

Maru Sushi & Grill Menu

Sharing Plates

Organic Tofu fresh cold tofu in sweet ginger infused soy with scallions, bonito flakes, cucumber, shredded nori, wakame and red miso

Gyu Asparagus grilled beef wrapped asparagus with a sweet teriyaki glaze

Steamed Mussels blue mussels in garlic broth with scallions and tomato

Fire Cracker Shrimp crispy fried shrimp in Japanese seven pepper seasoning served with sweet garlic chilli sauce

Soft Shell Crab deep fried served with hand dipped onion rings and Maru dressing

Land and Sea Tempura deep fried zucchini, sweet potato, mushroom, broccoli, asparagus, onion, shrimp served with Maru dressing

Flash Fried Calamari calamari flash fried in light batter served with spicy mayo

Organic Edamame freshly steamed soybeans with sea salt

Chicken Gyoza deep fried chicken dumplings served with Maru dressing

Crabby Mushrooms stuffed with crab, cream cheese, scallions and panko fried served with honey garlic sauce

Soups and Salads

Maru Signature Salad grapes, Fuji apples, dried cherries, candied walnuts, tomato, lettuce, wasabi Dijon aioli - teriyaki chicken or fried teriyaki tofu at an additional cost

* **Seven Fish Sashimi Salad** tuna, salmon, octopus, albacore, yellowtail, shrimp, smoked salmon, radish sprouts, baby greens, onion, carrot, cucumber, masago, with garlic ponzu, grapeseed oil

Seaweed Salad with toasted sesame seeds and cucumber

House Salad iceberg lettuce, baby greens, cucumber, red pepper, tomato, carrot, edamame, boiled quail egg with ginger dressing

Miso Soup made with organic miso, silken tofu, wakame and scallions

Squid Salad with toasted sesame seeds and cucumber

Tempura Udon Soup savory noodle soup with tempura shrimp, scallions and seaweed in a clear broth, served with an inari nigiri

Vegetable Udon Soup savory noodle soup with fried sweet potato, zucchini, shiitake mushroom, onion, scallions, and seaweed in a clear broth, served with an inari nigiri

Yaki Udon stir fried udon noodles with zucchini, onion, carrot, mushroom - shrimp or tofu at an additional cost

Hamachi Kama fried yellowtail collar glazed with honey garlic sauce served with rice and a chef's salad

Sashimi four pieces per order

- * **Tuna** maguro
- * **Tuna tataki** maguro
- * **Albacore tataki** shiro maguro
- * **Salmon** sake
- * **Yellowtail** hamachi
- * **Scallop** hotategai
- Egg Custard** tamago
- * **Sweet Shrimp** ama ebi
- * **Octopus** tako
- Chef's choice** assorted sashimi

Nigiri two pieces per order

- * **Tuna** maguro
- * **Albacore** shiro maguro
- Crab** kani
- Eel** unagi
- * **Salmon** nama sake
- Octopus** tako
- * **Smelt Roe** masago
- Smoked Salmon**
- * **Scallop** hotate gai
- Shrimp** ebi
- * **Surf Clam** hokkigai
- * **Sweet Shrimp** ama ebi
- Tofu Pocket** inari
- * **Yellowtail** hamachi
- * **Salmon Egg** ikura
- Egg Custard** tamago
- * **Tuna Tataki**

Maki seaweed outside

* **Tuna**

* **Salmon**

Avocado

Asparagus

***Negi-hama**

Crab

Eel

Cucumber

Kampyo

Te-maki hand roll

Eel and Avocado

Salmon Skin

* **Negi-hama**

* **Spicy Salmon**

* **Spicy Tuna**

Rolls eight pieces per order

Eel and Avocado

* **Spicy Tuna**

* **Spicy Salmon**

Philly smoked salmon, cream cheese, avocado

* **Spicy Yellowtail**

Crunchy Shrimp tempura fried shrimp, avocado, spicy mayo with tempura crunch

Cali crab, cucumber, avocado

Specialty Rolls

* **Cosmo** shrimp tempura roll topped with tuna, avocado, scallions, masago and drizzled with honey wasabi aioli and spicy mayo

* **Crunchy Tuna** spicy tuna with tempura crunch

* **Crunchy Salmon** spicy salmon with tempura crunch

Dragon crab, cucumber, avocado with eel and avocado on top, drizzled with eel sauce

* **Nirvana** tempura fried smoked salmon, crab, avocado, cream cheese with eel sauce, honey wasabi

aioli, masago and scallions

Tarantula deep fried soft shell crab, cucumber, red pepper, radish sprouts topped with masago

* **Honeymoon** crab, salmon, albacore, cucumber, kampyo topped with rooster sauce, eel sauce and tempura crunch

* **Beach Party** tuna tataki, avocado, cucumber, radish sprouts, topped with crab salad (carrot, cucumber, wasabi tobiko with wasabi dressing)

* **Rainbow** crab, cucumber, avocado, topped with tuna, salmon, yellowtail, albacore, shrimp

* **Yellow Fever** spicy yellowtail, cucumber, radish sprouts, serrano pepper, cilantro oil

Signature Rolls

* **Mahalo** shrimp tempura and spicy mayo topped with yellowtail, avocado and pineapple salsa

* **Lollipop** tuna, salmon, yellowtail, albacore, crab, avocado wrapped in cucumber with a chef's salad

* **Ocean's Eleven** salmon, cucumber, radish sprouts, kampyo topped with albacore, and avocado with a spicy salad (baby greens, carrot, cucumber, asparagus)

* **'Maru'velous** crab, cucumber, avocado topped with spicy tuna, lobster, wasabi tobiko, honey wasabi aioli and eel sauce

Crouching Tiger panko shrimp tempura, cream cheese, crab, topped with shrimp and avocado, fantasy sauce, eel sauce, wasabi aioli, masago and scallions

Sexy Bacon hickory smoked bacon with cucumber, asparagus, crab, tempura crunch, soy paper, fantasy sauce, creamy garlic sauce, eel sauce and shredded nori

* **Soy Joy** spicy tuna, albacore, cucumber with tempura crunch and soy paper topped with eel sauce, spicy mayo and fantasy sauce

Holy Crab deep fried soft shell crab, avocado, crabstick, cucumber topped with crab, tempura crunch and eel sauce

Miss Saigon cilantro, cucumber, radish sprouts, albacore, red pepper, shrimp, avocado with spicy chilli sauce

Papa Crema crab, smoked salmon, avocado, cream cheese, tempura fried topped with sweet garlic potato salad

Vegetarian Rolls

Green Turtle radish sprouts, cucumber, avocado, tomato, baby greens, asparagus and kampyo in soy paper with Maru dressing

Archer asparagus, mango, organic tofu, roasted red pepper and avocado served with Maru green goddess dressing

Rio Grande avocado, asparagus, red pepper, tomato and serrano with fresh guacamole and pico de gallo

Simply Green cucumber, avocado, kampyo and baby greens with Maru dressing

Boogie Veggie radish sprouts, cucumber, avocado, asparagus, kampyo topped with tempura fried sweet

potato with Maru dressing

Super Mario shiitake and crimini mushrooms, radish sprouts, avocado, cucumber, asparagus, red pepper, tempura crunch and a Chef's salad

Hibachi Grills served grilled vegetables (zucchini, carrot, onion, mushroom and broccoli) & choice of soup or salad, choice of steamed or fried rice

Maru Ribeye

Grilled Rock Shrimp

Teriyaki Glazed Chicken

Ribeye and Chicken

Ribeye and Shrimp

Chicken and Shrimp

Hibachi Veggie with grilled zucchini, broccoli, onion, carrots, mushroom, sweet potato and teriyaki fried tofu

Side Orders

fried rice

grilled vegetables

teriyaki fried tofu

teriyaki chicken

shrimp

Chef's Platters

* **Chef's Choice** omakase platters featuring today's specials. **Please ask about availability.**