catering with you in mind

Our goal is to make your lunch, party, or special event the best that it can be. That's why we've created a catering menu that is simplified and we've streamlined our ordering process, in efforts to put your needs at the forefront of what we do.

If you have any thoughts on how we can improve, please reach out directly to our management team at eastlansing@marusushi.com.

We look forward to hearing from you!

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green to-go

if you have utensils + napkins, please let us know so we can cut down on waste!

+ a few details:

We can accomodate special requests, please inquire for specific details.

Delivery fees are 15% of the total order. Larger orders or long travel times may increase charges for delivery. Delivery cannot be guaranteed.

Please place catering orders 48 hours prior for best service and availability. Same day orders cannot be guaranteed.

Prices and offerings are subject to change based on availability.

Cancellation requires at least 12 hour notice or a cancellation fee of 50% of the order.

Before placing your order, please inform Maru of any food allergies.

*Consuming raw or underscooked meat, poultry, seafood or eggs may increase your risk of foodborne illness.

maru catering

call to order

517-337-1500

maru
sushi & grill

detroit grand rapids kalamazoo
midland east lansing okemos

maru classics

Create a customized Maru feast for any type of gathering.

maru favorites
(serves 8-12: $175)

sharing plates (pick 3)

edamame, chicken gyoza, crabby mushrooms
firecracker shrimp

classic rolls

cali, philly, *spicy tuna, *spicy salmon, crunchy shrimp, *atlantic, *flaming crab

vegetarian rolls

rio grande (vg), boogie veggie, super mario (vg), archer, green turtle (vg)

signature rolls (pick 5)

*cosmo, *madagascar, *mahalo, crunchy crab, *crouching tiger, *honeymoon, *rising sun, *sexy bacon, *blue mango, *nirvana, *soy joy, *ocean's 11, *crazy salmon

**Ask about menu items that are cooked to order or served raw. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

lunch platters

Cater lunch in for an office meeting or put the finishing touches on your gathering. Available Monday to Friday 11:30am to 2:30pm.

classic rolls
choose 10 (serves 5): $65
choose 20 (serves 10): $125

cali, philly, *spicy tuna, *spicy salmon, *atlantic, *flaming crab, simply green (vg), crunchy shrimp

includes miso soups + side ginger salads

Add dark chocolate truffle dessert for $25.

tasting platters

An assortment of our best offerings.

vegetarian tasting platter
(serves 8-10: $89)

rolls included: rio grande (vg), super mario (vg), simply green (vg), green turtle (vg), archer, boogie veggie

sharing plates included: edamame (vg), fried tofu, seaweed salad (vg), grilled vegetables

Add a seaweed salad or ginger salad for $20.

maru signature tasting platter
(serves 8-10: $150)

rolls included: *cosmo, *madagascar, *crouching tiger, *rising sun, *sexy bacon, *blue mango, *nirvana, *crazy salmon

sharing plates included: edamame, chicken gyoza, firecracker shrimp, crabby mushrooms

Add a seaweed salad or ginger salad for $20.

chef nigiri platter
(30 nigiri pieces: $75, 45 pieces: $100)

an assorted selection of our best cuts of fish, served nigiri style.

chef sashimi platter
(40 pieces: $75, 60 pieces: $100)

an assorted selection of our best cuts of fish, served sashimi style.

Add a seaweed salad or ginger salad for $20.

order a la carte

(Each feeds 10-15 people)

entrees

vegetable hibachi ($30)
chicken hibachi ($50)
grilled shrimp ($90)
*black angus ribeye steak ($125)

sides ($30 per item)

steamed white rice | fried rice | chicken gyoza | fried tofu (sweet or spicy)

soup + salads ($20 per item)

miso soup | house ginger salad
seaweed salad

desserts

dark chocolate truffle (serves 10): $25
vanilla bean cheesecake (serves 10): $50

beverages

pellegrino: $4 each
acqua panna: $3 each

bottles of wine ($16 each)

to-go white ask for current selection
to-go red ask for current selection
***all other wine, sake and bottled beer are available for 25% off**

extras

side ginger dressing (8oz): $4
side spicy mayo (8oz): $4
side yum yum sauce (8oz): $4
side teriyaki sauce (8oz): $4