

Sumiyaki

SUMIYAKI means Charcoal Grill in Japanese. Cooking by long wavelength infrared ray from highly heated charcoal, not by flame, makes skewers perfectly so crispy & tender every tender. Also, we can cook hot to get rid of extra fat & oil from skewers. SUMIYAKI is the best cooking method in regard to grill skewer cuisine.

Charcoal Grill Skewers

- 01. Maedaya Sumiyaki Set \$16.80
3 skewers per set: Tsukune Chicken Skewer, Yakitori Chicken thigh, Chikuwari Beef skewer, Clay Pot Beef & Bokchoy Pork Skewer.
- 03. Tsukune \$2.60
Recommended! Maedaya Original Bonito (Chicken Skewer, Shrimp, New Season)
- 04. Yakitori \$2.60
Chicken thigh, very juicy and fat reduced by charcoal grill. New Bonito!
- 05. Ume Yakitori \$3.00
Chicken thigh with plum sauce, onion, carrot & chili.
- 06. Kawa \$2.60
Chicken thigh, medium spicy and more sauce.
- 07. Yu Kushi (Kushikatsu) \$3.80
Beef Liver pulled skewer with extra rice.
- 08. Pork Asparagus \$3.80
Asparagus skewer with sliced pork belly, very rich balanced summer skewer.

Tsukune Topping Mate

- A. Wasabi Mayonnaise B. Garlic Chip
- C. Sunny Miso Mayonnaise D. Sesame Chili Pepper
- E. Black Pepper

- 02. Maedaya Tsukune Set \$12.00
Our signature skewers Tsukune skewer topped with 5 different toppings.

Sake Matching Skewers

- 16. Sunagimo (Salt) \$3.00
Chicken gizzard grilled with salt only.
- 17. Ox Tongue, Leavened Kushi (Salt) \$6.60
- 18. Butakushi (Salt) \$3.80
A belly fat very tasty part of pork. A fat bit of fat reduced by charcoal grilling. Salt grill only.
- 09. Inari Kushi (Chili) \$2.60
Heart bean inari gyoza and topped with chicken kushi.
- 10. Shitake Mushroom \$3.00
- 11. King Oyster Mushroom (Soy Butter) \$3.00
- 12. Yaki Onigiri \$3.50
Beef liver, recommended! Topped with onion, rice & soy.
- 13. Squid \$3.00
- 14. Scallops \$6.60
- 15. Grilled Eel \$6.80

Quick Tapas

If you are already too hungry, these dishes are simply the quick solution for you.

- 21. Edamame \$2.50
Chilled soy beans served with salt.
- 22. Vegetable Tempura (Salt) \$6.60
Mushrooms, asparagus, carrot & onion tempura.
- 23. Soft Shell Crab \$7.80
Beef tempura, chicken tempura, shrimp tempura.
- 24. Veggie Chips \$4.80
Beef tempura, chicken tempura, shrimp tempura.
- 25. Seaweed Salad \$4.80
Recommended! seaweed salad.
- 26. Puri Puri Sausage \$6.00
Mushrooms, asparagus, carrot & onion tempura.
- 27. I Love Tofu \$6.00
Beef tempura, chicken tempura, shrimp tempura.
- 28. Saba Misono \$8.80
Recommended! Saba Misono.
- 29. Anchofrito \$15.80
Beef tempura, chicken tempura, shrimp tempura.
- 30. Komatsu Liver \$6.00
Beef tempura, chicken tempura, shrimp tempura.
- 57. Maedaya Veggie & Cheese Croquette \$6.80
Mushrooms, asparagus, carrot & onion tempura.
- 58. Beef Menchi Cheese Kushi \$5.50
Beef tempura, chicken tempura, shrimp tempura.
- 59. Salmon Namban \$12.00
Beef tempura, chicken tempura, shrimp tempura.
- 60. Prawn Tempura with Mental Fish Roe Mayo Sauce \$12.80
Beef tempura, chicken tempura, shrimp tempura.
- 61. Grilled Salmon \$11.00
Beef tempura, chicken tempura, shrimp tempura.
- 62. Grilled Seafood with Mayonnaise \$12.80
Beef tempura, chicken tempura, shrimp tempura.
- 63. Wagyu Beef Roll \$14.00
Beef tempura, chicken tempura, shrimp tempura.
- 64. Salmon Hot Pot \$12.80
Beef tempura, chicken tempura, shrimp tempura.
- 65. Vegetables Tempura Udon Noodle \$12.00
Beef tempura, chicken tempura, shrimp tempura.
- 66. Steamed Rice \$1.00
Beef tempura, chicken tempura, shrimp tempura.
- 67. Miso Soup \$2.50
Beef tempura, chicken tempura, shrimp tempura.

Sushi & Sashimi

Our unique combination of fresh seafood dishes, complemented with special rice & crisp sauce.

- 31. Double Salmon Roll \$14.50
- 32. Spicy Tuna Roll \$14.50
Avocado & tuna roll topped with spicy sauce & sesame seeds.
- 33. Chunky Onion Roll \$13.50
Onion roll, medium spicy and more sauce.
- 34. Chirashi Sushi \$14.50
- 35. Tuna & Salmon Carpaccio \$13.80
Tuna sashimi half portion with hot sauce & mixed with tempura sauce then topped with sesame & paprika.
- 36. Kawari Tuna Sashimi \$13.80
Tuna sashimi half portion with hot sauce & mixed with tempura sauce then topped with sesame & paprika.
- 37. Buri Sashimi \$9.80
Pork & Sashimi. Japanese Vegetarian. Great matching with soy sauce.
- 51. Gyoza \$6.80
Eggplant tempura, Japanese pan-fried with tempura, hot & spicy!
- 52. Takoyaki \$6.60
Deep fried octopus balls topped with sauce & chopsticks.
- 53. Creamy Crab Ball with Soy Milk \$6.60
White cream sauce in golden fried crabmeat cake.
- 54. Yaki Buta \$9.50
Pan fried sliced pork belly. Very tasty.
- 55. Buta No Kakuni \$9.50
Sticky Corned pork belly in sweet ginger soy.

Salad

Salads are always very important for your health. We have many variations and dishes are made for one person.

- 42. Salt & Pepper Squid Salad \$9.50
Very fresh squid with special salt & pepper sauce.
- 43. Tuna & Salmon Salad \$10.50
Fresh tuna & salmon sashimi served with spicy sauce.
- 44. Cold Soba Salad \$8.80
Cold soba noodles topped with special sauce.
- 45. Mushroom Salad \$10.50
Mushrooms, asparagus, carrot & onion tempura.
- 46. Pumpkin Salad \$8.80
- 47. Tofu Salad \$8.80
- 48. Grilled Vegetables Salad \$8.80
- 49. Vegetables Tempura Salad \$11.00
- 56. Agedashi Tofu Veggie Ankake \$6.60
Deep fried tofu in soy based broth topped with special soy flavoured miso sauce.
- 57. Maedaya Veggie & Cheese Croquette \$6.80
Mushrooms, asparagus, carrot & onion tempura.
- 58. Piri Kara Tori Miso Itame \$10.50
Sweet miso & chili flavoured stir fried chicken & veggie.
- 59. Salmon Namban \$12.00
- 60. Prawn Tempura with Mental Fish Roe Mayo Sauce \$12.80
- 61. Grilled Salmon \$11.00
- 62. Grilled Seafood with Mayonnaise \$12.80
- 63. Wagyu Beef Roll \$14.00

Teppan Hot Plate

Highly tender plate and original flavored dishes. Cooked matching with rich brocked & full flavoured sake.

- 71. Chicken Namban \$12.00
Deep fried chicken skewer with special orange sauce topped by teriyaki sauce.
- 72. Okonomiyaki \$13.50
Mandaya famous veggie & seafood pan cake topped with special sauce & mayo.
- 73. Tofu Steak \$12.00
Pan fried tofu in teriyaki sauce.
- 74. Spicy Miso Yakiniku \$16.00
Pan fried sliced beef & chicken in spicy miso sauce.
- 75. Teriyaki Chicken \$16.00
Pan fried chicken thigh & veggie in teriyaki sauce.
- 76. Wafu Hamburg \$15.00
Hamburg steak topped with Teriyaki sauce.
- 77. Sizzling Hotate & Shimeji Itame \$19.80
Pan fried scallops & mushrooms on butter soy.
- 81. Ox Tongue Don \$11.00
- 82. Vegetables Tempura Don \$11.00
- 83. Gyu Don \$11.00
Recommended! Beef Hot Don.
- 84. Salmon Hot Pot \$12.80
Miso mushroom, Japanese hot & spicy dressing, very healthy!
- 85. Vegetables Tempura Udon Noodle \$12.00
- 86. Steamed Rice \$1.00
- 87. Miso Soup \$2.50

*The menu is image only. Some prices will be different from current ones.

Beer

Asahi Premium Lager 500ml \$15.0	Asahi Super Dry 500ml \$15.0	Koehikari Rice Lager 500ml \$15.0
Asahi Lager 500ml \$14.5	Asahi Dry Lager 500ml \$15.0	Asahi Dry Lager 500ml \$15.0
Asahi Dry Lager 500ml \$15.0	Asahi Dry Lager 500ml \$15.0	Asahi Dry Lager 500ml \$15.0

Umeshu

70%-85% Japanese Umeshu has aged naturally for 18 months in oak barrels. Sweet and tangy, it's a perfect palate cleanser.

Choya Honey	Choya Herb	Choya Original	Choya Extra Year
On the rocks or 50% with soda. Glass \$8.0, Bottle \$115.0	On the rocks or 50% with soda. Glass \$8.0, Bottle \$115.0	On the rocks or 50% with soda. Glass \$8.0, Bottle \$115.0	On the rocks or 50% with soda. Glass \$12.0, Bottle \$130.0

Japanese Whisky

100% Grain Neutral Spirit

World Royal Crystal 12yrs Single Malt (Kyoto) Glass / 30ml \$9.8	World Royal Crystal 19yrs Blend (Yamanashi) Glass / 30ml \$8.8	Rainbow Samsu 12yrs (Aizu) Glass / 30ml \$13.0	Rainbow Whisky (Aizu) Glass / 30ml \$7.5
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Shochu (40-50% Alc)

PLEASE CHOOSE **OR**

Kaizo 25%	Daimon 25%	Tokujo Daimon 36%	Yamanashi 20%
Tekkan 25%	Kuro Tekkan 25%	Banbu No Hai 25%	Tamino Hazan 25%
Kakuhigara 25%	Kuro Enma 25%	Enma 25%	Ginzano Suzume 25%
Rikka 25%	Iryumon 25%	Kuruma Shiranaru 25%	Kuruma Chokicho 25%
Shiono Takumi 25%	Asajin 25%	Sake Shochu Fuhito 25%	Sudachi Chu 20%
Tantakano 20%	Angelica 25%	Kikajima 25%	Aashi 30%
Kariyoshi 30%	Yasuen 30%	Hiyaku Chas 25%	Saikaku Fancy 35%

Sake Cocktail

MAEDAYA ORIGINAL

Rizakura Sake Cocktail

Mandarin Sake Cocktail \$6.5	Frozen Sake Sorbet \$11.0	Passion Sake \$6.0	Sage Sake \$12.0
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Kamada Shochu Cocktail

Yuzu Sake \$12.0	Yuzu Sake \$12.0	Choya Whisky \$12.0	Choya Whisky \$12.0
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Choya Umeshu Cocktail

Choya Heaven \$12.0	Orange Cosmopolitan \$8.8	Choya Sake \$11.0	Choya Sake \$11.0
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Sake (By The Bottle)

300ml Bottle for 2-3 people

Rizakura Junmai \$28.0	Asahi Junmai \$28.8	Kirin Takahashi Junmai \$33.0	Kizakura Junmai \$34.0	Koban Junmai \$29.0	Edam Junmai \$34.0
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300ml Sparkling Sake

for 2-3 people

Kizakura Sparkling Sake \$18.0	Tamada Sparkling Sake \$28.0	Hiyokuni Sparkling Sake \$42.0
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Honjozo / Junmai

Rice Polishing Rate 70% or less

Hokkaido Karafuto \$48.5	Tanaka \$55.0	Akita \$57.0	Hokkaido \$62.0
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Ginjo / Junmai Ginjo

Rice Polishing Rate 80% or less

Edamagi \$62.0	Hiyokuni \$75.0	Yamanashi \$78.0	Hiyokuni \$95.0
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Daiginjo / Junmai Daiginjo

Rice Polishing Rate 90% or less

Hiyokuni \$85.0	Hiyokuni \$88.0	Hiyokuni \$95.0	Hiyokuni \$105.0
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Sake (Nihonshu)

MAEDAYA

By The Glass for 1-2 people

ALC / VOL: 15-16%
 Serving Size: 100ml
 Sake Meter Value: 100-150
 Food Matching: 1-3

Onigoroshi Junmai (Kyoto) Glass \$9.0, Bottle \$54.0	Asabiraki Sujin Junmai (Osaka) Glass \$9.8, Bottle \$58.0
Kizakura Kimoto Yamahai Junmai (Kyoto) Glass \$9.8, Bottle \$63.0	Yoshinokawa Gensen Junmai (Niigata) Glass \$10.5, Bottle \$145.0
Kohro Tokubetsu Junmai (Kumamoto) Glass \$11.5, Bottle \$160.0	Rihaku Tokubetsu Junmai (Shimane) Glass \$12.8, Bottle \$72.0
Ranman Tokusen Ginjo (Akita) Glass \$12.8, Bottle \$168.0	Yukinoboshi Junmai Ginjo (Akita) Glass \$14.5, Bottle \$198.0
Tateyama Junmai Ginjo (Toyama) Glass \$14.5, Bottle \$208.0	Hataumago Koshu Sanzai (Yamagata) Glass \$14.0, Bottle \$155.0
Ugonotsuki Junmai Daiginjo (Aomori) Glass \$14.0, Bottle \$155.0	Eikun Junmai Daiginjo Ichigin (Kyoto) Glass \$24.0, Bottle \$728.0

Sake Tasting Flight

Choose one of your favorite Sake then we pick the other two to create a special tasting flight for you! **\$17.8**

PREMIUM One Cup Sake for 1-2 people

Asahi One Cup Sake \$15.0	Hiyokuni One Cup Sake \$15.0	Hiyokuni One Cup Sake \$15.0	Hiyokuni One Cup Sake \$15.0
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