

Maru Lunch Menu (AM11:30~PM13:30)

※The price including tax

FISH

All fish is grilled served with one small vegetable dish, Japanese omelet, steamed rice, pickled vegetables and miso soup.



Salted mackerel ¥1,240-

Black cod fish marinated in white miso
¥1,550-

Yellowtail marinated in salt malt
¥1,250-

Salmon marinated in koji miso

MEAT

¥1,300-



Soft simmered pork ¥1,550-

served with one small vegetable dish,
Japanese steamed rice,
pickled vegetables and miso soup.

Today's special ✕ Please see other side

OTHERS

Bottle Beer (SuntoryPremium Malt's 334ml) ¥650

Draft Beer (Suntory Premium Malt's) ¥750

Coca cola (334ml) ¥660

Row egg (to mix with soy-sauce and eat with rice) ¥200

Kyou chirimen (Dried and fried sardines with Japanese pepper) ¥350

Ikura shoyu zuke (Salmon roe soaked in soy sauce) ¥500

*you may add **sashimi** to your order with ¥900- (**Saturday Only**)

DESSERT

Steamed custard pudding with bitter caramel ¥500



Today's special

served with one small vegetable dish, Japanese steamed rice,
pickled vegetables and miso soup

Mon. Grilled pork loin, ginger sauce ¥1,550-

Tues. Simmered mackerel cooked with Maru original miso

¥1,400-

Wed. Seasonal grilled fish (changed weekly) ¥1,500-

Thur. Seasonal simmered fish (changed weekly)



¥1,500-

Fri. Sliced sea bream sashimi marinated in sesame sauce

※ Ingredients are placed on top of a bowl of rice,
and hot green tea is poured over them.

¥1,550-

Sat. Assortment of fresh sashimi (3-4 kinds of fish)

&

simmered red snapper (fillet)

¥2,100-