

maru

downtown kalamazoo restaurant week



\$17 favorites from the maru archives

honeymoon

crab stick, salmon, tuna,
cucumber, kampyo, topped with eel sauce
served with tempura crunch and rooster
sauce | \$17

green turtle (v)

radish sprouts, cucumber,
tomato, kampyo, mixed greens, avocado
and asparagus in soy paper with maru
dressing. | \$17

mahalo

tempura shrimp, spicy mayo topped
with yellowtail, avocado and pineapple
salad (red pepper, cucumber, carrot and
pico de gallo) | \$17

sleeping venus

(competition cocktail)

green door botanical gin, st. germain,
egg white, sage, lemon juice,
sparkling wine, plum bitters | \$12

reserve a table: marusushi.com