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Boston Seaport by WS Development adds Mai to culinary lineup

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Boston, MA Boston Seaport by WS Development has welcomed its newest culinary offering, Mai, an intimate 30-seat French-inspired izakaya, offering refined small plates, craft cocktails, and curated sake in a relaxed, elegant setting. Mai opened on Wednesday September 10th, bringing a sleek, modern space designed to feel like both a neighborhood favorite and chic culinary destination.

Photo credit: Mai

Mai's concept was born from a team of hospitality innovators who have spent years immersed in the culinary cultures of Japan and France. With a shared appreciation for Japanese cuisine's purity and French technique's precision, they envisioned a restaurant that would unite both traditions in imaginative, expressive ways. The result is Mai, global in inspiration, local in warmth, and grounded in a belief that great food and hospitality should feel both special and familiar.

"Mai brings a distinct and thoughtful addition to Seaport's evolving culinary scene. It's a place where design, flavor, and storytelling intersect, delivering an experience that's both transportive and deeply grounded in hospitality," said Ariel Foxman, general manager of Boston Seaport by WS

Development.

Mai is located at 31 Northern Ave., next to The Grand.

“Right now, Seaport is synonymous with exciting, young, and innovative,” said Kevin Liu, owner of Mai. “Mai is a concept by a group of young Bostonians looking to bring innovation to the beautiful simplicity of Japanese cuisine by introducing it to the complexity of French culinary technique.”

The name Mai, meaning “dance” in Japanese, reflects the restaurant’s philosophy: a graceful interplay of balance and movement, simplicity and flair. That spirit is woven through every detail, from the sleek, modern Japanese interior to playful twists on classic dishes and drinks designed to feel fun and expressive like a dance.

Mai’s menu features small and shared plates made with clean, premium ingredients and precise technique. Standouts include the Chicken Tempura Nugget with Mai sauce and Kaluga hybrid caviar; Japanese Steak Frites made with A5 Miyazaki Wagyu and wagyu-fat fries; and a Eel Foie Gras Handroll with strawberry yuzu kosho, blood orange, and garlic chips.

The beverage program is composed, featuring cocktails that highlight Japanese ingredients like yuzu, matcha, and sake. Signature drinks include the Road Less Traveled, a playful sake-based twist on a martini with a unique presentation, Clarified Melon Highball, topped with Japanese melon soda, and the Sushi-Rice-Washed Strawberry Negroni. The sake selection is designed to showcase the category’s full spectrum, inviting for beginners discovering its nuances, while also offering rare and premium bottles for seasoned connoisseurs. A refined mocktail menu and a concise list of French wines complete the experience.

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