pork with curry sauce on rice)	£16.00
8.10	Tori Curry (Deep fried chicken with curry sauce on rice)	£16.00
8.11	Unagidon (Grilled Eel and pickle on rice)	£18.50
8.12	Katsudon (Deep fried pork with egg on rice)	£15.50
8.13	Toridon (Deep fried chicken with egg on rice)	£15.50
8.14	House Special Fried Rice (Mixed chicken and prawn with garlic sauce)	£14.00
8.15	Egg Fried Rice	£11.00
8.16	Plain Rice	£4.50



Katsudon

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Noodle Dish (Stir Fried)

- | | | |
|-----|---|--------|
| 9.1 | Seafood Yaki Udon/Soba
(Prawn, squid, scallops and mixed vegetables) | £13.50 |
| 9.2 | Chicken Yaki Udon/Soba
(Chicken and mixed vegetables) | £13.00 |
| 9.3 | Tofu Yaki Udon/Soba ✓
(Deep fried tofu and mixed vegetables) | £13.00 |
| 9.4 | Vegetable Yaki Udon/Soba ✓
(Mixed vegetables) | £12.00 |

Noodle Dish (Soup Based)

- | | | |
|-----|---|--------|
| 9.5 | Prawn Tempura Udon/Soba
(Prawn and vegetable tempura on noodle soup) | £15.50 |
| 9.6 | Vegetable Tempura Udon/Soba ✓
(Vegetable tempura on noodle soup) | £15.00 |



Chicken Yaki Udon



Prawn Tempura Udon



Sushi Box

Bento Box

- | | | |
|------|---|--------|
| 10.1 | Sushi Box
(4 pieces of salmon roll, 4 pieces of mixed nigiri, 7 pieces of mixed sashimi, rice, miso soup, salad and pickles) | £21.50 |
| 10.2 | Tempura Box
(3 pieces of mix sashimi, prawn and vegetable tempura, rice, miso soup, salad and pickles) | £21.50 |
| 10.3 | Chicken Box
(3 pieces of mix sashimi, chicken teriyaki, rice, miso soup, salad and pickle) | £21.00 |
| 10.4 | Salmon Box
(3 pieces of mix sashimi, salmon teriyaki, rice, miso soup, salad and pickle) | £21.00 |
| 10.5 | Tofu Box
(3 pieces of mix veg nigiri, tofu steak, rice, miso soup, salad and pickle) | £21.00 |

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Deserts (2 Scoops Per Portion)

11.1	Green Tea Ice Cream	£6.00
11.2	Chestnut Ice Cream	£6.00
11.3	Sesame Ice Cream	£6.00
11.4	Mixed Ice Cream <small>(3 Scoops, choose 3 of the above)</small>	£8.00
11.5	Tempura Ice Cream <small>(Vanilla Flavour)</small>	£8.00



Tempura Ice Cream



Mixed Ice Cream

Extras

Mayo	£1.00
Spicy Mayo	£1.00
Ginger	£0.70
Wasabi	£0.70
Teriyaki Sauce	£1.00
Ponzu Sauce	£1.00

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Non-alcohol List

Aloe Drink	Small	£4.50
Orange Juice	Glass	£4.50
Apple Juice	Glass	£4.50
Still Water	Small	£3.00
	Large	£6.50
Sparkling Water	Small	£3.00
	Large	£6.50
Coke		£3.00
Diet Coke		£3.00
7up Free		£3.00
Fanta		£3.00
Green Tea (hot)	Per person	£3.00
Hot Water	Per person	£1.00



Beer & Chu-Hi

Asahi Super Dry	330ml ABV 5.2%	£5.00
Kirin Ichiban	330ml ABV 4.6%	£5.50
Peach Chu-Hi	330ml ABV 4%	£8.50

*Peach Chu-Hi is a Japanese sparkling cocktail made with Shochu and flavoured carbonated water.



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Japanese drink list

Earthy & Mineral - high in umami and grassy with nice structure

1. SHOCHIKUBAI / 松竹梅酒

Grade JunMai

ABV 15%

Hot - Small / 175ml **£7.50**

Polishing Ratio 70%

SMV +5

Hot - Large / 275ml **£9.00**

Cold - Bottle /180ml **£9.00**

Nose & Palate: A nose of honey and a full-bodied palate sweet with hints of nuts.

Food Matching: Good with strong-flavoured dishes.



2. KYOTO FUSHIMIZU / 京都伏水

Grade Futsushu

ABV 14%

Price £18.50

Polishing Ratio 70%

SMV +4

Size 300ml

Nose & Palate: Brewed with famous Kyoto water, this sake has smooth and light texture. It's a classic sake with woody nose. Very drinkable followed by moderate Umami.

Food Matching: All kinds of dishes and cuisines. Goes best with meat or fish.



3. HARMONY / 一ノ蔵山麴特別純米酒

Grade Tokubetsu Junmai

ABV 15%

Price £22.50

Polishing Ratio 60%

SMV +2

Size 300ml

Nose & Palate: Chestnuts and honey on the nose. This complex and well-balanced sake has mushroom and toffee on the palate with smooth and silky texture.

Food Matching: Yakitori, Dragon roll.



Fresh & Crispy - Crisp, fresh, light to medium body

4. GOKAI NAMA / 豪快生酒

Grade Nama sake

ABV 13.5%

Price £17.00

Polishing Ratio 70%

Region Kyoto

Size 300ml

Nose & Palate: This is a vibrant nama sake with a medium dry flavour and a light and clean finish.

Food Matching: Great with grilled fish and stronger-flavoured Japanese dishes.



5. SIERRA COLD

Grade Junmai Ginjo

ABV 12%

Price £18.50

Polishing Ratio 60%

SMV +5

Size 300ml

Nose & Palate: A fruity aroma with a really nice rice ginjo bouquet, fruity palate.

Food Matching: Better with lightly seasoned food. Sushi, sashimi or seafood salads.



6. KUBOTA SENJU / 久保田千寿

Grade Ginjo

ABV 15%

Price £23.00

Polishing Ratio 50%

Region Niigata

Size 300ml

Nose & Palate: The nose is mix of dried fruits, nutmeg and banana yogurt cake. Relatively light and dry sake with dried pineapple, coconut and kick of coffee beans.

Food Matching: Goes well with main dishes. Sushi is a definite match, also teriyaki dishes.



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Japanese drink list

Fruity & Aromatic - delicate in style with upfront fruit and floral fragrance

7. NANBU BIJIN / 南部美人特別純米酒

Grade Tokubetsu Junmai

ABV 15%

Price £25.00

Polishing Ratio 55%

Region Iwate

Size 300ml

Nose & Palate: Banana on the nose. Fully rounded texture with light and clean sweetness of melon and pear. Medium body with moderate acidity and umami that makes it rich and deep.

Food Matching: Best with fresh fish or chicken dishes but a superb all-rounder.



8. KUBOTA JUNMAI DAIGINJO / 久保田 純米大吟醸

Grade Tokubetsu Junmai

ABV 15%

Price £27.00

Polishing Ratio 55%

Region Iwate

Size 300ml

Nose & Palate: Banana on the nose. Fully rounded texture with light and clean sweetness of melon and pear. Medium body with moderate acidity and umami that makes it rich and deep.

Food Matching: Best with fresh fish or chicken dishes but a superb all-rounder.



9. DASSAI 45 / 獺祭 純米大吟醸

Grade Junmai Daiginjo

ABV 16%

Price £26.00

Polishing Ratio 55%

Region Yamaguchi

Size 300ml

Nose & Palate: Rich and fatty among Dassai collection, has gooseberry and lime skin on the nose. Medium body with mild acidity and tropical notes as pineapple and mango.

Food Matching: Lightly seasoned dishes. Steamed vegetables, especially with asparagus.



10. KIMOTO JUNMAI / 白壁蔵 生もと純米

Grade Kimoto Junmai

ABV 15%

Price £52.00

Polishing Ratio 70%

Region Hyogo

Size 640ml

Nose & Palate: Banana on the nose. Creamy texture with a pleasant acidity of yogurt. Rich soft and rounded on the palate with a hint of melon. Silky and smooth finish followed by umami.

Food Matching: Full-flavoured dishes.



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Japanese drink list

Specials

11. SILKY MILD SAKE / 宝にがり酒

Grade Nigori / Cloudy **ABV** 15% **Price** £19.00

Polishing Ratio 70% **SMV** -20 **Size** 375ml

Nose & Palate: Heavy nigori with super-sweet undertones.

Food Matching: As a digestive with sweet dishes or desserts. Great with green tea ice cream.



12. MIO Sparkling / 壁蔵ミオ

Grade Special sake **ABV** 5% **Price** £17.00

Polishing Ratio 60% **Region** Hyogo **Size** 150ml

Nose & Palate: Refreshing, delicate and fruity with moderate acidity and a hint of vanilla and blackberry. This sake has an elegant natural sweetness from rice with light alcohol.

Food Matching: Aperitif or with lighter flavours.



13. Takara Plum Wine / プラムワイン

ABV 10% **Glass** 175ml £8.50
Bottle 750ml £33.00

Nose & Palate: Rich and sweet Japanese plum and apricot aroma with mild tartness. Italian white wine base plum liqueur. Served chilled or on the rocks.

Food Matching: Goes well with desserts and works well as a digestive or aperitif.



14. KISHU Plum Wine / 紀州梅酒 梅入り

Region Wakayama **Glass** 125ml £8.50
ABV 14.5% **Bottle** 750ml £48.00

Nose & Palate: The plum juice is extracted and left to mature for up to a year. It is then fermented in wine yeast and sugar to produce a sweet aromatic plum wine.

Tasting notes: Sweet aromatic plum wine.



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Wine List

Sparkling Wines

175ml Glass Bottle

1. Terre de Rai Prosecco (Italy) £29.50
Elegant aromas of pear and grapefruit. Finishes crisp, dry and refreshing.

White Wines

2. Nekeas Blanco (Spain) £8.00 £30.00
This chardonnay blend is fresh, in perfect balance with notes of apples, lemons and tropical fruit.
3. Maison Foucher Petit Le Mont Sauvignon (France) £29.00
Citrus fruit with a touch of flintiness on the finish. Excellent length and complexity.
4. Frédéric Guilhaud Muscadet Organic (France) £34.00
Lively and vibrant wine with rich citrus fruit scents, a crisp and mineral finish with notes of green apple.
5. Le P'tit Chardo (France) £30.00
Fresh and vibrant, this chardonnay has stone fruit and with a soft creamy finish.
6. Weingut Frey Pinot Blanc (Germany) £35.00
This elegant wine has clear notes of apricots and melon, with a creamy texture with a soft and slightly smokey finish.

Rose Wines

7. Chateau Laballe Brume Rosé (France) £8.50 £32.00
This summer in the glass rose has a light pink colour with hints of pink grapefruit, blackcurrant and strawberry.
8. Vins Al Cep Rosat de Terrer (Spain) £33.00
A organic rose wine made from Pinot Noir grapes, freshness and red fruit character dominates this wine.

Red Wines

9. Nekeas Tinto (Spain) £8.00 £30.00
Ruby colour with clear and brilliant reflections, offers subtly notes of raspberries and cassis with a soft mouthfeel.
10. Bruno Lafon Le P'tit Pinot 2020 (France) £34.00
A intense and classic Pinot Noir bouquet with aromas of cherry, ripe strawberries and spices. Lovely and soft on the palate.
11. MAAL Reblion Malbec 2019 (Argentina) £42.00
Deep blackcurrant and black cherry fruit with a touch of chocolate notes, with supeer soft tannins with a well structured body.

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