

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
flavoured sushi rice, mixture of sliced sashimi, aburi, cubed spicy salmon,
- Bonito Grilled Eel & Aburi Scallop Bowl**  18
Flavored sushi rice, Maru's special eel sauce,
- 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 konbu, 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 pasta, fine julienne kizami chilli
- Uni Pasta** 26
Japanese sea urchin alfredo, caviar, crispy seaweed
- Uni Ikura Angel Hair**  26
caviar, shio konbu, truffle, chilled angel hair
- Sashimi Hiyashi Somen**  32
Hokkaido scallop, botan ebi, uni, aburi salmon, caviar, bonito shoyu broth, chilled somen

SIDE DISH

- Edamame** 5
- Shirauo Karaage with matcha salt**  6
- Cheese satsuma age(6 pcs)** 7
- Mentaiko gyoza** 7
- Agedashi Tofu(4pcs)** 6
- Truffle Ikura Chawanmushi (2pcs)**  8
- Truffle Beef Carpaccio**  15
- Chicken Karaage** 7
- Tiger Prawn Tempura (3pcs)** 8
- Unagi Dashimaki** 8
- Arabiki Sausage (6pcs)** 8
- Kaki fry (3pcs)** 8
- Truffle Fries** 8
- Miso soup** 3
- Asari Butter Sakamushi**  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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