



DETROIT RESTAURANT WEEK

February 16-25, 2018

maru

160 Fort Street || Detroit 48226 || 313.315.3100 || \$39
Hours: Mon. - Thur. 5 p.m. - 10 p.m. | Fri. - Sat. 5 p.m. - 12 a.m. | Sun. 5 p.m. - 8 p.m.

FIRST COURSE:

Firecracker Shrimp

(Tempura shrimp, tossed in sweet garlic chili sauce, with, Japanese Seven Pepper seasoning)

-or-

Yellowtail Carpaccio

(Yellowtail, prepared with Maru dressing, ponzu and serrano pepper, and topped with spicy scallion and microgreens)

-or-

Kale Salad

(Prepared with fresh kale, red quinoa, dried apricot, golden beets, red onion, edamame, basil sour cream and Romano cheese, and served with poppy seed vinaigrette)

-or-

Tuna, Salmon or Asparagus Nigiri

(Two pieces of each)

SECOND COURSE:

Sexy Bacon

(Prepared with cherrywood-smoked bacon, cucumber, asparagus, crab stick and tempura crunch in soy paper, with Fantasy sauce, garlic eel sauce, creamy garlic sauce and shredded nori)

-or-

Crouching Tiger

(Panko-fried shrimp, prepared with cream cheese and crab salad, and topped with shrimp, avocado, Fantasy sauce, eel sauce, honey-wasabi aioli, masago and scallion)

-or-

Chef's Sashimi

(Assorted sashimi)

-or-

Rio Grande (v)

(Prepared with asparagus, avocado, red pepper, tomato, serrano pepper, guacamole and pico de gallo)

-or-

Teriyaki-glazed Chicken

(Served with grilled vegetables [rainbow carrot, onion, zucchini, mushroom and broccoli] and steamed rice)

THIRD COURSE

Chocolate Crème Brûlée

-or-

Mochi Ice Cream (choose two)

(Mango, strawberry or red bean)

-or-

Dark Chocolate Truffle