

海鮮居酒屋 M-A-R-U

【Seafood Restaurant & Bar MARU】

Our seafood Japanese-style bar opened in 1996 and specializes in fresh seafood and delicious sake.
Our well-experienced chef makes sure to choose the best fish.
Our selection of sake is specially chosen by our chief, who has a Japanese sake lecturer's license.

[Address] 4-29-15 Kotobashi, Sumida-ku, Tokyo [Tel] 03-5600-0151

[Access] 3 min walk from Kinshicho Station on the JR Sobu Line and Tokyo Metro Hanzomon Line.

[Open] Monday-Friday 5:00pm-12:00am, Saturdays 3:00pm-12:00am,
Sundays and National Holidays 3:00pm-11:00pm [Closed] None

www.izakaya-maru.com



Sashimi 刺身

- 1 Selection of 5 Different Types of Sashimi** ¥900
(for 2 People / Plus 450yen for 3 People)
刺身5点盛 2人前 (3人前は、プラス450円)

Grilled Dishes 焼物

- 2 Natural Extra Large Shrimp Fried in Salt** 天然特大海老の塩焼 ¥980
- 3 Broiled Large Aktra Mackrel** 特大ホッケの開き ¥880
- 4 Fisherman's Stir-Fry (Squid and Greens)** イカと青菜の漁師炒め ¥680
- 5 Squid Dried Overnight** イカの一晩干し ¥480
- 6 Pork Short Loin Grilled with Salt Rice Malt** 豚のロースの塩麴焼 ¥580
- 7 Assortment of Grilled Chicken Skewers** 串物盛合せ ¥750

Fried Dishes 揚げ物

- 8 Deep-Fried Soft Shell Crab** ソフトシェルクラブの唐揚 ¥580
- 9 Deep-Fried Spring Chicken** 若鳥の唐揚 ¥480
- 10 Deep-Fried Taro Yams Served in a Savory Sauce** 里芋の揚げ出し ¥380

Snacks that Go Well with Alcohol おつまみ

- 11 Slowly Simmered Beef Tendons and Egg** ¥680
牛すじと玉子のゆっくり煮
- 12 Natto (Fermented Soy Beans) Topped with 4 Types of Raw Seafood, Picked Daikon Radish and a Raw Egg** ¥680
五色納豆 (納豆のうえに、4種類のお刺身とつぼ漬け+生卵)
- 13 Mozzarella Cheese Pickled in Tamari Soy Sauce** ¥380
モッツアレアチーズのたまり漬
- 14 Vegetables Pickled in Rice Bran (Homemade)** ¥380
自家製ぬか漬

Rare Delicacies 珍味

- 15 Fermented Bonito in Salt** かつおの酒盗 ¥380
- 16 Salted Red Sea Squirt** 赤ホヤの塩辛 ¥480



1 Selection of 5 Different Types of Sashimi



2 Natural Extra Large Shrimp Fried in Salt



3 Broiled Large Aktra Mackrel



4 Fisherman's Stir-Fry

Meals お食事

- 17 Ochazuke (Rice with Tea Poured Over It -Pickled Plum / Salmon / Spicy Cod Roe / Seaweed)** ¥460
お茶漬け (梅/鮭/明太子/海苔)
- 18 Rice Balls (Pickled Plum / Salmon / Spicy Cod Roe / Kelp)** ¥250
おにぎり (梅/鮭/明太子/昆布)
- 19 Soup Made from Fish-bone Stock** あら汁 ¥250

Beer ビール

- 20 Asahi Super Dry (Extra Cold)** アサヒスーパードライ エクストラコールド ¥550

Japanese Sake 日本酒

- 21 Hitakami - Very Dry, Made from Pure Rice** ¥400
(Dry Sake from Miyazaki Prefecture)
日高見 超辛口純米酒 (宮城 辛口)
- 22 Kakurei - Made from Special Pure Rice** ¥500
(Unfiltered and Unprocessed Raw Sake from Niigata)
鶴齢 特別純米 無濾過 生原酒 (新潟 濃醇)
- 23 Zaku - A Special Brew Made from Pure Rice (Fruity Sake from Mie Prefecture)** ¥450
作 純米吟醸 (三重 フルーティー)
- 24 Other Brands (Around 50 Brands Available)** ¥300~
その他 50種ほどあります

Distilled Liquor 焼酎

- 25 Satsuma Kotobuki (Potato Liquor)** さつま寿 (芋) ¥550
- 26 Kanehachi (Wheat Liquor)** 兼八(麦) ¥650
- 27 Gokuraku (Rice Liquor)** 極楽(米) ¥500
- 28 Nagakumo (Brown Sugar Liquor)** 長雲(黒糖) ¥600
- 29 Harusame Gold (Okinawan Awamori Liquor)** 春雨ゴールド (泡盛) ¥650

Plum Liquor 梅酒

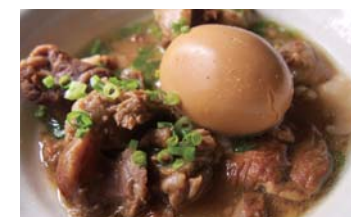
- 30 Uguisu Tomari Otoro Plum Liquor** うぐいすとり 鶯とろ ¥580



8 Deep-Fried Soft Shell Crab



10 Deep-Fried Taro Yams Served in a Savory Sauce



11 Slowly Simmered Beef Tendons and Egg

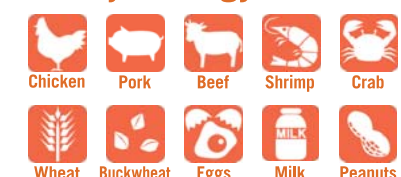
◎Tax is not included



We accept VISA, MasterCard, AMERICAN EXPRESS and JCB.

▶ The picture may be different from the actual dish due to the use of seasonal ingredients

10 major allergy materials



▶ For descriptions of specific food allergens, please see the back of the menu