

APPETIZERS

-  EDAMAME (REGULAR OR SPICY) 4
Steamed edamame served with a light sprinkling of salt
-  MARU SALAD 4
Kale and carrots tossed with ponzu-sesame dressing
- ★ GYOZA 6
Pan fried dumplings served with Ponzu sauce and spicy oil (Available in **organic veggie(5)**, pork or chicken)
- SHRIMP TEMPURA 7
Shrimp and vegetables lightly battered and deep fried. Served with tempura sauce
-  VEGETABLE TEMPURA 5
Vegetables lightly battered and deep fried. Served with side of tempura sauce
- PORK BUNS 5.5
Two steamed buns, filled with chashu and served with house sauce
- ★ CHICKEN KARAAGÉ 5
Japanese style fried chicken tossed in a lightly spicy namban sauce
- KATSU 5.5
Fried chicken breast or pork loin
- TAKOYAKI 5.5
A traditional Japanese street food: An octopus fritter, served with Japanese mayonnaise
-  TSUKEMONO 2.5
A selection of Japanese pickles
- MARU RIBS 7
Deep fried baby ribs with maru sauce

RICE

- CHICKEN KATSU 10
Breaded chicken lightly fried served over rice with curry and tonkatsu sauce
- TONKATSU 9
Breaded pork loin lightly fried served over rice with curry and tonkatsu sauce
- GRILLED UNAGI 10
Freshwater eel with kabayaki sauce. Served over rice, with side of spinach
- EXTRA CURRY 1

#SLURP!




RAMEN

All ramen (excluding Vegetarian, and Udon) are served with: Braised pork belly (chashu), seasoned soft boiled egg, blanched spinach, scallion, shallot.

CHOOSE YOUR NOODLE STYLE:









- HAKATA White, thin and delicate
- SAPPORO Yellow, curly and chewy

- TONKOTSU 10
Our hearty house tonkotsu broth
- ★ SPICY TONKOTSU 10
Our traditional house broth with a kick of heat
- CREAMY MISO 9.5
A creamy miso broth topped with sweet corn, nori and wood ear mushrooms
- SHOYU 9.5
A savory chicken broth seasoned with soy
-  VEGETARIAN 9.5
An umami-rich broth with veggies, Tsukemono Pickles (tonkotsu or miso broth)
- UNAGI RAMEN 13
- SUPER BOWL 17
Texas-size any bowl of ramen: Extra toppings & double noodles
- NABEYAKI UDON 16
Shrimp tempura, poached egg, carrot, onion, cucumber, and scallion, over udon noodles
- YAKI RAMEN/UDON 10
Pan-fried ramen/udon with mix-vegetables shredded chasu-pork in maru sauce
- EXTRA NOODLES 2
- EXTRA BROTH 1.5

LUNCH COMBO 12

- Your choice of Tonkotsu, Spicy Tonkotsu, or Vegetarian Ramen
- Maru Side Salad
- Your choice of Soda or Tea
- +ADD GYOZA 2.5
- +ADD SCOOP OF ICE CREAM 1
- +UPGRADE TO BEER 3

BEVERAGES

-  HOT GREEN TEA 1.5
- ICED TEA 1.5
Black Tea or Green Tea
-  SOFT DRINKS 1.5
Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper, Sprite
-  FRAPPUCCINO 3
Green Tea, Mango
-  ICE BERRY 3.5
-  COOL LIME 2.5
-  ICE MILK TEA 2.5
-  HOT MILK TEA 3
-  HOT GRAPEFRUIT TEA 3

SIDES & EXTRA TOPPING

- TEMPURA SHRIMP (2) 3
- CHASHU PORK BELLY 3
-  SEASONED EGG 2
-  SWEET CORN 1
-  NORI 1
-  PICKLE GINGER .5
-  DICED SHALLOT 1
-  WOOD EAR MUSHROOM 1
-  BLANCHED SPINACH 1
-  STEAMED RICE 1

DESSERTS

- CHEESE CAKE 6
Fried cheese cake with a scoop of vanilla ice cream, extra scoop \$1.5
- TEMPURA BANANA 6
Fried banana with a scoop of vanilla ice cream, extra scoop \$1.5
- ICE CREAM 3
Choice of Vanilla, Green Tea, or Red Bean
- MOCHI ICE CREAM 4.5
Choice of Vanilla, Green Tea, or Red Bean