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maru SUSHI & GRILL

SAKE, BEER & WINE

FUSION SUSHI

ASIAN CUISINE

HIBACHI GRILL

LUNCH

MONDAY – FRIDAY. 11:30 AM – 2:30 PM

SATURDAY. 12:00 PM – 4:00 PM

DINNER

MONDAY – FRIDAY. 5:00 PM – 10:00 PM

SATURDAY. 4:00 PM – 10:00 PM



www.marusushigrill.com

APPETIZER

熱

WARM



EDAMAME

lightly sea salted Japanese soybean steamed to perfection \$5

MINI SPRING ROLLS

crispy veggie spring rolls; quick-fried in a crisp wonton wrapper with sweet chili sauce \$5

BEEF GYOZA

5 pc crispy quick-fried Japanese beef dumpling with gyoza sauce \$5

VEGGIE GYOZA

5 pc crispy quick-fried Japanese green vegetable dumpling with gyoza sauce \$5

SHUMAI

6 pc steamed Bite-sized Japanese shrimp dumpling \$5

BEEF KATSU SKEWERS

panko crushed beef with skewer, katsu/yumyum/hot sauce \$6

CALAMARI RING

crispy quick fried breaded wild caught calamari ring and side mayo sauce, chili pepper \$8

SOFT SHELL CRAB

very lightly battered & quick fried soft shell crab with tempura onion rings and side ponzu sauce \$9

CRISPY PORK

very lightly battered & quick fried pork and sautéed with veggies, special blend sauce \$9

VEGGIE TEMPURA

crispy veggie quick-fried in tempura batter with maru special tempura sauce \$10

SHRIMP TEMPURA

crispy tail-on shrimp and veggie quick-fried in tempura batter with maru special tempura sauce \$12

冷

COLD



HOUSE GINGER SALAD simple green with home-made ginger dressing \$3

SEAWEED SALAD zesty seaweed served with sprinkle of sesame seed \$5

CALAMARI SALAD zesty calamari(squid) served with sprinkle of sesame seed \$6

SUSHI SAMPLER 5 pieces chef's choice of nigiri sushi \$10

SASHIMI SAMPLER 6 pieces chef's choice of sashimi \$11

AGEDASHI TOFU

tofu in tempura sauce with pickled ginger, scallions, bonito flakes and shredded dry seaweed \$6

AVOCADO SALAD*

creamy avocado with tuna & shrimp sprinkled with sesame seeds, wasabi aioli/masago \$7

SUNOMONO

octopus, conch, shrimp, crab, seaweed /carrot/cucumber with ponzu sauce topping sesame seeds \$9

MARU TARTARE*

fresh tuna & salmon mixed with maru tartare sauce and a hint of scallions/lime/sesame seeds \$9

SALMON CAPACCIO*

creamy fresh salmon with red onion, carrot, lime, scallions in garlic soy vinaigrette(mild or spicy) \$10

WHITE TUNA TATAKI*

sliced white albacore tuna, sprinkled with chili pepper, scallions & served with ponzu sauce \$10

TUNA KOBACHI*

cubed tuna with masago, scallions, togarashi and hot sesame oil dressing with avocado \$12

JALAPENO HAMACHI*

thin sliced fresh yellow tail topped with sliced jalapeno pepper, scallions, togarashi, hot sauce \$13

SOUPS



MISO SOUP

traditional japanese miso with tofu, wakame \$3

ONION SOUP

japanese style Onion soup with chicken & fish broth and chopped chives \$3



MARU SPECIAL CUISINE with soup

BULGOGI

best Korean dish, thinny sliced beef marinated bulgogi house blend, chef salad, white rice \$15

HOT & SPICY PORK

best Korean dish, thinny sliced pork marinated special blended red chili pepper paste, chef salad, white rice \$15

BIBIMBAP

best Korean dish, rice top with marinated beef, sprouts, carrots, zucchini, egg/sesame oil, gochujang sauce \$14

CHICKEN KATSU

home-made panko crushed fried chicken breast cutlet, chef salad, maru katsu sauce, white rice \$14

FISH KATSU

home-made panko crushed fried sushi grade tilapia, fried sweet potato, chef salad, tartar/hot sauce \$14

TERIYAKI CHICKEN

hibachi grilled chicken breast glazed with teriyaki sauce, grilled veggies[#], chef salad, white rice \$16

TERIYAKI SALMON

hibachi grilled sushi grade salmon glazed with teriyaki sauce, grilled veggies[#], chef salad, white rice \$17

TERIYAKI VEGGIE TOFU

hibachi grilled tofu glazed with teriyaki sauce, grilled veggies[#] and sweet photato, chef salad, white rice \$16

GARLIC STEAK

hibachi grilled New York strip steak with maru garlic sauce, grilled veggies[#], chef salad, white rice \$19

GARLIC JUMBO ROCK SHRIMP

hibachi grilled jumbo rock shrimp with maru garlic sauce, grilled veggies[#], chef salad, white rice \$20

TEMPURA UDON

japanese udon noodle soup with tempura shrimp topped with scallions, krabstick, wakame \$14

VEGETABLE UDON

japanese udon noodle soup with tempura vegetable topped with scallions,krabstick,wakame \$13

FRESH SOBA NOODLE

Japanese buckwheat noodle, veggie mix, shredded cucumber/carrot/egg and soba sauce, sesame seed \$14

#) grilled veggies : zucchini, onion, carrot, mushroom



KID'S MEAL with french fried sweet potato or white rice

TERIYAKI CHICKEN \$7, CHICKEN KATSU \$7

NIGIRI, SASHIMI, SUSHI PLATTER



NIGIRI (2 pieces per order) /



SASHIMI (3 pieces per order)

ITEMS	NIGIRI	SASHIMI	ITEMS	NIGIRI	SASHIMI
TUNA* maguro	6	7	SCALLOP/SPICY SCALLOP* hotate	6/7	7
ESCOLAR TUNA* shiro maguro	6	7	CONCH/SPICY CONCH horagai	6/7	7
ALBACORE TUNA*bincho-maguro	5	6	SURF CLAM* hokigai	6	7
YELLOW TAIL* hamachi	7	8	WHELK CLAM tsubugai	5	6
FRESH SALMON* sake	6	7	SQUID* ika	5	6
SMOKE SALMON	6	7	BABY OCTOPUS iidako	6	8
SUSHI SHRIMP ebi	5	6	SALMON ROE* ikura	6	7
SWEET SHRIMP* ama ebi	7	8	SMELT ROE* masago	5	6
SNOWCRAB zuwai kani	6	7	WASABI TOBIKO*	5	6
KRAB STICK kani	4	5	EGG CUSTARD tamago	5	6
EEL unagi	6	7	BEAN CURD inari	5	6
OCTOPUS/SPICY OCTOPUS tako	6/7	7	MACKEREL* saba	6	7

#) Today's special Item(please ask server or check our facebook)



CHEF'S SUSHI combinations PLATTER

SASHIMI SALAD*

Seven kind fish & shellfish with seaweed, veggie mix topping with avocado, tomato, masago, scallions and chili pepper, ponzu sauce. \$18

CHIRASHI*

Assorted sashimi & egg custard on a bed of sushi rice. \$20

SUSHI REGULAR*

Chef's choice 7 pieces nigiri sushi & california roll. \$19

SUSHI DELUXE*

Chef's choice 9 pieces nigiri sushi & spicy tuna roll. \$24

SASHIMI REGULAR*

Chef's choice of assorted 12 pieces sashimi. \$23

SASHIMI DELUXE*

Chef's choice of assorted 15 pieces sashimi. \$28

OMAKASE FOR ONE *

Chef's choice 5 pieces nigiri and 9 pieces sashimi with tempura shrimp roll. \$30

OMAKASE FOR TWO*

Chef's choice 12 pieces nigiri and 12 pieces sashimi with tempura shrimp roll, chef's special roll. \$55



MAKIMONO (Variety of rolls): 8 pieces per order

Soybean sheet substitution 1 dollar up

CALIFORNIA 6

krab,avocado,cucumber with sesame seed

PHILLY 7

smoked salmon, cucumber, cream cheese with sesame seeds

CRUNCH EEL 7

broiled eel, avocado, cucumber, cream cheese with eel sauce , sprinkled with tempura flakes

FANTASY* 8 

krab, tuna, avocado, spicy mayo topped with japanese furikake

TUNA(TEKKA) MAKI* 6

fresh tuna with seaweed outside

SPICY TUNA* 7 

fresh tuna, cucumber, spicy mayo with sprinkled with crunch flakes

TRIPLE TUNA* 8

yellowfin tuna, albacore, escolar, avocado, cucumber with seasame seeds

ASSORTED TRIO* 9

tuna, salmon, escolar, avocado, cucumber with sesame seeds

SPICY DOUBLE TUNA* 12 

tuna, cucumber, avocado, spicy mayo topped with tuna, pepper, tobiko

SPICY ESCOLAR* 8 

escolar tuna, avocado, cucumber, scallion, spicy mayo sprinkled with tempura flakes

YELLOWTAIL MAKI* 7

fresh yellow tail, scallion with seaweed outside

SPICY YELLOW TAIL* 8 

fresh yellow tail, asparagus, scallion, spicy mayo sprinkled with tempura flakes

HOT JAMAICAN 7 

conch, cucumber, hot sauce topped with chili pepper

CASTAWAY 9

tuna, conch, avocado, masago, scallions with sesame seeds, sweet chili sauce.

SEA EVIL 9 

octopus, cucumber, tempura crunch, korean gochujang sauce topped with bonito flakes drizzle with eel sauce

SALMON SKIN 7

broiled smoked salmon skin, cucumber, gobo topped with eel sauce, katsuo

SALMON MAKI* 6

fresh salmon with seaweed outside

SPICY SALMON* 7 

fresh salmon, avocado, spicy mayo with sprinkled crunch flakes

SPICY DOUBLE SALMON* 11 

salmon, avocado, cucumber, spicy mayo topped with salmon, pepper, tobiko

MANGO SALMON* 8

salmon, mango, cucumber, sesame seeds

CRUNCH SALMON* 8

fresh Salmon, asparagus, cream cheese sprinkled with tempura flakes

FUJI APPLE 7

fuji apple, krab mix, cream cheese, with sesame seeds

HONEYMOON* 9 

krab, salmon, albacore,cucumber,kampyo with rooster and eel sauce, temp flakes

MEXICAN 9 

tempura shrimp, lettuce, jalapeno, avocado with spicy mayo, chili pepper

TEMPURA CALIFORNIA 8

tempura fried california roll, eel sauce with sesame seeds

TEMPURA SHRIMP 8

tempura fried shrimp, avocado, spicy mayo with crunch flakes

JALAPENO TEMPURA SHRIMP 9 

tempura fried shrimp, jalapeno, avocado, cream cheese topped with crunch flakes

TEMPURA SWEET POTATO 6

tempura fried sweet potato,sesame seeds

TEMPURA ASPARAGAS 5

tempura fried asparagus with mayo sauce

TEMPURA CHICKEN 7

tempura chicken katsu, avocado and spicy mayo with sesame seeds.

KEY WEST 8

tempura white fish katsu, avocado, wasabi mayo, smelt eggs, topped with crunch flakes, eel sauce

RETRO 10

tempura fried krab, avocado, asparagus, cream cheese topped with eel sauce and spicy mayo, scallion

THE BEAST* 10

krab, cucumber, cream cheese topped eel, salmon top with eel sauce, sprinkled with crunch flakes

SAMURAI 10

tempura fried fish & krab stick roll and wrapped with seaweed, soy sheet, smelt eggs topped with eel sauce and spicy mayo sauce

SEMI-CRAZY 10

krab stick, avocado, cucumber, tamago, salmon skin topped with masago, chili pepper, eel sauce



VEGGIE MAKI 5

one choice of avocado, cucumber, asparagus, kampyo, shitake mushroom, yellow daikon(6 pieces)

All GREEN 7

avocado, cucumber, kampyo and veggie mix with maru dressing

MANGO VEGGIE 8

mango, avocado, cucumber, asparagus, kampyo, tomato, topped with maru dressing

SPICY VEGGIE TOFU 8 

organic tofu with cucumber, daikon, veggie mix and rooster sauce

SWEET & HOT 8 

fried sweet potato, cucumber, jalapeno topped with chili pepper

GREEN NARA 10

avocado, cucumber, tomato, organic veggie mix, asparagus, gourd in soy paper with maru dressing

VEGGIE HEAVEN 12

avocado, cucumber, asparagus, gourd, daikon, veggie mix topped with tempura sweetpotato,mango/pineapple vinaigrette

SPECIALITY, SIGNATURE ROLLS



SPECIALITY ROLLS

HEATHROW*

shrimp tempura, avocado, spicy mayo topped with tuna, avocado drizzled with spicy mayo, mayo, masago, scallions \$13

DAYTONA*

spicy tuna, avocado, cucumber, veggie mix topped with krab salad, sesame, wasabi aioli, eel sauce, wasabi tobiko \$13

FIESTA

shrimp tempura, asparagus, spicy mayo top with spicy krab salad and pepper, wasabi tobiko, scallions \$12

ORLANDO MAGIC*

krab, avocado, cucumber topped with salmon, avocado drizzled with spicy mayo, mayo sauce, smelt eggs, scallions \$13

CATERPILLAR

baked eel, avocado, cucumber, topped with creamy avocado, sesame seeds drizzled with barbeque eel sauce \$12

FLOWER

krab stick, avocado, cucumber, asparagus, egg custard, smelt eggs, veggie mix, mayo sauce rolled in soy paper \$13



SIGNATURE ROLLS

MARU SIGNATURE*

shrimp tempura, avocado, spicy mayo topped tuna, white tuna drizzled with maru, spicy mayo, tobiko black/masago, scallion \$14

SUN SHINE

krab, avocado, cucumber, tamago, gobo, veggie mix rolled in nori/soy sheet with maru, mango/pineapple vinaigrette \$13

HOLY CRAB

soft shell crab, avocado, cucumber topped with krab salad and eel sauce, yumyum sauce, tempura flakes \$15

SNOW WHITE*

shrimp tempura, avocado, spicy mayo topped with salmon /escolar tuna, mayo/wasabi aioli, smelt eggs, scallions \$15

SOY JOY*

spicy tuna, albacore, cucumber, crunch with nori/soy paper topped with eel sauce, spicy mayo sauce, crunch flakes \$13

SEXY BACON

smoked bacon, krab, asparagus, cucumber, tempura crunch drizzled with katsu and barbeque sauce, shredded nori \$14

KISSIMMEE

krab, smoked salmon, avocado, cream cheese tempura fried topped with sweet potato salad and eel/sweet chili sauce \$15

THE ALOHA

krab, avocado, cucumber, gobo, cream cheese topped with pineapple, avocado with mango/pineapple dressing \$13

RAINBOW*

krab, avocado, cucumber topped with tuna, albacore, salmon, yellow tail, shrimp \$14

DRAGON

for eel lovers; krab, avocado, cucumber topped with eel, avocado, drizzled with barbeque eel sauce, sprinkled with sesame seeds \$14

SPIDER

quick fried soft shell crab, cucumber, gobo, veggie mix drizzled with barbeque sauce with smelt eggs, scallions \$12

FINDING NEMO

krab, avocado, cucumber, gourd topped with kiwi fruit, cream cheese and mayo, gobo, mango/pineapple dressing \$13

BEAUTY & THE BEAST*

shrimp tempura, cucumber, cream cheese topped with eel, tuna, avocado drizzled with eel sauce and topped flakes \$13

COSMO

tempura fried eel, krab, avocado, shrimp, smelt eggs, cream cheese topped with eel, spicy mayo sauce, sesame seed \$12

CASINO ROYAL

eel, egg custard, avocado, cucumber, gobo topped with baked spicy krab/octopus/conch/daikon/masago salad, eel sauce \$16

WILD TIGER

shrimp tempura, krab, cream cheese topped with nori, shrimp, avocado and spicy mayo/hot/eel sauce, masago, scallion \$14

OCEAN ELEVEN*

fresh salmon, cucumber, avocado, kampyo, topped with nori, albacore, avocado drizzled with spicy hoisin sauce, sesame \$14

FUSION SASHIMI*

A rice-less roll; krab, tuna, albacore, salmon, yellowtail wrapped in cucumber \$14

ALEXANDER THE GREAT

shrimp tempura, asparagus, cream cheese topped with nori, eel, avocado drizzled with eel sauce, hot sauce, scallions, nori \$15

MANGO TANGO*

shrimp tempura, avocado, cucumber, spicy mayo topped with yellowfin tuna, mango, spicy mayo and Japanese furikake \$15

FEAST OF FLOWERS*

shrimp tempura, avocado, jalapeno topped with nori, salmon, avocado and honey mustard, hot sauce, masago, scallion \$14

MARU VOLCANO

california roll topped with a mixture of baked spicy krab, conch, tako, smelt eggs, veggie, crunch flakes, eel sauce \$15