

Children's Entrées

Children under 12 only No exceptions
All Children's Entrées Include Sautéed Vegetables,
Fried Rice & Choice of Soup or Salad

Chicken Yakitori 12

Shrimp Tempura 14

Combination Boxes

All Entrées Include Miso Soup & Green Salad
All Sauces for Combination Entrées
are the same as Petite Entrées

Chicken Teriyaki & Shrimp Tempura or
Shrimp Teriyaki 28

Chicken Teriyaki & Sea Scallops Nippon
or Sea Scallops Miso 30

Shrimp Teriyaki & Salmon, Tuna,
Cod or Grouper 29

Shrimp Teriyaki &
Lobster Crab Cakes 29

Shrimp Teriyaki & Sea Scallops Nippon
or Sea Scallops Miso 32

Duck Breast & Shrimp Tempura
or Shrimp Teriyaki 32

NY Strip Teriyaki &
Mango Chicken 30

NY Strip Teriyaki & Salmon, Tuna,
Cod or Grouper 32

NY Strip Teriyaki & Shrimp Tempura
or Shrimp Teriyaki 32

Filet Mignon Teriyaki &
Mango Chicken 32

Filet Mignon Teriyaki & Shrimp Tempura
or Shrimp Teriyaki 34

Filet Mignon Teriyaki & Sea Scallops
Nippon or Sea Scallops Miso 36

Filet Mignon Teriyaki &
Chilean Sea Bass 38

Lobster Nippon &
Filet Mignon Teriyaki 42

Sides

Soup 3 Salad 4

White Rice 2 Fried Rice 6

Vegetable 5

Petite Entrées

All Entrées Include Miso Soup & Green Salad

SEAFOOD

Shrimp Tempura 20
Delicately Deep Fried Shrimp & Vegetables in Light Batter
served with Fried Rice & Tempura Sauce

Shrimp Teriyaki 20
Sautéed Shrimp served in Teriyaki Sauce

Sea Scallops Nippon 24
Sautéed Sea Scallops topped with a Caviar Sauce
or Crabmeat & Miso Sauce

Spicy Cod 18
Pan Seared Cod served with House-made Spicy Teriyaki Sauce

Salmon Teriyaki 19
Pan Seared Salmon served in Teriyaki Sauce

Miso Grouper 22
Pan Seared Grouper served with Crabmeat & Miso Sauce

Spicy Tuna Steak 24
Thinly sliced Tuna served with House-made Spicy Teriyaki Sauce

Chilean Sea Bass 26
Pan Seared Chilean Sea Bass served with Crabmeat & Miso Sauce

MEAT

Chicken Teriyaki 18
Chicken Breast seasoned with our Special Teriyaki Sauce

Mango Chicken 19
Chicken Breast & Diced Mango Sautéed Golden Brown
& served with Sweet & Sour Chili Mango Sauce

Spicy Beef 20
Sliced Beef Sautéed & served with House-Made Spicy Teriyaki Sauce

Duck Breast 24
Baked Duck Breast, sliced & served with Sweet Ginger Sauce

New York Strip Teriyaki 25
New York Strip seasoned with our Special Teriyaki Sauce

Filet Mignon Teriyaki 27
Tender Filet Mignon seasoned with our Special Teriyaki Sauce

RICE, NOODLES & VEGETABLES

Mamasan Chicken Rice Bowl 15
Sautéed Chicken & Mixed Vegetables
served with Special House Sauce

Udon Chicken Noodles 16
Chicken Sautéed with Japanese Udon Noodles & Vegetables

Pineapple Chicken Fried Rice 17
Pan Seared Chicken, Sautéed with Pineapple & Mixed Vegetables
& Japanese Fried Rice, served with House Lemon Sauce

Sukiyaki Beef Rice Bowl 17 or Noodle Plate 18
Sirloin Beef & Mixed Vegetables served with Special House Sauce

Beef Fried Rice 20
Teriyaki Beef Sautéed with Mixed Vegetables & Japanese
Fried Rice, served with House Lemon Sauce

Traditional Salmon Fried Rice 18
Pan Seared Salmon, Flaked & Sautéed with Mixed Vegetables
& Japanese Fried Rice, served with House Lemon Sauce
Substitute Shrimp Teriyaki 20

Udon Shrimp Teriyaki 21
Teriyaki Shrimp with Japanese Udon Noodles & Vegetables

Seafood Yakisoba Noodles 22
A Combination of Shrimp, Bay Scallops, Kanikama, Calamari &
Fish Sautéed with Yakisoba Noodles

DaRuMa Vegetable Dinner 15
Stir Fried Mixed Vegetables in Japanese Special Sauce,
served with Steamed Rice Add Tofu 5.00

ALL MEAT ENTRÉES AVAILABLE IN FULL SIZE

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 10

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

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 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 15/50

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