



MARU

ENGLISH

Discover the cuisine of MARU with our tasting dishes*
tailored just for you: a selection of our dishes, designed by
the Chef to best tell the story of our cuisine

35 EURO per person, min. 2 people

to start...

Breaded shrimp* 10

Vegetables in tempura (v) 10

MARU Style Salmon Tartare 18

Avocado, flying fish roe*, cream cheese, teriyaki, MARU sauce, toasted almonds, chives

Tempura Fried Cod* 14

Breaded shrimp and salmon* 16

Cream cheese, oyster sauce, chives

Classic tuna tartare 20

MARU Style tuna tartare 18

In the spicy version, we offer it with avocado, flying fish roe*, chives, spicy sauce, and chili threads

sashimi

Mixed Sashimi 18

Tuna, salmon, yellowtail

Salmon 16

Tuna 18

Yellowtail 18

Shrimp 30

MARU's marinated

Lemon-marinated dishes with Tropea onion, coriander, pepper, fresh and powdered chili, and EVO oil

Salmon 18

Tuna 20

Yellowtail 22

Mixed 24

nigiri

2 per selection

Salmon 4

Seared salmon 5

Tuna 5

Seared tuna 6

Eel* 7

Raw shrimp 10

Yellowtail 6

Mixed nigiri MARU style (4 nigiri) 12

gunkan

4 per selection

Nami 14

Salmon, cream cheese, seared salmon tartare, teriyaki

Gemma 14

Tuna, tuna tartare, spicy sauce, flying fish roe*

Ikura 18

Salmon roe, nori seaweed

Shiro 12

Salmon, cream cheese, strawberries, teriyaki

Zen 14

Salmon, salmon tartare, crispy onion, teriyaki

Tobiko 16

Flying fish roe*, nori seaweed

Aura 12

Tuna, cream cheese, caramelized onion, teriyaki

Umi 12

Tuna, cream cheese, crispy onion, teriyaki

rolls

8 per selection

Perla 15

Salmon, avocado, cream cheese, oyster sauce

Maru 16

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

Abura* 15

(Fried roll - 5 pieces) salmon, cream cheese, teriyaki

California 15

Salmon, teriyaki, avocado, cream cheese

Bogliasco 18

Salmon, avocado, cream cheese, flying fish roe*, toasted almonds, teriyaki, MARU sauce, chives

Krizia* 15

(Fried roll - 5 pieces) Salmon, cream cheese, prawns, maracuja sauce

Yuna 16

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

Krizia Red* 15

(Fried roll - 5 pieces) Salmon, cream cheese, strawberries, teriyaki, kataifi

Tamanegi 16

Tuna, caramelized onion, teriyaki, cream cheese

Pegli 16

Tuna, avocado, nigiri sauce

Kyoto 20

Tuna, spicy sauce, chili threads, fish roe*

Maguro 16

Tuna, crispy onion, cream cheese, teriyaki

Nervi 16

Breaded shrimp*, mango sauce, teriyaki, MARU sauce

Quinto 16

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

Genova 16

Sea bass tartare, avocado, fish roe*, nigiri sauce

Nashi (v) 15

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

signature rolls

8 per selection

Edo 16

Salmon tartare, lemon zest, seared salmon, teriyaki

Porticciolo 16

Breaded shrimp*, avocado, cream cheese, teriaky, MARU sauce, almonds

Ale 18

6pcs - Yellowtail, Salmon, Tuna, cream cheese, avocado, rice paper sheet

Pra 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

Alba 16

Yellowtail, truffle sauce

Flora 17

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

from the kitchen

Shrimp and vegetable yaki-soba* 17

Grilled salmon* 20

Teriyaki prawns* 20

Tempura shrimp and vegetables* 15

Teriyaki chicken* 18

Teppanyaki beef 18

Grilled steak 20

Accompanied by our Japanese sauces

Sautéed prawns with vegetables* 20

gyoza* 12

steamed or grilled, with a choice of

Prawns, Meat, Vegetables, Chicken

dessert

The specialties listed are artisanally prepared, so availability may vary.
The dining room staff will inform you about today's specials

Tiramisù 8

Panna cotta 8

Cheesecake 9

Affogato al caffè 9

Fresh fruit with ice cream 12

Lemon sorbetto 8

Pasticceria secca con passito 10

Chocolate fondant with a molten core and ice cream 12

Fresh fruit 8

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

INFORMATION ON FOOD ALLERGIES

AlSome dishes and drinks may contain one or more of the 14 allergens specified by Regulation (EU) No. 1169/2011.

Upon request, before ordering, you can consult the specific documentation which will be provided by the staff on duty.

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

FROZEN PRODUCTS AND SAFETY BLAST CHILLING

Dishes or ingredients marked with an asterisk (*) are frozen or deep-frozen at the source by the manufacturer, or subjected to freezing/blast chilling on-site. Fish intended to be consumed raw or virtually raw in this establishment has undergone a preventive blast chilling treatment at a negative temperature (freezing) in accordance with the requirements of Regulation (EC) No 853/2004 and the procedures of the HACCP plan.

