



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.

だししゃぶセットランチ

Dashi Shabu Shabu Set Lunch

All lunch sets include Chawanmushi, Tsukemono, Wasabi Konbu, Ikura, Katsuobushi, Dashi Rice and Miso Soup

A4 和牛	A4 Wagyu	\$49
ブラックアンガスビーフ	Black Angus Beef	\$29
北海道ポーク	Hokkaido Pork	\$29
白身魚とサーモン	White Fish and Salmon	\$39

陶板焼きセットランチ

Toban Yaki Set Lunch

All lunch sets include Chawanmushi, Tsukemono, Wasabi Konbu, Ikura, Katsuobushi, Dashi Rice and Miso Soup

A4 和牛	A4 Wagyu	\$49
足赤エビ、ホタテ、牡蠣	Japanese Prawn, Scallop and oyster	\$32
北海道豚ポークだしかつとじ	Hokkaido Pork Cutlet and Egg with Bonito Stock	\$35
うなぎ玉子とじ	Unagi and Egg with Bonito Stock	\$35

おまかせセットランチ

\$68

Omakase Set Lunch

季節の茶碗蒸し

Chawanmushi

前菜

Seasonal Appetizer

お刺身 2 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

A4 Wagyu Beef

White Fish and Salmon

A4 Wagyu Beef and Hokkaido Pork

陶板焼き

Toban yaki

A4 Wagyu Beef

Prawn, Scallop and Oyster

天然だしご飯、お味噌汁

Dashi Rice and Miso Soup

ご飯のお供に

Pickles, Salmon Roe, Konbu Tsukudani,

甘味

Dessert (Ice Cream)

おまかせランチコース

\$98

Omakase Lunch Course

季節の茶碗蒸しと出汁テイasting

Chawanmushi and Today's Dashi Tasting

前菜

Seasonal Appetizer

お刺身 3 点

Sashimi 3 Kinds

料理長おすすめの魚料理

Seasonal Recommend Fish Dish

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

A4 Wagyu Beef

White Fish and Salmon

A4 Wagyu Beef and Hokkaido Pork

陶板焼き

Toban yaki

A4 Wagyu Beef

Prawn, Scallop and Oyster

土鍋炊き込みご飯、お味噌汁

Donabe and Miso Soup

ご飯のお供に

Pickles, Salmon Roe, Konbu Tsukudani,

甘味

Dessert (Ice Cream)

A la carte Order

Mai Signature Donabe (Claypot Rice)

サーモンといくら

Salmon and Ikura Donabe

\$38

うなぎ

Unagi River Eel Donabe

\$38

Side Items

いくら

Ikura 20g

\$8

うに

Uni 20g

\$20

だしご飯

Dashi Rice

\$5

天然だし味噌汁

Miso Soup

\$5

だし唐揚げ

Dashi Flavor Deep Fried Chicken

\$16

刺身 3 点

Assorted Sashimi 3 Kinds

\$24

寿司 3 貫

Assorted Sushi 3 Pieces

\$24

寿司 9 貫

Assorted Sushi 9 Pieces

\$68