

STARTERS

Coconut Shrimp		Tataki Wraps	
Coconut tempura crust – sweet chili sauce	13	Seared ahi tuna sashimi – dynamite crab and shrimp	
Shishito Peppers		avocado – veggies – ponzu	15
Sautéed Japanese peppers – sweet and spicy sauce	8	Panko Crusted Calamari	
Ahi Poke Stacks		Tender strips – cashews – lemon aioli	12
Hawaiian ahi – mango – avocado – wonton chips	15	Vegetable Tempura	
Cody's Seafood Nachos		Fresh vegetables – himitsu dipping sauce	9
Spicy sautéed shrimp and scallops – wonton chips		Asparagus Fries	
green onions	13	Fresh baby asparagus spears – tempura – ranch dressing	8
Grilled Skewers		Fresh Maryland Oysters	
Filet Mignon 14 Chicken Breast 9 Jumbo Shrimp 13		Ponzu – sriracha – green onions – sesame seeds	13
Kobe Beef Sliders		Grilled Artichoke	
Sautéed onions – spicy aioli – Hawaiian buns	14	Roasted garlic cream sauce	10
Crispy Tuna		Steamed Clams	
Spicy tuna – crispy sushi rice – slivered jalapeño	10	White wine – peppers – herbs	14
Crab Cakes		Grilled Mahi Sliders	
King crab – panko crusted – wasabi honey sauce	14	Served with tropical salsa	14
Crab Mac & Cheese		Fried Rice Bowl	
Alaskan king crab – white cheddar – truffle oil		Filet Mignon 12 Chicken Breast 10 Shrimp 12	
parmesan crust	15		

SOUPS AND SALADS

Japanese Miso		Spinach	
Tofu – green onions – seaweed	5	Fresh spinach – bacon – mushrooms – egg – vinaigrette	10
French Onion		Seared Ahi	
Caramelized onions – fontina cheese – crusted bread	8	Sashimi ahi – mixed greens – sesame vinaigrette	16
New England Clam Chowder		Shrimp Caesar	
The best around!	8	Sautéed shrimp – romaine lettuce – avocado	
House Salads		home made croutons – parmesan cheese	16
Mixed green or Caesar	5	Grilled Romaine	
Roasted Beet		Romaine hearts – grilled – feta cheese	
Golden and red beets – goat cheese – tomatoes – arugula		crispy shallots – balsamic reduction	sm7/lrg12
balsamic reduction – lemon poppy seed dressing	10		

SUSHI ROLLS

Mahé -Tuna, yellowtail, salmon, avocado, crab, tempura crust	12	Rainbow -Cali roll inside, yellowtail, salmon, shrimp, tuna and avocado on top	12
Baked Scallop Parmesan -Scallops, avocado, crab, soy paper, baked with parmesan cheese	15	Super Crunchy -Shrimp tempura, rice, veggies, crunchies inside, crab on top	10.5
Ahi King -Seared ahi, king crab, soy paper	17.5	Tiburón -Seared tuna, albacore, shrimp and crab dynamite, veggies, soy paper	14
Jackie Chan -California roll inside, salmon on top	11	Rain -Tempura shrimp, crab inside, cajun tuna, avocado on top	12.5
Mango -Crab, yellowtail, avocado and mango inside, tuna on top	13	Rising Sun -Shrimp tempura inside, salmon, crab and avocado on top	13
El Jefe -Shrimp and crab dynamite inside, albacore, avocado, asparagus, spicy mango sauce on top	15	Devil -Cali roll inside, baked shrimp and crab on top	13

TEPPAN ENTREES

All entrees served with salad, miso soup, rice, vegetables, noodles and sweet carrots

Filet Mignon 27 **New York Steak** 23

Shrimp 24 **Scallops** 27

Ahi 24 **Swordfish** 29

Chicken 19 **Tofu** 18

Lobster 50

TEPPAN COMBINATIONS

Filet Mignon & Lobster 50 **New York Steak & Chicken** 24

Filet Mignon & Shrimp 30 **Filet Mignon & Chicken** 30

Filet Mignon & Scallops 33 **Chicken & Shrimp** 24

KID'S TEPPAN

Filet Mignon 13 **Chicken** 9

New York Steak 11 **Shrimp** 12

HAPPY HOUR

New York Steak, Chicken & Shrimp 15

Monday-Thursday 4-6pm

MORE ROLLS

Albacore Jalapeño-Shrimp and crab dynamite,
avocado inside, albacore and jalapeños on top 13

Heat Wave-Spicy tuna, crab, jalapeños, cream cheese
salmon and avocado, light tempura crust, spicy mango sauce 12

Red Dragon-Spicy tuna, asparagus, avocado, sprouts
inside, tuna, green onions on top 14

Cabo-Filet mignon and avocado inside, pico de gallo
on top 14

Queen-Cajun tuna, seared albacore and shrimp
tempura inside, avocado, green onions, soy paper and
ponzu on top 14

All Night Long-Crab, avocado, sprouts inside a wrap
of salmon, crunchies and spicy mango sauce on top 13

Mi Novia-California roll inside, shrimp and
pico de gallo on top 14

Crunchy Tuna-Shrimp tempura inside, tuna tataki
and avocado on top 12.5

Thank you for dining with us.

We strive to provide the best food and service possible. We appreciate your business and look forward to seeing you again.

Please let us know if there is anything we can do to make your experience at Mahé the best it can be.

Check out our website: www.eatatmahe.com

