MARU

the first steps

fingerling potatoes | *maple-smoked bacon, crème fraîche, green onion*	*g-f*	9
broccoli & cauliflower | *oven-roasted, japanese curry vinaigrette*		12
roasted beet salad | *lolla rosa lettuce, raw cheddar cheese, sherry vinaigrette*	*g-f*	12
prosciutto di parma & walnut salad | *red butter lettuce, red vine apple, sun-dried tomato vinaigrette*	*g-f*	12
sword lettuce salad | *fertile runny egg, prosciutto de parma, asian green goddess*	*g-f*	13
haricot vert salad | *grilled shrimp, asian pear, baby carrot, sesame, micro cilantro*	*g-f*	14
scallops & local corn | *seared medium, pea shoots*		18

the journey

pork in puff pastry | *braised shoulder, local asparagus, baby swiss cheese, soy reduction*	21
short ribs | *sake-soy braise, yukon gold fries, baby carrot*	22
diver scallop risotto | *seared medium, oven-roasted tomato risotto, verjus-olive broth*	22
local black seabass | *grilled, cranberry beans, pickled vegetables, arugula*	24
alaskan black cod | *pan-roasted, pomme purée, sautéed spinach, sweet onion velouté*	25

prime steaks

new york | *14 oz., celeriac puree, grilled asparagus, soy-espresso sauce*	36
ribeye | *42 to 55 oz., fingerling potatoes, crème fraîche, tempura buna shimeji mushrooms*	mp

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

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g-f = gluten-free

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nigiri *one order is one piece*

kaki | *oysters. fanny bay, shigoku, kumamoto (1 of each)*	12
hotattae, live | *diver scallop, very sweet & tasty (1 whole shell)*	19
ike hirame | *halibut, korea*	4.5
ise ebi | *spiny lobster*	5
kurage | *jellyfish, marinated*	3.5
ma dai | *sea bream, japan*	4.5
shima aji | *trevally (premium spanish mackerel,) japan*	5
kuro dai | *black sea bream*	4.5
hira masa | *king fish, refined, beautifully textured, ultra clean flavor*	4.75
suzuki | *seabass, turkey*	4.5
shiro ebi | *baby white shrimp, japan. sweet, soft*	4
aori ika | *squid, japan. sweet, tender*	4.5
ebi | *black tiger shrimp*	3.5
tako | *octopus*	3.5
tako, wild, live | *octopus, japan*	8
shirako | *cod fish milt, japan*	7.5
ankimo | *monkfish liver (japanese foie gras)*	4.5
ikura | *salmon roe*	3.5
kazunoko, wild | *herring roe, canada*	4.5
kinme dai, wild | *alfonsino, japan*	7.5
maguro | big eye tuna	4.5
hon maguro | *bluefin tuna. means "true tuna" in japanese*	6.5
chu toro | *medium oily blue fin tuna*	9
hamachi | *O-buri yellowtail*	4
saba | *salted, marinated mackerel, japan*	3.5
shake | *salmon, canada*	4
shake toro | *salmon belly*	4.5
ebo dai | *pompano*	4
aji, wild | *spanish mackerel, monterey, ca*	4.5
aji | *sardines, japan*	5.5
sawara | *baby wahoo*	5.5
ikura | *salmon caviar, marinated*	3.5
saba | mackerel, japan	4
iwashi, wild | *sardines, japan*	5
kohada, wild | *gizzard shad, japan*	5
uni | *sea urchin, japan*	10
dungeness crab | *fresh local crab*	4.5
anago | *conger eel*	4
ike anago | *conger eel, japan*	5.5

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complete the circle

cheesecake | *mascarpone - yuzu*	*g-f*	9
berry cobbler* | *crème fraîche ice cream*		9
chocolate bread pudding * | *valrhona semi-sweet chocolate, brown butter ice cream*		9
strawberry shortcake | *harry's berries, whipped cream, balsamic honey*		10
mixed berry tart | *blackberry, blueberry, raspberry, whipped cream*		10
caramel chocolate tart | *maldon sea salt*	*g-f*	10
strawberry tart | *harry's berries*	*g-f*	10

**baked to order, allow 15 minutes*

drink your dessert?

graham's | *10 year tawny port*	11
trefethen family vineyards | *late-harvest riesling* | *napa 2013*	14
dolce by far niente | *late-harvest semillon and sauvignon blanc* | *napa 2009*	19

and finally

coffee	4
espresso	4
hot tea | *earl grey, masala chai, green tea mint, jasmine green, blueberry rooibos*	4

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we proudly serve zona rosa coffees and rishi hot teas

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16 oz draft beer

mission 'blonde' kolsch-style ale 6
5%, san diego

cismontane 'whiting wit' 7
5%, rancho santa margarita

strand '24th street' pale ale 6
6.1%, torrance

almanac 'ipa' 8
7.5%, northern california

huyghe 'delerium tremens' strong pale ale 15
8.5%, belgium

boomtown 'after hours' american stout 7
5.4%, downtown los angeles

bottled beer

czech rebel 6
330ml, 4.4%, havlíčkův brod, czech republic

allagash white
12oz, 5%, portland, maine 7

ommegang 'witte' wheat ale
12oz, 5.2%, cooperstown, new york 6

hitachino white ale
720ml, 5%, ibaraki-ken naka-gun, japan 38

eaglerock 'revolution' american pale ale
22oz, 5.6%, los angeles, california 14

unibroue 'maudite' strong dark ale
12 oz, 8%, quebec, canada 9

unibroue 'la fin du monde' tripel
12oz, 9%, quebec, canada 9

napa smith 'lost dog' red ale
12oz, 7.2%, napa, california 6

old speckled hen english pale ale
440ml, 5.2%, suffolk, england 7

hitachino 'espresso' stout
330ml, 7.5%, ibaraki-ken naka-gun, japan 15

eat your drink?

'arrivederci, comrade!'
cocchi americano rosa 13
lime, ginger, cucumber, mint, pomegranate

'saturday morning revival'
mochi-infused sake
pear, agave, dill, lime 13

'sea change'
kombu-infused dolin blanc vermouth
lime, agave 13

'ranger'
white fir-infused dolin dry vermouth
honey, lemon, cinnamon, persimmon 14

'closer to the heart'
pear cider
cherry tomatoes, shiso, lime, agave, ghost pepper 12

'rocky mountain way'
candy cap-infused bryhh
cream, egg, dark chocolate 15

'roquette'
cocchi americano rosa 13
arugula, agave, lime

sake

junmai	gls	crf	btl
seikyo takehara *720ml*	7	14	49
nishida denshu *720ml*	9	18	80
ginjo			
joto yuki no bosha	7	14	xx
dewazakura dewasansan *720ml*	8	16	75
kokuryu black dragon *720ml*	9	18	85
dewazakura oka yamadanishiki *500ml*	xx	xx	58
daiginjo			
joto *720ml*	9	18	95
tedorigawa yamahai *720ml*	10	20	100
rock sake *750ml*	11	22	80
masumi yumedono *720ml*	xx	xx	195
specialty			
tozai junmai nigori *720ml*	8	16	62
rock sake 'cloud' nigori *750ml*	11	22	80
hou hou shu sparkling *300ml*	xx	xx	31
choya	6	xx	xx

real soda

made with cane sugar

coca-cola	4
sprite	4
fanta orange	4

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