



Mai by Dashi Master Marusaya

## Authentic Japanese Cuisine Using All-Natural Dashi

We have roots as the wholesaler of Japanese broth ingredients since 1962. Japanese broth, called “Dashi”, is the foundation of Japanese cuisine. The most popular type of Dashi is made from Katsuobushi (Dried Bonito Flakes). Though Katsuobushi is basically produced by simmering, smoking and drying for about 1 year, our Katsuobushi takes 2 years for its process.

By this process, Umami taste is concentrated in our premium Katsuobushi (Satsuma 2-year-old Hongare-Honbushi), making it flavorful, nutritious and healthy.

We use only All-Natural Dashi (no MSG and other chemical seasonings) to bring out the natural flavor of the ingredients.

Enjoy our delicious, healthy-tasting, and authentic Japanese dishes.

### テイスティングコース Tasting Course \$88

季節の茶碗蒸しと出汁テイスティング  
Chawanmushi and Today's Dashi Tasting

前菜  
Seasonal Appetizer

お刺身二点  
Sashimi 2 Kinds

お好みのメインコースをお選びください  
Choice of main course from below

天然だししゃぶしゃぶ  
Dashi Shabu shabu

Black Angus Beef

Hokkaido Pork

White Fish and Salmon

A4 Wagyu Beef (+\$20)

陶板焼き  
Toban yaki

Black Angus Beef

Prawn, Scallop and Oyster

A4 Wagyu Beef (+\$20)

土鍋炊き込みご飯、お味噌汁  
Donabe (Clay Pot Rice) and Miso Soup

ご飯のお供に  
Pickles, Salmon Roe, Konbu Tsukudani,

甘味  
Dessert (Ice Cream)

### おまかせ“華”コース Omakase Hana Course \$128

季節の茶碗蒸しと出汁テイスティング  
Chawanmushi and Today's Dashi Tasting

前菜  
Seasonal Appetizer

お刺身三点  
Sashimi 3 Kinds

焼き物八寸  
Assorted Cooked Dishes

主菜  
Main Course

土鍋炊き込みご飯、お味噌汁  
Donabe (Clay Pot Rice) and Miso Soup

ご飯のお供に  
Pickles, Salmon Roe, Konbu Tsukudani,

甘味  
Dessert



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おまかせ寿司コース  
Omakase Sushi Course \$158

季節の茶碗蒸しと出汁テイasting  
Chawanmushi and Today's Dashi Tasting

前菜  
Seasonal Appetizer

料理長おすすめの魚料理  
Seasonal Recommend Fish Dish

和牛炭火焼  
Charcoal Grilled Wagyu

特選寿司十貫、巻き物、お味噌汁  
Sushi 10 Pieces Sushi Roll and Miso Soup

甘味  
Dessert

おまかせ”舞“コース  
Omakase Mai Course \$198

うに茶碗蒸しと出汁テイasting  
Sea Urchin Chawanmushi and Today's Dashi Tasting

前菜盛り  
Assorted Appetizer

特撰お刺身三点  
Sashimi 3 Kinds

焼き物八寸  
Assorted Cooked Dishes

主菜  
Main Course

料理長おすすめ炭火焼  
Chef's Recommend Charcoal Grill

寿司五貫、お味噌汁  
Sushi 5 Pieces and Miso Soup

甘味  
Dessert

All price are subject to 10% service charge & 7% GST

お客様おまかせコース\$248～ (要予約)

お客様のご希望に合わせ如何様にもコースをお作りいたします。  
お肉多め、魚多め、お寿司多めなどお気軽にご相談ください。

Up to Customer Omakase \$248~(Reservation required)

Our chef is able to arrange "Omakase Course" to your preference.  
Please feel free to let us know what you feel like eating.