

mai mai

PICOTEO

Usuzukuri KF

Catch of the day, ponzu, tomato, coroto, and crispy garlic 15

Tiradito Mai Mai KF

Catch of the day, aji amarillo, avocado, chalaca, crispy rice 19

Coliflor Spicy Sweet KF VG GF

Aji amarillo and habanero, citrus cane honey 11

Ceviche Pana Lima KF GF

Catch of the day, leche de tigre and patacones, 17

Ceviche Mai Mai 2.0

White fish, scallops, octopus, pistachio cream, yam leche de tigre 25

Ceviche Nitro

Catch of the day, nitrogenized aji amarilli, samoked sofrito, shrimp crisp 21

Tori Kara Ribs

Pork ribs with tori kara sauce, lettuce, cashews and jicama relish 20

Toro Tartar

Ponzu, truffed tobiko, shrimp cracker 23

Salmon Tartar

Miso aioli, avocado, ikura, chalaca, tapioca cracker 21

Jalea Norteña

Crispy fish and seafood, sudado-style ceviche sauce 19

Karaage

Fried chicken or calamari, tartar, korean sauce 13

Mi Causa

Causa with shrimp, crab and golf sauce 16

Wagyu Hambaga

Wagyu sliders with onion tentsuyu, cheddar, house sandwich sauce and fried bao 14

DUMPLINGS

Mushrooms Dumpling KF VG

(2 pieces)
Porcini sauce, orange zest 9

Clasic Gyoza (4 pieces)

Pork and shrimp 12

Fried Siu Kao (4 pieces)

Chicken and mushrooms 12

Spiced Duck (2 pieces)

Duck and spices 9

Coconut Shrimp (2 pieces)

Chomabasia Sauce 9

Siu Mai (2 pieces)

Fish and shrimp 9

Coconut Octopus Dumpling

(1 piece) 5

MAI MAI SUSHI BAR

MAI MAI NIGIRIS

(2 pieces)

Salmón y el Ají KF

Smoked aji amarillo, chalaca 12

Veggie Nigiri KF VG

Eggplant miso 11

Atún con Yemas

Tna, yolk sauce, quail egg 14

A lo Pobre

Wagyu quail egg 15

Unagi

Freshwater eel, crispy quinoa 12

Conchas con Carne

Scallop, demi glace, ponzu chalaca 17

Crunchy Garlic Hamachi KF

Hamachi, crunchy garlic chili 14

Ebi

Shrimp usukuchi, ginger, crunchy garlic 12

Nigiri Chombasia

White fish, chombasia sofrito, ponzu, black quinoa, oroshi 13

SASHIMI / CLASSIC NIGIRIS

(2 pieces)

Tuna KF

Tuna loin 14

Salmón KF 12

Catch of the Day KF 11

Hamachi KF

Amberjack 13

Toro KF

Fatty tuna belly 18

Otoro KF

Fatty tuna 19

Ikura

Salmon roe, ponzu, ginger 15

Otate

Scallop 16

Sashimi Moriawase

12 seasonal cuts 82

Nigiri Sampler

10 Nigiris selected by our Itamae 68

MAKIS

Acevichado

Crab, catch of the day, ceviche sauce 15

Guratan

Breaded shrimps, avocado, cheese, chimichurri 16

Kani Tsurai

Spicy crab, breaded salmon, avocado, tare sauce 17

Palteado

Cheese, breaded shrimp, avocado, tare sauce 14

Spicy Roll KF

Pesca del día, salsa spicy 17

Negitoro KF

Toro, green onion 18

Hani Tuna

Blue fin tuna, chili honey, aji amarillo sauce cream cheese 19

Rocoto Shiromi

White fish, rocoto crea, rocoto parrillero cucumber, avocado 15



WOK

Kansai Yakimeshi

Osaka-style fried rice, fish and seafood, shrimp omelette 22

Pork Belly Rice

Pork belly, Peruvian-style rice 27

Lomo Saltado

Sauteed beef with tomato, onion, potatoes and our salteaado sauce 26

Chijaukay Noodles

Crispy noodles, wok fish with chijaukay sauce 25

Cruyoc Fish

Fried and stirred fried fish with chifa sweet and sour sauce, sauteed vegetables and roasted pineapple 32

Mai Mai pepper steak

Wok sauteed beef with vegetables, mai mai pepper sauce, gohan rice 30

ROBATA

Dishes prepared on our mai mai 100 % chacoal grill

SKEWERS

Yellow Man Shrimp 18

2 pieces

Pesca Anticuchera

Whole fish yakitori, grilled anticuchera sauce avocado cream 26

Yakitori Chicken

Smoked boneless chickenthigh, turnip relish and ginger 9

STEAKS

Skirt Steak 12 oz GF 50

Ribeye 16 oz GF 62

Wagyu New York 12 oz GF 88

SALAD & SOUP

Wakame Salad KF VG

Seaweed salad 7

Blue Crab Salad

Blue crab, cucumber noodle, anchivy aioli fried wonton, avocado, furikake 15

Kaizen Poke Salad KF GF

Fish, vegetables, nikkei vinaigrette 11

Sopa Mai Mai

Chicken and vegetable broth, Wontons filled with chicken, mushrooms and vegetables 14

Spicy Glass Noodles KF VG

Sweet potato noodles with vegetables 9

SWEETS

Strawberries and Cream 11
Cocoa and Coffee Mochi 8
Matcha Panna Cotta 12

Tres Leches Limeño 8
Mango and mandarin sorbet 4

KF Kosher Friendly GF Gluten Free
VG Vegetariano

ENJOY YOUR VISA NIGHTS BENEFITS