

# catering by maru sushi

Catering for your next event just got better. Get Maru signature rolls + hot hibachis, along with our favorite shareables. Perfect for corporate events, celebrations, and social gatherings.

For lunch catering, find us on EzCater.

Have questions? Email us at [catering@marusushi.com](mailto:catering@marusushi.com).

## maru classics

A classic maru feast for any type of gathering, complete with favorite sharing plates and a customizable sushi platter.

**for 10: \$200**

**for 15: \$275**

**for 20: \$350**

### sharing plates (included)

crab rangoon dip, fried gyoza (chicken or veggie), edamame (vg)

**classic rolls** (for 10: choose 5, for 15: choose 8, for 20: choose 10)

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

**signature rolls** (for 10: choose 5, for 15: choose 7, for 20: choose 10)

cosmo, blue mango, madagascar, boogie veggie (vg), ex-girlfriend, crouching tiger, crazy salmon, soy joy

## sides

### house salad with ginger dressing (vg)

(for 10: \$25, for 15: \$40, for 20: \$50)

### kimchi

(for 10: \$30, for 15: \$40, for 20: \$55)

### seaweed salad (vg)

(for 10: \$40, for 15: \$60, for 20: \$80)

### fried rice (vg)

for 10 \$30, for 15: \$50, for 20: \$60)

## maru hibachi

Your choice of protein, grilled vegetables, and our signature yumyum sauce. Customize your order with rice or sides.

**for 10: \$110-\$150**

**for 15: \$150-\$210**

**for 20: \$200-\$275**

### protein choice

#### teriyaki grilled chicken

(for 10: \$150, for 15: \$210, for 20: \$275)

#### firecracker shrimp

(for 10: \$150, for 15: \$210, for 20: \$275)

#### teriyaki fried tofu (vg)

(for 10: \$110, for 15: \$150, for 20: \$200)

### included:

grilled seasonal vegetables (vg), yumyum sauce (vg)

## rice + sides

### rice

#### steamed white rice (vg)

(for 10: \$20, for 15: \$30, for 20: \$40)

#### brown rice (vg)

(for 10: \$25, for 15: \$40, for 20: \$50)

#### fried rice (vg)

(for 10: \$30, for 15: \$50, for 20: \$60)

### sides

#### house salad with ginger dressing (vg)

(for 10: \$25, for 15: \$40, for 20: \$50)

#### kimchi

(for 10: \$30, for 15: \$40, for 20: \$55)

#### seaweed salad (vg)

(for 10: \$40, for 15: \$60, for 20: \$80)

## beverages

### bottles of wine

ask us about our current white and red bottle offerings, starting at \$10

### to-go cocktails

32oz containers, serves 5

soju lemonade (\$38)

tokyo mule (\$30)

### non-alcoholic drinks

32oz containers, serves 5

housemade lemonade (\$8)

black iced tea (\$8)

## dessert

### dark chocolate truffle (vg)

(for 10: \$40, for 15: \$40, for 20: \$50)

### vanilla bean cheesecake (vg)

(for 10: \$60, for 15: \$85, for 20: \$110)

(vg) vegetarian

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.