

MARU

the first steps

niku kushi yaki <i>tender beef skewers, true wasabi root sauce</i>	<i>g-f</i>	9
fairy squash soup <i>w/ crispy sage</i>	<i>g-f, v</i>	10
asparagus soup <i>w/ sautéed baby tomatoes</i>	<i>g-f</i>	10
roasted beet salad <i>lolla rosa lettuce, raw goat cheese, sherry vinaigrette</i>	<i>g-f</i>	12
prosciutto & walnut salad <i>red butter lettuce, comice pear, sun-dried tomato vinaigrette</i>	<i>g-f</i>	12
broccoli & cauliflower <i>oven-roasted, japanese curry vinaigrette</i>		12
sword lettuce salad <i>fertile runny egg, prosciutto de parma, asian green goddess</i>	<i>g-f</i>	13
lamb tacos <i>grilled tenderloin, pico de gallo, avocado, pickled daikon "tortilla"</i>	<i>g-f</i>	18
pistachio crusted scallop <i>karashi, honey, sautéed pea shoots</i>	<i>g-f</i>	19

the journey

steak pasta <i>braised brisket, linguini, oven roasted tomatoes, parsley</i>		19
scallop risotto <i>seared medium, oven-roasted tomato risotto, verjus-olive broth</i>		22
short ribs <i>sake-soy braise, yukon gold fries, baby carrot, fried parsley</i>		22
skirt steak <i>house made papardelle, horseradish sauce, grilled black kale</i>		23
alaskan black cod <i>pan-roasted, pomme purée, sautéed spinach, sweet onion velouté</i>	<i>g-f</i>	25
marinated black cod <i>alaskan black cod, half brown rice, swiss chard, meyer lemon broth</i>		25
curry lamb <i>loin, pan roasted. crispy shiitake rice, marinated onion, cilantro, japanese curry</i>		25
scallop & pea ravioli <i>diver's scallops, english pea ravioli, tahitian vanilla sauce</i>		27

prime steaks

filet <i>9 oz., garlic-shiitake mash, brandy glaze</i>		36
new york <i>12 oz., parsnip puree, shallot blossom, thai shallots, soy-espresso sauce</i>	<i>30 day wet aged</i>	45
new york <i>18 oz. bone-in, parsnip puree, shallot blossom, thai shallots, soy-espresso sauce</i>	<i>45 day dry aged</i>	75
ribeye <i>40 oz., fingerling potatoes, crème fraîche, roasted shiimeji, grilled green garlic shoots</i>		85

our steaks can be prepared rare to medium. we recommend medium-rare.

most of our produce is sourced from the santa monica farmers' market and is organic whenever possible

complete the circle

almond tart	<i>g-f</i>	6
lemon meringue tart	<i>g-f</i>	7
trio of cookies* <i>2 chocolate chip & 1 oatmeal raisin</i>		7
cheesecake <i>mascarpone - yuzu, berries</i>	<i>g-f</i>	9
chocolate tart <i>caramel, chai ice cream</i>		9
chocolate bread pudding * <i>valrhona semi-sweet chocolate, tahitian vanilla ice cream</i>		9
berry cobbler* <i>tahitian vanilla ice cream</i>		9
passion fruit panna cotta <i>pink guava bellini</i>	<i>g-f</i>	10
strawberry shortcake* <i>harry's berries, whipped cream, balsamic honey</i>		10
ice cream <i>tahitian vanilla, chocolate, earl grey, coconut-coffee nib, black sesame</i>	<i>1 / 3.5</i>	<i>3 / 9</i>

**baked to order, allow 20 minutes of additional bake time*

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nigiri *one order is one piece*

hotatae, live <i>diver's scallop, very sweet & tasty (1 whole shell)</i>	18
hottatae <i>scallop from hokkaido</i>	4.5
awabi, live <i>abalone</i>	6
ma dai <i>sea bream, japan</i>	4.5
kinme dai, wild <i>alfonsino, japan</i>	5
ko dai <i>baby sea bream, japan. tender</i>	4
kasago <i>scorpion fish</i>	4
hirame <i>fluke</i>	3.5
ebo dai <i>pompano</i>	4
sayori <i>half beak (baby marlin), firm texture, clean flavor, japan</i>	4
shima aji <i>premium spanish mackerel</i>	4.5
inada <i>baby yellowtail, japan</i>	4.5
kanpachi <i>amberjack (young yellowtail,) japan</i>	4
botan ebi <i>raw sweet shrimp, japan</i>	5
ebi <i>cooked black tiger shrimp</i>	3
hotaru ika <i>firefly squid</i>	3
ankimo <i>monkfish liver (japanese foie gras)</i>	4.5
ankimo appetizer <i>w/ ponzu</i>	7
tako <i>octopus, japan</i>	3.5
maguro, wild <i>big eye tuna</i>	4
hon maguro <i>bluefin tuna</i>	7
toro <i>medium oily blue fin tuna</i>	9
hamachi <i>o-buri yellowtail, japan</i>	4
kuro mutsu, wild, bluefish, slightly oily yet clean	4.5
hamachi toro <i>yellowtail belly, japan</i>	4.5
shake <i>salmon, atlantic farmed</i>	3.5
shake toro <i>salmon belly</i>	4
albacore, wild <i>fiji. beautifully fattened, silky texture</i>	4
aji <i>spanish mackerel, japan</i>	4.5
iwashi <i>sardines, japan</i>	4
kohada, wild <i>gizzard shad, japan</i>	4
tobiko <i>flying fish roe</i>	3.5
ikura <i>salmon caviar, marinated</i>	3
uni <i>sea urchin, santa barbara</i>	6.5
live uni <i>live sea urchin roe from santa barbara, very sweet & tasty. sashimi</i>	19
ike anago <i>conger eel, japan</i>	5
tamago <i>dashi maki, sweet rolled egg</i>	3

**we offer all of the above as sashimi*

**omakase (chef's choice) upon request.*

chirashi <i>"scattered sushi" chef's choice of sashimi with sushi rice</i>	35
sashimi 9 pc <i>wild maguro, kanpachi, shima aji</i>	32
10 pc omakase <i>chef's choice of nigiri</i>	50

ebi & crab cut roll <i>w/ avocado</i>	14
snow crab cut roll <i>w/ avocado & cucumber</i>	13
scallop avocado roll	12
salmon avocado cut roll	8.5
salmon skin cut roll <i>crispy skin, yama gobo, kainware</i>	7
albacore cut roll <i>yama gobo, green onion</i>	10
anago avocado cut roll <i>conger eel & avocado</i>	9
spicy yellowtail cut roll <i>spicy chopped yellowtail w/ green onion</i>	9.5
spicy salmon cut roll <i>w/ cucumber</i>	9.5
spicy tuna cut roll <i>w/ cucumber</i>	9.5
spicy tuna meatball cut roll <i>spicy tuna over avocado roll w/ baby green salad</i>	16

wakasagi nanbanzuke appetizer <i>fried smelt in a sweet & sour marinade</i>	6
ankimo tofu <i>monkfish liver tofu, ponzu</i>	8