

Lunch


11.30am to 2.30pm

All mains
include free
flow salad

RICE

- Mushroom Tofu**  14
assorted mushrooms, garlic butter, fried rice
- 3-of-a-Kind Salmon Don** 16
mixture of sliced sashimi, aburi, cubed spicy salmon, flavoured sushi rice
- Bonito Grilled Eel & Aburi Scallop Don**  18
Maru's special eel sauce, flavoured sushi rice
- Grilled Pork Jowl** 18
onsen egg, wafu sauce, furikake topping, fried rice
- Stir Fry Cube Beef**  20
glazed with garlic red wine sauce, shimeiji mushroom, crispy garlic, asatsuki, onsen egg, fried rice
- Mentaiko Cod Fish** 22
mentaiko mozzarella cheese, onsen egg, fried rice
- Hokkaido Seafood Don**  26
Hokkaido scallop, uni, snow crab, crab miso, flavoured sushi rice

FUSION MAKI (8pcs)

- Aburi Salmon & Zuwai Kani** 16
king crab mayonnaise with crab miso, flying fish roe, Japanese cucumber, avocado
- Kimchi Tempura**  16
prawn tempura, asatsuki, Japanese cucumber, sliced onion, kimchi aioli
- Unagi Foie Gras**  18
pan-seared foie gras glazed with plum red wine, balsamico mayonnaise, truffle, teriyaki, Japanese cucumber, avocado, tenkasu

PASTA

- Mentaiko Prawn & Baby Scallop**  16
cod fish roe, parmesan cheese, ooba leaf, shredded seaweed
- Crispy Soft Shell Crab** 16
salted egg pasa, fine julienne gizami chilli
- Uni Pasta** 26
Japanese sea urchin alfredo, caviar, crispy seaweed
- Uni Ikura Angel Hair**  26
caviar, shio kosho, truffle, chilled angel hair
- Sashimi Hiyashi Somen**  32
Hokkaido scallop, botan ebi, uni, aburi salmon, caviar, bonito shoyu broth, chilled somen

SMALL BITES

- Charcoal Chicken Karaage**  8
- Mentaiko Cheese Gyoza** 8
- Mix Lotus Roots & Potatoes With Truffle** 8
- Sweet Potato Fries With Garlic Dip** 8
- Truffle Chawanmushi**  8
- Vietnamese Chicken Wings**  8
- Vietnamese Fruit Rolls**  8
- Vietnamese Pork Jowl Spring Rolls** 8

Quench your thirst with our beverage
(Tea/Coffee/Soft Drink) at \$2.50

or Savour a dessert
at \$3.50



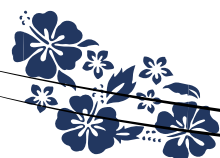
- CHEF'S RECOMMENDATION,





- SPICY,



- VEGETARIAN



*Menu will be subjected to change seasonally.
*If you have any dietary considerations, please let our staff know.
*Prices stated are in Singapore Dollars and are subjected to GST and service charge.

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