




# MAI SUSHI

Japanese Restaurant & Takeaway



## Starter

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- |      |  |       |
|------|--|-------|
| 1.1  | Mix Fried Dish<br>(2 Kaitafi, 2 King Prawn Pastry Roll, 2 Vegetable Spring Roll and Squid Tentacles)   | £9.00 |
| 1.2  | Soft Shell Crab<br>(Deep fried crab served with ponzu sauce)   | £6.50 |
| 1.3  | Kaitaifi Prawn<br>(4 King prawn wrapped in special noodle)   | £6.00 |
| 1.4  | Gyoza<br>(4 Pan fried pork dumplings)  | £5.00 |
| 1.5  | King Prawn Pastry Roll<br>(3 pieces of king prawn wrapped in pastry)   | £4.50 |
| 1.6  | Yaki Tori<br>(2 skewers of chicken and onion)  | £4.50 |
| 1.7  | Nasuden Gaku <br>(Grilled half aubergine with sweet miso)           | £4.50 |
| 1.8  | Squid tentacles<br>(Baby squid tentacles deep fried with batter)   | £4.50 |
| 1.9  | Vegetable Spring Rolls<br>(4 pieces of spring rolls that contain mix vegetables)   | £4.00 |
| 1.10 | Agedashi Tofu <br>(4 pieces of deep fried bean curd)              | £3.50 |
| 1.11 | Edamame <br>(Japanese Soy bean)                                   | £3.50 |
| 1.12 | Clear Soup<br>(Contains chicken, prawn and fish cake)  | £3.00 |
| 1.13 | Vegetable Soup <br>(Contains carrot, leek, tofu and Chinese leaf) | £2.50 |
| 1.14 | Miso Soup<br>(Contains tofu, seaweed and spring onions)  | £2.50 |



*Yaki Tori*



*Gyoza*

Please let us know if you have any allergies  
Gratuuity of 10% will be added to your bill



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## Mai Special Dish

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- |     |  |        |
|-----|--|--------|
| 2.1 | Grilled Scallops Creamy<br><i>(Scallops, seaweed, masago and creamy sauce)</i>   | £10.00 |
| 2.2 | Grilled Snow Crab Creamy<br><i>(Snow crab, seaweed, masago and creamy sauce)</i> | £11.00 |
| 2.3 | Salmon Sun Flash<br><i>(Served with zuzu sauce)</i>                              | £11.00 |
| 2.4 | Tuna Sun Flash<br><i>(Served with zuzu sauce)</i>                                | £12.50 |
| 2.5 | Yellow Tail Jalapeno<br><i>(Yellow tail sashimi with special sauce)</i>          | £13.50 |
| 2.6 | Seabream Jalapeno<br><i>(Seabream sashimi with special sauce)</i>                | £12.50 |
| 2.7 | Tuna Tataki<br><i>(Seared tuna with ponzu sauce)</i>                             | £13.00 |
| 2.8 | Gyu Tataki<br><i>(Half cooked sirloin beef with ponzu sauce)</i>                 | £14.00 |
| 2.9 | Grilled Black Cod<br><i>(Marinated with sweet miso)</i>                          | £14.50 |



*Grilled Black Cod*

*Prawn Tempura*



## Deep Fried Dish *(all tempura dishes contain egg)*

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- |     |   |        |
|-----|---|--------|
| 3.1 | Prawn Tempura<br><i>(5 King Prawns)</i>   | £11.00 |
| 3.2 | Mixed Tempura<br><i>(3 Prawns, 2 Veg and 1 Fish)</i>  | £10.00 |
| 3.3 | Rock Shrimp Tempura<br><i>(Deep fried shrimp mixed with sweet chilli mayo sauce)</i>                  | £9.50  |
| 3.4 | Mixed Veg Tempura  | £7.00  |

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## Nigiri/Sashimi (2 pieces per order)

	Nigiri	Sashimi
4.1 Ikura	£4.20	-
4.2 Wasabi Tobiko	£3.80	-
4.3 Orange Tobiko	£3.80	-
4.4 Inari (Sweet tofu) 	£2.50	
4.5 Scallops	£3.20	£3.20
4.6 Yellow Tail	£3.00	£3.00
4.7 Eel	£3.00	£3.00
4.8 Tuna	£3.00	£3.00
4.9 Seabass	£2.50	£2.50
4.10 Seabream	£2.50	£2.50
4.11 Salmon	£2.50	£2.50
4.12 Prawn	£2.50	£2.20
4.13 Mackerel	£2.40	£2.40
4.14 Sweet Shrimp	£2.20	£2.00
4.15 Mai Special Sashimi (3 Yellowtail, 3 tuna, 3 scallops, 3 salmon, 3 seabream and 3 sweet shrimp)		£20.50
4.16 Sashimi Deluxe (2 Yellowtail, 2 tuna, 2 scallop, 2 salmon, 2 seabream, 2 sweet shrimp)		£15.00
4.17 Salmon & Tuna Sashimi (5 Pieces of Salmon and 5 Pieces of Tuna sashimi)		£13.00



Mai Special Sashimi



Salmon Nigiri

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# MAI SUSHI

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## Sushi Makimono/Teka Maki (Cut Roll/ Hand Roll)

	(6 pieces)	(1 piece)
5.1 Mai Special Roll (Insideout roll) (Tuna, crunchy flour, avocado and white fish)	£9.50	
5.2 Lobster (Insideout roll) (Lobster, asparagus, spring onion, mayo and topping tobiko)	£9.50	
5.3 Tiger (Insideout roll) (Deep fried prawn and salmon skin, cucumber and avocado)	£9.50	
5.4 Dragon (Insideout roll) (Deep fried prawn, eel and avocado)	£9.50	
5.5 Snow Crab (Insideout roll) (Crab meat, avocado, mayo and tobiko)	£9.00	
5.6 Rainbow (Insideout roll) (Tuna, salmon, seabass and avocado)	£9.50	
5.7 King Cross Roll (Insideout roll) (Salmon, white fish, spicy sauce, spring onion)	£9.00	
5.8 Crunchy Tuna (Insideout roll) (Salmon, asparagus, tuna and crunchy flour)	£8.50	
5.9 Crunchy Salmon (Insideout roll) (Salmon, asparagus and crunchy flour)	£8.50	
5.10 Soft Shell Crab (Thick roll) (Fried crab, avocado, spring onion and masago)	£8.00	
5.11 Crunchy Yellow Tail (Thick roll) (Yellow tail, crunchy flour, sp onion, masago and avocado)	£7.50	
5.12 Chef's Special (Thick roll) (Salmon, tuna, seabass, sp onion, masago and avocado)	£7.50	
5.13 Yellow Tail Spring Onion (Insideout roll) (Yellow tail, masago and spring onions)	£6.80	£5.50
5.14 Eel Avocado (Insideout roll) (Grilled eel and avocado)	£6.80	£5.50
5.15 Prawn Tempura (Insideout roll) (Deep fried prawn, avocado and mayo)	£6.80	£5.50
5.16 Scallops (Insideout roll) (Scallops, sweet mayo and masago)	£6.80	£5.50
5.17 Spicy Tuna (Insideout roll) (Tuna, spring onion and spicy sauce)	£5.50	£5.00
5.18 Alaska (Insideout roll) (Salmon, avocado, mayo and crabstick)	£5.50	£5.00
5.19 California (Insideout roll) (Crabstick, avocado, mayo and masago)	£5.00	£4.50
5.20 Mixed Vegetable (Thick roll)  (5 kinds of vegetable)	£6.00	



Mixed Sushi Roll



Dragon Roll

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# MAI SUSHI

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## Sushi Makimono/Teka Maki (Cut Roll/ Hand Roll)

		Cut Roll (6 pieces)	Hand Roll (1 piece)
5.21	Tuna	£4.00	£3.50
5.22	Salmon	£3.50	£3.00
5.23	Avocado	£3.00	£2.80
5.24	Cucumber	£3.00	£2.80
5.25	Pickle	£3.00	£2.80



*Spicy Tuna Hand Roll*

*Mai Sushi and Sashimi Combo*



## Sushi Set

6.1	Mai Sushi and Sashimi Combo (6 pieces of mixed nigiri, 6 pieces of chef's special cut roll and 6 pieces of mix sashimi)	£19.50
6.2	Mai Special Selection (12 pieces of mix nigiri and 6 chef's special roll)	£18.50
6.3	Chef's Selection A (8 pieces of mix nigiri and 6 pieces of spicy tuna roll)	£12.00
6.4	Chef's Selection B (6 pieces of mix nigiri and 6 pieces of Alaska roll)	£10.50
6.5	Salmon and Tuna Set (3 pieces of Salmon nigiri, 3 pieces of Tuna nigiri and 6 pieces of Salmon roll)	£10.50
6.6	Vegetarian Set (6 pieces of mix vegetable roll and 4 pieces of vegetable tempura nigiri)	£10.00
6.7	Shirashidon (Slices of mix sashimi on sushi rice)	£12.50
6.8	Tekkadon (Slices of tuna sashimi on sushi rice)	£12.50
6.9	Sakedon (Slices of salmon sashimi on sushi rice)	£11.00

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# MAI SUSHI

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## Sushi Selection on Boat



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- |     |  |        |
|-----|--|--------|
| 7.1 | Boat Set 1 (5-6 people)<br>(42 pieces of mixed Mai special roll, crunchy tuna, Dragon, soft shell crab, yellow tail with onion roll, chef roll, 10 pieces of mixed nigiri and 15 slices of mixed sashimi.) | £80.00 |
| 7.2 | Boat Set 2 (4-5 people)<br>(34 pieces of mixed Mai special roll, crunchy tuna, chef roll, prawn tempura roll, yellow tail with onion roll, 8 pieces of mixed nigiri and 12 slices of mixed sashimi.)       | £65.00 |
| 7.3 | Boat Set 3 (4 people)<br>(34 pieces of mixed Mai special roll, crunchy tuna roll, spicy tuna roll, prawn tempura roll, chef special roll and 12 pieces of mixed nigiri.)                                   | £50.00 |
| 7.4 | Boat Set 4 (2 people)<br>(26 pieces of mixed crunchy tuna, chef roll, spicy tuna roll, Alaska roll, 6 pieces of mixed nigiri and 6 slices of mixed sashimi.)   | £40.00 |



## Salad

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- |     |  |   |
|-----|--|---|
| 8.1 | Tuna Sashimi Salad   | £10.00  |
| 8.2 | Mix Sashimi Salad  | £9.00   |
| 8.3 | Salmon Sashimi Salad   | £8.50   |
| 8.4 | Avocado Crabstick Salad  | £7.00   |
| 8.5 | Mixed Salad   | £4.50<br>(Mixed pepper, cucumber, carrot and iceberg lettuce) |
| 8.6 | Mixed Pickle  | £3.00<br>(3 Kinds of pickle)                                  |

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# MAI SUSHI

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## Main Dish (Includes Rice)

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9.1	Scottish Sirloin Steak (Served with vegetable, Teriyaki or Wafu sauce)	£12.00
9.2	Seabass Teriyaki (Grilled seabass in teriyaki sauce served with vegetables or salad)	£8.50
9.3	Seabass Shioyaki (Grilled seabass with salt and served with salad)	£8.00
9.4	Hamachi Kama Shioyaki (Yellowtail head grilled with salt)	£8.00
9.5	Chicken Teriyaki (Cooked in teriyaki sauce and served with vegetables or salad)	£8.00
9.6	Salmon Teriyaki (Grilled salmon in teriyaki sauce and served with vegetables or salad)	£8.00
9.7	Tofu Steak  (Deep fried tofu with wafu sauce served with vegetables)	£8.00
9.8	Katsu Curry (Deep fried pork with curry sauce on rice)	£8.50
9.9	Tori Curry (Deep fried chicken with curry sauce on rice)	£8.50
9.10	Unagidon (Grilled Eel and pickle on rice)	£9.80
9.11	Tendon (Prawn and vegetable tempura on rice)	£8.00
9.12	Katsudon (Deep fried pork with egg on rice)	£7.50
9.13	Toridon (Deep fried chicken with egg on rice)	£7.50
9.14	House Special Fried Rice (Mixed chicken and prawn)	£6.50
9.15	Egg Fried Rice	£5.20
9.16	Plain Rice	£2.00



*Katsudon*

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# MAI SUSHI


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## Noodle Dish (Stir Fried, Udon = wheat, Soba = buckwheat)

- |      |   |       |
|------|---|-------|
| 10.1 | Seafood Yaki Udon/Soba<br>(Prawn, squid, scallops and mixed vegetables)   | £7.20 |
| 10.2 | Chicken Yaki Udon/Soba<br>(Chicken and mixed vegetables)  | £7.00 |
| 10.3 | Tofu Yaki Udon/Soba <br>(Deep fried tofu and mixed vegetables) | £7.00 |
| 10.4 | Vegetable Yaki Udon/Soba <br>(Mixed vegetables)                | £6.00 |

## Noodle Dish (Soup Based)

- |      |   |       |
|------|---|-------|
| 11.1 | Prawn Tempura Udon/Soba<br>(Prawn and vegetable tempura on noodle soup)   | £9.50 |
| 11.2 | Vegetable Tempura Udon/Soba <br>(Vegetable tempura on noodle soup) | £8.00 |



Chicken Yaki Udon



Prawn Tempura Udon



Sushi Box

## Bento Box

- |      |   |        |
|------|---|--------|
| 12.1 | Sushi Box<br>(4 pieces of salmon roll, 4 pieces of mixed nigiri, 7 pieces of mixed sashimi, rice, miso soup, salad and pickles) | £14.00 |
| 12.2 | Tempura Box<br>(3 pieces of mix sashimi, prawn and vegetable tempura, rice, miso soup, salad and pickles)                       | £14.00 |
| 12.3 | Chicken Box<br>(3 pieces of mix sashimi, chicken teriyaki, rice, miso soup, salad and pickle)                                   | £13.00 |
| 12.4 | Salmon Box<br>(3 pieces of mix sashimi, salmon teriyaki, rice, miso soup, salad and pickle)                                     | £13.00 |
| 12.5 | Tofu Box<br>(3 pieces of mix veg nigiri, tofu steak, rice, miso soup, salad and pickle)   | £13.00 |

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# MAI SUSHI

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## Deserts (2 Scoops Per Portion)

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- |      |   |       |
|------|---|-------|
| 13.1 | Green Tea Ice Cream   | £3.50 |
| 13.2 | Red Bean Ice Cream  | £3.50 |
| 13.3 | Chestnut Ice Cream  | £3.50 |
| 13.4 | Sesame Ice Cream  | £3.50 |
| 13.5 | Almond Ice Cream  | £3.50 |
| 13.6 | Espresso Ice Cream  | £3.50 |
| 13.7 | Mixed Ice Cream<br><small>(3 Scoops, Select 3 of the above)</small> | £4.50 |
| 13.8 | Tempura Ice Cream<br><small>(Vanilla Flavour)</small>               | £4.00 |



*Tempura Ice Cream*



*Mixed Ice Cream*

## Extras

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- |                |       |
|----------------|-------|
| Mayo           | £0.70 |
| Spicy Mayo     | £0.70 |
| Ginger         | £0.70 |
| Wasabi         | £0.70 |
| Teriyaki Sauce | £0.70 |
| Curry Sauce    | £1.00 |

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## Non-Alcohol List

<b>Aloe Drinks</b>	-----	Small	-----	£2.00
	-----	Large	-----	£6.00
<b>Soy Milk</b>	-----	Glass	-----	£2.00
<b>Orange Juice</b>	-----	Glass	-----	£1.80
<b>Apple Juice</b>	-----	Glass	-----	£1.80
<b>Still Water</b>	-----	Small	-----	£1.50
	-----	Large	-----	£4.20
<b>Sparkling water</b>	-----	Small	-----	£1.50
	-----	Large	-----	£4.20
<b>Coke</b>	-----			£1.50
<b>Diet Coke</b>	-----			£1.50
<b>7 up</b>	-----			£1.50
<b>Fanta</b>	-----			£1.50
<b>Japanese Green Tea</b>	-----	Per person	-----	£1.50

## Beer 5% ABV

<b>Asahi Super Dry</b>	-----	330ml	-----	£3.20
<b>Kirin Ichiban</b>	-----	330ml	-----	£3.50



*Gratuity will be added 10% to your bill at dinner*

*Thank you very much/ありがとうございます/谢谢*



# MAI SUSHI

Japanese Restaurant & Takeaway



## Japanese Sake Menu

### House Sake

#### 1. SHOCHIKUBAI CLASSIC /松竹梅酒

**Grade** Junmai **ABV** 15% **Small / 175ml / £4.00**  
**Polishing Ratio** 70% **SMV** +5 **Large / 275ml / £6.00**  
**Nose & Palate:** A nose of honey and a full bodied palate sweet with hints of nuts. **Food Matching:** Good with strong-flavoured dishes.



### Premium Sake

#### 2. SHOCHIKUBAI CLASSIC /松竹梅酒

**Grade** Junmai **ABV** 15% **Price £7.20**  
**Polishing Ratio** 70% **SMV** +5 **Size 180ml**  
**Nose & Palate:** A nose of honey and a full bodied palate sweet with hints of nuts. **Food Matching:** Good with strong-flavoured dishes.



#### 3. KIMOTO JUNMAI GINJO / 白壁蔵 生もと 純米吟醸

**Grade** Kimoto Ginjo **ABV** 15% **SMV** +2 **Price 180ml**  
**Polishing Ratio** 60% **Region** Hyogo Japan **Size £11.50**  
**Nose & Palate:** Delicate ginjo aroma and very smooth and mild flavour that makes it easy to drink for anyone. **Food Matching:** Good with all traditional Japanese dishes, especially grilled fish.



#### 4. SHOCHIKUBAI GOKAI NAMA Sake 豪快 生酒

**Grade** Nama sake **ABV** 13.5% **Price £9.50**  
**Polishing Ratio** 70% **Region** Kyoto Japan **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. SHOCHIKUBAI SIERRA COLD SAKE

**Grade** Junmai Ginjo **ABV** 12% **Price £13.00**  
**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 foods. Sushi, sashimi or seafood salads.



#### 6. KYOTO FUSHIMIZU JITATE / 松竹梅 京都伏水

**Grade** Futsushu **ABV** 14% **SMV** +4 **Price 13.00**  
**Polishing Ratio** 70% **Region** Kyoto Japan **Size 300ml**  
**Nose & Palate:** Light and flowery nose. Light and crisp palate with a hint of mint. **Food Matching:** All kinds of dishes and cuisines go best with meat or fish.



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*Thank you very much/ありがとうございます/谢谢*



# MAI SUSHI

Japanese Restaurant & Takeaway



## Japanese Sake Menu

### Premium Sake

#### 7. SHO CHIKU BAI GOKAI CHOKARA / 「豪快」 超辛

Grade Junmai ABV 16% Price £15.00  
 Polishing Ratio 70% SMV +7 Size 375ml  
**Nose & Palate:** An extremely dry sake with a crisp finish  
**Food Matching:** Goes well with most foods



#### 8. KUBOTA SENJU /久保田 千寿

Grade Ginjo ABV 15 % SMV +6 Price £17.50  
 Polishing Ratio 57% Region Niigata Japan Size 300ml  
**Nose & Palate:** Gentle and elegant ginjo nose with hints of spices, and a delicately flavoured palate followed by a clean finish. **Food Matching:** Goes well with main dishes. Sushi is a definite match, also teriyaki dishes.



#### 9. NANBU BIJIN TOKUBETSUJUNMAI / 南部美人特別純米酒

Grade Tokubetsu Junmai ABV 16% SMV +4 Price £18.50  
 Polishing Ratio 55% Region Iwate Japan Size 300ml  
**Nose & Palate:** A nose of ripe fruits and a fully rounded palate with a clean finish. **Food Matching:** Best with fresh fish or chicken dishes but a superb all-rounder.



#### 10. DASSAI JUNMAI DAIGINJO / 獺祭 純米大吟醸

Grade Junmai Daiginjo ABV 16% SMV +2 Price £21.00  
 Polishing Ratio 50% Region Yamaguchi Japan Size 300ml  
**Nose & Palate:** An aromatic nose of sweet melons and a palate of tropical fruits. **Food Matching:** Lightly seasoned dishes. Steamed vegetables, especially asparagus. Japanese or western cuisine.



#### 11. SHIRAKABE GURA KIMOTO JUNMAI / 白壁蔵 生もと純米

Grade Kimoto Junmai ABV 16% SMV +2 Price £35.50  
 Polishing Ratio 70% Region Hyogo Japan Size 640ml  
**Nose & Palate:** A complex fragrant melon nose with a soft and medium bodied palate that has a good balance of acidity. Can be drunk both cold and warm. **Food Matching:** Full-flavoured dishes especially Chinese & Japanese cuisine goes really well.



### ShoChu

#### 12. SHIRANAMI KURO-KOJI JIKOMI / さつま白波黒麹仕込み

Type Sweet potato ABV 25% Price £43.00  
 Region Kagoshima Japan Bottle 900ml  
**Product Detail:** Satsuma is located in the Southern part of Kagoshima which is frequented by warm currents all year around and blessed with thousands of tons of rich spring water even in the dry season from the River of Gods. The brewery produces all its Shochus in a traditional style pot still called a beetle. **Food Matching:** Soft fruity with body and depth



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# MAI SUSHI

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## Japanese Sake Menu ---Special Sake

### Nigori sake

#### 13. SILKY MILD SAKE / 宝にぎり酒

Grade Nigori / cloudy ABV 15% Price £13.00  
 Polishing Ratio 70% SMV -20 Size 375ml  
**Nose & Palate:** Quite heavy nigori with super-sweet undertones.  
**Food Matching:** As a digestive with sweet dishes or desserts. A very good combination is green tea ice cream.



### Sparkling Sake

#### 14. SHIRAKEBEGURA MIO / 白壁蔵ミオ

Grade Special Sake ABV 5% SMV -70 Price £14.00  
 Polishing Ratio 60% Region Hyogo Japan Size 300ml  
**Nose & Palate:** Perfect balance of sweet and sour. Naturally sweet taste derived only from rice fermentation. **Food Matching:** Aperitif or with lighter flavours.



### Fruity sake

#### 15. LYCHEE SAKE / ライチ酒

Grade Special Sake ABV 8% Glass 175ml £6.20  
 Polishing Ratio 70% Bottle 750ml £24.00  
**Nose & Palate:** A nose of lychee and grapes, the scent of vineyards and a light palate with sweet lychee. **Food Matching:** Dessert wine.



#### 16. RASPBERRY SAKE / ラズベリー酒

Grade Special Sake ABV 8% Glass 175ml £6.20  
 Polishing Ratio 70% Bottle 750ml £24.00  
**Nose & Palate:** Rich berry nose and fruity palate. Light sweetness and berry under-tones. **Food Matching:** Dessert wine.



### Plum Wine

#### 17. Takara Plum Wine / プラムワイン

ABV 10% Glass 175ml £5.20  
 Bottle 750ml £19.50  
**Product details:** Ume translates to "plum" in English. This plum wine is made from a white wine base which is infused with the sweet, but tart flavour of Japanese plums. This gives it a rich and aromatic flavour making it perfect to drink on the rocks. **Tasting notes:** Medium-bodied, sweet but zesty plum flavour. **Food Matching:** Goes well with all desserts and works well as a digestive or aperitif.



#### 18. KISHUMONOGATARI WITH PLUMS / 実入り梅酒 紀州物語

Region Wakayama Japan Glass 125ml £5.80  
 ABV 14.5% Bottle 720ml £32.00  
**Product details:** The plum Juice is extracted and left to mature for up to a year. Then it is fermented in wine yeast and sugar to produce a sweet aromatic plum wine. **Tasting notes:** A sweet aromatic plum wine



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## Wine List

White	175ml Glass	Bottle
<b>1. House White</b> (Spain) <i>A bright, youthful wine packed full of ripe lemon, honeyed grapefruit, with a dry and mouth-watering finish.</i>	£5.00	£15.00
<b>2. Five Foot Track Chardonnay</b> (Australia) <i>This is a soft and rounded wine, with characteristics of cooked apple and underlying notes of vanilla.</i>	£5.50	£16.95
<b>3. Bantry Bay Chenin Blanc</b> (South Africa) <i>A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grapefruit flavours.</i>		£17.50
<b>4. Malandrino Pinot Grigio</b> (Italy) <i>This is a clean and elegant wine with real finesse. Showing balanced flavours of pear, stone fruit and lime.</i>		£17.75
<b>5. Cuvée des Familles Sauvignon-Viognier</b> (South of France) <i>A harmonious blend of invigorating Sauvignon Blanc with the stone fruit character of Viognier. Wonderfully balanced.</i>		£18.50
<b>6. Muscadet, Jean Sablenay</b> (Loire, France) <i>Clean, crisp and refreshing, this classic Muscadet has a backbone of lemon and lime flavour with a hint of minerality, fresh acidity and a delicately herbaceous edge.</i>		£18.95
<b>7. Camino Real Blanco Rioja</b> (Spain) <i>Subtle flavours of cooked apple and peach. This wine has a generous mouthfeel with a soft and polished finish.</i>		£19.00
<b>8. El Cante Albariño, Rías Baixas</b> (Spain) <i>Nectarine, apricot and peach are in perfect balance with a zesty and well defined citrus backbone.</i>		£20.00
<b>9. Verdicchio dei Castelli di Jesi, Monte Schiavo</b> (Italy) <i>An invigorating wine with great diversity of fruit, including lemon, pineapple and lime along with ripe apricot notes. The finish has an interesting bitter almond streak.</i>		£20.00
<b>10. Fathoms Sauvignon Blanc</b> (Marlborough, New Zealand) <i>This wine springs from the glass, offering plumes of gooseberry, mango, blackcurrant leaf and elderflower.</i>		£21.00
<b>11. Baron de Baussac Viognier</b> (South of France) <i>A fleshy white, with bright aromas of ripe apricot and peach, hints of grapefruit and fresh pineapple.</i>		£21.00
<b>12. Valle Berta Gavi</b> (Italy) <i>Subtle traces of honeysuckle with characteristic aromas of lime zest and minerality. It offers a clean and refreshing finish.</i>		£24.00
<b>13. Penfolds Autumn Riesling</b> (Australia) <i>An ever-evolving sensorial experience – Is it sweet, or is it dry? Sweet poached pear and lemon curd are balanced by Granny Smith apple purity.</i>		£25.50
<b>14. Sancerre 'Clos des Bouffants', Domaine Roger Neveu</b> (Loire, France) <i>Aromas of ripe rhubarb and gooseberry leap from the pale lemon coloured glass, along with hints of lime, chalk and flint. Mineral texture, high acidity, vibrant green fruits and a long, lingering finish.</i>		£31.00

Gratuity of 10% will be added to your bill



# MAI SUSHI

Japanese Restaurant & Takeaway



## Wine List

### Rose 175ml Glass Bottle

- 15. **Blushmore Zinfandel Rosé** (Italy) £5.00 £16.50  
*A fantastic example of an off-dry, easy drinking wine full of summer fruit flavours with a hint of sweetness.*
- 16. **Torre Alta Pinot Grigio Rosé** (Italy) £5.50 £18.00  
*A pale and delicate Rosé with beautiful soft strawberry flavours, nuances of nectarine and perfumed floral notes.*

### Red 175ml Glass Bottle

- 17. **House Red** (Spain) £5.00 £15.00  
*Ripe dark cherry and soft raspberry are complemented by cinnamon and clove spice in this medium bodied wine.*
- 18. **Two Ridge Trail Merlot** (Australia) £5.50 £16.50  
*Ripe plums and strawberries, with faint notes of spice. The palate is soft and smooth, with a rounded finish.*
- 19. **Five Foot Track Shiraz** (Australia) £16.50  
*A pleasing balance between ripe fruit and savoury, earthy notes. This wine is succulent with lashings of bramble fruit.*
- 20. **Riscos Malbec** (Chile) £16.75  
*Heavy, bold and brimming with stewed black fruits and hints of coffee. A powerful and opulent red.*
- 21. **Los Bailadores, Rioja** (Spain) £18.00  
*Polished and fruity in style, with redcurrant and strawberry flavours. Overtones of subtle spice and vanilla.*
- 22. **St Desir Pinot Noir** (France) £20.00  
*Showing violets and sweet red berries on the nose the palate is light, velvety and intricate, with integrated toasted notes.*

### Champagne & Sparkling Wine Bottle

- 23. **La Marca Prosecco 20cl** (Italy) £8.00  
*Delicate and aromatic with a light body and fine bubbles. This wine carries lots of fresh peach, pear, apricot and apple.*
- 24. **Prosecco Corte Alta** (Italy) £24.50  
*Delicate and aromatic with fine bubbles. This wine carries lots of fresh peach, pear and an elegant zest.*
- 25. **Raboso Rosato Corte Alta** (Italy) £24.50  
*Fresh and harmonious, displaying plenty of red apple and strawberry flavours. A nice balance of ripe red fruits.*
- 26. **Mai Sushi House Champagne** (France) £35.00  
*Excellent non-vintage in a medium bodied, soft and fruity, classically yeasty style. Fabulous value.*
- 27. **Laurent Perrier NV** (France) £48.00  
*Subtle citrus, toast and spice predominate this perfectly balanced Champagne, with a strong structure giving the wine good food compatibility.*

- | <b>Spirits (Please ask staff for details)</b> | <b>25ml</b> | <b>50ml</b> |
|---|-------------|-------------|
| House Spirit                                  | £3.50       | £5.00       |
| Premium Spirit                                | £4.50       | £6.00       |

Gratuity of 10% will be added to your bill