

# Dinner

6 to 10pm

## cold tapas

	S	L
<b>Green Hummus</b>	8	14
edamame, avocado, white miso, salted egg sliced baguette <i>Additional salted egg sliced baguette at \$2</i>		
<b>Summer Roll</b> 🌿	12	18
strawberry, mango, avocado		
<b>Salmon Spring Roll</b>	10	16
Japanese cucumber, lettuce, carrot pickles, mix salad		
<b>Spicy Salmon Tartar</b> 🍄 🌶️	16	24
miso, togarashi, crispy seaweed		
<b>Beef Carpaccio</b> 🍄	23	38
ponzu, truffle, tobiko		
<b>White Tuna Tataki</b> 🍄	22	32
nori wasabi, orange ponzu jelly, pomegranate, basil, shio kosho		

## hot tapas

	S	L
<b>Truffle Chawanmushi</b>	8	14
steamed egg, truffle		
<b>Chicken Katsu Tacos</b>	12	18
pineapple tonkatsu sauce, sweet corn, red cabbage, Vietnamese tacos		
<b>Pork Jowl Banh Mi</b>	12	24
Japanese cucumber pickles, jellyfish, purple shiso		
<b>Crispy Enoki Golden Mushroom</b> 🌿	12	
deep fried enoki, curry, goma sauce		
<b>Eggplant Pizza</b> 🌿	14	
tomato sauce, mozzarella cheese		
<b>Sweet Potato Truffle Croquette</b> 🍄 🌿	14	
bread crumbs, sweet potato, truffle mayonnaise		
<b>Mentaiko Baked Mushroom</b> 🌿	14	
mentaiko potato, lotus root chips		
<b>Asparagus with Blue Cheese</b> 🌿	15	
grilled asparagus, blue cheese cream		
<b>Baked Bone Marrow</b>	20	36
shiso salt, furikake, red wine plum sauce		

## seafood

	S	L
<b>Scallop</b> 🍄	12	20
Vietnamese grilled scallop, peanut		
<b>Steamed Spicy Asari</b> 🍄 🌶️	15	28
Vietnamese style, lemon grass, coconut milk <i>Additional sliced baguette at \$2</i>		
<b>Soft Shell Crab</b>	16	28
salted egg, sweet corn tempura		
<b>Surume Squid</b>	18	
ginger, assorted spices		
<b>Cod fish</b> 🍄	22	
mentaiko cheese		
<b>Galician Octopus</b> 🍄	25	
Spanish paprika, mentaiko potato		

## meat

<b>Lamb Rack</b>	24
honey mustard <i>Additional lamb rack at \$10</i>	
<b>Chargrilled Pork Loin</b>	26
lemongrass, fish sauce, lime	
<b>Duck Breast</b> 🍄	27
rice vinegar, grape sauce	
<b>Ox Tongue</b>	28
shio kosho & mustard sauce	
<b>Iberico Pork Jowl</b> 🍄	28
tofu purée, Vietnamese infused sauce	
<b>Sirloin Beef Steak</b> 🍄	50
sea salt, pepper, mustard, yuzu kosho	

## salad

<b>Macadamia Avocado</b>	13
green, turnip, mango, avocado	
<b>Kale</b> 🍄	15
Maru dressing	

## carbs

<b>Prawn &amp; Baby Scallop Mentaiko Pasta</b>	18
cod fish roe, parmesan cheese, ooba leaf, shredded seaweed	
<b>Bonito Unagi Risotto</b>	20
parmesan cheese, eel sauce	
<b>Pork Jowl Don</b>	23
onsen egg, wafu sauce, furikake topping	
<b>Truffle Beef Cube Don</b> 🍄	25
glazed with garlic red wine sauce, shimeji mushroom, crispy garlic, asatsuki, onsen egg	
<b>Sashimi Don</b>	28
Hokkaido scallop, uni, snow crab, crab miso, flavoured sushi rice	
<b>Creamy Uni Pasta</b>	28
caviar, crispy seaweed, alfredo	
<b>Crab Risotto</b>	28
ramen egg, chives, basil	
<b>Uni Ikura Angel Hair</b> 🍄	28
caviar, shio kosho, truffle, chilled angel hair	
<b>Hiyashi Somen</b> 🍄	34
Hokkaido scallop, botan ebi, uni, aburi salmon, caviar, bonito shoyu broth, chilled somen	
<b>Uni Ikura Bowl</b> 🍄	58
Hokkaido sea urchin, flavoured sushi rice	

## desserts

<b>Ice Cream</b>	5
homemade coconut / yuzu / goma	
<b>Soya Bean Tofu</b>	8
matcha latte, red bean paste	
<b>Black Sticky Rice</b>	10
passion fruit cream, pomegranate, peanut	

🍄 - CHEF'S RECOMMENDATION, 🌿 - VEGETARIAN, 🌶️ - SPICY

MENU WILL BE SUBJECTED TO CHANGE SEASONALLY.  
PRICES STATED ARE IN SINGAPORE DOLLARS AND ARE SUBJECTED TO GST AND SERVICE CHARGE.  
FOOD MAY TAKE A WHILE TO BE SERVED DURING PEAK HOURS. WE APPRECIATE YOUR KIND UNDERSTANDING.

MARUSG.COM |   MARUSGDINEBAR | #MARUSG



DINE ~ BAR