

Appetizers

Prepared in our kitchen

Gyoza 7

Pork and Vegetable Pan Seared
served with Gyoza Sauce

Yakitori 10

Marinated Teriyaki Chicken served on a Skewer
sprinkled with Sesame Seeds

Chicken Crispy Roll 10

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

Escargot Jalapeño Nippon 12

Escargot Broiled in Garlic Butter topped with
Jalapeños and Caviar Sauce

Negamaki 15

Tender Beef rolled over Scallions and Asparagus
Marinated in Teriyaki Sauce

Shrimp Tempura 12

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

Shrimp Crispy Roll 12

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

YoYo Shrimp 12

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

Soft Shell Crab 15

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*

Additional Fried Rice \$6.00

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 20

Sunset Fish 22
(Salmon or Tuna)

Sunset Shrimp 24

Sunset New York Strip 27

Seafood

Hibachi Salmon 30

Tuna Steak 32

Shrimp Sauté 32

Sea Scallops 38

Seafood Delight 42

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

Chilean Sea Bass 42

Teppan Entrées

Sesame Chicken 26

Broccoli Chicken 28

Duck Breast 39

Teppan New York Strip 40

DaRuMa Filet Mignon 45

Hibachi Vegetarian 22
add Tofu 5

DaRuMa Combinations

Any combination of 2 available, ask your server

Chicken & Salmon or Tuna 32

Chicken & Shrimp 32

Chicken & Sea Scallops 34

Shrimp & Salmon or Tuna 32

Duck Breast & New York Strip 43

New York Strip & Chicken 36

New York Strip & Salmon or Tuna 36

New York Strip & Shrimp 36

Filet Mignon & Chicken 36

Filet Mignon & Salmon or Tuna, 38

Filet Mignon & Shrimp 38

Filet Mignon & Sea Scallops 42

Filet Mignon & Chilean Sea Bass 45

Lobster & Shrimp 45

Lobster & Filet Mignon 48

Sides

Soup 3

Salad 5

White Rice 3

Fried Rice 6

Vegetable 6

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 Arugula, 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 19.50

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 \$8.00 *Gratuities are split between Chefs and Servers

*A 20% Gratuity to be added to parties of 4 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