



# MARU

ENGLISH



Our menu offers a cuisine inspired by Japanese tradition, enriched with local influences to provide a culinary experience that satisfies every palate. We carefully select the finest ingredients, prioritizing fresh and high-quality produce, to ensure dishes that enhance authentic and genuine flavors.

To complete the experience, our expert bartender offers a selection of over a hundred gins from around the world, proposing pairings designed to enhance the flavors of each dish.

Discover the cuisine of MARU with our tasting dishes  
prepared specially for you.

30 EURO per person, minimum 2 people.

to start...

Breaded shrimp 10

Net-caught raw fish 28

Vegetables in tempura (v) 10

MARU Style Salmon Tartare 15

Tempura Fried Cod 14

Breaded shrimp and salmon 16

Mixed Sashimi 18

Classic or spicy tuna tartare 16

Octopus carpaccio 20

Marinated anchovies in ponzu sauce 12

## nigiri<sup>(1 piece)</sup>

Salmon 2

Seared salmon 2,5

Tuna 2,5

Seared tuna 3

Eel 3,5

Raw shrimp 5

Yellowtail 3

Marinated anchovy 3

Mixed nigiri MARU style 12

## gunkan (4 pieces)

### Nami 14

Salmon, cream cheese, seared salmon tartare, teriyaki

### Gemma 14

Tuna, tuna tartare, spicy sauce, fish roe

### Shiro 12

Salmon, cream cheese, fragole, teriyaki

### Zen 14

Salmon, salmon tartare, crispy onion, teriyaki

### Aura 12

Tuna, cream cheese, caramelized onion, teriyaki

### Umi 12

Tuna, cream cheese, crispy onion, teriyaki

## rolls (8 pieces, fried rolls 5 pieces)

### Perla 15

Salmon, avocado, cream cheese, oyster sauce

### Tamanegi 16

Tuna, caramelized onion, teriyaki, cream cheese

### Krizia 15

(Fried roll) Salmon, cream cheese, prawns, maracuja sauce

### California 15

Salmon, teriyaki, avocado, cream cheese

### Maru 16

Salmon tartare, avocado, fish roe, teriyaki, MARU sauce

### Maguro 16

Tuna, crispy onion, cream cheese, teriyaki

### Nervi 16

Breaded prawns, mango sauce, teriaky, MARU sauce

### Porticciolo 16

Breaded prawns, avocado, cream cheese, teriaky, MARU sauce, almonds



## Nashi (v) 15

Dried tomatoes, fried carrot, sesame sauce, red fruit sauce

## Abura 15

(Fried roll) salmon, cream cheese, teriyaki

## Quinto 16

Breaded shrimp, avocado, mango, teriyaki, MARU sauce, mango sauce

## Genova 16

Sea bass tartare, avocado, fish roe, nigiri sauce

## Kyoto 20

Tuna, spicy sauce, chili threads, fish roe

## Mei 18

Salmon tartare, avocado, fish roe, spicy sauce, chili threads

## Krizia Red 15

(Fried roll) Salmon, cream cheese, strawberries, teriyaki, kataifi

## Yuna 16

Salmon tartare, avocado, cream cheese, Tropea onion, Tabasco, toasted almonds

## signature rolls (8 pieces)

### Alba 16

Yellowtail, truffle sauce

### Cappon Magro Roll 20

Mussels, carrots, beetroot, zucchini, shrimp, green sauce

### Pesto Roll 16

Yellowtail, pesto, basil sauce

### Santa Margherita 22

Zucchini flower in batter, Ligurian shrimp, EVO oil

### Tokyo 22

Crab, avocado, fish roe, teriyaki, MARU sauce

### Edo 16

Salmon tartare, lemon zest, seared salmon, teriyaki

### Flora 17

Breaded shrimp, avocado, seared salmon, teriyaki, MARU sauce, toasted almonds

## from the kitchen

Shrimp and vegetable yaki-soba 17

Tuna tataki 18

Grilled salmon 20

Teppanyaki beef 18

Teriyaki chicken 18

Tempura shrimp and vegetables 15

Beef fillet with ginger 25

Pork tonkatsu 16

Steamed shrimp gyoza 12

Ramen of the day 16



Prices in Euro - VAT included - Cover charge 3 Euro per person - Filtered water 2.5 Euro  
(V) vegetarian options

#### INFORMATION ON FOOD ALLERGIES

Some dishes and beverages may contain one or more of the 14 allergens listed in Regulation (EU) No. 1169/2011.

Upon request, the relevant documentation can be consulted and will be provided by the staff on duty.

We cannot guarantee the complete absence of traces of these allergens in all our dishes and beverages.

Some dishes or ingredients may be frozen or blast-frozen by the producer, or they may undergo local blast freezing at negative temperatures to ensure quality and safety, as described in the procedures of the HACCP plan in accordance with EC Regulation 852/04.



Our desserts are made daily. The waitstaff is available to tell you about the daily specials and guide you in making your selection.

