

# 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-