

Appetizers

Prepared in our kitchen

Gyoza 7

Pork and Vegetable Pan Seared
served with Gyoza Sauce

Yakitori 9

Marinated Teriyaki Chicken served on a Skewer
sprinkled with Sesame Seeds

Chicken Crispy Roll 9

A Combination of Chicken and Vegetables Wrapped in
a Crispy Spring Roll Shell served with House Sauce

Escargot Jalapeño Nippon 9

Escargot Broiled in Garlic Butter topped with
Jalapeños and Caviar Sauce

Negamaki 12

Tender Beef rolled over Scallions and
Marinated in Teriyaki Sauce

Shrimp Tempura 10

Delicately Deep Fried Shrimp and Assorted Vegetables in a
Light Tempura Batter served with Tempura Sauce

Shrimp Crispy Roll 10

A Combination of Shrimp and Vegetables wrapped in a
Crispy Spring Roll Shell served with House Sauce

YoYo Shrimp 10

Lightly Battered Shrimp Deep Fried until Golden Brown and
served with House Sauce

Lobster Crab Cakes 14

2 Lobster Crab Cakes served Japanese Tempura Style
with House Sauce

Soft Shell Crab 12

Deep Fried Jumbo Soft Shell Crab served with
Ginger Tempura Sauce

All Dinners Include

Oriental Clear Soup, Green Salad, Shrimp Flambé, Stir Fried Vegetables, Japanese Steamed Rice and Japanese Green Tea

**May we suggest our DaRuMa Fried Rice as a delicious substitution to Japanese Steamed Rice for an additional \$2.50*

Children's Entrées

Children under 12 only No Exceptions

Karate Kid Chicken 18

Karate Kid Shrimp 19

Karate Kid New York Strip 23

Sunset Specials

5:00 & 5:30 p.m. Reservations Daily. Excluding Valentines Day,
Mother's Day and New Years Eve

Sunset Chicken 19

Sunset Fish 20
(Salmon, Tuna, Cod or Grouper)

Sunset Shrimp 22

Sunset New York Strip 25

Seafood

DaRuMa Cod 26

Hibachi Salmon 28

Teppan Grouper 30

Tuna Steak 29

Shrimp Sauté 30

Sea Scallops 34

Seafood Delight 36

(Choose 3: Shrimp, Sea Scallops, Tuna, Calamari)

Chilean Sea Bass 38

Teppan Entrées

Sesame Chicken 24

Broccoli Chicken 25

Duck Breast 35

Teppan New York Strip 38

DaRuMa Filet Mignon 42

Hibachi Vegetarian 20
add Tofu 5

DaRuMa Combinations

Any combination of 2 available, ask your server

Chicken & Salmon, Tuna,
Cod or Grouper 29

Chicken & Lobster Crab Cakes 28

Chicken & Shrimp 30

Chicken & Sea Scallops 32

Shrimp & Salmon, Tuna, Cod or Grouper 30

Shrimp & Lobster Crab Cakes 30

Shrimp & Sea Scallops 34

Duck Breast & New York Strip 36

New York Strip & Chicken 32

New York Strip & Salmon,
Tuna, Cod or Grouper 34

New York Strip & Lobster Crab Cakes 32

New York Strip & Shrimp 34

Filet Mignon & Chicken 34

Filet Mignon & Salmon,
Tuna, Cod or Grouper 36

Filet Mignon & Shrimp 36

Filet Mignon & Sea Scallops 38

Filet Mignon & Chilean Sea Bass 40

Lobster & Shrimp 40

Lobster & Filet Mignon 44

Sides

Soup 3 Salad 4

White Rice 2 Fried Rice 6

Vegetable 5

Teppan Sushi Menu

Due to the time involved in preparing sushi specialty items, we regretfully must limit sushi orders to the appetizers listed below:

*All cooked items

Sushi Appetizer 11.50

Sashimi Appetizer 13.50

Edamame (Soy Beans) 5.95

Seaweed Salad 6.95

Seared Ahi Tuna Appetizer 13.95

Thin sliced Seared Tuna over Daikon Radish, Scallions, Micro Greens and DaRuMa Special Soy Sauce

Salmon Carpaccio 12.95

Thin sliced Raw Salmon over Creamy Ginger Dressing, topped with Arugla, Garlic Aioli and Parmesan Cheese

California Roll* 7.50

Shrimp Tempura Roll* 9.95

Dynamite Roll 9.75

Spicy Shrimp Roll* 9.75

Spider Jumbo Roll* 11.50

Mexican Roll* 9.95

Fire Roll 14.95

Spicy Shrimp Roll topped with chopped Spicy Tuna and Jalapenos, drizzled with Spicy Mayo & Sriracha Sauce

Spicy Crunchy Lobster Tail Roll 17.50

Tempura Lobster Tail and Scallions, lightly battered Shiso Leaves, Spicy Mayo and Tobiko

Double Hamachi Roll 15.50

Yellowtail, Avocado & Fresh Cilantro rolled and topped with Yellowtail, Jalapeno & Ponzu Sauce

Geisha Roll 14.95

Salmon, White Tuna (Escolar), Yellowtail, Masago, Scallions and Avocado, topped with Creamy Dynamite Sauce and wrapped with Soy Bean Paper

Crabmeat Volcano* 10.95

Spicy Salmon Martini or Spicy Tuna Martini 12.95/13.95

Tuna Tataki (Seared Tuna) 13.95

Party Boat 64.95

(2pcs each) Tuna, Salmon, White Fish, Eel, Shrimp, (1 Roll Each) Shrimp Tempura, Spicy Tuna, Eel, Krab Meat & Asparagus, Lobster California Roll

*Extra Plate Charge \$6.00 *Gratuities are split between Chefs and Servers

*A 20% Gratuity to be added to parties of 5 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

Drink Menu

May we Suggest One of Our Specialty Drinks Served in a DaRuMa Souvenir Container

The Ninja 10 with Souvenir Container 16

A Combination of Light Rum, Pineapple and Orange Juice, and Grenadine, topped with Dark Rum

DaRuMa Mai Tai 10 with Souvenir Container 16

A Combination of Mango Rum, Dark Rum, Orange and Pineapple Juice and Grenadine

Asian Pear 10 with Souvenir Container 16

Apple and Pear Vodka, Watermelon Schnapps with Sour Mix and a Splash of Lemon-Lime Soda

Sakura Tropical Lemonade 10 with Souvenir Container 16

Raspberry Vodka, Pomegranate Vodka, Lemonade, Splash of Sprite, Soda and Cranberry Juice

Ramuné 4.95

Famous Japanese Soda

Karate Kid 7.50

A Choice of Cherry Coke or Shirley Temple served in a Souvenir Container

DaRuMa Souvenir Container 6.95

DaRuMa is Proud to Offer a Full Line of Cordials

Ask your server about our full list of Import, Domestic and Non-Alcoholic Beers

White Wine

SPARKLING/CHAMPAGNE

Gancia Prosecco, Italy 10/38

Mumm Napa California 50

Veuve Cliquot Ponsardin, Reims France 88

CHARDONNAY

Kendall Jackson, California 10/38

Chalk Hill, California 13/50

Sonoma Cutrer, California 15/52

SAUVIGNON BLANC

Matua, New Zealand 10/38

Kim Crawford, New Zealand 13/50

PINOT GRIGIO

Mezzacorona, Italy 10/38

Santa Margherita, Italy 58

REISLING

Chateau St. Michelle, Washington 10/38

Red Wine

PINOT NOIR

19 Crimes, Australia 10/38

Meomi, California 12/46

La Crema, California 14/54

CABERNET SAUVIGNON

Freakshow, California 13/48

Educated Guess, Napa 13/48

Intrinsic, Washington 15/58

MALBEC

Alamos, Argentina 10/38

Dona Paula, Argentina 14/48

MERLOT

14 Hands, Washington 10/38

RED BLEND

Troublemaker, California 10/38

HOUSE WINES BY BERINGER ESTATES 8.95

(Chardonnay, Pinot Grigio, Cabernet, Merlot, Dry Rose, White Zinfandel)

Japanese Sake / Wine

SAKE

Sho Chiku Bai Warm Sake 8.95

Sho Chiku Bai Nigori 13.95 (unfiltered)

Kurasawa 18 • Hiro Blue Junmai Ginjo 25

Kikkoman Plum Wine 9/34

Japanese Beer Selections

Kirin Ichiban 6.50/12oz 10.50/22oz

Sapporo 6.50/12oz 9.50/20.3oz

Kirin Light 6.50/12oz • Asahi 10.50/21.4oz

Sake and Plum Wine Specialties

Cherry Blossom 8.95

Plum Wine Spritzer with Lemon

Osaka 8.95

Sake, Club Soda and Fresh Lime

Hot Passion 9.50

Plum Wine and Hot Sake

Purple Haze 9.50

Hot Sake with a splash of Raspberry Liqueur

Tokyo Rose 9.50

Plum Wine and Sake on the rocks