

# 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 Bowl** 16  
mixture of sliced sashimi, aburi, cubed spicy salmon,  
flavoured sushi rice
- Bonito Grilled Eel & Aburi Scallop Bowl**  18  
Maru's special eel sauce, flavoured sushi rice
- Grilled Pork Jowl** 20  
onsen egg, wafu sauce, furikake topping, fried rice
- Stir Fry Cube Beef**  22  
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
- Anago Foie Gras Bowl**  25  
Japanese sea eel, white truffle oil, pan-seared foie gras glazed with  
plum red wine, flavoured sushi rice
- Aburi Chirashi Bowl**  29  
salmon, tuna, swordfish, yellow tail, white fish, scallop, prawn,  
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

## MARU'S SIGNATURE

- Wagyu Beef Don** 32  
onsen egg, shio kubo, white truffle oil, yakiniku sauce
- Uni Ikura Bowl** 58  
Hokkaido sea urchin, flavoured sushi rice

## 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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