

MAISEN





Maisen since 1965

Restaurants

Half a century since
establishment, we
have been providing
hospitality with
unchanging spirit.

Maisen's main restaurant in Aoyama, Seiyokan, is famous for taking the dressing room of a bath-house built in the late 1920s, and turning it into a restaurant. At the time of the conversion, people had no real concept of "reuse" like they do now. It was thus considered a fresh and surprising idea to people, creating a topic of conversation and becoming highly acclaimed.

Half a century later, Maisen now has company restaurants where top chefs use their skills and experience to prepare carefully selected ingredients in order to respond to the needs of a wide range of customers.

Centered on the famous tonkatsu, Maisen provides many different dishes for all seasons and scenes, and offers banquet services as well in Japan.

Everyday we strive to maintain our unique style in order to ensure that everyone, from children to the elderly, can spend a wonderful time of simple happiness with their loved ones.

とんかつ。 やわらかな 箸で切れる

Sauce

An important factor of the Maisen flavor is the sauce. We produce four kinds of sauce: “sweet sauce” (Amakuchi), “Worcestershire sauce” (Karakuchi), “tenderloin katsu sandwich sauce,” and the “special sauce” used exclusively for black-skinned pork. The Maisen founders tested out new recipes again and again, striving everyday behind the counter at their small shop to create our delicious flavors.

Breadcrumbs

Taking pork made to proper size and shape, we apply breadcrumbs made from our own original bread recipe using special techniques. We then fry the tonkatsu in our special oil while carefully adjusting the heat.

We make our breadcrumbs with the aim of achieving the level of “kendachi” in our tonkatsu, which translates to the state of blossomed flowers in Japanese.

Pork

Each slice of pork used in our restaurants is carefully cut, then pounded to loosen the tendons, thus ensuring the softness in our meat. For variety, we provide the special Kurobuta in addition to normal pork.

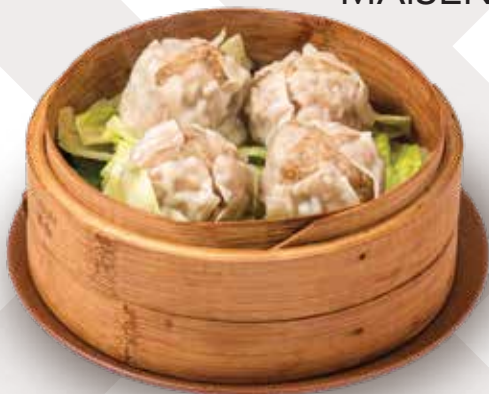
Salads & Sides



Tofu Salad
160



Buta Shabu Salad
240



MAiSEN Siomai
120



Dashimaki Tamago
170



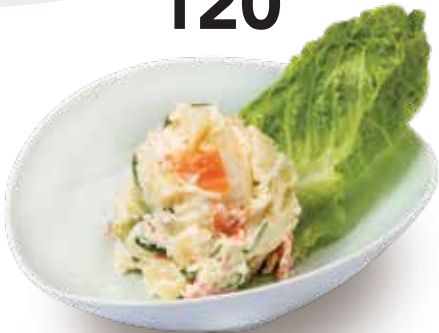
Gyoza
170



MAiSEN Kakuni
160



Crab & Cucumber Salad
190



Potato Salad
120



Kimuchi
80

Sides

Teriyaki Chicken
Set **320** Ala Carte **160**



Teriyaki Salmon
Set **400** Ala Carte **280**



Grilled Salmon
250

Stir-Fry Pork with Ginger
200



Prawn Cream Croquette
195

Kurobuta Set



Kurobuta Tenderloin Katsu Set
630

Kurobuta Loin Katsu Set
590



Kurobuta Meat

Kurobuta Meat is rich and deep in the savory umami flavor. Maisen uses high quality pork originating from the U.S. known as Black Berkshire.

Kurobuta Sauce

Made with our very own Karakuchi Sauce, delicately combining rich Japanese spices with fresh apples for a unique tonkatsu experience.

It goes well with the “umami” or the savory taste of the Kurobuta Katsu, inducing a harmonious blend of all flavors in each serving.

Donburi



Tenderloin Katsu Don Set
Set **405** Ala Carte **310**



Loin Katsu Don Set
Set **395** Ala Carte **300**



Prawn Katsu Don Set
Set **450** Ala Carte **350**



Chicken Katsu Don Set
Set **385** Ala Carte **300**

Set Menu

Tenderloin Katsu Set
120g **400** 80g **370**

Loin Katsu Set
120g **380** 80g **350**



Prawn Katsu Set
495

Seafood Katsu Set
Cream Dory Katsu, Salmon Katsu
and Prawn Katsu
595

Salmon Katsu Set
550

Set Menu



Cream Dory Katsu Set
380



Chicken Katsu Set
350



Mixed Katsu Set
Mini Tenderloin Katsu, Prawn Katsu,
and Potato Croquette
495

Vegetable Katsu Set
320



Set Menu

Cheese Minced
Pork Katsu Set
390



Stir Fry Pork with Ginger Set
350



Chicken Karaage Set
325



Maisen's Kid Set
330

Recommended for
Children 12 years & below
*Not refillable

Curry



Tenderloin Katsu Curry Set
395

Loin Katsu Curry Set
395

Salmon Katsu Curry Set
485
Cream Dory Katsu Curry Set
360



Chicken Katsu Curry Set
385

Prawn Katsu Curry Set
430



MAiSEN Specials

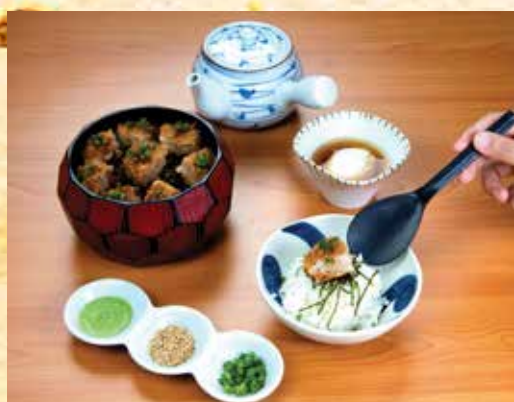


Katsumabushi Set

Bite-size Tenderloin Katsu chops served with rice, onsen tamago, fruits, and dashi stock

Set **390**

How to enjoy Katsumabushi



Scoop out the tonkatsu and rice into the bowl for a simple yet savory dining experience.



You may garnish with sesame, wasabi and green onions for added flavor on the dish.



Pour the dashi (broth) from the pot on the tonkatsu and rice to enjoy the full experience.



Pork Sukiyaki Set

Thinly-sliced pork belly and shirataki noodles with firm tofu, fresh chinese cabbage, shiitake, and enoki mushrooms simmered in soy sauce, sugar, and mirin mixture, then topped with our Onsen Tamago (Hot Spring Egg)
Served with Cheese Minced Pork Katsu, rice, pickle set, fruits, and miso soup

Set **520**

Ala Carte **300**



Shabu-Shabu Set

Vegetables and thin slices of pork, served with Maisen Shabu-Shabu Broth, served hotpot style

Set **385**

Ala Carte **250**

MAiSEN Picks

Nabeyaki Udon Set

Set comes with Mini Tenderloin Katsu, fruits and pickles

Set **395** Ala Carte **270**



Kimchi Hotpot

Spicy Kimchi soup served with vegetables

Set **390** Ala Carte **190**

Aburi Cheese Katsuni

Melted cheese on our famous tonkatsu served with a sweet soy based sauce with onions.

Choice of Tenderloin, Loin, or Chicken

	Tenderloin	Loin	Chicken
Set	510	510	490
Ala Carte	340	340	325



Pork Hamburg

Our take on traditional Hamburg. Pork minced meat served with demiglace and vegetables

Set **410** Ala Carte **220**

Katsu Doria

Traditional tonkatsu served with special curry rice, cream and cheese

Set **310** Ala Carte **260**

*Set includes pickle set, fruits, and miso soup only



Sandwiches



Shrimp Katsu
Sandwich Set
330

Tenderloin Katsu
Sandwich Set
295

Shrimp Katsu Pocket
Sandwich Set
310

Tenderloin Katsu Pocket
Sandwich Set
275



Take Away:

Tenderloin Katsu Sandwich

3-cut **125** | 6-cut **200** | *36-cut **999**

Shrimp Katsu Sandwich

3-cut **150** | *36-cut **1300**

Mixed Katsu Sandwich

(12 Tenderloin, 12 Shrimp, 12 Menchi Katsu Sandwich)

*36-cut **1200**

*Advance order required



A La Carte



Kurobuta Tenderloin Katsu
480
Kurobuta Loin Katsu
440



Tenderloin Katsu
120g **245** 80g **215**
Loin Katsu
120g **230** 80g **200**



Chicken Katsu
200



Prawn Katsu
3pcs **345** 1pc **145**



Salmon Katsu
395



Cream Dory Katsu
250



Chicken Karaage
170



Potato Croquette
*Contains pork **90**



Cheese Minced Pork Katsu
3pcs **240** 1pc **90**

Add-ons



Rice **90**



Fruits **25**



Cabbage **80**



Mini Salad **60**



Pickles **30**



Tartar Sauce **25**



Miso Soup **40**



Onsen Tamago **30**



Curry Sauce **95**



Rice Set **200**

Desserts & Beverages

Desserts

Mango Ice Cream	65
Vanilla Ice Cream	65
Chocolate Ice Cream	65
Calamansi Sorbet	65

Beverages (*Bottomless)

Calamansi w/ Grenadine Iced Tea*	100
Peach Iced Tea*	100
Green Tea w/ Lychee Iced Tea*	100
Coke (Regular, Light, Zero)	75
Sprite	75
Royal	75
Pineapple Juice	85
Mango Juice	85
Calamansi Juice	85
Bottled Water	70

Alcoholic Beverages

San Miguel Beer Light	85
San Miguel Beer Pale Pilsen	85
Suntory Kakubin Highball	250
Suntory Kakubin on the rocks	230
Jim Beam White Highball	185
Jim Beam White on the rocks	165



Japanese Sake

Gekkeikan Junmai Daiginjo 300ml	1150
Gekkeikan Sparkling Sake 300ml	750
Gekkeikan Kirei Peach 300ml	950
Hakushika Ginjo Namachozo 300ml	750





MAiSEN



MAiSEN Philippines



MAiSENPH