

Maiko Kitchen

appetizers

gf VN	edamame steamed soy pods, sea salt, available spicy (+ .50)	4
	salmon stuffed shiitake mushrooms tempura mushroom caps stuffed with spicy salmon, garlic ponzu sauce	7
	shrimp and vegetable tempura jumbo shrimp, assorted vegetables, spicy ponzu	10
V	tempura avocado crispy avocado, roasted jalapeño salsa, cilantro, shaved onion salad	7
	grilled chicken wings lime, garlic, teriyaki, sriracha, pickled cucumbers	8
VN	sweet onion crispy tofu caramelized onion, shiitake dipping sauce, lightly fried tofu	7
V	sake white cheddar mac and cheese Vermont white cheddar, sake reduction, spiral pasta, scallions, black sesame	9
	egg roll nachos shredded kani, spicy mayo, avocado, masago, wonton chips	10
	tuna avocado nachos chopped maguro*, avocado, cilantro, jalapeno salsa, masago, tequila lime sauce	15
	tempura calamari lightly fried tentacles and rings, onion rings, sambal miso sauce	9
	wagyu beef* hot rock thinly sauced well-marbled beef, table side cooking, garlic butter, citrus ponzu	18
V	Buddha platter crispy veggie spring rolls, crunchy tofu and tempura onion rings	12
	Hamachi Kama broiled yellowtail collar, shredded vegetables, garlic ponzu <i>limited availability</i>	12

yakitori

Grilled skewers served with teriyaki sauce (except veggies), two skewers per order

Chicken	5.75	Salmon	6
Pork Loin	5.75	gf VN Shiitake Mushroom	5.50
Shrimp	6.50	gf VN Vegetables	5.25
Beef Tenderloin	6.50	Baby Octopus	7
Escolar	6	Bacon wrapped Scallop <i>or</i> Shrimp	7

soups and salads

gf	miso soup scallions, tofu, wakame	3
gf	mushroom miso soup shiitake mushrooms, truffle oil, togarashi	4
gf V	creamy Japanese pumpkin soup Kabocha squash, brown sugar, togarashi, toasted pumpkin seeds	6
	Katsu don onion shiitake broth, crispy fried chicken, poached egg, scallions	8
	smoked pork udon soup dashi broth, pork shoulder, scallions, bacon, udon noodles	8
VN	seaweed salad wakame seaweed, sesame dressing	5
	squid salad sesame marinated mungo ika salad, sesame dressing	5
VN	Umai salad mixed greens, carrots, cucumber, carrot-ginger dressing, seaweed	5.5
V	Maiko salad mixed greens, tempura scallions, ginger citrus vinaigrette, togarashi almonds	7

entrees

	black pepper chicken crispy skin chicken breast, wontons, chicken broth, scallions, crispy shiitake	15
gf	grilled salmon baby bok choy, scallion sesame rice, teriyaki sauce	16
VN	vegetable yaki udon stir fried udon noodles, crispy tofu, mixed vegetables, spicy mirin sauce	11
	chicken teriyaki grilled marinated chicken, tempura sweet potato, spring salad, sesame seeds	15
	yuzu miso Mahi Mahi seared Mahi Mahi, steamed rice, sautéed vegetables, yuzu miso	17
	surf and turf yakitori grilled shrimp & beef skewers, pan fry veggie sushi roll, teriyaki sauce	15
	hanger steak grilled and sliced hanging tenderloin, shiitakes, asparagus, shoestring potatoes	17

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dessert

	fried cheesecake	
	rich cheesecake, chocolate and strawberry sauce	7
gf	rocky road	
	flour-less chocolate torte, marshmallows, fudge, almonds, vanilla ice cream	7
	tempura banana	
	coffee ice cream, caramel	6
	tempura ice cream	
	chocolate and strawberry sauce	7
	mochi	
	Japanese dessert made with sticky rice filled with an ice cream center	5
	ice cream (single scoop)	
	green tea, coffee, or vanilla	4

Gf= gluten free (no wheat products) V= vegetarian (no meat products) VN= Vegan (no animal products)

Maiko Sushi

Specialty Rolls

Maiko original creations, don't need soy sauce

	Maiko roll	12
	tuna, salmon*, hamachi, mango, tempura asparagus, wasabi aioli, on soy paper	
	Cancun	15
	tempura shrimp, red onion roll, topped with rare wagyu beef*, cilantro, garlic ponzu	
	scorpion	13
	black pepper tuna*, cucumber, soft shell crab roll, sriracha sauce, jalapeno salsa	
VN	Gandhi's inferno	8
	cucumber, curry, romaine, avocado, jalapeno salsa	
	Hawaii 5-0	11
	escolar*, kani stick, mango roll, coconut, flash fried, sweet Thai chili sauce	
	heat of the moment	11
	spicy tuna roll*, topped with jalapeno slices, spicy mayo, tobiko then torched	
	leap of faith	9
	cured mackerel, bacon, tempura scallion roll, garlic ponzu sauce	
	smoked goodness	13
	soft shell crab, pickled cucumber roll topped with smoked salmon	
	Texas monster	14
	shrimp tempura, avocado and jalapeno roll topped with sliced tuna*, tequila lime sauce	
V	hybrid	11
	grilled asparagus, avocado, inari roll, topped with red pepper and togarashi almonds	
	monarch	12
	fresh water eel, mango, cream cheese roll topped with sliced avocado and eel sauce	
	black dragon	13
	tempura unagi, jalapeno roll topped with black pepper tuna* and eel sauce	
	new crunch	9
	shrimp tempura avocado roll, crunch, sweet chili sauce and green onions	
	Kentucky deluxe	15
	lump crab, bacon and unagi roll topped with tempura crunch, kewpie mayo and eel sauce	
	sweetness	14
	lump crab, mango roll topped with scallops*, strawberries, tobiko and mango sauce	
	Ms. Yoshie	14
	tuna* and avocado roll, no rice, tempura fried and served with wasabi relish and garlic ponzu	
	The Terminator	15
	tempura spicy tuna roll*, topped with warm spicy mayo, tobiko, crawfish and crab stick	

Classic Rolls

sushi favorites, great with soy sauce or wasabi

	California	7
	crab stick, avocado and cucumber	
	lump crab California	12
	shredded crab, avocado, cucumber and masago	
gf	spicy tuna	8
	chopped spiced-mixed tuna* and cucumber	
	spider	10
	soft shell crab, cucumber and spicy mayo	
	broiled unagi	8
	fresh water eel and avocado with eel sauce	
gf	butterfly roll	9
	tuna*, salmon*, escolar*, cucumber and avocado	
gf VN	vegetable	6
	chef's choice raw and pickled vegetables	
V	Buddha	6
	tempura vegetable, spicy mayo and avocado	
	tiger eye	10
	smoked salmon, cream cheese & jalapeno roll, flash fried, wrapped with soy paper & masago	
	smoked salmon skin	7
	crispy salmon skin, pickled celery, cucumber and avocado	
	red dragon	12
	asparagus tempura, crab stick and avocado topped with spicy tuna*	
gf	orange dragon	13
	spicy tuna* & cucumber, topped w/ salmon* & avocado	
	pleasant valley	10
	tempura white fish, cucumber, avocado and spicy mayo	

Nigiri and Sashimi

nigiri (fish over rice with wasabi) 1 pc. per order

sashimi (just fish, no rice) 5 pc. per order

		nigiri	sashimi
gf	maguro (tuna)*	3.5	16
gf	sake (salmon)*	2.5	11.5
gf	sake toro (fatty salmon)*	3.5	16
gf	hamachi (yellowtail)*	3.5	16
gf	hamachi toro (fatty yellowtail)*	4.5	20
gf	bincho (albacore tuna)*	3	13.5
gf	Suzuki (striped bass)*	2.5	11.5
gf	escolar (super white tuna)*	3.5	16
gf	saba (cured mackerel)	2	9
gf	tako (octopus)	3	13.5
gf	ebi (poached shrimp)	2.5	
gf	uni (sea urchin roe)* seasonal	mkt	
	unagi (fresh water eel)	3	13.5
V	inari (sweet tofu pocket)	1.5	
gf	kunsei sake (smoked salmon)	3	13.5
gf	hotate gai (scallops)*	3	13.5
gf	ika (cuttlefish, squid)	2.5	11.5
	ikura (salmon roe)*	3	
	masago (smelt roe)*	2.5	
	tobiko (flying fish roe)*	3	
	tamago (sweet omelet)	2	
gf	amaebi (sweet shrimp)*	5	
gf V	uzura (quail egg yolk)*	1	
gf	side of grated wasabi	3	

Specialty Sashimi

gf	Suzuki ceviche*	12
	smoked tomato, avocado, and yuzu	
	wagyu beef tartar*	17
	truffle oil, capers, shallots, scallions, quail egg and wonton chips	
	hamachi* & wasabi relish	16
	pickled wasabi relish, garlic ponzu	
	black pepper tuna tataki*	14
	finely shredded celery, citrus soy vinaigrette	
	binchotake*	14
	truffled ponzu, scallions and crispy shiitake	
	yuzu salmon*	12
	charred lemons, yuzu kosho sauce, roasted peppers	

Dinner Combinations

gf	10 pc. sashimi	20
	2 salmon*, 2 tuna*, 2 hamachi*, 4 chef's choice*	
	chirashi don	22
	12 pieces assorted sashimi* on a bed of sushi rice, grated wasabi and tamago	
v	herbivore combo	15
	hybrid roll, avocado, roasted pepper and wakame nigiris	
gf	sashimi for two	38
	4 tuna*, 4 salmon*, 4 hamachi*, 6 chef's choice*	
	sushi for one	22
	tuna*, salmon*, hamachi*, 3 chef's choice* nigiris and a Maiko roll	
	sushi for two	40
	2 tuna*, 2 salmon*, 2 hamachi*, 6 chef's choice* nigiris and orange dragon roll	
	Maiko Yacht	100
	20 pcs. nigiri, 20 pcs. sashimi, orange dragon roll and Texas monster roll	

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